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 MARGARITAS

BITTERSWEET SYMPHONY

HERRADURA PLATA, APEROL,
AMARO, MEZCAL,
GRAPEFRUIT, LIME, AGAVE

$26

SUMMER SUSPICION

HERRADURA PLATA, APRICOT
BRANDY, ORANGE JUICE,
ORANGE BITTERS, AGAVE

$26

PAST/PORT

COCKTAILS

Pandan Fizz 19
Vodka, limoncello, pandan, coconut, verjus

Sera Day 22
Fellow lemongrass vodka, licor 43, verjus, mandarin, orange bitters, agave

Glade Sipper 24
Rum, rhum agricole, lime, grapefruit bitters

Amber Pear Highball 19
Toki, montenegro, limoncello, pear soda

Disco Marg 26
Tequila, cointreau, midori, lime, orgeat
[Contains Nuts]

Tropical Gin Ricky 22
Gin, cointreau, pineapple, lime, coconut

Thai Flight Strawberry 23
Chivas, aperol, campari, licor 43, sweet vermouth, lemon, strawberry, Thai basil

Tamaretto Sour 25
Bourbon, amaretto, lemon, tamarind, agave, soy sauce, foam

Jungle Bird 26
Dark rum, aperol, campari, lime, pineapple, agave

Rose Martini 24
Gin, vermouth, rose tea

Kingston Negroni 26
Dark rum, aperol, campari, sweet vermouth, cacao bitters

Onyx Pour 25
Scotch, averna, montenegro, agave, saline, laphroaig mist

TAP COCKTAILS

Limoncello Spritz 21
Limoncello, prosecco, lemon soda

Aperol Spritz 21
Aperol, prosecco, soda

Espresso Martini 25
Vodka, hot & cold brew, vanilla

THE DRIVING RANGE

LO & NO

Coco Clover 15
Rose, coconut, lemon, foam

Miss L. Vera 15
Aloe, lychee, verjus, agave, soda

Signorina Stone 16
Barnes & Brown, apertif, lemon, pineapple, cranberry

PAST/PORT

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.

PAST/PORT

LARGE PLATES

Beef Rendang 41
Lemongrass, crispy shallots LD

Confit Duck Leg Curry 46
Slow cook Aurum duck legs, lychees, Thai basil LG, LD

Hot & Sour Barramundi 46
Humpty Doo barramundi, lemongrass tamarind 'Sinigang' broth [A] LG, LD

Grilled Chicken 39
Fresh Vietnamese green nuoc cham LG, LD

Nyonya Pineapple Prawn Curry 44
Sambal lemak, coconut, Thai basil [I] LG, LD

Laksa Lamb Larb 38
Lamb mince, fresh herbs, lettuce, cucumber, lime LG, LD *CONTAINS NUTS

250gm Angus Porterhouse 58
Spicy Bun bo Hue sauce, pickled onion, hot mint LG, LD

