

**STARTERS**

<b>Edamame (vg) (gf)</b> Margaret river salt	6.0
<b>Wasabi Cucumber (df)</b> Wasabi dressing, crispy shallot, gochugaru oil, sesame	8.0
<b>Kaki Fry (3pcs)</b> Crumbed pacific oyster, kimchi tartare	12.5
<b>Korean Banchan (v) (vg) (df)</b> Assorted Korean pickles	6.0
<b>Spam Chips</b> Cornflake crumbled, Sriracha mayo	9.5

**RAW BAR**

<b>Oysters (minimum of 3)</b> Mandarin ponzu with yuzu jelly or natural	4.0/pc
<b>Salmon Tartare (gf) (df)</b> Tasmania salmon, shiso dressing, crunchy seaweed cracker, negi tenjang paste	13.5
<b>Wagyu Tataki</b> Seared Wagyu slice, onion dressing, truffled mayo, jalapeno pickle	13.5

**NOODLES**

<b>Jajang Noodle (df)</b> Korean bolognese, kurobuta pork, cucumber, edamame, savoy cabbage, sous vide egg	14.5
<b>Extreme Spicy Noodle</b> Sichuan chilli, zhachi, scallion, grana padano, soy milk shot	12.0
<b>Rice Cake Gnocchi (gf) (vo)</b> Soy cream, bacon, grana padano, soft rice cake	15.5
<b>Bibim Soba Noodle (v) (vgo)</b> Green tea noodle, cucumber, seaweed flake, romaine heart, gochujang vinaigrette, onsen tamago, pepita	14.5

(v) vegetarian (vo) vegetarian option available  
(vg) vegan (vgo) vegan option available  
(gf) gluten free (gfo) gluten free option available  
(df) dairy free (dfo) dairy free option available

**SOMETHING SMALL**

<b>Kimbap (gf)</b> Korean nori roll, egg omelette, white kimchi, salted cucumber, caramelized carrot, cured ikura	13.5
<b>Stuffed Wings (df)</b> K.BBQ wings, pork gyoza, shin ramen rub	12.0
<b>Corn on the Cob (v)</b> Charred corn, miso butter, garlic furikake, grana padano	6.5
<b>Wagyu Galbi Bao (dfo)</b> Flame grilled Wagyu patty, salted cucumber, pickle aioli, coriander, crispy shallot	12.5
<b>Gochujang Pork Taco (dfo) (vo)</b> Korean chilli bbq pork, crunchy salad, yuzu cream, corn, white kimchi, coriander	12.5
<b>Ssam Lettuce Cup (dfo) (vo)</b> Miso braised pork belly, baby cos, cabbage kimchi, ssamjang, citrus cream, chilli, sesame, crispy onion	12.5
<b>Shichimi Salt &amp; Pepper Calamari (gf)</b> Spiced salt & pepper fried tender calamari, sansho pepper, yuzu remoulade, 7 spiced salt	13.5
<b>Wagyu Gyoza (df)</b> Steamed house-made wagyu dumpling, truffle aioli, mandarin ponzu	13.5
<b>Kimchi Pork Mandoo (df)</b> Fried house-made kimchi pork dumpling, sesame soy vinaigrette	13.5
<b>Green Dumpling (df) (vg)</b> Boiled house-made vegetable dumpling, asian slaw, chilli oil, creamy sesame dressing	12.5
<b>XO Pipi Pancake</b> Korean style pancake, pipi clam meat, garlic chive, chilli, spanish onion, spicy seafood oil, soy dip	18.0

**KFC** (Korean Fried Chicken served with coleslaw and pickles)

Half serve or full serve

	Half	Whole
<b>Original Flavour</b>	19.0	33.0
Sweet Spicy, Smokey Soy Garlic, Snow Cheese, Mala	+1.0	+2.0
.....		
<b>Waffle Fries (v) (vgo)</b>		9.0
Crisp-fried, 7 spiced salt, sweet chilli, sour cream		

Please inform our staff of any allergies or dietary requirements prior to ordering from the menu. Please be advised that our kitchen is NOT an allergy-free kitchen and may contain traces of nuts, dairy, gluten, seafood and meats. Every dish on the menu is carefully designed and cooked by professionals to maximise the best flavoursome dish for all of our guests. Therefore NO alternatives or changes to the menu can be accommodated. A surcharge of 15% applies on public holidays. Thank you.

