

THE STORY BEHIND PAST / PORT

Past/Port is more than a name. it's a world of heat, energy, excitement, and adventure. Inspired by the vibrant chaos of Southeast Asia, it evokes a sense of time, memory, and movement, much like the travellers and workers once welcomed at the nearby port. The name captures the romance and history of seafaring.

The thrill of leaving one port and arriving at another. And together, "past" and "port" become a gateway to a wide world of flavour and feeling that reflects our menu, our story, and the experience we want every guest to have.

SIGNATURE COCKTAILS

GET STARTED WITH ONE OF OUR
FEATURED COCKTAILS

SIGNATURE

DIPLOMATICO OLD FASHIONED

DIPLOMATICO RUM, DOM
BENEDICTINE, SAGATIBA,
PINEAPPLE, THAI BASIL,
ABSINTHE

\$28

CHOC CLASSIC

DIPLOMATICO OLD FASHIONED

DISPLOMATICO RUM,
VANILLA, CHOC BITTERS

\$28



COCKTAILS

Pandan Fizz

Vodka, limoncello, pandan, coconut, verjus

Sera Day

Fellow lemongrass vodka, licor 43, verjus, mandarin, orange bitters, agave

Glade Sipper

Rum, rhum agricole, lime, grapefruit bitters

Amber Pear Highball

Toki, montenegro, limoncello, pear soda

Disco Marg

Tequila, cointreau, midori, lime, orgeat
[Contains Nuts]

Tropical Gin Ricky

Gin, cointreau, pineapple, lime, coconut

Thai Flight Strawberry

Chivas, aperol, campari, licor 43, sweet vermouth, lemon, strawberry, Thai basil

Tamaretto Sour

Bourbon, amaretto, lemon, tamarind, agave, soy sauce, foam

Jungle Bird

Dark rum, aperol, campari, lime, pineapple, agave

Rose Martini

Gin, vermouth, rose tea

Kingston Negroni

Dark rum, aperol, campari, sweet vermouth, cacao bitters

Onyx Pour

Scotch, averna, montenegro, agave, saline, laphroaig mist

TAP COCKTAILS

Limoncello Spritz

Limoncello, prosecco, lemon soda

Aperol Spritz

Aperol, prosecco, soda

Espresso Martini

Vodka, hot & cold brew, vanilla

THE DRIVING RANGE

LO & NO

Coco Clover

Rose, coconut, lemon, foam

Miss L. Vera

Aloe, lychee, verjus, agave, soda



SNACKS AND SMALL PLATES

Freshly Shucked Oysters	37
Fresh ginger torch, calamansi mignonette [6] [A] LG, LD	
Raw Kingfish	25
Salted plum & Thai basil, pickled chili [A] LG, LD	
Betel Leaf	9ea
Charred pineapple, green mango, kohlrabi VG, LG	
Nyonya Pie Tee	10ea
Ocean trout, green nam jim, salmon caviar [A] LD, VO	
Grilled Scallop	12ea
Jimbaran chili butter, lime [I] LG	
Beef Tartare	28
Nam jim jaew, prawn crackers LD	
‘Otak-Otak’	14
Grilled banana leaf curry fish pate, kaffir lime, coconut [A] LG, LD	
‘Lor Bak’	16
Nyonya 5-spiced pork spring roll LG, LD	
Nyonya Fried ‘Inche Kabin’ Wings	21
Add house sambal \$3 LG, LD	
Burrata	25
Spicy tamarind chili, fried donut V	
Tom Yum Prawn Dumplings	28
Spicy coconut, lime leaves [6] [I] LD, VGO	

SARAWAK LAKSA

12PM - 3PM

Silky rice vermicelli noodles in a fragrant coconut milk broth infused with lemongrass, galangal, turmeric, and chili. Topped with poached chicken, king prawns, and crisp bean sprouts [A] LG, LD *contains peanuts / nuts

Famously crowned by Anthony Bourdain as the “breakfast of the gods,” this masterpiece now finds its place at Past / Port, ready to delight your senses

\$32



LG: LOW GLUTEN LD: LOW DAIRY VG: VEGAN V: VEGETARIAN VGO: VEGAN / VEGETARIAN OPTION
A: AUSTRALIAN I: IMPORT M: MIXED

PLEASE INFORM A TEAM MEMBER IF YOU HAVE ALLERGIES OR INTOLERANCES. WE'LL DO OUR VERY BEST TO ACCOMMODATE THEM,
BUT AS OUR MENU IS FRESHLY PREPARED IN OUR KITCHEN, THERE MAY BE TRACE ALLERGENS.

