

## DRINK MENU

### HOT

White/ Black Coffee BY SEVEN SEEDS	4
Chocolate BY MORK	5
Matcha Latte BY MATCHA MAIDEN	5.5
Chai Latte BY PRANA CHAI	5.5

### FILTER

Batch Brew	4
Cold Brew Tonic/ Cold Drip/ Pour Over	5
Cold Brew	5

### ICED

Iced Latte	5.5
Fat Boy (Iced Latte with cheese foam & pearls)	7.7
Iced Coffee/ Iced Chocolate	7
(Add a shot of Bailey +\$6)	7
Iced Matcha	7

+Bonsoy/ Almond/ Coconut/ Lactose Free Milk +0.7

### TEA

5 English Breakfast/ Earl Grey/ Peppermint/ Jasmine Pearl/ Chamomile/ Lemongrass Ginger

### SHAKES BY 1+PIECE (All topped with fairy floss)

Strawberry & Cheesecake	10.5
Chocolate & Oreo	

### SMOOTHIES (Vegan Free, Dairy Free, Gluten Free)

Bliss	9
(banana, blueberry, almond milk, coconut flakes, cacao nibs, chia seeds)	
Purity	
(coconut water, kale, spinach, cucumber, apple mint, coconut flakes, chia seeds)	

### NOTHING BUT JUICE

Orange	7
Watermelon, Lime & Mint	
Glowing Green	
Beetroot, Apple & Ginger	

### HOUSE BREWS

Bottomless House Sparkling Water	3
Butterfly Pea Lemonade (add a shot of Gin +6)	6
Sparkling Peach Tea	5.5
Lemon Lime Bitter (add a shot of Vodka +6)	5.5
Tropical Popping Pearl	7

### SOFT DRINK

Coca-Cola/ Coca Zero/ Sprite	4.5
Lemon squash/ Ginger beer	5.5

# ZERO° MODE

Make Somthing Out Of Nothing. #ZERO.MODE

## BREAKFAST till 3pm

### PASTRY & TOAST from TIVOLI ROAD BAKERY

5 seeded multigrain / organic sourdough/ fruit sourdough/ brioche toast with condiments 7.5  
GLUTEN FREE - GF PERCINT +1.5

Plain CROISSANT/ Ham Cheese Tomato 5 / 9

ALMOND CROISSANT/ PAIN AU CHOCOLAT/ PISTACHIO ESCARGOT/ DANISH 7

**DIY EGGS** 13.5  
eggs your way with seasonal avocado, lime on organic sourdough (Add bacon +\$4.5)

**BRÛLÉE BIRCHER MUESLI** (VG/DF) 17  
with red wine poached pear, pistachio crumble, strawberry jam, sesame crisp & coconut yoghurt

**WE LIKE BIG BUN** 13  
bacon, rocket, avocado, tomato, relish & aioli (Add hash brown +\$2.5, add fried egg +\$2.5)

**BACON EGG CHEESE** 9  
streaky bacon, fried egg, cheese, tomato relish, chipotle mayo in a brioche toast

**FAIRY TALE** 10  
scrambled eggs with chives, caramelized onion, chilli bacon jam, cheddar & mayo in brioche toast

**CLASSIC CHEESE BURGER** 15  
150 gram waygu patty with pickle, cheese, fried egg, caramelized onion, truffle mayo

**SMOOTHIE CRIMINAL BOWL** (V/GF/DF) 18.5  
dragon fruit, banana, mango, strawberry, peach, coconut milk, goji berry, cacao nibs, bee pollen, coconut flakes, choco protein

**GOT BEEF** 22  
slow cooked wagyu beef brisket, poached eggs, orange hollandaise, spring onion & shiso on house-made waffle

**HAN BAO BAO** 22  
crispy pork belly, kimchi slaw, honey mustard, chilli peanut, coriander & cucumber salad

**CHILLI SCRAMBLED EGG** 22  
with twice cooked salmon, dill crème fraiche, crispy leek, herb oil on brioche

**GREEN LATIFAH** (VF/GF/DF) 18.8  
pumpkin puree, brocolini, kale & quinoa, avocado, asparagus, pomegranate, sweet corn, cashewnut feta, mixed nuts

**MAIZE-ING FRITTERS** (V) 19  
zucchini & corn fritters, avocado, pomegranate, beetroot hummus, halzelnut dukkah, whipped sour cream, poached eggs

**WILD WEST WAFFLE** 20  
crispy chicken, fried egg, sriracha maple bacon, chilli sauce & fairy floss on house-made waffle

**I'M MAKIN' WAFFLE** 18  
vanilla ice cream, maple bacon, strawberry glaze, bubble tea pearls & crumbles on house-made waffle

