

Geonbae

KOREAN BBQ RESTAURANT

We have to eat together, drink together, we come and go at the table,
and the joyful atmosphere of sharing a pot is the Korean table culture.



SET MENU

Minimum 2 Serves for Set Menu

Chef's Selection \$79/PP

Starter & Sides

Ebi Prawn

Deep fried prawn tail with sweet chilli dipping sauce 2pcs/pp

SSAM

Mixed lettuce & chilli for wrapping

Steamed Rice

BBQ (all include)

Wagyu Scotch Fillet

Beef Bulgogi

Spicy Pork

Beef Brisket

Pork Samgyupsal

Spicy Chicken

Dessert

Ice Cream Tasting Plate

Wagyu Set \$75/PP

Appetizer

Chamchi Gochujang Salad

Combines crisp lettuce, red radish, apples, tuna, and corn, all topped with a in house gochujang mayo

Prawn Skewer

Capsicum, mushroom, prawn

SSAM

Mixed lettuce & chilli dipping

Steamed Rice

BBQ

M9 Wagyu Rib Finger

M9 Wagyu Scotch Fillet

Beef Bulgogi



Dessert

Ggulhotteok

Korean pancake with honey center, served with vanilla bean ice-cream, fresh cream a traditional Korean biscuit and garnished with fresh strawberries

Add On

Extra Mushroom & Onion (for BBQ)	\$6	SSAM	\$12.9
Single serve of steamed rice	\$3.5	Combination of iceberg lettuce, baby cos and fresh chili to accompany BBQ	

Variety Set \$59/PP

Starter & Sides

Sweet Mahn Doo

Pork & Chive or Vegetable deep fried dumpling tossed in a sweet & savoury sauce

Pajeon

Korean savoury pancake choose your flavour: **Kimchi, Vegetarian, Kimchi Cheese, Seafood or Beef Bulgogi**

SSAM

Mixed lettuce & chilli for wrapping

Steamed Rice

BBQ (Choose 2)

Beef Bulgogi

Ganjang Samgyupsal

Pork Samgyupsal

Pork Bulgogi

Spicy Pork

Soy Chicken

Spicy Chicken



To Finish

Korean Fried Chicken

Coated in your choice of sauce (2pcs/ PP):
Sweet Chilli, Honey Mustard, Sweet & Sour, Soy Garlic

Traditional Set \$49/PP

Starter

Lotus Chips

Deep fried lotus root chips served with a sweet chilli mayo dipping sauce

Spicy Tteoboki or Soy Tteoboki

Soft rice cakes cooked with vegetables, diced fish cake

Sides

Steam Rice

BBQ (Choose 2)

Spicy Chicken

Beef Bulgogi

Soy Chicken



SSAM 찜 meaning "wrapped"



Grilled Garlic

마늘 ma-neul

Sweet-spicy paste

쌈장 ssam-jang



Spring Onion

파채무침 pachae-muchim

Grilled Pork Belly

삼겹살 ssam-gyeop-sal



Rice

밥 bap

Lettuce

쌈 ssam



KOREAN BBQ

Two serves minimum for BBQ. One serve orders
will be cooked in the kitchen

300g Per Serving. All Served with Steamed Rice

Wagyu Beef (GF) 200g un-marinated wagyu scotch fillet	\$75
Beef Bulgogi Thinly sliced premium beef in a traditional marinate of soy, garlic and ginger	\$31.9
Beef Karubi 250g thinly sliced unmarinate M8 wagyu short rib meat	\$39.9
Beef Galbi Beef short ribs in a traditional marinate of soy & garlic	\$39.9
Beef Brisket (GF) Thinly sliced un-marinated beef brisket	\$28.9
Ohsam Bulgogi 🍴 Squid & pork in a spicy marinated	\$29.9
Pork Samgyupsal (GF) Thinly sliced pork belly	\$29.9
Pork Bulgogi Slices of pork scotch marinated in soy garlic and ginger	\$29.9
Spicy Pork 🍴 Thinly sliced pork belly marinated in gochujang	\$29.9
Ganjang Samgyupsal Thinly sliced pork belly in a soy & garlic marinate	\$29.9
Soy Chicken Chicken maryland in chef's own soy marinate	\$29.9
Spicy Chicken 🍴 Chicken maryland in a traditional marinated in of gochujang and garlic	\$29.9

In Korea grilled pork belly, or samgyupsal, is a must-have with shots of cold soju, while fried chicken and beer go hand in hand (a combo dubbed "chimaek").





