

OPENING
HOURS
7 DAYS A WEEK

LUNCH 11:30 - 2:00
DINNER 6:00 -9:00

GOOD TIMES

BAR & GRILL

WWW.GOODTIMESBAR.COM.AU



89 310 728

SMALL PLATES

01. CHILI FRIES

WITH SRIRACHA MAYO

10
02. SWEET POTATO FRIES

SERVED WITH AIOLI

12
03. GARLIC BREAD

ADD CHEESE 2

ADD BACON & CHEESE 5

6
04. SOUP OF THE DAY

SERVED WITH GARLIC BREAD

10
05. BRUSCHETTA

CHARGRILLED BREAD RUBBED WITH GARLIC & EXTRA VIRGIN WITH HOUSE MADE SALSA

12
06. BUFFALO WINGS

AMERICAN STYLE CHICKEN WINGS TOSSED IN CHOICE OF HOT SAUCE OR BBQ SAUCE

9/18

HALF POUND 9

FULL POUND 18
07. AMAZING CHEESEBURGER

SPRING ROLLS

GROUND BEEF, ONION, AND PICKLES WITH CHEESE AND KETCHUP WRAPPED IN A SPRING ROLL PARCEL.

14
08. POPCORN CHICKEN

SEVED WITH JAPANESE MAYO AND TAKOYAKI SAUCE

14
09. THE BEST PRAWN TOAST

CRUSTY SOURDOUGH WITH PRAWN MEAT, KEWPIE MAYO & FRESH VIETNAMESE HERBS WITH A SQUEEZE OF LOCAL LIME

16
10. JAP CHAE

ENTREE SERVE OF KOREAN SWEET POTATO NIOIDLES TOSSED WITH SLICED BEEF, SHREDDED VEGETABLES, SEASONED WITH LIGHT SOY AND SEASAME OIL

14

11. CHICKEN SATEE

MARINATED CHICKEN SKEWERS WITH PEANUT SAUCE

14
12. FRIED WON TONS

PORK AND PRAWN WONTONS FRIED, CRISPY AND CRUNCHY WITH SWEET AND SPICY CHILI SAUCE

12
13. SPICY SALT SQUID

SCORED LOCAL SQUID TUBES IN CHEFS SECRET SPICY SALT WITH ONION & CHILI SALSA, SRIRACHA MYO

14



ASIAN NOODLE SOUP



14. PHO BO

THE SOUP THAT FEEDS A NATION, DELICATE YET COMPLEX OUR BEEF BROTH WITH BEEF, ONION, BEAN SPROUTS & FRESH ASIAN HERBS IS COOKED FOR 8 HOURS. PRONOUNCED "FUR" BUT WE DON'T MIND IF YOU CALL IT "FO"

17.5

GLUTEN FREE
15. CHICKEN LAKSA

MANY A MILE IS TRAVELLED IN DARWIN FOR A GREAT LAKSA MALAY CHICKEN CURRY SOUP, YELLOW NOODLE, RICE NOODLE, TOFU PUFFS, SPROUTS AND SHALLOTS.

17.5

CAN BE MADE GLUTEN FREE ON REQUEST

CHICKEN & PRAWN 18.50 / VEGETARIAN 16.5

SEAFOOD 18.50 / BBQ PORK 17.5 COMBO 19



GOT BUNS

16. BEEF BURGER

BEEF PATTY, BACON, TOMATO, PICKLE, LETTUCE, MAYO AND TOMATO JAM SERVED WITH CRUNCHY CHIPS

19.5
17. FRIED CHICKEN BURGER

CRISPY FRIED CHICKEN, BACON, KOREAN GOCHU-JANG MAYO, LETTUCE, TOMATO, ONION, CHIPS

19.5
18. STEAK BURGER

PREMIUM BLACK ANGUS RUMP STEAK, BACON, CHED-DAR, ONIONS, ROASTED RED CAPSICUM, MIXED LET-TUCE WITH TOMATO-CHILLI JAM AND CREAMY MAYO ON BRIOCHE WITH CHIPS

19.5
19. CRISPY FISH TACOS

CRISPY BATTERED BARRAMUNDI, ASIAN SLAW, AVOCADO AND SPICY MAYO WITH CHIPS

19.5
20. CHICKEN CAESAR WRAP

POACHED CHICKEN, BACON, COS LEAVES, MACADA-MIA, CAESAR DRESSING AND CHIPS

17.5
21. SCHNITTY WRAP

WITH AVODACO & BACON, CHEESE, ONION, TOMATO, LETTUCE DRIZZLED WITH RANCH DRESSING AND CHIPS

17.5

SALADS

22. VIETNAMESE SALAD

CRUNCHY SHREDDED CABBAGE, CARROT, ROASTED HAND-CRUSHED PEANUTS DRIZZLED WITH A LIGHT VIETNAMESE DRESSING

14.5

GLUTEN FREE

ADD POACHED CHICKEN 4

ADD TENDER BEEF SLICES 5
23. CHICKEN CAESAR

CRISP COS LETTUCE, BACON, CROUTONS, BOILED EGG & CRUSHED MACADAMIA NUTS WITH A HOUSE-MADE CAESAR DRESSING FINISHED WITH PARMESAN

19.5

OMIT CROUTONS FOR GLUTEN FREE

ADD SLICED AVOCADO 3

ADD GRILLED HALOUMI 5

south east asian

24. SHAKING BEEF **29**
VIETNAESE VERSION OF STEAK & CHIPS. MARINATED BLACK ANGUS RUMP CUBES
TOSSED WITH GARLIC, PEPPER, ONION AND A SALT AND LIME DIPPING SAUCE