600gm O'Connor's MB 3+ Rib Eye Steak 135
with house accompaniments LG, LD

SIDES

Prawn & Mango Salad 28
Fresh cucumber, mint, chili jam [I] LG, LD

Stir Fried Morning Glory 26
Oyster sauce, confit garlic LG, LD

Roast Pumpkin 23
Pea tendrils, ginger soy bean dressing VG, LD

Spicy Watermelon Salad 23
Crispy fish, fresh mint [A] LG, LD

Roti Pratha 16
Kapitan curry sauce VG

RICE & NOODLES

Nasi Kerabu 21
Fragrant blue rice, ginger torch, Sambal Ibu, finger lime VG, LG

Add 'Inche Kabin' Wings [5] 10

Wagyu Beef Rolled Noodles 32
Egg, soy caramel, garlic chive LD

Vegetarian Fried Rice 27
Shiitake XO, charred sweet corn, asparagus V

BBQ Charsiu Pork Fried Rice 29
Pork floss, garlic shoots, curried egg LG, LD

Steamed jasmine rice 6

Fragrant blue pandan rice 7

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SWEETS

Vietnamese Coffee Leche Flan 16
Whipped coconut LG

Banana Fritters 16
Coconut sorbet, palm sugar caramel VG, LG

Yuzu & Kaffir Lime Curd 16
Torched meringue LG

Pandan Chiffon Slice 16
Pandan coconut custard

Sesame Ball 3ea
Salted egg custard LG

DIGESTIFS

Kingston Negroni 28
Rum, campari, aperol, sweet vermouth, cacao
Rich and chocolatey, with a hint of bitterness

Onyx Pour 25
Scotch, averna, montenegro, agave, saline, laphroaig mist
Rich, good with desserts, and drinks like a whiskey liqueur

Martell XO Cognac 49
French cognac
Fruit forward and refined - a great way to finish a good meal

Talisker Single Malt 20
Scotch whiskey, on ice
Great for sipping after your meal

Redbreast Single Pot Still 24
Irish whiskey, ice or not
Why not compliment your dessert rather than fight it?

Brown Brother's 'Patricia' Noble Riesling 2021 20
King Valley, Victoria
Designed to be sweet and enjoyed with or without dessert

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PAST/PORT

BANQUET MENU

$88PP
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

$125PP
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 Roviaro

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 red meat to bring out the best flavours in both.

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

Moet & Chandon Grand Vintage 2016 40 195
Epernay, France

The underrated superstar of the Moet 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 250
Leeuwin Estate 'Art Series' Chardonnay 2016 295
Margaret River, WA

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 150
Etna, Sicily

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 160
Etna, Sicily

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	16	73
Montalto Sparkling Rose NV Mornington Peninsula, VIC		90
Chandon Brut NV Multi Regional, VIC	19	93
Clover Hill 'Tasmania Exceptionnelle' MV East Coast, TAS		97
Moet & Chandon Imperial Brut NV Epernay, France	25	130
Laurent Perrier Cuvee Rose Brut NV Tours-sur-Marne, France		325
Ruinart Blanc de Blancs Brut NV Reims, France		250
Dom Perignon Vintage 2015 Reims, France		695
Krug Grande Cuvee NV Reims, France		795

WHITE

Dom. de la Jolive Sancerre 2023 Loire Valley, France	22	100
Red Hut Sauvignon Blanc 2025 Marlborough, New Zealand	16	76
Cloudy Bay Sauvignon Blanc 2025 Marlborough, New Zealand		125
Petaluma Sauvignon Blanc 2025 Adelaide Hills, SA		85
Galante Pinot Grigio 2025 Delle Venezie, Italy	16	76
Kumeu River Village Pinot Gris 2025 Auckland, NZ		90
Rieslingfreak No5 2025 Eden Valley, SA		105
Leo Buring Riesling 2025 Clare Valley, SA	16.5	82
Ravensworth Riesling 2025 Canberra District, ACT		95
Dr Loosen Wehlener Sonnenuhr Riesling Kabinett 2024 Mosel, Germany		125
Monte Tondo 'Mito' Soave 2025 Veneto, Italy		90
Stargazer 'Tupelo' 2025 - aromatic white blend Coal River, TAS		115
Hugel Gentil 2024 - aromatic white blend Alsace, France	18	89
Tornatore Etna Bianco Zottorinotto 2022 Etna, Sicily		150
Unico Zelo 'Alluvium' Fiano 2023 Adelaide Hills, SA		110
Cote Martin 'Galerie Texture' Chenin Blanc IGP 2024 Aude Valley, France		105
Rob Dolan 'Black Label' Chardonnay 2025 Yarra Valley, VIC	19	93
Stonier Chardonnay 2024 Mornington Peninsula, VIC		110
Shaw & Smith M3 Chardonnay 2025 Adelaide Hills, SA		130
Mulline Single Vineyard Portarlington Chardonnay 2025 Bellarine Peninsula, VIC		160
Dom. Thierry Mothe Chablis 2023 Burgundy, France	28	135
Dom. Bernard Defaix Chablis 'Cote de Lechet' 1er Cru 2023 Burgundy, France		175
Les Heritieres du Comte Lafon Macon-Milly-Lamartine 2023 Burgundy, France		155

