

WINE & SPARKING

GLASS / BOTTLE

CHAMPANG

Mumm Grand Cordon
Champagne, France \$125

SPARKLING

Bird In Hand Sparkling Piccolo
Adelaide Hills \$15

Yarra Burn Vintage Sparkling
Yarra Valley, VIC \$68

Arras Brut Elite Cuvee
Tasmania \$90

WHITE

Tape Dual Citizen Riesling
: Clare Valley \$14 / \$54

PIQ Piquepoul
: Barossa Valley \$58

Like It Like That Pinot Grigio
: Riverland \$13 / \$50

Coldstream Hills Pinot Gris
: Victoria \$65

Wills Domain Mystic Spring
Sauvignon Blanc : Margaret River \$13 / \$50

Nautilus Est Sauvignon Blanc
: Marlborough, New Zealand \$68

Gippsland Wine Co Chardonnay
: Gippsland \$15 / \$58

Giant Steps Chardonnay
: Yarra Valley \$75

ROSE

Lieneri Tierra Del Puerco Rose
" Barossa Valley \$13 / \$50

Porcelaine Rose
: Provence, France \$65

PROSECCO

Like It Like That Prosecco
Riverland \$13 / \$50

MOSCATO

Dunes & Greene Moscato Piccolo
: South Eastern Australia \$14

RED

Long Story Short 26 Maples Pinot Noir
: Mornington Peninsula \$15 / \$58

Nanny Goat Pinot Noir
: Central Otago, New Zealand \$72

Vigna Cantina Sangiovese
: Barossa Valley \$14 / \$54

Bosio Passato Barbera D'Alba
: Piedmont, Italy \$68

Boucher Shiraz
: Heathcote \$14 / \$54

Like It Like That Cabernet Shiraz
: Yarra Valley \$13 / \$50

Vasse Felix Filius Cabernet Sauvignon
: Margaret River, WA \$65

Hares Chase Vigilance Shiraz
: South Australia \$75

SPRITS

GIN		RUM		WHISKY	
Tanqueray	\$14.00	Bacardi	\$13.00	Canadian Club	\$13.00
Gordon's London Dry	\$14.00	Archie Rose Australian	\$14.00	Jack Daniels	\$13.00
Bombay Sapphire Dry	\$14.00	White Cane		Jim Beam	\$13.00
Four Pillars Rare Dry Gin	\$16.00	Husk Rum	\$13.00	Wild Turkey	\$13.00
		Bundaberg Reserve	\$13.00		
VODKA		LIQUEURS			
Absolut	\$14.00	Kahlua	\$13.00	Southern Comfort	\$13.00
Smirnoff	\$14.00	Baileys	\$13.00	Chivas Regal	\$14.00
Grey Goose	\$14.00	Midori	\$13.00	Johnnie Red Label	\$13.00
23rd Street Rose	\$14.00	Sambuca	\$13.00	Johnnie Black Label	\$15.00
TEQUILA				Buffalo Trace Kentucky Straight	\$14.00
Jose Cuervo Especial	\$14.00	Frangelico	\$13.00	Monkey Shoulder	\$15.00
Patron Silver Agave Tequila	\$15.00	Campari	\$13.00	Makers Mark	\$15.00
Patron Reposado Agave	\$16.00	Jagermeister Liqueur	\$13.00		

COCKTAIL



BLUSHING BLOSSOM
Triple sec, Rose Vodka,
Lemon juice
sugar syrup \$24



SUNFLOWER
White Rum, Passionfruit Liqueur,
Mango syrup, Passionfruit syrup
Lemon juice, Sugar syrup \$25



AURORA
Vodka, Triple sec
Blue curacao, Yuzu syrup
Butterfly pea, Lemon juice,
Sugar syrup \$25



PASSION UDAY
White rum, Passion liqueur,
lime juice, passion fruit syrup,
orange juice, Lime juice,
Sugar syrup \$24



MAGIC MARTINI
Vodka, Lychee liqueur
lemon juice
Vodka bubble \$24



PHUKET PINA COLADA
Malibu, White rum,
coconut milk, pineapple juice
Lemon juice, Sugar syrup \$24



MAI TAI
White rum, Amaretto,
Grand Marnier,
Pineapple juice, lime,
Sugar syrup \$23



BOMBA MARGARITA
Tequila, Triple sec,
Cointreau, lemon juice
sugar syrup \$23



LONG ISLAND
Gin, Tequila, Triple sec
White rum, Lemon juice
and splash of coke \$23