25. MUSSAMAN OF BEEF **22**
RICH, FALL-APART SLOW COOKED BEEF IN A SPICY MUSSAMAN GRAVY WITH
NEW POTATOES AND PEANUTS . PERFECT COMFORT FOOD WITH JASMINE RICE

26. LAMB KORMA **24**
TENDER CHUNKS OF LAMB IN THICK GRAVY OF COCONUT, CASHEWS WITH
BROCCOLI & CRISPY SHALLOTS WITH RICE AND CRUNCHY PAPPADUMS

27. GREEN CHICKEN CURRY **22**
A FRESH, FRAGRANT AND LIGHT-BUT-CREAMY THAI CHICKEN CURRY WTH MIXED
LOCAL MARKET VEGETABLES AND JASMINE RICE

28. STIR FRIED SEAFOOD **28**
PLUMP SCALLOPS, PRAWNS AND CALAMARI TOSSED THROUGH MEDLY OF
VEGETABLES IN THAI NAM PRIK SAUCE WITH JASMINE RICE

29. TERIYAKI CHICKEN DON BOWL **23**
MARINATED TERIYAKI CHICKEN, STEAMED JASMINE RICE, FRESH, CRISP COS
LETTUCE, ASIAN PICKLE, JAPANESE MAYO & SPRING ONIONS **GLUTEN FREE**

30. SPICY SALT SQUID **26**
HONG KONG TYPHOON STYLE WITH FRIED GARLIC & FRESH SHALLOTS ,
SMASHED CUCUMBER SALAD WITH JASMINE RICE

31. STIR FRIED VEGETABLES **19**
WOK TOSSED MIXED VEGETABLES & TOFU WITH HOUSE SAMDE SOYA BEAN SAUCE

32. CHOW MEIN **19**
PACKED WITH VEGGIES AND SAUCY GOODNESS ,GLISTENING EGG NOODLES,
WITH BOK CHOY JUMPING OUT OF THE WOK TO THE BOWL
YOUR CHOICE OF: CHICKEN / BBQ PORK / VEGETARIAN

33. PAD THAI NOODLE **20**
STRAIGHT FROM THE MARKET STALLS OF THAILAND, RICE NOODLES WITH, EGG,
BEANSPOUTS, CRUSHED PEANUTS, GARLIC CHIVES AND FRESH LIME
GLUTEN FREE
YOUR CHOICE OF: CHICKEN OR VEGETABLES

34. VIETNAMESE BUN BOWL **18.5**
A HEALTHY COMBINATION OF TEXTURES AND COLORS SOFT RICE NOODLES WITH
CARROT, PICKLE VEGETABLES, CUCUMBER, LETTUCE, LOCAL SPROUTS, PEANUTS,
HERBS, SPRING ONIONS & NUOC CHAM **GLUTEN FREE**
YOUR CHOICE OF:
GRILLED PORK BALLS **MARINATED BEEF**
GRILLED CHICKEN **SPRING ROLLS**

35. KOREAN HOT STONE BIBIMBAP **18**
HOT STONE BOWL OF SIZZLING RICE, ONION, SPINACH, CARROT, CAPSICUM,
ZUCCHINI WITH KOREAN GOCHUJANG SAUCE, A FRIED EGG, ROASTED BLACK
SEASAME & WHITE SEASAME **GLUTEN FREE**
ADD MARINATED BEEF SLICES 5
ADD MARINATED CHICKEN 5

36. NASI GORENG **19**
A BALINESE FAVOURITE , OUR VERSION OF SPICY RICE WITH SAMBAL, DICED VEGE-
TABLES TOPPED WITH A FRIED EGG AND PRAWN CRACKERS **GLUTEN FREE**
CHICKEN & PRAWN
BBQ PORK & PRAWN
ADD TWO CHICKEN SATAY \$6

37. JAP CHAE BAP **23**
KOREAN SWEET POTATO GLASS NOODLES TOSSED WITH SLICED MARNIATED BEEF,
SHREDDED VEGETABLES, SEASONED WITH LIGHT SOY AND SEASAME OIL ATOP HOT
RICE IN STONE BAP BOWL

WESTERN DELIGHTS

38. BLACK ANGUS STEAKS
CHARGILLED TO YOUR LIKING WITH HOUSE SALAD, FRESH CUT FRIES
ADD MUSHROOM, GRAVY OR PEPPER SAUCE \$2.50

300 GM BLACK ANGUS RUMP **29**

300 GM SCOTCH FILLET **33**

39. CHICKEN SCHNITZEL **20**
POUNDED AND BREADED CHICKEN BREAST COOKED GOLDEN BROWN
WITH CRISPY CHIPS, A HOUSE SALAD, LEMON WEDGE

PARMIGIANA 3
BACON KILPATRICK 5
AVOCADO, BACON AND CHEESE 6
PINEAPPLE & BACON 5

40. FISH AND CHIPS **20**
CRISPY BARRA IN LIGHT BEER BATTER, SERVED WITH CHIPS, HOUSE
SALAD AND HOUSE MADE TARTARE SAUCE

41. FETTUCINE CARBONARA **19**
FETTUCINE PASTA TWIRLED WITH MUSHROOMS, BACON IN A CREAMY,
RICH, GARLIC AND PARMESAN SAUCE IS SERIOUS COMFORT FOOD!
ADD CHICKEN 5

42. BOLOGNESE PASTA **20**
RICH MEATY SAUCE OF TOMATO, GARLIC AND ONION COATING
STRANDS OF FETTUCINE WITH GRATED PARMESAN

43. CHICKEN, PUMPKIN & FETA PASTA **24**
CHUNKS OF ROASTED PUMPKIN, BABY SPINACH, SPANISH ONION, CHERRY
TOMATO WITH RIBBONS OF FETTUCINE PASTA (CAN BE VEGETARIAN)

YES WE STILL DELIVER!