LARGE PLATES

Beef Rendang Lemongrass, crispy shallots LD	41
Confit Duck Leg Curry Slow cook Aurum duck legs, lychees, Thai basil LG, LD	46
Hot & Sour Barramundi Humpty Doo barramundi, lemongrass tamarind 'Sinigang' broth [A] LG, LD	46
Grilled Chicken Fresh Vietnamese green nuoc cham LG, LD	39
Nyonya Pineapple Prawn Curry Sambal lemak, coconut, Thai basil [I] LG, LD	44
Laksa Lamb Larb Lamb mince, fresh herbs, lettuce, cucumber, lime LG, LD *CONTAINS NUTS	38
250gm Angus Porterhouse Spicy Bún Bò Huế sauce, pickled onion, hot mint LG, LD	58
600gm O'Connor's MB 3+ Rib Eye Steak with house accompaniments LG, LD	135

SIDES

Prawn & Mango Salad Fresh cucumber, mint, chili jam [I] LG, LD	28
Stir Fried Morning Glory Oyster sauce, confit garlic LG, LD	26
Roast Pumpkin Pea tendrils, ginger soy bean dressing VG, LD	23
Spicy Watermelon Salad Crispy fish, fresh mint [A] LG, LD	23
Roti Pratha Kapitan curry sauce VG	16

RICE & NOODLES

Nasi Kerabu Fragrant blue rice, ginger torch, Sambal Ibu, finger lime VG, LG Add 'Inche Kabin' Wings [5] 10	21
Wagyu Beef Rolled Noodles Egg, soy caramel, garlic chive LD	32
Vegetarian Fried Rice Shiitake XO, charred sweet corn, asparagus V	27
BBQ Charsiu Pork Fried Rice Pork floss, garlic shoots, curried egg LG, LD	29
Steamed jasmine rice	6
Fragrant blue pandan rice	7



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SWEETS

Vietnamese Coffee Leche Flan Whipped coconut LG	16
Banana Fritters Coconut sorbet, palm sugar caramel VG, LG	16
Yuzu & Kaffir Lime Curd Torch ed meringue LG	16
Pandan Chiffon Slice Pandan coconut custard	16
Sesame Ball Salted egg custard LG	3ea

DIGESTIFS

Kingston Negroni Rum, Campari, Aperol, sweet vermouth, cacao Rich and chocolatey, with a hint of bitterness	28
Onyx Pour Scotch, Avera, Montenegro, agave, saline, Laphroaig mist Rich, good with desserts, and drinks like a whiskey liqueur	25
Martell XO Cognac French cognac Fruit forward and refined - a great way to finish a good meal	49
Talisker Single Malt Scotch whiskey, on ice Great for sipping after your meal	20
Redbreast Single Pot Still Irish whiskey, ice or not Why not compliment your dessert rather than fight it?	24
Brown Brother's 'Patricia' Noble Riesling 2021 King Valley, Victoria Designed to be sweet and enjoyed with or without dessert	20



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BANQUET MENU

\$88_{PP}

FOR 2 OR MORE

Raw Kingfish

Salted plum & Thai basil, pickled chili
[A] LG, LD

Burrata

Spicy tamarind chili, fried donut V

Spicy Watermelon Salad

Crispy fish, fresh mint [A] LG, LD

Beef Tartare

Nam jim jaew, prawn crackers LD

Nyonya Fried

'Inche Kabin' Wings LG, LD

Tom Yum Prawn Dumpling

Spicy coconut, lime leaves [I] LD, VGO

Beef Rendang

Lemongrass, crispy shallots LD

Grilled Chicken

Vietnamese green nuoc cham LG, LD

Asian Greens

Mushroom sauce, garlic crisps VG, LG

Fragrant Blue Pandan Rice

LG, LD

Sesame Ball

Salted egg custard LG

Add oyster with ginger torch
calamansi mignonette \$3 each

\$125_{PP}

FOR 4 OR MORE

Raw Kingfish

Salted plum & Thai basil, pickled chili
[A] LG, LD

Burrata

Spicy tamarind chili, fried donut V

Spicy Watermelon Salad

Crispy fish, fresh mint [A] LG, LD

Beef Tartare

Nam jim jaew, prawn crackers LD

'Lor Bak'

