

Bar Bites & Street Faves

Small plates with big flavour.
Perfect with drinks.

Suya Fries (V) - \$16.00

Thick cassava chips tossed in house-made suya spice blend, garnished with onions and herbs for a smoky, nutty, spicy kick.

Yam Chips - \$17.00

Hand-cut Ghanaian yam, deep-fried to golden perfection. Served with our signature pepper dip.

Kelewele (V) - \$17.00

Sweet ripe plantains marinated in ginger, chili, and Ghanaian spices, then fried for that perfect balance of heat and sweetness. Served with peanuts.

Edzees Calamari Blaze - \$23.00

Tender calamari flash-fried and tossed in our house spice glaze. Finished with lemon for that Edzees kick.



Grill Station

Each grilled item is marinated in edziban's bold suya spice and grilled to perfection. Pair it with Fried Plantain, Fried Yam, Jollof, or Special Rice for a complete feast.

Chicken Chinchinga - \$24.00

Juicy chicken thigh fillet, tossed in our signature suya spice, and served with fresh vegetables and greens.

Lamb Chinchinga - \$28.00

Tender lamb chargrilled and smothered in our signature suya spice. Juicy, smoky, and unapologetically bold.

Chofi Chichinga (Turkey Tail) - \$26.00

Crispy grilled turkey tail coated in our signature suya spice. Rich, smoky and deeply Ghanaian

Prawn Chinchinga - \$26.00

Tail on prawns marinated in our signature suya spice and flame grilled with hot suya butter. Smoky, spicy and rich.

Domedo (Pork Chinchinga) - \$26.00

Succulent pork chunks marinated in our signature suya spice and char-grilled to juicy perfection. Crispy edges, bold flavour

Full Flavour Plates

Our signature stews are served as standalone mains, rich, hearty, and full of Ghanaian soul. Pick your perfect side or rice pairing.

Akokɔr Froye (Chicken Stew) - \$24.00

Bone-in chicken simmered in a rich, slow-cooked tomato stew infused with Ghanaian spices. Bold, hearty, and full of depth.

Pair best with any side or rice pairing.

Palava Sauce (V) - \$25.00

Spinach stewed with ground melon seeds (egusi), vegetables, and palm oil. Rich, earthy, and full of flavour.

Add Beef or Chicken – \$5

Pair best with Fufu or Steamed Rice.

Beefi Froye (Beef Stew) - \$26.00

Tender beef chunks simmered in a rich tomato-based Stew with bold Ghanaian spices. Deep, savoury, and comforting with every bite.

Pair best with any side or rice pairing.

Aponkye Froye (Goat Stew) - \$29.00

Tender goat simmered in a rich, tomato-based stew with Ghanaian spices. Deep, flavourful, and satisfying.

Pair Best with any side or rice pairing.

Nkatenkwan (Groundnut Soup) - \$29.00

A rich and velvety groundnut soup cooked with bone-in chicken and slow-simmered spices. Creamy, bold, and deeply satisfying. **Available only on weekends.**

Pair best with any type of Fufu.

Aponkye Nkrakra (Goat Light Soup) - \$29.00

Tender goat simmered in a clear, spiced broth with fresh tomatoes, garden eggs, and Ghanaian aromatics. Clean, comforting, and full of flavour.

Pair best with any type of Fufu.

Nkruma Froye (Okro Stew) - \$35.00

Fresh okra cooked in a rich, spiced tomato base with your choice of goat or crab. Thick, bold, and full of Ghanaian flavour.

Pair best with any type of Fufu.

Red Red (V) - \$35.00

Black-eyed beans stewed in palm oil with onions, tomatoes, and spices. Served with golden fried plantains.

A Ghanaian classic, hearty, comforting, and 100% plant-based.

Whole Fried Fish - \$45.00

Whole fish, deep-fried or grilled until golden and crispy. Topped with onions, tomatoes, and lemon, and served with shito and meko.