**LARGE PLATES**

<b>Gochujang Pork Ribs</b> Charred full rack pork ribs, pickles, gochujang glaze	39.0
<b>Sticky Pork (gf) (df)</b> Sweet sour glazed crispy pork belly, romaine heart, green apple, kholabi, coriander, mint, roasted cashew	28.0
<b>Grilled Barramundi (gf) (df)</b> Grilled ocean barramundi fillet, Green chilli nam jim, coriander chimichurri, kohlrabi kimchi	29.0
<b>300gram Wagyu Chuck-Eye (gf) (dfo)</b> Char-grilled Wagyu Chuck-Eye steak mb9+, konbu miso butter, charred banana pepper and scallion, Korean sesame soy dip	43.0
<b>Teriyaki Chicken (gfo)</b> Char-grilled half bird, teriyaki glaze with fried mantou	29.0
<b>King Prawns (gfo)</b> Grilled buttered king prawns, asian tomato salsa verde, ciabatta crisp	27.0

**GREENS**

<b>Roasted Cauliflower (gf) (v)</b> Slow roasted creamy cauliflower, tofu mornay, grana padano, pistachio crumb	12.0
<b>Broccolini (vg)</b> Sauteed broccolini, crispy lotus, puffed rice, onion dressing, truffle oil	12.0

**SWEET**

<b>Raspberry &amp; Lychee Cake</b> Yoghurt mousse, almond vanilla sponge, raspberry crunch, lychee jelly	13.5
<b>Chocolate Terrine</b> Chocolate sponge, chocolate ganache, dark chocolate glaze	13.5

**FEED ME! 55.0 (per person)**

Feeling spoilt for choice? Let us help you with the 'Feed Me' menu. Experience Pocha Pocha's fun dining with our selected tasty signature dishes. (Vegetarian menu option available)

Minimum 2 ppl

## BOTTLE / CAN BEER

### LOCAL

Moon Dog Lager	Abbotsford	7.0
Stone N Wood Pacific Ale	Byron Bay	8.0
Moon Dog Tropical Crush Seltzer	Abbotsford	8.0
Colonial Sour	Port Melb	9.0
Matsos Mango Beer	Broome	9.0
Kaiju Tropical Pale Ale	Dandenong	9.0
Temple Rice XPA	Brunswick	9.0
Burnley Helles	Burnley	9.0
Bentspoke Crankshaft IPA	ACT	11.0

### IMPORTED

Peroni Liberia 0.0%		6.0
Asahi Soukai 3.5%		7.0
Cass		8.0
Corona Extra Local		9.0

### CIDER & GINGER BEER

Monteiths Crushed Apple Cider		9.0
Monteiths Crushed Pear Cider		9.0
Rekorderlig Strawberry & Lime		10.0
Rekorderlig Blush Rose		10.0
Brookvale Union Ginger Beer		10.0

### SOJU

Original / Peach / Green Grape / Grapefruit		15.0
---	--	------

## DRAFT BEER

	Schooner 400ml	Pint 500ml
Asahi Super Dry	11.0	13.0
Peroni Nastro Azzurro	10.0	12.0
Mountain Goat, Goat Lager	7.0	9.0
Cricketer Arm Pale Ale	8.0	10.0
Green Beacon Tropical Pale Ale	8.0	10.0
Monthly Tap <i>"Ask our friendly staff"</i>	9.0	11.0