Nyonya 5-spiced pork spring roll LD, LG

Tom Yum Prawn Dumplings

Spicy coconut, lime leaves [I] LD, VGO

600gm O'Connor MB3+

Rib Eye Steak

With house made accompaniments LG, LD

Nyonya Pineapple Prawn Curry

Sambal lemak, coconut, Thai basil [I] LG, LD

Asian Greens

Mushroom sauce, garlic crisps VG, LG

Nasi Kerabu

Fragrant herb rice, fresh greens,
finger lime VG, LG

Sesame Ball

Salted egg custard LG

Add oyster with ginger torch
calamansi mignonette \$3 each

PARTIES OF 8 OR MORE WILL DINE ON A
BANQUET MENU OF YOUR CHOICE



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A MESSAGE FROM OUR SOMMELIER

I love choosing wines that tell a story - shaped by the landscapes they come from and by the traditions that guide their craft. But the real magic happens when they reach the table, revealing a vibrancy that converses with bold aromas and a texture that embraces spice. These are my top recommendations to compliment your meal and bring balance, depth and character to each dish.

- Enrico Roviario

STARGAZER 'TUPELO' 2025

Coal River Valley, Tasmania - \$115

An aromatic white blend from one of Tasmania's most exciting producers. Fragrant, textural and alive with energy, it cuts through richness and plays beautifully with the herbal complexity of dishes like the Tom Yum Prawn Dumplings and Nasi Kerabu.

UNICO ZELO 'ALLUVIUM' FIANO 2023

Adelaide Hills, South Australia - \$110

An Italian grape that has found a second home in the Adelaide Hills. Textural and aromatic, with stone fruit, almond and a saline edge that makes it the obvious choice alongside the Raw Kingfish, the Freshly Shucked Oysters and the Grilled Scallop.

ALKINA KIN GRENACHE 2024

Barossa Valley, South Australia - \$130

A Grenache of real elegance. Light on its feet, with fresh red fruit and a delicacy that makes it one of the more surprising bottles from the Barossa. A natural choice alongside the lighter meat dishes and the fried snacks.

TELEGRAPHE TELEGRAMME CHATEAUNEUF-DU-PAPE 2023

Southern Rhône, France - \$220

A classic GSM, deep and generous, with ripe red fruit, wild herbs and a warmth that makes it the obvious match for the bigger dishes on the menu. Order it alongside the Grilled Pork Ribs, the Wok Fried Green Pepper Beef, or the Rib Eye.

DR LOOSEN WEHLENER SONNENUHR RIESLING KABINETT 2024

Mosel, Germany - \$125

The classic pairing for spice-driven cuisine, and for good reason. Off-dry, precise, with electric acidity and white peach on the palate. If you're ordering the Sarawak Laksa or anything with chilli heat, this is the bottle.



OUR SPECIALTY WINES

Moët & Chandon Grand Vintage 2016
Epernay, France

40 195

The underrated superstar of the Moët house, Grand Vintage (only made in exceptional years) is Chardonnay-dominant, 6 years on lees, and layered with the kind of detail & complexity generally reserved for far pricier examples.

Leeuwin Estate 'Art Series' Chardonnay 2022
Leeuwin Estate 'Art Series' Chardonnay 2016
Margaret River, WA250
295

This is arguably Australia's most iconic Chardonnay. For decades, this Margaret River legend has been in a league of its own. A Grand Cru of the Southern Hemisphere. The 2022 release continues that legacy with power, complexity, and seamless balance, while the 2019 and 2016 examples show its ability to withstand father time. Limited stocks available.

Tornatore Etna Bianco Zottorinotto 2022
Etna, Sicily

150

One of Etna's most compelling white wines, grown on the northern slopes of the volcano at over 700 metres elevation. This wine delivers Carricante at its most expressive. Showcasing notes of citrus zest that compliments the volcanic minerality and saline persistence that makes this wine a natural companion to the seafood-driven dishes of the Southeast Asian kitchen.

