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2024

# ABOUT

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Makan, means 'to eat' in Malaysian and Indonesian, is a Southeast Asian-inspired wine bar on Flinders Street in Adelaide, invites you to embark on a unique culinary and wine-tasting journey. Founded by Ben Liew and Karl Tang, Makan showcases a small but consistent changing wine list with a focus on local hero small batch, natural wine and rare to find labels across Australia and rest of the world.



## Canapé Selection

3 Dishes - \$42

4 Dishes - \$46

### Umeshu Oyster

Umeshu Gel, Ponzu, Chives

### Salmon Betel Leaves

Green Mango, Peanuts, Salmon Roe (GF, DF)

### Szechuan Grilled Eggplant

Fermented Chilli, Peanut, Mustard Stem(DF, V)

### Stuffed Chicken Wing Gyoza

Thai Fish Cake, Calamansi Soy, Chilli Oil (GF, DF)

### Cheese Roti Murtabak

Stuffed Flatbread with confit duck leg, Red Curry,

Cheddar Cheese

### Lemongrass Lamb Skewer

Fish sauce, Cumin and Chilli, Brown Butter  
(GF, DFO)

### Watermelon Duck Salad

Confit Duck, Crispy wonton skin, Asian Herbs

### Prawn Doughnut

Tomyum, Coriander, Sesame Seeds (DF)

## Taste of Makan

\$60 per person

### Umeshu Oyster

Umeshu Gel, Ponzu, Chives

### Salmon Betel Leaves

Green Mango, Peanuts, Salmon Roe (GF, DF)

### Stuffed Chicken Wing Gyoza

Thai Fish Cake, Calamansi Soy, Chilli Oil (GF, DF)

### Prawn Doughnut

Tomyum, Coriander, same Seeds (DF)

### Mango Pudding

Sago, Coconut Cream, Gula Melaka

We appreciate advance notice  
of any dietary requirements  
before your reservation.

## Makan Feast

\$85 per person

### Umeshu Oyster

Umeshu Gel, Ponzu, Chives

### Salmon Betel Leaves

Green Mango, Peanuts, Salmon Roe (GF, DF)

### Stuffed Chicken Wing Gyoza

Thai Fish Cake, Calamansi Soy, Chilli Oil (GF, DF)

### Prawn Doughnut

Tomyum, Coriander, same Seeds (DF)

### Crispy "Jiao Ma" Chicken

Red Nam Jin, Cabbage & Onion Salad, Coriander Oil (DF)

### Se Pyan Curry with Rice

Myanmar Wagyu Beef Curry, Roasted Coconut, Tumeric (GF, DF)

### Stir Fried Asian Greens (GF,DF,V)

### Mango Pudding

Sago, Coconut Cream, Gula Melaka

## Vegan Feast

\$85 per person

### Lahpet Thoke

Burmese Fermented Tea Leaf Salad Fried  
Yellow Split Peas, Betel Leaves, Peanut,  
Shrimp Powder

### Cauliflower Popcorn

Taiwanese Satay Sauce, Chives, Basil Oil

### Szechuan Grilled Eggplant

Fermented Chilli, Peanut, Mustard Stem

### Crispy Tofu Bao

Golden Kimchi, Yuzu Kosho Mayo, Coriander

### Stir-Fried King Oyster Mushrooms

Thai Basil, Sticky Mushroom Sauce, Crispy Shallot

### Yellow Curry

Eggplant, Jackfruit, Chickpea, Thai Basil

### Stir Fried Asian Greens (GF,DF,V)

### Mango Pudding

Sago, Coconut Cream, Gula Melaka

We do our best to accommodate allergies, but as our kitchen is small, cross-contamination may occur. Please inform our staff of any concerns.

# Drinks Package

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01

## WINE

1 Type of each: Prosecco, White Wine and Red Wine

02

## COCKTAIL

Makan Splitz, Aperol Splitz and Negroni

03

## BEER

1 seleted Beer

## Bottomless Package:

2 Hours: \$50 per person

3 Hours: \$75 per person

4 Hours: \$90 per person

If you are looking for a more tailor made drinks package, feel free to contact us and let us know your needs.



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