



## Nine Restaurant Pairing Guide

We hope these pairings enhance your dining experience and bring out the best flavours of both your food and beverage.

Dish	Recommended Spirit	Notes
Pork Belly Bao Buns	Monkey Shoulder	Smooth, rich malt compliments pork
Pork Belly Bao Buns	Settlers Bloody Orange & Chilli	Citrus and spice enhance flavours
Spring Rolls (V)	Dewar's	Light, smooth to balance veggie flavours
Spring Rolls (V)	Four Pillars Yuzu	Bright citrus lift
Vegetable & Tofu Steamed Dumplings (V)	Nikka Gold Samurai Edition	Fruity, light malt for delicate tofu
Vegetable & Tofu Steamed Dumplings (V)	Manly Spirits Australian Dry	Crisp, clean dry gin
Caesar Salad	Chivas Regal	Smooth and balanced for creamy salad
Caesar Salad	Four Pillars Olive Leaf	Herbal notes compliment the salad
Thai Beef Salad	Talisker 10yo	Smoky, peaty contrast with spice
Thai Beef Salad	Settlers Yuzu	Citrus to brighten rich beef
Pork & Lemongrass Salad	Benriach 12yo Smoky	Smoky notes pair well with lemongrass
Pork & Lemongrass Salad	Manly Spirits Citrus	Fresh citrus enhances lemongrass
Soft Shell Crab Salad	Benriach 10yo	Rich malt for deep-fried crab
Soft Shell Crab Salad	The Botanist	Complex botanicals match crab flavours



Chicken Schnitzel	Johnnie Walker Black	Balanced smoky notes cut through fried
Chicken Schnitzel	Earp Just Jupiter	Spicy, citrus gin adds freshness
Chicken Parmigiana	Benriach 12yo	Rich malt compliments tomato and cheese
Battered Fish	Nikka Gold Samurai Edition	Fruity malt with fried fish
Battered Fish	Four Pillars Yuzu	Citrus enhances seafood freshness
Pie of the Day	Glendronach 12yo	Sherried sweetness pairs with gravy
Sausage & Mash	Laphroaig Quarter Cask	Peaty smoke contrasts hearty sausage
Lamb Cutlets	Talisker 10yo	Smoky and intense with lamb
Sautéed Garlic Prawns	Benriach 10yo	Smooth malt to balance garlic flavors
Sautéed Garlic Prawns	Manly Spirits Coastal Stone	Citrus and coastal botanicals
15-Hour Braised Beef Cheek	Glendronach 12yo	Rich sherry malt complements beef
Pulled Lamb Shoulder	Benriach 12yo Smoky	Smoky notes with deep lamb flavors
BBQ Braised American Pork Rib	Monkey Shoulder	Smooth malt with BBQ sweetness
Chicken Chasseur	Chivas Regal	Balanced malt with mushroom and tomato
Chilli Singapore Soft Shell Crab	Talisker 10yo	Peat smoke and spice complement curry
Chilli Prawn Linguine	Benriach 10yo	Light malt with spicy tomato sauce
Crispy Skin Barramundi	Dewar's	Smooth and light for delicate fish
Crispy Skin Barramundi	Manly Spirits Citrus	Bright citrus matches chimichurri
Malaysian Chicken Curry	Laphroaig Quarter Cask	Bold smoke vs creamy spice
Seafood Laksa	Nikka Gold Samurai Edition	Creamy, fruity dram suits coconut base



Salmon Stir Fry with Curry Sauce	Benriach 12yo	Rich malt balances curry spices
Katsu Chicken	Johnnie Walker Black	Smooth and smoky with fried chicken
Hokkien Beef / Bulgogi Bowl	Talisker 10yo	Peaty smoke cuts through rich beef
Tofu Stir Fry	Dewar's	Light, smooth malt for tofu flavours
Tofu Stir Fry	Adelaide Hills 78 Degrees	Herbaceous gin for vegetable flavors
Margherita / Vegetarian Pizza	Dewar's	Light malt with tomato and cheese
Margherita / Vegetarian Pizza	Four Pillars Yuzu	Citrus enhances fresh veggies
Pepperoni / Meat Lovers Pizza	Laphroaig Quarter Cask	Peaty smoke matches strong meats
Garlic Prawn Pizza	Benriach 10yo	Smooth malt compliments garlic and prawns
Garlic Prawn Pizza	Four Pillars Olive Leaf	Herbal gin with seafood
Chicken Supreme Pizza	Chivas Regal	Balanced malt with rich toppings
Sticky Toffee Pudding	Glendronach 12yo	Sweet sherry notes match toffee
Country Style Apple Crumble	Monkey Shoulder	Smooth malt pairs with apple and spice
Red Wine Poached Pear	Benriach 12yo	Sweet, fruity malt complements pear
Scotch Fillet (300g)	Johnnie Walker Black	Smooth, smoky malt compliments rich beef
Eye Fillet (200g)	Benriach 12yo	Elegant and smooth malt for tender beef
Wagyu Rump MS 5-6 (200g)	Glendronach Malt 12yo	Rich sherry notes pair with marbled Wagyu
NY Striploin (300g)	Talisker 10yo	Peaty, smoky notes cut through fatty richness
T-Bone (300g)	Laphroaig Quarter Cask	Intense peat smoke pairs well with hearty steak
Rib Eye on the Bone (300g)	Monkey Shoulder	Triple malt smoothness with rich steak flavor
Add Prawns & Hollandaise	Dewar's	Light malt balances creamy hollandaise
Add Creamy Garlic Prawns	Benriach 10yo	Smooth malt complements garlic flavours