Tornatore Etna Rosso Trimarchisa 2018
Etna, Sicily

160

Using Nerello Mascalese grapes grown from old vines on the eastern slopes of Etna, aged in large oak. Tornatore's flagship red, particularly the 2018 vintage is drinking beautifully now. With fine-grained tannins notes of wild cherry, dried herbs, and that unmistakable volcanic tension underneath. This wine carries a quiet authority that demands appreciation. Limited quantities available



PAST/PORT

WINE FIZZ

Hare & Tortoise Prosecco NV
King Valley, VIC

Montalto Sparkling Rose NV
Mornington Peninsula, VIC

Chandon Brut NV
Multi Regional, VIC

**Clover Hill 'Tasmania
Exceptionnelle' MV**
East Coast, TAS

**Moët & Chandon Imperial
Brut NV**
Epernay, France

**Laurent Perrier Cuvee Rose
Brut NV**
Tours-sur-Marne, France

Ruinart Blanc de Blancs Brut NV
Reims, France

Dom Perignon Vintage 2015
Reims, France

Krug Grande Cuvee NV
Reims, France

WHITE

Dom. de la Jolive Sancerre 2023
Loire Valley, France

Red Hut Sauvignon Blanc 2025
Marlborough, New Zealand

**Cloudy Bay Sauvignon
Blanc 2025**
Marlborough, New Zealand

Petaluma Sauvignon Blanc 2025
Adelaide Hills, SA

Galante Pinot Grigio 2025
Delle Venezie, Italy

**Kumeu River Village Pinot Gris
2025**
Auckland, NZ

Rieslingfreak No5 2025
Eden Valley, SA

Leo Buring Riesling 2025
Clare Valley, SA

Ravensthorpe Riesling 2025
Canberra District, ACT

**Dr Loosen Wehlener Sonnenuhr
Riesling Kabinett 2024**
Mosel, Germany

Monte Tondo 'Mito' Soave 2025
Veneto, Italy



**Stargazer 'Tupelo' 2025 -
aromatic white blend**
Coal River, TAS

**Hugel Gentil 2024 -
aromatic white blend**
Alsace, France

**Tornatore Etna Bianco
Zottorinotto 2022**
Etna, Sicily

Unico Zelo 'Alluvium' Fiano 2023
Adelaide Hills, SA

**Cote Martin 'Galerie Texture'
Chenin Blanc IGP 2024**
Aude Valley, France

**Rob Dolan 'Black Label'
Chardonnay 2025**
Yarra Valley, VIC

Stonier Chardonnay 2024
Mornington Peninsula, VIC

**Shaw & Smith M3 Chardonnay
2025**
Adelaide Hills, SA

**Mulline Single Vineyard
Portarlington Chardonnay 2025**
Bellarine Peninsula, VIC

**Dom. Thierry Mothe Chablis
2023**
Burgundy, France

**Dom. Bernard Defaix Chablis
'Cote de Lechet' 1er Cru 2023**
Burgundy, France

**Les Heritieres du Comte Lafon
Macon-Milly-Lamartine 2023**
Burgundy, France

PINK

**Alpha Box & Dice 'Tarot' Rosé
2025**
McLaren Vale, SA

**Jules Cotes de Provence Rosé
2025**
Provence, France

Minuty 'M' Rosé 2025
Provence, France

**Chateau d'Esclans Whispering
Angel Rosé 2025**
Provence, France

**22 Degree Halo 'Chill with the
Moon' 2024 [served chilled]**
Riverland, SA



PAST/PORT

RED

Ten Minutes by Tractor 10x Pinot Noir 2025 Mornington Peninsula, VIC	24	115	Brash Higgins 'Ripple' 2025 Nero & Shiraz McLaren Vale, SA	90
Yering Lane Pinot Noir 2025 Yarra & King Valley, VIC	19	93	Paolo Scavino Barolo DOCG 2021 Piedmont, Italy	190
