

TO SHARE

Chips, <i>curry aioli</i>	\$12
Cheeseburger Spring Rolls (2), <i>beef, ketchup, mustard, onion, sauerkraut, hot honey</i>	\$14
Prawn Toast (3), <i>sesame seeds, chilli mayo</i>	\$20
Korean Fried Chicken, <i>gochujang and miso sauce</i>	\$18
Chicken Yakitori Skewers (3), <i>spring onion, yuzu shichimi</i>	\$15
Bulgogi Beef Skewers (3), <i>capsicum, mushroom, onion</i>	\$18
Spice Bowl, <i>fried pork, chips, peppers, chilli, onion, garlic, spice mix, curry sauce, sweet & sour sauce</i>	\$22
Broccoli, <i>crumbed feta, crushed almonds, roasted garlic</i>	\$16
Matcha Tiramisu	\$13
Basque Cheesecake	\$12

BURGERS

Cheeseburger	\$20
<i>Beef patty, burger sauce, cheese, lettuce, tomato, served with a side of chips.</i>	
Fried Chicken Burger	\$22
<i>Chicken breast, aioli, cheese, lettuce, tomato, served with a side of chips.</i>	
Mr Smokey Burger	\$25
<i>Double beef patty, double cheese, bacon, smokey bbq sauce, fried onion served with a side of chips.</i>	

*Kitchen open 4pm-8pm
Wednesday to Saturday*

 [hyggebar.perth](https://www.instagram.com/hyggebar.perth)



SIGNATURE COCKTAILS

Breakfast In Vietnam

20

Haiver vodka, dark cacao liqueur, Vietnamese coffee, condensed milk

The Earl's Elixir

18

Earl grey infused Haiver gin, earl grey syrup, lemon, yuzu

Pavarita

22

El Tequileno blanco, vanilla liqueur, passionfruit, lime, lemon curd

As Hot As A Cucumber (Spicy Margarita)

23

Umami-Papi chilli oil infused El Tequileno reposado, cucumber, lime, agave

Black Sesame Old Fashioned

24

Black sesame fat washed & milk-washed Toki whisky, palm sugar, lychee

Blueberry Maple Whiskey Sour

20

Sortilege wild blueberry whisky liqueur, rittenhouse rye, lemon, maple syrup, blueberry jam, fee foam

Kung Fu Pandan

20

Pandan milk-washed Bati white rum, pineapple, ginger

Tiramisu PUNCH


22

Mount Gay rum, alvear pedro ximenez, flor de cana spresso coffee liqueur, cold brew coffee

Island Dream

22

Ube cream liqueur, pandan milk-washed Bati white rum, le birlou apple and chestnut liqueur.






CLASSIC COCKTAILS

Aperol Spritz	18
<i>Aperol, prosecco, soda, orange</i>	
Cosmopolitan	19
<i>Haiver vodka, triple sec, cranberry, lime</i>	
Amaretto Sour	19
<i>Disaronno Amaretto, bourbon, lemon, egg white</i>	
Margarita	20
<i>El Tequileo blanco, cointreau, lime</i>	
Paloma	20
<i>El Tequileo blanco, agave, grapefruit soda, lime</i>	
Naked and Famous	20
<i>Mezcal, yellow chartreuse, aperol, lime</i>	
Negroni	19
<i>Haiver gin, campari, sweet vermouth</i>	
Old Pal	19
<i>Bulleit rye, campari, dry vermouth</i>	
Old Fashioned	20
<i>Buffalo Trace bourbon, sugar, bitters</i>	

All classic cocktails are \$15 during hygge hour 5-6pm.



PACKAGED DRINKS

Dingo Mid Lager	3.0%	9
Dingo Lager	4.5%	10
Two Bays Brewing Gluten Free Pale Ale	4.5%	14
Boston Brewing Tingletop Ginger Beer (GF)	3.5%	13
Boston Brewing Peach Lemonade (GF)	4.0%	13
CBCO Brewing Bertie Apple Cider	4.6%	12
Roleystone Brewing Gold'n Pear Cider	6.5%	13
Heaps Normal XPA	<0.5%	9
Lyres Amalfi Spritz	<0.5%	9
Lyres Classico	<0.5%	9
Capi Cola, Lemonade, Ginger Beer, Yuzu Soda		6

Plus more tasty treats in the fridge available for dine-in or takeaway

Looking for wine? Our wines by the glass list is behind the bar.