FROM THE KITCHEN

Koreans eat Jjigae and Japchae during festivals or celebrations with their family or friends.

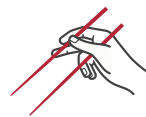
Bibim Bap	\$23.9
A rice dish served in a stone pot featuring an assortment of vegetables and egg yolk, with your choice of topping : Beef Bulgogi, Spicy Pork, Soy Chicken, Kimchi, Tofu	
Pa Jeon	\$20
Korean savoury pancake, with your choice of flavour : Vegetarian, Kimchi, Seafood, Beef Bulgogi	
Ojingeo-Bokkeum 🍲	\$28.9
Spicy Stir fried squid in a traditional marinate of chilli sauce with a vegetables	
Tang Su Yook	\$26.9
Deep fried chicken pieces with vegetables in a tangy sweet & savoury sauce	
Beef Japchae	\$26.9
Stir fried beef and vegetables with sweet potato noodles	
Spicy Pork Japchae	\$26.9
Thinly sliced spicy pork belly with vegetables & sweet potato noodles	
Vegetable Japchae 🌱	\$20
Stir fried vegetables with sweet potato noodles	
Soy Tteokbokki	\$24.9
Soft rice cakes cooked with vegetables, diced fish cake & shiitake mushroom, in a soy sauce Boiled Egg +\$1	
Tteokbokki 🍲	\$21.9
Soft rice cakes cooked with vegetables, diced fish cakes, in a chilli sauce Adding Cheese +\$2 Boiled Egg +\$1	
Kimchi Jjigae 🍲	\$21
A spicy fragrant soup of kimchi, tofu and pork served with steamed rice	
Doenjang Jjigae 🍲	\$21
A savory and rich soybean paste stew with tofu, vegetables, beef brisket, served with steamed rice	
Silken Tofu Stew 🍲	\$21
A fragrant spicy pork based broth with silken tofu, seafoodm egg & vegetable served with steamed rice	
Korean Fried Chicken (Boneless)	\$38
Approx 750g boneless chicken pieces deep fried in a light crispy batter, coated in your choice of sauce: Sweet Chilli, Honey Mustard, Sweet & Sour, Soy Garlic	

SIDE



- Stir Fried Vegetables**  \$18
Mushroom, seasonal vegetables and cabbage in a sweet soy sauce
- Sweet Mahn Doo** 8pcs/ \$16
Pork and chive dumplings deep fried & tossed through a sweet and sour sauce
- Soy Mahn Doo**  6pcs/ \$16
Vegetable dumplings deep fried with chef's soy dipping sauce
- Vegetable Mahn Doo**  6pcs/ \$16
Vegetable dumplings deep fried & tossed through a sweet and sour sauce
- Chicken Wings** 6pcs/ \$15.9
Korean style fried chicken wings coated in your choice of sauce :
Sweet sticky spicy sauce or honey mustard
- Chamchi Gochujang Salad** \$15
Combines crips lettuce, red radish, apples, tuna, seafood sticks, tobiko, and corn all topped with a in-house Gochujang mayo
- Ebi Prawn** 3pcs/ \$14.9
Deep fried prawn tail served with sweet chilli mayo
- Croquettes** 3pcs/ \$14.9
Mashed potato and diced bacon, crumbed & deep fried, served with a tangy mayo & sprinkled with sesame seeds
- Sweet Potato Cheese Sticks**  3pcs/ \$14.9
Sweet potato and mozzarella, crumbed & deep fried, served with a tangy mayo & sprinkled with sesame seeds
- Tempura Set** \$14.9
lightly battered and deep-fried pumpkin, eggplant, beans and sweet potato
- Corn Cheese**  \$12.9
Sweet corn, mayo and melted cheese served on a sizzle plate
- Lotus Chips (GF)**  \$10.5
Deep fried lotus root chips served with a sweet chilli mayo dipping sauce

How to use
chopsticks :





DESSERT

Ice Cream Tasting Plate

A 3 scoops ice-cream tasting plate featuring seasonal flavour

\$11.5

Daifuku

Round mochi "sticky rice cake" with a sweet filling in your choice of **Berry flavours or Matcha flavours**

\$11.5

Green Tea Cheesecake

Matcha flavoured cheesecake drizzled with chocolate sauce

\$11.5

Ggulhotdduck

Korean pancake with honey center. Served with vanilla bean ice-cream, fresh cream, a traditional Korean biscuit and garished with fresh strawberries

\$11.5



Korean rice wine

KOREAN DRINKS - SOJU

Served in bottles with shot glass

Chamisul Fresh Peach Mango	Watermelon Mandarin Apple	Green Grape Yogurt Strawberry	Lychee Blueberry	\$16.9
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Not sure which flavour yet? Try this first!!

