

WELCOME TO

LIGHT YEARS

+ ASIAN BAR & DINER +

OUR MENU IS DESIGNED TO BE SHARED.
WE RECOMMEND 4 - 5 SHARE PLATES
BETWEEN TWO PEOPLE.

DUMPLINGS & BAO BUNS

SHIITAKE, GINGER & CHESTNUT WONTONS (5) (V) //
BLACK VINEGAR, CHILLI OIL, SESAME - \$15

STEAMED BAO BUNS (4) //

* STICKY BEEF BRISKET W/ CHEESEBURGER PICKLE,
SECRET SAUCE - \$25

* CHILLI CARAMEL PORK BELLY W/ CUCUMBER KIM-CHI,
SRIRACHA MAYO - \$25

* EGGPLANT KATSU W/ CUCUMBER KIM-CHI,
STRANGE FLAVOUR SAUCE (V) - \$24

SMALL

LIGHT YEARS PICKLE PLATE (GF, V) //
HOUSE MADE PICKLES & FERMENTS - \$6

GINGER & GARLIC CUCUMBER (GF, V) //
SESAME, VINEGAR, DILL - \$6

STEAMED HERVEY BAY SCALLOPS (GF) //
* XO BUTTER, SHALLOTS - \$4.50 EACH
* GINGER & SHALLOTS - \$4.50 EACH

MEDIUM

KINGFISH CEVICHE (GF) //
COCONUT, CHILLI, KAFFIR LIME - \$22

YELLOWFIN TUNA (GF) //
CUCUMBER, PONZU, WASABICADO, BLACK SESAME CRACKERS - \$22

VEGETARIAN SPRING ROLLS (4) (V) //
ASIAN HERBS, LETTUCE, NUOC CHAM - \$13

FRIED CHICKEN WITH MEE GORENG SALT (GF) //
GREEN SRIRACHA, KEWPIE MAYO - \$16

MISO CARAMEL FRIED EGGPLANT (GF, V) //
CORIANDER, SHALLOTS, SNAKE BEANS, SESAME - \$20

CUMIN SPICED FRIED CAULIFLOWER (GF, V) //
STRANGE FLAVOUR SAUCE, COCONUT, DILL, MINT - \$20

HOT & SOUR CRISPY PORK RIBS //
TAMARIND, CHILLI, PEANUTS, MINT - \$24

LARGER

CRISPY MASTERSTOCK PORK BELLY //
STICKY CHILLI CARAMEL, PEANUTS, HERBS - \$28

TURMERIC & COCONUT CURRY //
* MARKET FISH, KAFFIR LIME, SNAKE BEANS (GF) - \$32
* ROAST CAULIFLOWER, KAFFIR LIME, SNAKE BEANS (GF, V) - \$28

SPICY RENDANG PRAWNS //
COCONUT, THAI BASIL, DIPPY BAO BUNS - \$32

HANGER STEAK (GF) //
CAFÉ DE SAIGON BUTTER, PICKLED LOCAL MUSHROOMS - \$34

5 SPICE ROASTED DUCK PANCAKES (6) //
HOISIN, SHALLOTS, PICKLED CABBAGE, CUCUMBER - \$36

ON THE SIDE

PICKLED PAPAYA SALAD (GF, V) //
BEAN SPROUTS, SNOW PEAS, CHILLI, CRUNCHY THINGS,
NUOC CHAM - \$12

MISO RANCH CHICKEN SLAW (GF) //
SHREDDED CHICKEN, WOMBOK, PICKLED BEAN SPROUTS,
HERBS, PEANUTS - \$16

ASIAN GREENS (V) //
VEGETARIAN OYSTER SAUCE,
CRUNCHY TYPHOON SHELTER CRUMBS - \$12

STEAMED RICE (GF, V) //
JASMINE - \$4 PP

SWEET STUFF

VANILLA & COCONUT SAGO (GF, V) //
SPICED RASPBERRIES, TOASTED COCONUT - \$12

COCONUT & KAFFIR LIME PANNA COTTA //
THAI BASIL STRAWBERRIES, LIME SHERBET, MERINGUE,
ALMONDS, CARAMELISED WHITE CHOCOLATE - \$16

(GF) - GLUTEN FREE / (V) - VEGAN

PLEASE NOTIFY US OF ANY ALLERGIES OR
DIETARY REQUIREMENTS AND WE WILL DO OUR
BEST TO ACCOMMODATE

10% SURCHARGE ON SUNDAYS

15% SURCHARGE ON PUBLIC HOLIDAYS

WWW.LIGHTYEARSASIANDINER.COM.AU



THIRSTY? DRINKS ARE ON THE BACK!