**EXTRA**  
EGG/ HASHBROWN/ TOAST/ HOLLANDAISE + 2.5  
TOMATO/ CASHEW NUT FETA (V) 4  
BACON/ AVOCADO 4.5



CHECK OUT OUR BOTTOMLESS BRUNCH! 11am-2pm EVERY DAY  
Bottomless selected COCKTAILS, WINES, BEERS, SOFT DRINKS & More  
1 meal from the menu or 2 sides  
\$39 for 90 mintes

HAPPY HOUR 4pm - 6.30pm EVERY DAY  
\$6 BEERS, \$8 WINES, \$9 COCKTAILS

## SUSHI SANDWICH

**CRISPY CHICKEN** 19  
fried chicken, chinese sausage, fresh chilli, chilli mayo, spring onion, creamy slaw & cheese sauce

**SPICY SALMON** 19  
half grilled salmon, pickled ginger, kimchi, cripsy shallot & wasabi mayo

**WAGYU FOREVER** 22  
beetroot, pickled chilli, creamy slaw, sweet pickle, fried egg & aioli

## SIDES

**KARAAGE** 13  
boneless crispy chicken with spicy sauce, roasted peanuts & fairy floss

**BEER BATTERED CHIPS** 9

**HOUSE MADE SWEET POTATO CHIPS** with chilli mayo 10

**DOUBLE COOKED CRISPY PORK BELLY** with honey mustard 10

**SASHIMI KING SALMON** 8

**SHER 9+ WAGYU**(60g) 16

**FAIRY FLOSS** 3.5



SEE PHOTOS, ORDER & PAY AT YOUR TABLE WITH YOUR PHONE. NOT AN APP!  
Scan the QR code with your phone camera or go to mryum.com/zeromode to order- We'll bring your food and drinks to you.

**DON'T FORGET to FOLLOW @ZERO.MODE TAG #ZERO.MODE**

WE DO OUR BEST TO ACCOMODATE ALLERGIED, BUT PLEASE NOTE WE ARE UNABLE TO GUARANTEE CROSS CONTAMINATION WILL NOT OCCUR. ALL BILLS WILL INCURE A 10% SURCHARGE ON PUBLIC HOLIDAYS. ALL RIGHTS RESERVED BY ZERO MODE.

**Need a private function?**

**LEVEL ONE**

**Event Space at ZERO MODE**

**info@zeromode.com.au**

# LUNCH+DINNER 11.30am-close

## BUNS by 1+PIECE (all served with CHIPS)

1+BEEF w CHEESE  
150 gm waygu beef, pickles, tomato, lettuce, bacon, mustard, aioli & ketchup (add extra patty +\$5)

GEAR3  
slow cooked waygu brisket, 150gm waygu beef, cheese, lettuce, pickles, onion ring, kewpie mayo & BBQ

GEAR4  
150 gm waygu beef, bacon, egg, hash brown, cheese, lettuce, red onion, tomato relish, jalapenos & sriracha mayo

LUFFY'S FAVOURITE  
crispy chicken thigh, lettuce, cheese, BBQ & kewpie mayo

NORTHERN FRIED CHICKEN  
sriracha maple glazed bacon, cabbage & carrot slaw, pickles, wasabi mayo

DEVIL MUSHROOM (V)  
golden portobello, avocado, tomato, lettuce, red onion, cheese, sriracha mayo

KIDS CHEESEBURGER (KIDS ONLY)

## DINNER 5pm-close

**MAIN**  
**PAN FRIED MARKET FISH** 28  
with salsa verde, creamy mushroom sauce, apple fennel salad & rice

**TRIPLE COOKED BEEF RIBS (GF)** 32  
with apple fennel salad, pomme puree

**SHER WAGYU 9+ BEEF BRISKET** 34  
with balsamic mayo, salsa verde, daikon, apple fennel salad, pomme puree

**WAGYU RAGU NAPOLITIAN** 27  
with apple fennel salad

**RENDANG BEEF (GF)** 28  
rendang waygu curry with crispy anchovy, peanuts, cucumber, sambal fried egg & rice

At ZERO MODE, it's all about sharing and enjoy the experience...

Just say "FEED US"

Chef's selection of dishes, 5 dishes for 2, PLUS a dessert...