Combo (Fish + Side) – \$60

Rice & Side Pairings

Fried Plantain (V) - \$10.00

Golden, caramelised sweet plantains fried to perfection.

Fufu (Yam/Plantain/Gari/Banku) - \$10.00

Choose your preferred fufu: smooth yam, stretchy plantain, fermented cassava gari, or tangy banku

Ghana Jollof Rice - \$12.00

A rich, one-pot rice dish cooked in a seasoned tomato and pepper stew, bursting with authentic Ghanaian flavour.

Edzees Special Rice - \$20.00

Flavour-packed rice tossed in green chilli sauce with herbs and spices. .

Sweet Finish

Round off your meal with a touch of sweetness — Ghanaian-style.

Bofrot with Caramel Sauce - \$10.00

Fluffy fried dough balls dusted with icing sugar and drizzled with caramel.



Please Note:

Certain dishes contain allergens such as eggs, fish, gluten, crustaceans and nut derivatives. Please inform our staff immediately if you are allergic to any of these. Thank you.

There is a **10%** weekend surcharge, **15%** public holiday surcharge (100% to staff wages) and **1.6%** surcharge on domestic debit and credit cards. **2.5%** on Amex and **3.9%** on international cards.



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www.edzibanbarbistro.com.au



Edziban Bar Bistro



NON ALCOHOLIC DRINKS

Malta Guinness	\$8.50
Lemon Lime Bitters	\$8.50
Iced Hibiscus Tea(Sobolo)	\$8.50
Golden Zinger (Pine Ginger)	\$8.50

GHANA S NATIONAL SPIRIT 30ml

Akpeteshie	\$16
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Akpeteshie is a strong, homemade spirit made from fermented palm sap or sugarcane juice typically distilled in rural areas of Ghana. Experience the bold, earthy flavors with notes of palm sap and hint of smokiness. Enjoy it as a shot (Flavoured or unflavoured), on ice or with soda or juice. - 30ml

COGNAC 30ml

Daudet VS	\$15
Hennessy VSOP/Meukow VS	\$15

WHISKIES 30ml

Kasapreko K20	\$14
JW Double Black Label	\$14

RUM 30ml

Captain Morgan	\$12
Malibu Original	\$12

TEQUILA 30ml

Patron Silver	\$14
Especial Reposado	\$13

VODKA 30ml

Smirnoff	\$12
Grey Goose	\$14

GIN 30ml

Gihoc Castle bridge (Ghana)	\$13
Gordons Dry	\$12

ZERO ALCOHOL GIN 30ml

Seedlip Grove 42 Zero Alcohol	\$12
Seedlip Grove 94 Zero Alcohol	\$12

APERITIFS and DIGESTIFS

Mandingo, Ghana	\$12
Alomo bitters, Ghana	\$12
Herb Afrik, Ghana	\$12
Adonko, Ghana	\$12
Orijin, Ghana	\$12
Kpoo Keke, Ghana	\$12
Tonic Wine	\$12
Amarula, South Africa.	\$12

GHANAIAAN SHOT FLIGHTS

A guided tasting of Ghanaian soul in every shot. We've curated some of our boldest house spirits.

Full 30ml pours. shots per flight. **\$30.** For the bold and curious.

Bitters Experience
For lovers of deep, traditional herbal blends.
Alomo · Mandingo · Herb Afrik



DRINKS MENU

Roots & Rhythm

A smooth sip through Ghana's spirited culture
Orijin · Tonic Wine · Adonko

Afro Heat

Fun, fiery and unapologetically bold.
Mandingo · Kpoo Keke · Tonic Wine

BEERS CIDERS and PREMIXES

Coopers Pale Ale	\$11
Corona	\$11
Cider (Somersby/kapperberg)	\$11
Guinness	\$12
Palm Wine (per bottle)	\$15/\$35

EDZIBAN WINE PAIRINGS

Curated to complement the bold, soulful flavours of Ghanaian cuisine.

