

WINE



		GLS	BTL		GLS	BTL
Sparkling						
NV	Millon NV Sparkling Chardonnay PN, Eden Valley SA	12	58			
Riesling						
2024	Millon Clare's Secret Riesling, Clare Valley SA	12	52			
2024	Frankland Estate Isolation Ridge Riesling, Great Southern WA Lime blossom, slate, long acid line.		95			
2022	Donnhoff Niderhauser Klamm Riesling Kabinett, Nahe, Germany Apricot, citrus, honeyed acidity.		128			
Semillon						
2023	Charteris Semillon, Hunter Valley NSW Lemon, grass, crisp acidity.		76			
Pinot Gris						
2025	Millon Estate Pinot Gris, Eden Valley SA	13	64			
Chardonnay						
2024	Millon The Impressionist Chardonnay, Eden Valley SA	12	52			
Rosé						
2023	Millon Clare's Secret Grenache Rosé, Clare Valley SA	13	58			
Pinot Noir						
2022	Millon The Impressionist Pinot Noir, Barossa Valley SA	12	52			
2024	Onannon Pinot Noir, Mornington Peninsula VIC Raspberry, spice, earthy touch.		88			
2022	Burn Cottage Pinot Noir, Central Otago NZ Dark cherry, herbs, silky tannin.		185			
Shiraz						
2022	Millon Estate Shiraz, Eden Valley SA	14	65			
2023	Dalwhinnie LDR Shiraz, Pyrenees VIC Plum, pepper, silky tannins.		102			
2022	Hentley Farm The Beauty Shiraz, Barossa Valley SA Dark fruit, floral, fine tannin.		160			
2021	Millon The Masterpiece Shiraz, Barossa Valley SA Dense black fruit, mocha, long finish.		359			
Cabernet						
2021	Millon Estate Cabernet Sauvignon, Eden Valley SA		13			58
2021	Deep Woods Reserve Cabernet Sauvignon, Margaret River WA Cassis, mint, velvety finish.					189
Grenache						
2022	S.C. Pannell No 220 Grenache, McLaren Vale SA Red cherry, soft tannins, floral.					85
2023	Millon Reserve Grenache, Barossa Valley SA Raspberry, spice, earthy touch.					121
Nebbiolo						
2021	Soumah Nebbiolo, Yarra Valley VIC Rose petal, cherry, fine tannins.					115
2020	G.D Vajra Albe Barolo Nebbiolo, Piedmont IT Rose, firm tannin, long finish.					196
SAKE/SWEET						
					180ml	720ml
	Niida Odayaka Omachi Junmai Ginjo, Fukushima Green apple, soft umami.		36			142
	Niida Shizenshu Junmai Ginjo Kimoto, Fukushima Subtle rice, creamy texture.		32			127
	Kobayashi Hououbiden Tsurigi Karakuchi Junmai, Tochigi Crisp rice, savoury finish.		28			114
	Nakashima Kozaemon Daiginjo, Gifu Pear, white flower, silky.		28			111
	Hachinohe Mutsu Hassen Red Label Tokubetsu Junmai, Aomori Banana, steamed rice, gentle acid.		32			129
						60ML
	Umeshu Plum liqueur - sweet/tangy/fruity					14
	Yuzushu Yuzu liqueur - bright/refreshing/citrus					17

DRAUGHT BEER

Suntory the Premium Malt's

Pilsner 5.5%	12
Kaoru Ale 6%	12

SIGNATURE COCKTAILS

YUZU MARGARITA TEQUILA . YUZUSHU . LEMON . SIMPLE SYRUP	23
LYCHEE CAIPIROSKA VODKA . LIME . LYCHEE	23
SHI-SHISO SHISO INFUSED VODKA . SWEET VERMOUTH . VANILLA	24
YUZU SPRITZ GIN . YUZUSHU . BRUT . SODA . MINT	24
GOMA TINI VODKA . HAZELNUT LIQUEUR . COFFEE LIQUEUR . BLACK SESAME ICE CREAM	25
IKI TIKI DARK SPICED RUM . AMARETTO . BERRY JAM . CLOUDY APPLE . LIME	25

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

MOCKTAILS

LYCHEE SPRITZ ERR LYCHEE . CLOUDY APPLE . LEMON . SODA	15
PASSIONFRUIT SPRITZ ERR PASSIONFRUIT . PINEAPPLE . LIME . SODA	15

FULL SPIRITS/LIQUEUR SELECTION AVAILABLE AT THE BAR



A 2% surcharge applies to all card transactions.
A 10% surcharge applies on weekends and public holidays.
A 10% service fee applies to groups of 8 or more.

Iki Dining reserves the right to refuse service in accordance with Responsible Service of Alcohol (RSA) guidelines.