Dalrymple Pinot Noir 2024 Pipers River, TAS		110	Vietti Langhe Nebbiolo 'Perbacco' DOC 2023 Piedmont, Italy	155
Coldstream Hills 'Deer Farm' Pinot Noir 2024 Yarra Valley, VIC		135	Clonakilla O'Riada Shiraz 2024 Canberra District, ACT	105
Ata Rangi 'Crimson' Pinot Noir 2024 Martinborough, NZ	120		Semprevino Shiraz 2024 McLaren Vale, SA	18 88
Dom. L'Arlot Nuits-Saint-Georges Clos de Forets 2022 Burgundy, France	595		Penfolds St Henri Shiraz 2023 Barossa Valley, SA	225
Dom. Faiveley Gevrey- Chambertin Vieilles Vignes 2022 Burgundy, France	230		Perrin 'Reserve' Cotes-du-Rhone 2022 Southern Rhône, France	88
Uva Non Grata Gamay 2024 Lyon, France	18	89	Télégraphe Télégramme Châteauneuf-du-Pape 2023 Southern Rhône, France	220
Pierre-Marie Chermette Beaujolais 'Les Griottes' 2024 Beaujolais, France		105	Heathcote Estate Shiraz 2023 Heathcote, VIC	28 135
Mesta Tempranillo 2024 Castille, Spain		73	Cullen Cabernet Sauvignon Merlot 2024 Margaret River, WA	125
Tornatore Etna Rosso Trimarchisa 2018 Etna, Sicily	160		Terazzas Reserva Malbec 2023 Mendoza, Argentina	88
Willunga 100 Grenache 2024 McLaren Vale, SA		90	Isole e Olena Chianti Classico 2022 Tuscany, Italy	135
Alkina Kin Grenache 2024 Barossa Valley, SA		130		
Yangarra 'Circle' Field Blend Red 2024 Yarra Valley, VIC		110		
Yarra Yering Light Dry Red 2024 Pinot & Shiraz McLaren Vale, SA	45	195		
			SWEET	
			T'Gallant Juliet Moscato 2025	75
			Brown Brothers 'Patricia' Noble Riesling 2022 - 375ml	20 78
			Dom. de Durban Muscat Beaumes de Venise 2022 - 375ml	110



PAST/PORT

BEER

Tsingtao 330ml	12
Tsigntao 640ml	18
Tiger 330ml	15
Sapporo black can 650ml	22
Balter Cerveza 355ml	14
Hills Apple Cider 330ml	13
Hills Pear Cider 330ml	13
Mountain Goat V.E.B can 375ml	13
Moo Brew Pale Ale can 375ml	16
Young Henry's Motorcycle Oil Porter	15

TAP BEER

Asahi	17
Balter Easy Hazy	14.5
Balter XPA	14.5
Carlton Dry 3.5%	13
Carlton Draught 'Tank Beer'	13.5
Great Northern 'Super Crisp'	13
Brookvale Union Ginger Beer	15.5

THE DRIVING RANGE

LO & NO

Heap's Normal 0.5%	12
Asahi 0.0%	11
Balter Captain Sensible 3.5%	16

VODKA

12	Ketel One Vodka Netherlands	15.9
18	Ketel One Vodka Citroen Netherlands	16.9
15	Belvedere Organic Polish Vodka Poland	20
22	Belvedere Dirty Brew Poland	17
14	Vanilla Absolut Vodka Sweden	16.9
13	Nikka Coffey Vodka Japan	16.9
13	Never Never Signature Vodka Australia	16.9

GIN

	Tanqueray United Kingdom	15.9
	Tanqueray 10 United Kingdom	18
	Martin Miller United Kingdom / Iceland	16.9
	Plymouth United Kingdom	16.9
	Haymans Sloe Gin United Kingdom	16.9
	Botanist Islay Dry Scotland	16.9
	Nikka Coffey Gin Japan	18
	Roku Japan	16.9
	Gin Mare Spain	17
	Malfy Con Limone Italy	16.9
	Malfy Gin Rosa Italy	16.9
	Never Never Ginache Australia	16.9
12	Never Never Oyster Shell Australia	16.9
11	Never Never Triple Juniper Australia	16.9



