



GIN

Beefeater, England	12	
Brookie's Byron Slow Gin, Mcleods Shoot, NSW		12
Four Pillars, Yarra Valley, VIC	15	
Blind Tiger Organic Gin, Renmark, SA		14
Star of Bombay, England	16	
Tanqueray , England	12	
Tanqueray 10, England	15	
Hendricks, Scotland	15	
Ink, Tumbulgum, NSW	15	
Herno Gin, Sweden	15	
Brookie's Byron Dry Gin, McLeods Shoot, NSW		14

VODKA

666 Pure, Burnie, TAS	12	
Absolut, Sweden	12	
Belvedere, Poland	14	
Grey Goose, France	15	
Fair Quinoa, France	12	
Sipsmith, England	15	

WHISK(E)Y

Hellyers Road Single Malt, Burnie,TAS	20	
Bruichladdich Laddie Classic	22	
Bruichladdich Black Art 23yo	65	
Bruichladdich Octomore 7.3 Barley 5yo	35	
Johnnie Walker Green Label, Scotland	26	
Glengrant Single Malt, Scotland	16	
Glenfiddich 12yo Rich Oak Single Malt, Scotland	20	
Laphroaig 18yo Single Malt, Scotland	35	
Glenmorangie Nector D'or Single Malt, Scotland	25	
Macallan 12yo Dbl cask Single Malt, Scotland	25	
Iwai Tradition Mars Whisky, Japan	20	

SPARKLING AND CHAMPAGNE

NV Vigna Sancello Prosecco DOC Brut, Veneto, Italy	12
NV Dominique Portet Rosé, Yarra Valley, VIC	14
NV Laurent-Perrier, Tours-sur-Marne, France	24
NV Charles Heidsieck Rosé Réserve, Reims, France	35
2006 Dom Pérignon, Epernay, France	80

WHITE

2016 Stefano Lubiana Sauvignon Blanc, Granton, TAS	13
2017 Ministry of Clouds, Riesling, Clare Valley, SA	14
2015 Paco & Lola Albariño, Rías Baixas, Spain	15
2016 Misha's Dress Circle Pinot Gris, Central Otago, NZ	13
2016 Unico Zelo River Sand Fiano, Riverland, SA	14
2016 Anselmi Capitel Croce Garganega, Veneto, Italy	15
2017 Ochota Barrels The Slint Vinyard Chardonnay, Adelaide Hills, SA	18

ROSÉ

2016 Rimauresq, Côte de Provence, Provence, France	16
2017 Koerner Tiver Rose, Clare Valley, SA	13

RED

2015 Tract Morgon La Ballofiere Gamay Noir, Beaujolais, France (chilled)	15
2016 Spring Vale Pinot Noir, Freycinet Coast, TAS	20
2017 Ochota Barrels The Fugazi Vinyard Grenache McLaren Vale, SA	18
2011 Montigiano Chianti Classico Sangiovese, Tuscany, Italy	16
2014 Raidis Estate Billy Cabernet Sauvignon, Coonawarra, SA	14
2016 La Petite Mort Amphora Shiraz Viognier, Granite Belt, QLD	16

BEER AND CIDER

Stone & Wood Pacific Ale / Stone & Wood Green Coast Lager [on tap]	9
Corona / Peroni Nastro Azzuro / Asahi Super Dry	9.5
Balter XPA, Pilsner / 4 Pines / Kolsch	9.5
Balter IPA	12
Peroni Leggera / Coopers Light	8.5
Napoleone Apple or Pear Cider / Lobo Cloudy Apple Cider	10

COCKTAILS

House Caprioska 20

Vodka, pomegranate & rhubarb bitters

Halcyon Negroni 22

Regal rogue vermouth, Gin, Campari & thyme

Smokin' Rosie 22

Gin, honey, citrus, ginger & burnt rosemary

Mr Burns 22

Mezcal, agave, lime, jalepeno & passionfruit

Bloody Mary 20

Our secret house recipe

Coco Loco Mojito 20

Dark Rum, coconut rum, lime & mint

Purple Daze 22

Homemade blue gin, blueberry lemon myrtle shrub, lemon, egg white

To Kill A Barista 22

1800 Coconut tequila, mr black liqueur, drip coffee & Licor 43

Frosty Wood 22

Woodford reserve, mint, lemon sherbet, smoked pineapple reduction

Paper Daisy Spritz 20

Aperol, prosecco, St Germain & soda water

Berry Slow 22

Brookies slow gin, seasonal berries, botanicals, Mediterranean tonic

SNACKS

Vegetable crisps with smoked pea sauce	13
Natural oysters with macadamia milk & citrus	3 _{pc} 13 / 6 _{pc} 26 / 12 _{pc} 52
Sourdough bread with kefir & macadamia butters	9
Smoked fish with fresh cheese, pickles & seeded rye	18
King prawn sandwich with avocado & potato crisps	22
Mortadella club sandwich with chicken skin on milk bread	18
Cheeses, hams, pickles & bread	21
Classic burger: beef, ketchup, pickles, cheddar & crisps	22
Salt & vinegar potato chips	12
Grilled eggplant with olive, bottarga & crispy beef	18
Kangaroo tartar with pickled egg yolk, capers & crisps	18

MEALS

Fresh ricotta with raw & preserved vegetables	23
Radicchio salad with orange, fennel & walnuts	20
Tomato with handmade mozzarella, black garlic & basil	24
King prawns crumbed in green rice flakes with chilli & Ginger pickle salad	3 _{pc} 30 / 4 _{pc} 39 / 6 _{pc} 57
Crumbed pork chop with bitter leaves & Mayonnaise	35
Pippies with semolina pasta, native pepper & macadamia oil	32
Semolina pasta with zucchini, egg yolk, olive & black garlic	30

GRILLED MEALS

*Available for lunch or dinner only
All served with sides of vegetable & salad.*

Beetroot pastrami with grilled endive, onion & fresh fennel	25
Coal roasted fish with fennel, curry leaf & finger lime	28
Glazed lamb neck with yellow pea miso, almond & cauliflower	32
Wagyu minute steak with fennel, witlof & pomelo	32
Aged chicken with gem lettuce, artichokes & crispy stuffing	¼ 30 / ½ 55
Dry aged rib on the bone (750g) with shiso & horseradish	90

DESSERTS

Messed up cookie	10
Lemon myrtle meringue cone	10
Ice cream bar	10
Coconut jelly, strawberries & mint	16

*Something more? Restaurant desserts
available during lunch and dinner*