Soju Paddle \$23.9
4X 60ml with your choice of soju flavours

Bokbunjajoo \$23.9
Korean black raspberry wine

Plum Liquor \$19.9
Korean Plum wine

Jinro Soju \$17.9
Premium soju with a smooth finish

Makgeolli Original / Chestnut \$14.5
Sparkling rice wine reserved chilled in a teapot

Geonbae means cheers, bottoms up.
Geonbae is what you say just before you down your Soju.



COCKTAILS

Espresso Martini Coffee, kahlua & vodka	\$16.5
Pina Colada Bacardi, malibu, pineapple juice & coconut cream	\$16.5
Midori Illusion Midori, vodka, triple sec & pineapple juice	\$16.5
Ruby Fizz Bliss Vodka, pomegranate juice and lemonade	\$16.5
Crystal Breeze Crystal grape juice, grape soju, lime juice and lemonade	\$16.5
Rose whisper Rose + lychee + lemonade + strawberry soju	\$16.5
Lychee Spritz Milkis, lychee soju	\$16.5

SOJU COCKTAILS

Served in large glass with a whole bottle of soju

Watermelon Mojito Watermelon soju, lime, mint, cane syrup, soda	\$19.9	Passion Mango Mango soju, passion fruit, soda	\$19.9
Mixed Berry Raspberry, lemonade, blueberry soju	\$19.9	Soju Bitters Bitters, lift, lime, chamisul	\$19.9
Apple & Blackcurrant Blackcurrant, lemonade, apple soju	\$19.9	Coconut bliss Milkis, malibu, yogurt soju	\$19.9
Tropical Pineapple juice, coconut cream, yogurt soju	\$19.9	Peach Ictea Ice tea, soda, peach soju	\$19.9
Soju Sunrise Orange juice, raspberry, citron soju	\$19.9	Lychee & Pome Pomegranate juice, lemonade, lychee soju	\$19.9

Korean Drinking Game - Sam-nyuk-gu Game (3-6-9 Game)

One person will start counting from 1, and players call out the numbers in ascending order. Whenever anyone reaches a number with 3, 6 or 9, they have to clap instead of calling out the number.



WHITE WINE

Blanc de Blanc

Charles De Fere NV- France

Bright acidity, with crisp apple, pear, and delicate floral aromas. A perfect aperitif.

Glass Bottle

\$12 \$45

Chardonnay

The Potting Shed - SA

Bold & bright they exhibits varietal flavours of stonefruit & white peach with a creamy vanilla oak influence.

\$9.5 \$35

Stardust & Muscle - Strathbogie Ranges VIC

Pale straw colour, aromas of white peach, citrus & a suggestion of sweet spice from oak. Super fresh on palate with a talsy texture taming the acidity.

\$12 \$45

Yering ELEVATIONS Chardonnay 2023 - Yarra Valley

Elegant and fresh with ripe stone fruit, citrus, with no oak influence. Light and easy drinking.

\$13 \$43

Pinot Grigio

Three Vineyards Pinot Grigio 2023 - Central Victoria

Crisp and light, with citrus, green pear, and a clean, refreshing finish.

\$10 \$35

Pinot Gris

Mount Langi Vine Rd Pinot Gris 2023 - Grampians

Pear and apple notes with a hint of spice, balanced by crisp, refreshing acidity.

\$42

Prosecco

Dalfarras Prosecco 2023 - Nagambie Lakes

Light and fresh, with lively bubbles and crisp green apple and citrus notes.

\$12 \$45

Sauvignon Blanc

Three Vineyards Sauvignon Blanc 2023 - Central Victoria

Lesty and crisp, with tropical fruit, citrus, and grassy notes. A refreshing finish.

\$10 \$35

Petal & Stem Sauvignon Blanc 2023 - Marlborough

Bright passionfruit and citrus, with herbaceous undertones and crisp, refreshing acidity.

\$14 \$45

The best wines to pair with Korean cuisine are Pinot Grigio, Sauvignon Blanc, and Chardonnay.