Cocktails

NEXT LOVER - \$17

BROOKIES SLOW GIN (PLUM), APEROL, WATERMELON, LEMON
CRISP, LIGHT & REFRESHING



THE PASS - \$18

WHITE RUM, SPICED RUM, LICOR 43, PASSIONFRUIT,
PINEAPPLE, LIME
A TROPICAL, FRUIT BOWL EXPLOSION



NETFLIX & CHILL - \$18

POPCORN RUM, BROOKIES MACADAMIA, PASSIONFRUIT, LEMON
ON THE COUCH WITH A BUCKET OF POPCORN



HUBBA BUBBA - \$18

VODKA, BUBBLE GUM, STRAWBERRY, WATERMELON, LEMON,
STRAWBERRY SHERBET
RELIVE YOUR CHILDHOOD WITH AN ALCOHOLIC TWIST



GEISHA SOUR - \$18

INK GIN, UMESHU, LEMON, BITTERS
AROMATIC & LUSCIOUS



PINEAPPLE MARGARITA - \$18

TEQUILA, PINEAPPLE, LIME JUICE, AGAVE
FRESH & TANGY. OUR TROPICAL TAKE ON THE MARGARITA



LYCHEE ROSE MARTINI - \$18

VODKA, LYCHEE LIQUEUR, LEMON, ROSE, ELDERFLOWER
FLORAL & REFRESHING



HEARTBREAKER - \$18

VODKA, PINEAPPLE, BLACKCURRANT, ORANGE BITTERS
MARIAH CAREY'S FAVOURITE COCKTAIL



ASK US FOR ANY OF THE CLASSICS

Wines

WHITES //

PIZZINI

* PINOT GRIGIO - KING VALLEY / 2018 - \$10 / \$48

ROCKBARE

* RIESLING - CLARE VALLEY / 2018 - \$12 / \$54

SNAKE & HERRING "TOUGH LOVE"

* CHARDONNAY - MARGARET RIVER / 2017 - \$13 / \$58

WAIRAU RIVER

* SAUVIGNON BLANC - MARLBOROUGH / 2018 - \$12 / \$54

REDS //

LA LA LAND

* TEMPRANILLO - VICTORIA / 2017 - \$10 / \$46

GIANT STEPS

* PINOT NOIR - YARRA VALLEY / 2018 - \$14 / \$62

PALMETTO

* SHIRAZ - BAROSSA VALLEY / 2017 - \$12 / \$54

OTHERS //

ROB DOLAN "TRUE COLOURS"

* PINOT NOIR DRY ROSE - YARRA VALLEY / 2018 - \$11 / \$51

PALMETTO - SPARKLING

* BLANC DE BLANC - BAROSSA VALLEY / 2017 - \$12 / \$54

LAURENT PERRIER

* CHAMPAGNE - REIMS / - \$120

Beer + Cider

TIGER

* LAGER (5.0%) - \$9

STONE & WOOD

* PACIFIC ALE (4.4%) - \$9

BALTER

* CAPTAIN SENSIBLE (3.5%) - \$9

YULLI'S BREWS

* MEDITERRANEAN LAGER (4.9%) - \$9

BLACK HOPS

* PALE ALE (4.8%) - \$10

ROTATING IPA

* ASK OUR STAFF FOR THIS WEEKS PICK - \$12

MONTEITHS (NZ)

* CRUSHED APPLE CIDER (4.5%) - \$9

ROYAL JAMAICAN

* GINGER BEER (4.4%) - \$11

Not Booze

* CAPI SPARKLING MINERAL WATER 750ML - \$8

* "FOUNTAIN OF YOUTH" COCONUT WATER - \$6