Sparkling

Bubbles bring brightness to every bite and a touch of celebration.

Processo, Zonin, Italy	\$15
Classic Brut, Minchinbury, Australia	\$15
Payten & Jones VV Chardonnay, Yarra Valley	\$75
St.Huberts The Stag, Blanc De Blancs, Victoria	\$70
Payten & Jones VV Chardonnay, Yarra Valley	\$65

White

Fresh, zesty and perfect for cutting through heat and lifting flavour.

'19 Rias Baixas, Azulejo Albariño, Spain	\$13
'23 Tolley, Riesling, Clare Valley, NSW	\$13
'22 Kim Crawford, Sauvignon Blanc, New Zealand	\$13
'21 Millium, Blanc Moelleux, france	\$80

Rose

Light, dry and endlessly refreshing

'23 Once & Well, Frankies Garden, Margaret River	\$15
'22 Brim & Bloom, Grenache rose, Surrey Hills	\$15

Red

Rich, bold and built for spice, smoke and slow-cooked depth.

'21 Cat Amongst the Pigeons, Barossa Shiraz, NSW	\$15
'19 Lovers Not Toreadors tempranillo, Spain	\$15
'23 Payten & Jones VV Series, Pinot Noir, Yarra Valley VIC	\$65
'21 Millium, Cabernet Sauvignon, France	\$80

Fortified

Rich, warming and perfect for after meals.
Fot-Li Vermut (100ml pour) \$15

EDZIBAN SIGNATURE COCKTAILS

Crafted with premium Ghanaian spirits like Akpeteshie, K20 Whiskey and Castle Bridge Dry Gin

Akpeteshie Cocktails

Osagyefo

Akpeteshie, Pine juice, Orange juice, coconut cream liqueur, african nutmeg \$23

Blackstar

Akpeteshie, peach schnapps, lime, tamarind syrup, activated charcoal, foamer \$22

Atia Donko

Akpeteshie, Adonko Bitters, falernum, house sobolo \$22

Chi Chi my love

Akpeteshie, coconut liquor, house pine ginger \$22

Castle Bridge Gin Cocktails

Asaase Yaa

Mint, Lime, Castle Bridge, Honey, Hwentia, Soda water \$22

Man like Huntu

Mandingo, Castle bridge, lime, syrup, grapefruit juice, foam \$22

Alomo Gyata

Castle bridge, Alomo Bitters, triple sec, lime juice, Tonic water \$22

Woto Woto

Castle bridge, aperol, lime, pine juice, passion syrup \$22

Yenko Nkoaa

Goal Gin, fresh lime, syrup, mint leaves. \$22

K20 Whiskey Cocktails

Senior Man

K20 whiskey, bitters, falernum, lemon rantcho \$23

Kasa ye nframea

K20 whiskey, creme de cacao, triple sec, coffee Liqueur \$23

Ginger me

K20 whiskey, Orijin bitters, Ginger Syrup, lemon juice, orange juice \$23

Kpa Kpa kpa

Amarula, K20 whiskey, kahlua, chocolate syrup, milk \$22



edziban

WEST-AFRICAN BAR & BISTRO



EDZIBAN SPRITZ and GTs

Mandingo Rules

Castle Bridge, Mandingo, lemon juice,
Tonic water

\$20

Orion GT

Orion orange Gin, tonic water and
orange slice

\$20



NONALCOHOLIC COCKTAILS

Sobo Blush

Edzee brewed sobo, ginger syrup, Lyres
dry spirit 0%, falerum, pine juice

\$15

Citrus Burst

Abstinance Cape Citrus 0%, syrup, citrus
juices, soda

\$15

Into the Tropics

Edzees brewed Pine Zinger, Lyres dry
spirit 0%, Mango juice,

\$15

Savannah Sip

Lyres dry spirit 0%, tamarind syrup,
ginger, cayenne pepper, soda water

\$15



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