## WINE

150ml 250ml

### WHITE

Morgans Bay Sauvignon Blanc Victoria(2020)	8.5	14.0
The Flowerpot Organic Sauvignon Blanc Marlborough (2020)	12.0	18.0
Morgans Bay Chardonnay Victoria(2020)	8.5	14.0
Punt Road Chardonnay Yarra Valley	12.0	18.0
Soumah Pinot Gris Yarra Valley(2020)	11.0	17.0

Rock Gully Riesling Frankland River	12.0	18.0
--	------	------

### SWEET

Pierre Brevin Rose France	8.5	14.0
Devils Lair Honeybomb Rose Margaret River	11.0	17.0
Innocent Bystander Moscato Yarra Valley	12.0	18.0

### SPARKLING

Morgans Bay Sparkling Brut Victoria(2020)	8.5	14.0
T'Gallant Prosecco Mornington Peninsula	11.0	17.0

### RED

150ml 250ml

Morgans Bay Shiraz Cabernet Victoria(2020)	8.5	14.0
Seppelt The Drives Shiraz Heathcote	12.0	19.0
Morgans Bay Cabernet Merlot Victoria(2020)	8.5	14.0
Cheeky Devil Cabernet Sauvignon Margaret River(2013)	12.0	19.0
St. Huberts "The Stag" Pinot Noir Victoria(2017)	11.0	17.0

## SIGNATURE COCKTAILS

### Yuzu Bellini 17.0

Triple Citrus Blend & Victorian Sparkling Brut

### Pocha Pocha Sour 17.0

Ketel One Vodka, Korean Grapefruit, Lemon, Egg White

### Watermelon Splash 17.0

Pampero White Rum, Watermelon, Thai Basil, Lime

### Firey Passion 17.0

Espolon Reposado Tequila, Chilli, Passionfruit Liqueur, Lime

### Orient Express 17.0

Yuzu & Green Tea Spirit, Lemongrass & Ginger blend, Lime, Mint

### Soju Collins 17.0

Tanqueray Gin, Grapefruit Soju, Kaffir Lime Blend, Lime & Soda

### Rosé Spritz 17.0

Bitter Citrus Aperitivo, Rose Blend, Victorian Sparkling Brut & Soda

### Tea Party (for 2) 33.0

Pampero White Rum, Triple Sec, Pomegranate Tea, Lemon, Strawberry, Mint

### What's Mixing? 17.0

Try our mixologist's latest concoction

**POCHA POCHA**  
EATERY & BEER GARDEN



PLEASE SCAN THE QR CODE  
TO CHECK-IN. THANK YOU!

## NON ALCOHOLIC

Bottomless Moda Sparkling/Still Water	5.0
---------------------------------------	-----

### REFRESHERS

Garden Tonic - Fresh & Bright	9.0
Grove More Roses - Zesty & Floral	9.0
94 Spices - Crisped & Spiced	9.0

### SOFT DRINKS

Coke 330ml, Coke Zero 330ml, Lemonade 330ml, Lemon Lime Bitters, Raspberry Lemonade	5.0
Two Boys Brew Ginger Beer, Heal Thy Soda - Passionfruit, Peach & Berry, Heal Thy Soda - Raspberry And Rose	6.5

### JUICE

Orange Juice, Cloudy Apple Juice, Apple, Mandarin & Passionfruit Juice, Pineapple Juice, Cranberry Juice	5.0
Korean Green Grape Juice	4.0
Korean Crushed Pear Juice	4.0

### COFFEE

White	4.0
Black	4.0
Cold Brew	4.0
Dalgona Milk Coffee	5.0

extra shot / decaf +0.5

soy / almond / oat / lactose-free +0.5

### NOT COFFEE

Mork Iced Chocolate	7.0
Matcha Latte	5.0
Chai Latte	5.0

### TEAS (by T2)

English breakfast / Earl Grey / Peppermint / Jasmine Green Tea / Lemongrass & Ginger / Chai / Chamomile	4.5
---	-----