RED WINE

Cabernet Sauvignon

Glass Bottle

Three Vineyards Cabernet 2021 - Central Victoria

\$10 \$35

Classic style, dark berries, white pepper, and soft tannins with a touch foak, with a smooth lingering finish. Perfect with BBQ meats

Xanadu Vinework Cabernet 2020 - Margaret River

\$12 \$45

Bold blackcurrant and cassis, crushed herbs, and a long, structured finish with medium bodied with fine tannins

Merlot

Wee angus merlot - Central Victoria

\$14 \$45

Gentle plummy characters, subtle touch of vanilin oak and a generous finish.

Moscato

McPherson Moscato 2023 - Central Victoria

\$10 \$40

Sweet and fruity, with vibrant tropical fruit and floral aromas. Light and refreshing.

Pinot Noir

Yering ELEVATIONS Pinot Noir 2023 - Yarra Valley

\$15 \$43

Silky tannins with ripe red cherry and earthy undertones. Elegant and refined. Fresh true to region and style.

Rose

Jardin des Charmes Rose 2022 - Beziars

\$12 \$38

Fresh red berries and floral notes, with a light, dry, and refreshing finish.

Shiraz

Three Vineyards Shiraz 2021 - Central Victoria

\$10 \$35

Dark berries, white pepper, and soft tannins, with a smooth, lingering finish.

MWC Heathcote Shiraz 2021 - Heathcote

\$14 \$45

Rich and intense, with dark plum, spice, and velvety tannins. Complex and full-bodied.

Pontifex - Barossa Valley SA

\$60

A premium small-batch production wine. Deep, intense red. Espresso Vanilla, blackberry, plum & cherry oak aromas. Plenty of black pepper & mocha, toasty supporting oak & a powerful finish.



BEER

Beer On Tap

	Regular	Large
Geonbae 🇰🇷	\$10	\$11.5
Stone Wood 🇺🇸	\$10	\$11.5
Kirin Ichiban 🇯🇵	\$10	\$11.5
Singha 🇹🇭	\$10	\$11.5

Beer In Bottle

Corona	\$8.9	Byron Bay Lager	\$8.9
Crown Lager	\$8.9	Boags Premium Light	\$8.9
Victoria Bitter	\$8.9	Terra 🇰🇷	\$8.9
Heineken Zero 0.0	\$8.9	Cass Pale Lager 🇰🇷	\$8.9
		Hite Craft Beer 🇰🇷	\$8.9

Cider

Apple Cider	\$10
Rekorderlig Strawberry & Lime	\$12
Rekorderlig Wild Berry	\$12

Beer Set

Beer Paddle	\$19.9
Tasting paddle of 4X 140 ml Beers (Cass, Terra, OB, Kloud)	
Beer Tower - 3 Liters of tap beer in a self - pour tower	
Pacific Ale \$65 Geonbae \$65 Singha \$65 Kirin Itchiban \$65	

SPIRITS

with mixer

Ouzo	\$9	Baileys	\$10.5
Vodka	\$9	Jameson	\$10.5
Bundy	\$9	Wild Turkey	\$10.5
Midori	\$9	Chivas regal	\$10.5
Malibu	\$9	Jack Daniels	\$10.5
Tequila	\$9	Gin or Pink Gin	\$10.5
Bacardi	\$9	Jim Beam Black	\$10.5
Canadian Club	\$9	Captain Morgan	\$10.5
Jim Beam White	\$9	Damiyo Shinobu	\$10.5
		Southern Comfort	\$10.5
		Johnny Walker Red	\$10.5
		Johnny Walker Black	\$10.5
		Yamado Single Malt	\$15
		Sullivans Cove Double Cask	\$30



COLD DRINKS

Milkis 🇰🇷 - No.1 Korean Creamy Soda \$3.8

Bon Bon 🇰🇷 - Korean Grape Juice \$4.5

Soft Drink - Glass \$3.8
Coke, Coke no sugar, Lemonade, Fanta, Raspberry Soda, Lemon Squash,
Mineral Water, Dry Ginger

Lemon, Lime & Bitters \$4.5

Juice - Glass \$4
Pineapple, Orange, Apple

HOT DRINKS

Coffee Cup Mug
Latte, Cappuccino, Flat White, Long Black, Mocha, **Short Black \$3.5**
Soy Milk, Almond Milk, Extra shots : \$1

Chai Latte - Spiced Or Vanilla \$5 \$5.5

Hot Chocolate \$4.5 \$5

Pot of Tea For one \$4.5

English Varieties	Korean Varieties
Earl Grey	Green Tea
English Breakfast	Wheat
Peppermint	Corn
Darjeeling Green	





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