

클래식 CLASSICS

Pear Chips *gf* ... \$9
Lightly salted fried
Korean pear



Lotus Root *gfo*.. \$14
Fried lotus root
tossed in a housemade
dakgangjeong sauce
& sesame seeds

Corn Cheese *gf* \$12
Sweetcorn kernels in a sizzling creamy
mozzarella sauce topped with scallions

TTeobokki..... \$15
Umami rich, chewy rice cake in
a sweet & spicy gochujang sauce

Chicken Katsu Curry..... \$18
Crumbed chicken breast on a bed of
white rice with a vegetable curry

Yukhoe..... \$25
Beef tartare with fresh
Korean pear & quail egg

Kimchi Mandu... \$14
Kimchi dumpling with
a sweet & sour soy
dipping sauce



김치전 PANCAKE



Kimchi Pancake... \$18
Umami soy dipping sauce
& spring onion

비빔밥 BIBIMBAP



Bibimbap *gfo,vo* .. \$18
With your choice of:
Vege, Chicken or Beef

닭강정 KOREAN FRIED CHICKEN

Original *gf* \$18
Fried chicken with kewpie mayo

Sweet & Spicy..... \$19
Fried chicken with kewpie mayo

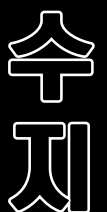


디저트 DESSERT

Cinnamon dusted deep
fried choco pie.. \$12

SUZY

KOREAN BBQ + BAR



(GF) Gluten Free (V) Vegan. Whilst all care is taken to maintain a cross contamination free kitchen we cannot guarantee that our food is 100% allergen free. 15% Surcharge on public holidays.

소고기 BBQ BEEF



- Beef Tenderloin..... \$20
- Beef Deckle..... \$16
- Beef Short Rib..... \$24
- Beef Fingers..... \$16
- Bulgogi..... \$18
- Ox Tongue..... \$14
- Wagyu Beef Chuck Eye Roll.. \$22
- Wagyu Beef Plate..... \$18

돼지고기 BBQ PORK



- Pork Belly.... \$16
- Pork Collar... \$15
- Pork Jowl..... \$13

고기모듬 BBQ SET

\$49pp
Pork jowl, pork belly, wagyu beef plate & bulgogi (500g) with your choice of salad & banchan (min.2 people)

사이드메뉴 SIDES

- Scallion Salad *gfo,v* \$9
Spring onion with a chilli sesame vinaigrette
- Wombok Salad *gfo,v* \$14
With a Sweet gogchujang dressing
- Cucumber Salad *gfo,v* \$12
Lightly brined cucumber with salty & sweet dressing
- Steamed Rice..... \$5

VEG PLATE

Mushroom selection, sweet potato & seasonal vegetables *v,gf*.... \$16
add tofu +4

BANCHAN

Kimchi, radish, pickled onion & chilli with cold pasta. Complimentary with any bbq order.

Min x2 bbq plates per table

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SUZY 수지

KOREAN BBQ+BAR

BEER 맥주

- Cass Fresh 355mL \$7
- Kloud Lager 355mL \$8

WINE 포도주

- Unico Zelo
Pastafarian..... \$9/65
*Nebbiolo blend,
Adelaide Hills SA*
- Amato Vino
Bianco Verdelho.... \$8/60
Marsanne, Margaret River WA
- Tropo Blanc
De Blanc..... \$9/65
Sparkling, Adelaide Hills SA

PLUM WINE 매실주

- Black
Raspberry..... \$9.5/23.5
Sunwoosan Bokbunja 선운산복분자
- Green Plum..... \$10.5/23.5
Seoljungmae 설중매

RICE WINE 막걸리

- Woorisool Chestnut \$5/24
Makgeolri 우리술알밤막걸리

SOJU 소주

- Original..... \$19
ChumChurum (360mL) 처음처럼
- Soonhari Peach..... \$19
*ChumChurum (360mL)
처음처럼 순하리 복숭아*
- Soonhari Green Grape. \$19
*ChumChurum (360mL)
처음처럼 순하리 청포도*
- Soonhari Blueberry... \$19
*ChumChurum (360mL)
처음처럼 순하리블루베리*
- Soonhari Yogurt..... \$19
*ChumChurum (360mL)
처음처럼 순하리 요거트*

COCKTAILS 혼합주

- Soju Blossom..... \$18
*Perilla Leaf infused Gin,
Lychee Soju, Cranberry
Yuja, Rosewater*
- Kimmys Margarita.... \$18
*Chilli infused Tequila,
Hitejinro Soju, Fresh Lime,
Green Chilli, Kimchi Agave*
- Kappuccino..... \$19
*Vodka, Kahlua, Jinro Soju,
Espresso Coffee, Roast Barley
Vanilla Bean Syrup*
- Spring Time Of Life.. \$18
*Vodka, Green Grape
Soju, Elderflower*

NON ALCOHOLIC

- Coke / Coke Zero..... \$5
- Lemonade..... \$5
- Bae Juice..... \$5