

COCKTAILS

Umeshu Spritz / **\$13**
umeshu plum wine, prosecco, lemon

Tokyo Typhoon / **\$15**
hypnotiq, gin, lime, mint

Kakubin Highball / **\$15**
kakubin, plum wine, lemon, tonic water

Kyoto Sunset / **\$16**
yuzu, gin, lime, egg white

Kitty K's Espresso Martini / **\$16**
ketel one vodka, little drippa coffee, kahlua, caramel

BEERS ON TAP

Otherside Brewing Festive Ale / **\$9**
Fremantle, Western Australia

Sapporo Lager / **\$9**
Sapporo, Japan

BEER + CIDER BOTTLES

Asahi / **\$8.5**

Asahi Black / **\$10**

Kirin Megumi / **\$8**

Pear Core Cider / **\$8.5**

WHITE WINE

Hunky Dory Sauvignon Blanc / **\$9 / \$42**
(Organic Wine)

Succulent with tropical fruit, fresh gooseberry and lime flavours
Malborough, New Zealand

Harewood Estate Riesling / **\$10 / \$46**
Passionfruit and mandarin lead to a spicy mid-palate with rich hints of mango sorbet and a lemon/lime finish
Frankland River, Western Australia

Preveli Chardonnay / **\$11 / \$48**
Rich with intense nougat and brioche aromas. A seamless balance of fruit and French oak
Margaret River, Western Australia

RED WINE

Harewood Estate Pinot Noir / **\$9 / \$42**
Light and fresh with spicy red cherry, anise and juicy raspberry
Denmark, Western Australia

Burns and Fuller Shiraz / **\$9 / \$42**
Ripe and opulent with dark plum, exotic spice, subtle toasted oak and fine tannins
Langhome Creek, South Australia

Hemera Estate GSM / **\$11 / \$48**
Ripe red fruits on spiced tea cake with hints of warm blue, black berry structure and bold tannins
Barossa Valley, South Australia

Glaetzer-Dixon Avance Pinot Noir / **\$56**
Displays an intensely full flavoured palate of raspberries with subtle toasty and smoky notes
Tamar Valley, Tasmania

SAKE + PLUM WINE

Ippin Junmai Daiginjo / **\$15 / \$130**
Ibaraki, Japan

Wild Princess Junmai / **\$15 / \$130**
Tochigi, Japan

Konishi Akafuji Junmai / **\$13 / \$110**
Hyogo, Japan

Choya Umeshu / **\$10**
Osaka, Japan

SPARKLING WINE

Sartori Prosecco / **\$10 / \$46**
Green apple, white peach, almond biscuit
Fruili, Italy

Airlie Bank Sparkling Brut NV / **\$46**
Fresh and vibrant with apple blossom, citrus and complex brioche notes
Yarra Valley, Victoria

ROSÉ

Lenton Brae Rosé / **\$9 / \$42**
Aromatic with crisp watermelon and strawberries. Provencal in style with a dry finish
Margaret River, Western Australia

JAPANESE WHISKY

Yamazaki Single Malt / **\$15**

Hibiki Harmony / **\$14**

Hakushu 'Distillers Reserve' / **\$12**

Suntory Kakubin / **\$10**

NON ALCOHOLIC BEVERAGE

Genmaicha Tea (hot) / **\$2 per person**

San Pellegrino Sparkling Water / **\$5**

Lemon Lime Bitters / **\$4.5**

Ginger Beer / **\$4**

Coke / **\$4**

Coke Zero / **\$4**

Lemonade / **\$4**

The Modern Eatery Fremantle is a fully licensed venue. BYO wine only: Corkage is \$10 per bottle



www.themoderneatery.com.au



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