PINK

Alpha Box & Dice 'Tarot' Rosé 2025 McLaren Vale, SA	17.5	85
Jules Cotes de Provence Rosé 2025 Provence, France	19	93
Minuty 'M' Rosé 2025 Provence, France		98
Chateau d'Esclans Whispering Angel Rosé 2025 Provence, France		130
22 Degree Halo 'Chill with the Moon' 2024 [served chilled] Riverland, SA	16.5	80

PAST/PORT

RED

Ten Minutes by Tractor 10x Pinot Noir 2025 Mornington Peninsula, VIC	24	115
Yering Lane Pinot Noir 2025 Yarra & King Valley, VIC	19	93
Dalrymple Pinot Noir 2024 Pipers River, TAS		110
Coldstream Hills 'Deer Farm' Pinot Noir 2024 Yarra Valley, VIC		135
Ata Rangi 'Crimson' Pinot Noir 2024 Martinborough, NZ		120
Dom. L'Arlot Nuits-Saint-Georges Clos de Forets 2022 Burgundy, France		595
Dom. Faiveley Gevrey-Chambertin Vieilles Vignes 2022 Burgundy, France		230
Uva Non Grata Gamay 2024 Lyon, France	18	89
Pierre-Marie Chermette Beaujolais 'Les Griottes' 2024 Beaujolais, France		105
Mesta Tempranillo 2024 Castille, Spain		73
Tornatore Etna Rosso Trimarchisa 2018 Etna, Sicily		160
Willunga 100 Grenache 2024 McLaren Vale, SA		90
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
Brash Higgins 'Ripple' 2025 Nero & Shiraz McLaren Vale, SA		90
Paolo Scavino Barolo DOCG 2021 Piedmont, Italy		190
Vietti Langhe Nebbiolo 'Perbacco' DOC 2023 Piedmont, Italy		155
Clonakilla O'Riada Shiraz 2024 Canberra District, ACT		105
Semprevino Shiraz 2024 McLaren Vale, SA	18	88
Penfolds St Henri Shiraz 2023 Barossa Valley, SA		225
Perrin 'Reserve' Cotes-du-Rhone 2022 Southern Rhône, France		88
Télégraphe Télégramme Châteauneuf-du-Pape 2023 Southern Rhône, France		220
Heathcote Estate Shiraz 2023 Heathcote, VIC	28	135
Cullen Cabernet Sauvignon Merlot 2024 Margaret River, WA		125
Terazzas Reserva Malbec 2023 Mendoza, Argentina		88
Isole e Olena Chianti Classico 2022 Tuscany, Italy		135

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

Ketel One Vodka Netherlands	15.9
Ketel One Vodka Citroen Netherlands	16.9
Belvedere Organic Polish Vodka Poland	20
Belvedere Dirty Brew Poland	17
Vanilla Absolut Vodka Sweden	16.9
Nikka Coffey Vodka Japan	16.9
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
Never Never Oyster Shell Australia	16.9
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
Altos Plata Mexico	15.9
Soldada Café Mexico	16.9
Don Juilio Reposado Mexico	18
Herradura Reposado Mexico	18
Herradura Anejo Mexico	20
Solento Anejo Mexico	22
Solento Blanco Mexico	18
Solento Resposado Mexico	20
Solento Resposado 375ml Mexico	150
Don Julio 1942 Mexico	49
Clase Azul Reposado Mexico	50
Del Maguey Vida Mezcal Mexico	17
Los Siete Misterios Mezcal Mexico	20

PAST/PORT

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 Anges 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