PAST/PORT

RUM

Havana Club Anejo 3yo Cuba	15.9
Havana Club Anejo Especial Cuba	15.9
Havana Club Anejo 7 Anos Cuba	16.9
Havana Club Spiced Cuba	15.9
Mount Gay Eclipse Rum Barbados	16.9
Appleton Estate Jamaica	16.9
Bundy Rum Under Proof Australia	15.9
Diplimatico Venezuela	18
St James Rhum Agricole Martinique	16.9
Sagatiba Cachaca Brazil	16.9

AGAVE

El Jimador Blanco Mexico	15.9	15.9
Altos Plata Mexico	15.9	15.9
Soldada Café Mexico	16.9	16.9
Don Julio Reposado Mexico	15.9	18
Herradura Reposado Mexico	16.9	18
Herradura Anejo Mexico	16.9	20
Solento Anejo Mexico	15.9	22
Solento Blanco Mexico	18	18
Solento Resposado Mexico	16.9	20
Solento Resposado 375ml Mexico	16.9	150
Don Julio 1942 Mexico		49
Clase Azul Reposado Mexico		50
Del Maguey Vida Mezcal Mexico		17
Los Siete Misterios Mezcal Mexico		20



WORLD WHISKEY

Frillneck Australian Blended Whiskey Australia	16
Starward Two Fold Australia	16
Kurio Crimson Jam Australia	20
Jameson Ireland	15.9
Jameson Black Barrel Ireland	18
Redbreast 12yo Ireland	16.9
Toki Japan	16.9
Nikka Days Japan	17
Nikka From the Barrel Japan	25
Nikka Taketsuru Japan	22
Hibiki Harmony Japan	32
Canadian Club Canada	15.9

AMERICAN WHISKEY

Makers Mark USA	15.9
Jack Daniels USA	15.9
Jack Daniels Tennessee Fire USA	16.9
Woodfords Reserve USA	19
Michters Bourbon USA	24
Michters Rye USA	25
Rittenhouse Rye USA	25

SCOTCH WHISKEY

Johnny Walker Black Label Blended, Scotland	16.9
Johnny Walker Blue Label Blended, Scotland	46
Chivas 12yo Blended/Highland/Speyside, Scotland	15.9
Chivas 15yo Blended/Highland/Speyside, Scotland	18
Benriach 10yo Speyside, Scotland	17
Benriach 12yo Smoky Speyside, Scotland	21
Talisker 10yo Skye, Scotland	22
Macallan 12yo Highland, Scotland	20
Highland Park 12yo Highland, Scotland	22
Glenmorangie Single Malt 18yo Highland, Scotland	40
Glenlivet 12yo Highland, Scotland	17.5
Glendronach Single Malt 12yo Highland, Scotland	23
Laphroaig 10yo Islay, Scotland	22
Lagavulin 8yo Islay, Scotland	22
Ardberg 10yo Islay, Scotland	20
Bruichladdich 'The Classic Laddie' Islay, Scotland	22

GRAPE & BRANDY

St Anages Bartenders Cut Australia	16.9
Martell VS Cognac, France	17
Hennessy VS Cognac, France	20
Martell XO Cognac, France	49
Barsol Quebranta Pisco Peru	18.5



LIQUEURS, FORTIFIED AND OTHERS

Amaretto Dissarano Italy	15.2	Licor 43 Spain	15.2
Aperol Italy	15.2	Marionette Apricot Brandy Australia	15.2
Averna Italy	15.2	Marionette Blue Curacao Australia	15.2
Baileys Ireland	15.2	Marionette Orange Curacao Australia	15.2
Campari Italy	15.2	Massenez Maraschino France	15.2
Chambord France	15.2	Midori Mexico	15.2
Chartreuse [Green] France	21	Montanegro Italy	15.2
Chartreuse [Yellow] France	19	Passoa Brazil	15.2
Cointreau France	15.2	Pernod Absinthe France	20
Cynar Italy	15.2	Pimms United Kingdom	15.2
Drambuie Scotland	15.2	Soho Lychee Liquer France	15.2
Dom Benedictine France	15.2	Solbevi Limoncello Australia	15.2
Fiorente Elderflower Italy	15.2	Tia Maria Italy	15.2
Frangelico Italy	15.2	Dolin Dry Vermouth France	12
Jagermeister Germany	15.9	Rosso Antico Italy	12