\$49 pp minimum 2 pax

**PLATES**  
**KINGFISH (GF)** 21  
lime, ginger, basil, roasted pine nuts, crispy onion, capers, macadamia, cream, shiso & rice crackers

**BUTTERMILK CHICKEN RIBS** 16  
with yuzu mayo & curry leaves

**DUCK SALAD** 18.8  
watercress & beetroot salad, honey mustard dressing, lychee, macadamia & fresh chilli

**VEGGIE LOVER (GF/V)** 16  
olive jam tossed market greens, macadamia, cream & toasted coconut

**TEMPURA CAULIFLOWER (V)** 17  
thai yellow curry cream, curry leaf, shredded cheese

**PINEAPPLE PORK BELLY** 16.5  
cinnamon grilled pineapple with glazed pork belly, caramelized walnuts & coconut

**SIDE RICE** +3

**POKÉ BOWLS** white rice/ brown rice/ mixed coleslaw/ mixed kale & quinoa (GFO)

18.5  
**KING SALMON MODE**  
pickled radish & ginger, avocado, edamame, seaweed, bean curd with wasabi mayo

23  
**TUNA MODE**  
creamy chilli mayo, avocado, red onion, edamame, seaweed & crispy shallot

23  
**D.S.T MODE**  
diced salmon & tuna, avocado, pomegranate, chilli, onion, sriracha maple sauce & crispy kale

18  
**CHICKEN MODE**  
crispy fried chicken, coleslaw, kimchi, sesame dressing with mayo

23  
**VEGGIE MODE (VG)**  
edamame, kale, avocado, bean curd, seaweed, beetroot hummus, pickled radish, carrot with sesame dressing

20  
**WAGYU MODE**  
premium sliced 9+ waygu, pickled radish, edamame, wild mushroom, 63°C egg with garlic soy sauce

14  
**PORK MODE**  
double cooked crispy pork belly, kimchi, apple slaw, honey mustard, 63°C egg

**SNACK**  
**BAO** 7each  
BBQ duck, cucumber, spring onion, yuzu & olive jam  
Crispy pork belly, kimchi, honey mustard  
Crunch tofu, beetroot, sweet chilli, vegan kewpie & rocket

**CRISPY DUMPLINGS** 12.8  
fried dumplings, sambal chilli with peanuts & coriander

**DRUNKEN PRAWNS (GF)** 13.8  
grilled king prawns served with jiu niang rice paste -2pc

**KARAAGE** 14  
boneless crispy chicken with spicy sauce, roasted peanuts & fairy floss

**CHEESEBURGER PHONEIX ROLL** 13  
with truffle mayo

**MAPLEGLAZED BABYCARROT (GF)** 14  
with crushed almond

**LOADED FRIES** 15  
beer battered chips, aioli, szechuan bacon jam, ketchup & cheese

## COCKTAILS

**GALAXY MODE** 17  
butterfly pea flower infused gin, simple syrup, lychee, mint & soda

**FIZZ MODE** 16  
gin, orange liqueur, rose syrup, lemon juice, soda & cheese foam

**PASSION MODE** 17  
pimms, cointreau, passion fruit syrup, soda & lemon juice

**COFFEE MODE** 17  
white rum, bailey, espresso, kahlua & ice cream

**JAPANESE MODE** 20  
gin, sake, yuzu citrus, matcha soda, shiso leaves & fried prosciutto

**APEROL SPRITZ** 13  
aperol, prosecco & orange

**CAMPARI SPRITZ** 14  
campari, prosecco & orange

**NEGRONI /COLD BREW NEGRONI** 17  
gin, vermouth rosso, campari, orange

**OLD FASHIONED** 16  
bourbon/whisky, sugar, bitters, orange

**COLD BREW IRISH COFFEE** 16  
bailey, kahlua, cold brew

**LONG ISLAND ICED TEA** 19  
vodka, tequila, gin, white rum, cointreau, coke

**BEERS**  
**MOO BREW, TAS** 10  
**DARK ALE/PALE ALE /PILSNER/SINGLE HOP/STOUT**  
**ASAHI SUPER DRY** 10  
**JAMES BOAGS PREMIUM, TAS** 10  
**LYCHEE CIDER, ACT** 10

**WINE LIST**  
**I DUNES & GREENE Chardonnay Pinot Noir - SA** 10  
**EMERI DE BORTOLI Pink Moscato** 12  
**OPAWA Marlborough, Sauvignon Blanc - NZ** 11/49  
**FELIX Margaret River, Chardonnay - WA** 11/49  
**DALRYMPLE Pipers River, Pinot Noir - TAS** 14/65  
**CHAFFEY BROS Barossa Valley, Shiraz - SA** 12/55  
**FOREST HILL Great Southern, Carbenet Sauvignon - WA** 13/60

**SPIRITS | Plus Mixer** 14  
**GIN**  
ROKU/HENDRIK'S  
**WHISKY**  
STARWARD/JACK DANIEL'S/GLENFISSICH 12 YEARS/SUNTORY TOKI  
**VODKA**  
**RUM**  
**TEQUILA**