APEROL SPRITZ
Aperol, Prosecco, soda
and slice of orange \$22



PIMM'S
Pimm's, lemongrass
mint, cucumber
orange, strawberry \$22



COSMOPOLITAN
Vodka, Triple sec
lemon juice, Cranberry juice
Sugar syrup \$22

MOCKTAIL \$13.90



SWEETIE STRAWBERRY



LOVELY LYCHEE



TROPICAL KISS



ZESTY YUZU



ICY WATERMELON



VIRGIN PINA COLADA

BEER

Singha (TH)	\$13.00	Asahi (Japan)	\$13.00
Chang (TH)	\$13.00	Corona (Mexico)	\$13.00
Right Beer Cascade (Aus)	\$13.00	Pure Blond (Aus)	\$13.00
VB (Aus)	\$12.00	Heineken (Netherlands)	\$13.00
Peroni (Italy)	\$13.00	Apple Cider (Aus)	\$14.00
Peroni 0.0 % (Italy)	\$13.00	Ginger Beer	\$14.00
Stone & Wood Pacific Ale	\$14.00	Rekorderlig Strawberry cider (Sweden)	\$15.00

THE SIP

THAI LEMON TEA / PINKY MILKY	\$7.50
FIZZY THAI LEMON TEA	
THAI MILK TEA	\$8.90
ICED COFFEE	\$8.50
ICED CHOCOLATE	\$8.50
ADD ICE CREAM	\$2.00

SOFT DRINK

• Coke / Coke Zero / Sprite / Fanta	\$5.00
• Ginger Ale	\$6.00
• Tonic Water	\$6.00
• Soda Water	\$6.00
• Lemon lime bitter	\$7.00
• Raspberry Lemonade	\$7.00

HOT TEA

\$ 5.50 per person

Experience the clam & craft of premium tea

- Jasmine / Chamomile / Peppermint
- Lemongrass Ginger / Green Tea /
- English Breakfast / Earl grey / Honey Dew

JUICE

• Orange Juice	\$ 7.50
• Pineapple Juice	\$ 7.50
• Apple Juice	\$ 7.50
• Red Cranberry Juice	\$ 7.50
• No iced \$ 1.00	

COCONUT JUICE

• Glass	\$7.90
• Whole fresh coconut	\$9.90

SAN PELLEGRINO

• Sparkling Water 250ml	\$5.50
• Sparkling Water 750ml	\$8.50
• Aranciata Rossa	\$6.00
• Limonata	\$6.00

PUREZZA

• Sparkling Water 750ml	\$6.50
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Odette House
Cafe & Restaurant

ALL DAY BREAKFAST

Monday - Friday available from 10.00 am - 2.30 pm
Saturday - Sunday available from 9.00 am - 2.30 pm

Teriyaki beef Bowl 	\$29.00
Succulent scotch fillet beef served on a bed of rice, glazed with a rich Odette special sauce. (Onsen Egg + \$5)	
Pulled Beef & Poached 	\$ 28.00
Sourdough topped with sticky pulled beef, soft poached eggs, classic hollandaise, chives, and a sprinkle of sesame.	
Teriyaki Salmon Bowl 	\$29.00
Grilled Salmon served on a bed of rice, glazed with a rich Odette special sauce. (Onsen Egg + \$5)	
Grilled Satay Chicken Burger Supreme	\$ 22.00
Juicy grilled chicken marinated in a rich satay sauce, topped with crisp veggies, a creamy satay sauce, and served in a soft, toasted bun. (Crispy fries + \$6.00)	
Zingy Salad (CN)  	\$ 18.00
Fresh Asian herbs, crunchy salad, and a kick of chilli lime dressing topped with cashew nut. Add Grill Prawn +\$8 , Add Satay Chicken +\$8	

EGGS YOUR WAY \$15.50

Poached Egg , Fried Egg , Scramble Egg
Served on your preferred bread

Enhance your dish with one of our delicious sides
from the selection below.

