

Wine List



SPARKLING

Ms Bella Prosecco, South East Australia

Glass

Bottle

\$12

\$45

Shimmering white gold in appearance, generous in the mouth and deliciously light and dry on the finish, this Prosecco offers the perfect flavours to celebrate your good times with friends and family - Enjoy!

Wine Style: Dry

Try with our Nui Choay Haeh or the Eu Cien Baramundi!

"Sip happens, but Prosecco helps."

ROSÉ

Le Grand Noir Rosé, Minervois, (Languedoc-Roussillon), France

Glass

Bottle

\$14

\$45

A glittering, pale 'pink diamond' colour. Intense aromas of young raspberry, strawberry and a hint of pepper. In the mouth there are rich red fruit flavours with refreshing, crunchy apple-like acid spine that gets the palate ready for food! This wine combines very dry flavours – wine has almost zero residue sugar – with lovely fruit sweetness.

Wine Style: Very Dry

Try with the Loh Bak or our Hainan Chicken!

*"In a world full of reds and whites,
be a rosé."*

BYO – Corkage fee is \$25 per bottle.



WHITE

	Glass	Bottle
2023 Nambucca Sauvignon Blanc, Marlborough, NZ Boasts a delicate straw-like colour coupled with a multi-layered scent of feijoa, elderflower, guava & currant. Refreshing with a hint of lime zest, while the mouthfeel is elegant, refined and focused. Wine Style: Aromatic and Very Dry // Best with our Chilli Crab or the Sambal Squid.	\$15	\$44
2023 Atlas Riesling, Rhineland, Clare Valley Fine and tightly structured with citrus blossom aromas, lime, lemon and granny smith apple. Perfect with anything spicy. Wine Style: Aromatic Dry White // Perfect with anything spicy.	\$16	\$46
2023 R. Paulazzo Pinot Grigio, Riverina, Southern NSW, A crisp dry and fresh Grigio, exhibiting layers of pear and citrus flavours. The fresh acidity combined with the pristine fruit flavours balanced by a textural palate to deliver a complex and structured dry white. Wine Style: Very Dry Textural White // Try with our fresh seafood or Roti dishes!	\$12	\$40
2022 Scorpius Pinot Gris, Marlborough, New Zealand With unique 'Poire William'-like, juicy pear aromas and flavours, derived from the cool climate and distinct terroir of the Marlborough region. This crisp wine has a light-mid weight body and dry finish, with delicate aromas of ripe pear and tropical fruit. Wine Style: Soft-rounded Dry White, Vegan Friendly, Certified Sustainable wine // Best with the Mix & Match Satay or Crispy Fish Skins.	\$14	\$42
2022 Agrarian Frisky Farmer Chardonnay, McLaren Vale, SA This zesty Chardonnay offers beautiful ripe nectarine flavours, slight citrus notes & is balanced with faint spicy cedar influences from a gentle touch of oak treatment. Vibrant & pristine, this wine will compliment white meats & Asian influenced cuisine. Wine Style: Aromatic Dry White, Vegan Friendly, Certified Organic // Try with our Chilli Prawns or the Tau Eu Bak.	\$12	\$40

RED

	Glass	Bottle
2022 Oscar's Folly Pinot Noir, Yarra Valley, SA Bright and Vibrant in colour with a light red hue and a fragrant strawberry and red berry aroma. The palate is fresh, textural and lively, loaded with flavour and vigour. Sweet cherry fruits to start finishes with pleasant crunchy bitterness. Wine Style: Light, Aromatic Dry Red, Vegan Friendly // Delicious with Roast Duck or Vegemite Pork Ribs.	\$16	\$45
2021 Le Grand Noir GSM, Minervois, France Like a trio of Jazz musicians, Grenache, Syrah and Mourvèdre are brilliantly compatible as many people will have discovered in great examples from the Rhone Valley. The blend gives spicy blackberry flavours, dark plum, black cherry dark fruit and a hint of pepper. Wine Style: Soft, smooth Dry Red // Ideal with Nasi Goreng Wagyu Steak.	\$15	\$49
2021 R. Paulazzo Cabernet Sauvignon, Riverina, Southern NSW Intense nose of blackcurrant and dark cherry. In the mouth this rich wine is soft and medium-bodied showing flavours of blackberry and dark plums, the supple tannin and gentle oak influence provides an elegant and exceptionally rounded wine. Wine Style: Aromatic & Elegant Dry Red, Vegan Friendly // Pairs nicely with our Beef Rendang.	\$12	\$40

BYO – Corkage fee is \$25 per bottle.



BEER

	<p>Tiger \$11</p> <p>A smooth, well hopped beer with a refreshing aftertaste. It's brewed using Malt Barley from Australia and Europe and bitter hops from Germany. The yeast is a unique strain that is cultured in Holland especially for Tiger Beer.</p> <p>ABV 5.0%</p>
	<p>Asahi Super Dry \$11</p> <p>Asahi beer is brewed from quality ingredients. By using pure cultured yeast and advanced brewing techniques Asahi beer has excellent richness, truly refreshing drinkability and satin smoothness.</p> <p>ABV 5.0%</p>
	<p>Young Henrys IPA \$11</p> <p>Young Henrys IPA is seasonally relevant and fresh. This Oz/ American style IPA is dangerously sessionable, has a slightly hazy golden hue, balanced bitterness and a refreshingly dry finish. Massive tropical/citrus dry hop character brings it home.</p> <p>ABV 6.0%</p>
	<p>Heineken 0.0 Lager \$11</p> <p>Refreshing non-alcoholic beer with the same great taste as the original. Brewed with natural ingredients, it features a balanced flavor profile with subtle fruity notes and a crisp finish, making it an ideal choice for any occasion.</p> <p>ABV 0.0%</p>
	<p>Monteith's Crushed Apple Cider \$10</p> <p>Monteith's Crushed Apple Cider contains fresh sun-ripened New Zealand apples that have been crushed to retain the fruit's natural flavours. The apple juice is then patiently fermented to deliver a revitalising premium Cider.</p> <p>ABV 4.5%</p>
	<p>Yenda Pale Ale \$11</p> <p>Yenda Pale Ale is an Australian-style pale ale with pronounced floral and tropical fruit hop aromas and subtle malt character. The bitterness from the New World hops balances the full-bodied malt flavour, delivering a refreshing, clear finish.</p> <p>ABV 4.5%</p>

"There's always time for another beer."

SPIRITS

Vodka // Vodka One, Poland	\$10
Goes well with: soda // sprite // coke	
Gin // Beefeater, London	\$10
Goes well with: tonic // soda // sprite	
White Rum // Havana 3 y.o., Cuba	\$10
Goes well with: soda // sprite	
Bourbon // Makers Mark, USA	\$10
Goes well with: coke	
Dark Rum // Havana 7 y.o., Cuba	\$12
Goes well with: coke	
Whiskey // Chivas, Scotland	\$12
Goes well with: coke	
Tequila // Olmeca Reposado Gold, Mexico	\$12
Goes well with: soda // sprite	
Cognac // Hennessy VS, France	\$14
Goes well with: neat	

"That's the spirit!"

Hojiak 好吃
• Redefining Traditions •

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