Poached Egg	\$ 5	Fried Egg	\$ 5
Beef Bacon	\$ 8	Avocado	\$ 6
Smoked Bacon	\$ 8	Sauteed Greens	\$ 6
Smoked Salmon	\$ 8	Fries	\$ 6
Butter Mushroom	\$ 6	Satay Sauce	\$ 5
Roasted Tomatoes	\$ 6	Hollandaise Sauce	\$ 4

KIDS

Cheese Toastie	\$ 12.00
Sweet pork skewer	\$ 16.00
Fish & Chips	\$ 14.00
Bowl of chips	\$ 13.90

Toasties & Wraps – Grab & Go Cake and Dessert

Hot, fresh, and ready when you are.
See what's on offer in our display cabinet,
served from 7:30 AM – 4:00 PM.

Spicy Morning Luxe w/ Smoked Salmon 	\$ 25.00
Chilli scrambled eggs, silky smoked salmon, fresh pesto, and a warm buttery croissant.	
Massaman Beef Cheek Magic Pie 	\$ 24.00
Slow-cooked beef cheek in rich, aromatic Massaman curry, wrapped in a golden, flaky pie crust and crispy chips.	
The Garden's Embrace & Sourdough 	\$ 22.00
A slice of toasted sourdough, topped with garlic aioli, creamy avocado, buttered mushrooms, fresh kale, and a delicate sprinkle of pistachio dukkah. (Poached Egg + \$5)	
Spicy Garlic Basil Pasta with Bacon Bliss 	\$ 28.00
Linguini pasta tossed in a spicy garlic basil, with smoked bacon.	
Fish and chips	\$ 23.90
Tempura battered fish fillet, perfectly fried and served with crunchy chips, gardens salad , tangy tartare sauce, and lemon on the side.	

COFFEE

Five Senses Coffee Specialty roasted for the Perfect Brew

• Flat White / Long Black / Latte / Cappuccino	\$ 5.00
• Mocha	\$ 6.50
• Babycino	\$ 3.00
• Affogato	\$ 7.00
• Ice Long Black	\$ 5.50
• Ice Latte	\$ 6.50
• Ice Mocha	\$ 8.00
• Decaf	+ \$ 0.80
• Almond / Oat / Soy	+ \$ 1.00
• Syrups Caramel / Hazelnut / Vanilla / Honey	+ \$ 0.50
• Large	+ \$ 0.80

CHOCOLATE

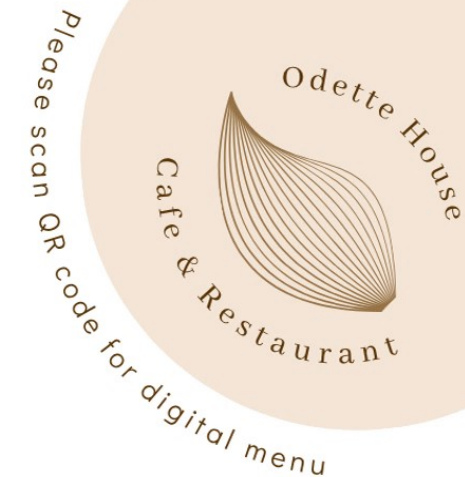
Indulge in the Richness of Real Chocolate

• Hot Chocolate	\$ 6.00
• Ice Chocolate	\$ 8.00

TEA

Experience the Calm & Craft of Premium Tea

• Jasmine / Peppermint / Chamomile / Green Tea / English Breakfast / Earl grey / Lemongrass Ginger / Honey dew	\$5.50
• Ice Matcha Latte / Iced Hojicha latte / Ice Thai milk tea	\$ 8.90
• Thai milk tea (Hot)	\$ 7.00
• Chai Latte	\$ 6.50
• Matcha Latte (Hot)	\$ 7.00
• Matcha Affogato	\$ 9.00



ODETTE SIGNATURE DRINK

Odette on cloud	\$10.00
:Iced black coffee, Cream Cheese Foam	
Odette Coconut Espresso:	\$10.00
:Iced black coffee with coconut juice	
Matcha Coco Cream	\$10.00
: Ice Matcha with coconut juice, cream cheese foam	
Matcha Yuzu Burst	\$10.00
: Ice Matcha, yuzu and sparkling water	

SMOOTHIES

Mango Mirage	\$13.00
A silky blend of fresh mango, creamy yogurt, smooth milk, and a hint of sugar syrup	
Berries & Bloom	\$13.00
A vibrant mix of berries, creamy yogurt, smooth milk, and a touch of sugar syrup	

FRESHLY SQUEEZED JUICE \$11.00

Made to order using the freshest fruits available.
Ask us about today's selection!

MOCKTAIL \$ 13.90

Odette Strawberry / Odette Lychee / Tropical Kiss

COCKTAIL \$23.00

APEROL SPRITZ

Aperol, Prosecco, soda and slice of orange

PIMM'S

Pimm's, lemonade mint , cucumber orange, strawberry

ODETTE ESPRESSO

Vodka, Kahlua, espresso coffee

ZESTY YUZU MOJITO

Rum , yuzu, lemon and lime juice ,mint brown sugar, soda water

GF : Gluten free , RGF : Request Gluten free , V : Vegetarian , RV : Request vegetarian , CN : Contains nut , DF : Dairy free : Spicy  : Popular for kid ,  : Healthy,  Recommend 

PAY CASH GET 5% DISCOUNT ON MINIMUM SPEND OF \$30 AND \$.50 CENT FOR 1 TAKEAWAY CONTAINER 10% SURCHARGE ON WEEKEND 15% SURCHARGE ON PUBLIC HOLIDAYS.



UDAY ROOM

ASIAN CUISINE

SMALL DISH

Oyster 1 pc	\$ 6.50
Serve natural, shucked daily w/ green Nam Jim sauce & smoked coconut cream crispy shallot and black tobiko. Served minimum 3 pcs. Available on Thursday - Sunday only	
Salmon Carpaccio  	\$ 26.00
Thin salmon slices topped with green nam jim, yuzu mayo, chili, and coriander.	
Golden Prawn Crisp 3 pcs	\$ 18.90
Sesame prawn toasts topped with yuzu mayo, black tobiko, and crispy curry leaf	
Garlic butter seared prawn 2 pcs (GF)	\$ 14.00
With spicy seafood sauce	
Yakitori beef 2 pcs	\$ 15.00
With a spicy tamarind dipping sauce	
Wagyu puff 3 pcs	\$ 15.00
Wasabi mayo, tobiko and chive	
Moo Ping pork skewer 2 pcs 	\$ 12.00
With a spicy tamarind dipping sauce	
Larb Chicken spring roll 4 pcs  	\$ 15.00
Crispy spring rolls filled with spicy larb-seasoned chicken, herbs, and toasted rice powder. Served golden and bursting with bold Thai flavor.	
Spicy Sichuan Prawn & Pork Dumplings 4 pcs 	\$ 17.90
Juicy dumplings drenched in fiery Sichuan chili oil, topped with crispy shallots, garlic, sesame, and spring onions.	
Moonlight lava charcoal bun 3 pcs	\$ 17.90
A warm charcoal bun filled with silky, molten custard and rich salted egg yolk	
Spiced Crisp Calamari (GF)	\$ 26.00
Lightly battered calamari, fried crisp with Szechuan spice, served with mayo and fresh lime on the side.	
Imperial Siu Mai 3 pcs	\$ 16.90
Chicken and prawn dumplings, topped with chive and tobiko pearls, paired with Uday special dipping sauce.	
Crispy Taro Ball (V) 	\$ 16.00
Golden-fried taro balls with a crisp exterior and soft, creamy taro center.	
Crispy Chive Dumplings (V)	\$ 15.00
Crispy fried dumplings filled with fresh chives, served with our house soy vinegar dipping sauce.	
Crispy Dragon croquette 3 pcs (V) 	\$ 16.00
Thai style potato croquette with curry sauce Option: w/ Yellow curry sauce (V) or w/ Massaman curry sauce	
Roti 2 pcs with Satay sauce	\$ 14.00

CHEF'S COLLECTION

Satay Flame Half Chicken	\$ 38.00
Chargrilled half chicken marinated in satay spices, served with toasted bread, satay sauce, and a side of pickled cucumber and onion.	
Pla Sam Rod (RGF)  	\$ 42.00
Deep fried whole barramundi tossed w/ spicy tamarind sauce young peppercorn, kaffir lime leaf topped w/crispy basil leaf	
Barramundi Garlic Crunch (CN)	\$ 42.00
Deep-fried whole barramundi with golden garlic, served with a crisp, refreshing apple salad.	

BIGGER PLATES

Crispy pork belly Gai Lan 	\$ 36.00
Crispy pork belly stir-fried with tender Chinese broccoli (gai lan) in a savory garlic sauce	
Chili & Garlic Prawn 	\$ 34.00
Succulent prawns stir-fried with aromatic pepper garlic, onions, and crunchy dry chilies for a smoky, spicy kick.	
Pad Ped braised beef cheek  	\$ 35.00
Braised beef cheek stir-fry with red curry vegetable and mixed Thai herbs	
Crying Tiger (Seua Rong Hai)	\$ 38.00
Grilled scotch fillet beef, sliced and served with a spicy Thai dipping sauce. Smoky, tender, and fiery—bold flavors that make the tiger weep.	
Salmon Chuchee 	\$ 36.00
Grilled salmon fillet in Thai Chuchee curry tossed seasoning veggie	
Crispy belly kiss	\$ 35.00
Crispy pork belly served with salad and spicy sauce & sweet soy sauce	
Asian Greens in Mushroom Sauce (V) 	\$ 26.00
Lightly sautéed Asian greens and mushrooms in a savory mushroom sauce.	
Thai Garden Satay Stir-Fry (V) 	\$ 28.00
Peanut sauce stir-fry with fresh vegetables and topped with sesame seeds. A flavorful and vibrant vegetarian delight.	
Savory Oyster Scramble 	\$ 32.00
Thai-style oyster omelet with fluffy eggs, fresh oysters, and bean shoots, pan-fried to golden perfection and bursting with savory flavors.	

RICE & NOODLE

Smoke-Kissed Roast Duck 	\$ 32.00
Dry egg noodles tossed with Uday's special sauce	
Pad Thai Gong (CN, RGF)	\$ 28.00
Pad Thai prawns with egg, tofu bean shoot and chive Add Egg net & Cheese + \$ 6.00	
Uday Fried Rice 	\$ 27.00
Jasmine rice stir-fried with Uday's secret seasoning, tender shaved duck, and a hint of chili, topped with house-made pork crackling for the perfect crunch.	

FEED ME MENU – \$65 PER PERSON

Enjoy a handpicked spread of our signature dishes, crafted for sharing and highlighting the best of our seasonal ingredients and house favourites.
Just ask our staff about the Feed Me Menu



CURRY & SOUP

Yellow Ember Curry (V) 	\$ 28.00
Southern Thai yellow curry with pumpkin, chickpeas, and coconut milk	
Siam green curry grilled chicken 	\$ 28.00
Grilled chicken and eggplant, Thai basil in a rich green curry with coconut milk	
Massaman Beef Cheek  	\$ 32.00
Slow-braised beef cheek in a rich Massaman curry, simmered with coconut milk, potatoes, and topped with roasted peanuts for deep, aromatic flavor.	
Tom Yum Gong 	\$ 29.00
A bold and tangy Thai soup with prawns, lemongrass, galangal, kaffir lime leaves, and chili, finished with fresh lime juice and herbs.	

SALAD

Issan Classic (CN) 	\$ 34.00
Turmeric grilled chicken served with papaya salad and sticky rice	
Pla Nuer (Spicy Thai Beef Salad)   	\$ 34.00
Sliced grilled beef tossed with Thai herbs, chili, lime juice, fish sauce, and toasted rice powder.	
Som Tum (Thai Green Papaya Salad) (GF, CN)  	\$ 22.00
Green papaya pounded with chili, garlic, lime juice, tamarind sauce, and palm sugar, tossed with cherry tomatoes, long beans, and toasted cashew nuts. A vibrant balance of spicy, tangy, and sweet Thai flavors.	
Nam Prik Ong (Northern Thai Chili Chicken Dip) 	\$ 28.00
A savory chili dip made with minced chicken, tomato, garlic, and mild chili paste. Served with fresh vegetables, boiled egg, and crispy pork crackers—a comforting Northern Thai classic.	

SIDE

Fried egg	\$ 6.00	Toastes vegetable	\$ 14.00
Steamed jasmine rice	\$ 5.50	Chilli oil 	\$ 2.00
Coconut rice (GF)	\$ 6.50	Fresh Chilli 	\$ 1.00
Sticky rice (GF)	\$ 6.00		

DESSERT

Island Coconut Black Sticky Rice (V, GF, DF)	\$ 15.00
Creamy black sticky rice pudding topped with luscious coconut cream, tender young coconut meat, taro, and a zesty hint of lime.	
Lychee Blossom Sago (V, GF, DF)	\$ 16.00
Rose Sago in Coconut Cream in fragrant rose water-infused coconut cream, topped with juicy lychee for a light, floral finish.	
Kaya butter toast	\$ 16.00
with coconut ice cream, milk bread toasted topped with coconut sugar kaya butter.	

CAKE OF THE DAY

Ask our team about today's cake selection

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