



## GIN

Beefeater, England	12
Brookie's Byron Slow Gin, Mcleods Shoot, New South Wales	12
Four Pillars, Yarra Valley, Victoria	15
Blind Tiger Organic Gin, Renmark, South Australia	14
Star of Bombay, England	16
Tanqueray, England	12
Tanqueray 10, England	15
Hendricks, Scotland	15
Ink, Tumbulgum, New South Wales	15
Herno Gin, Sweden	15
Gin Mare, Barcelona, Spain	16
Brookie's Byron Dry Gin, McLeods Shoot, New South Wales	14

## VODKA

666 Pure, Burnie, Tasmania	12
Absolut, Sweden	12
Belvedere, Poland	14
Grey Goose, France	15
Fair Quinoa, France	12
Sipsmith, England	15
23 <sup>rd</sup> Street Rose Vodka, Renmark SA	16

## 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 Sancòl Prosecco DOC Brut, Veneto, Italy	12
NV Dominique Portet Sparkling Rosé, Yarra Valley, VIC	14
NV Collet Extra Brut, Ay, France	24
NV Charles Heidsieck Rosé Réserve, Reims, France	35
2009 Dom Pérignon, Epernay, France	80

## **WHITE**

2016 Guy Allion Sauvignon Blanc Touraine, Loire Valley, France	15
2018 Riesling Freak No.4 Riesling, Eden Valley, SA	14
2015 Paco & Lola Albariño, Rías Baixas, Spain	15
2017 Maude Wines Pinot Gris, Central Otago, NZ	14
2017 Unico Zelo Slate Farm Fiano, Adelaide Hills, SA	14
2017 Koerner Pigato Vermentino, Clare Valley, SA	17
2017 Lethbridge Chardonnay, Geelong, VIC	19

## **ROSÉ**

2016 Rimauresq, Côte de Provence, Provence, France	18
2016 Felton Road Vin Gris Pinot Noir Rosé, Central Otago, NZ	15

## **RED**

2015 Domaine Tracot Morgon Gamay Noir (Chilled), Beaujolais, France	15
2016 Spring Vale Pinot Noir, Freycinet Coast, TAS	20
2017 Billy Button Wines Barbera, Alpine Valleys, VIC	16
2012 La Cappella Chianti Classico Sangiovese, Tuscany, Italy	16
2016 Domaine Naturaliste Cabernet Sauvignon, Margaret River, WA	15
2017 La Petite Mort Shiraz Viognier, Granite Belt, QLD	15

## **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 IPA	12
Moo Brew Pale Ale	12
Balter XPA, Strong Pale Ale	9.5
Coopers Light	8.5
Napoleone Pear Cider, Lobo Cloudy Apple Cider	10
Green Beacon Half Mast Medium Strength	9.5
Green Beacon Wayfarer Tropical Pale Ale	10

## COCKTAILS

House Bellini 20

*St-germain, peach, prosecco*

Halcyon Negroni or Mezroni 22

*Regal rogue red vermouth, campari, Gin or Mezcal*

Smokin' Rosie 22

*Gin, honey, citrus & ginger*

Mr Burns 22

*Mezcal, agave, lime, jalepeno & passionfruit*

Cha Cha Sour 22

*Green chartreuse, chambord, amaro, lime*

Blue and Stormy 20

*Home made blue rum, herbals, ginger beer, lime & magic*

To Kill A Barista 22

*1800 coconut tequila, mr black liqueur, drip coffee & licor 43*

Native Fashion 22

*Woodford reserve, native pepper infused bourbon, benedictine, orange bitters*

Paper Daisy Spritz 22

*Aperol, prosecco, st-germain & soda water*

Goji Spritzer 20

*Goji infused vodka, crème de cassis, luxardo, lemon juice, soda water*

*We are happy to provide any classics cocktails that you desire.*

## SNACKS

- Vegetable crisps with smoked pea sauce 12
- Natural oysters with macadamia milk & citrus 3pc 13 / 6pc 26 / 12pc 52
- Sourdough bread with kefir & macadamia butters 8
- 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

## MEALS

- Fresh ricotta with raw & preserved vegetables 23
- Radicchio salad with orange, fennel & walnuts 22
- Tomato with handmade mozzarella, black garlic & basil 24
- King prawns crumbed in green rice flakes with chilli & Ginger pickle salad  
3pc 30 / 4pc 39 / 6pc 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.*

- Flatbread with chickpea, beef fat, garlic & herbs 24
- Grilled romanesco with pistachio & green romesco sauce 25
- Coal roasted fish with lemon, cucumber & brown butter 28
- Glazed lamb with cabbages, capers & horseradish 32
- Flank steak with grilled rapini & chickpea 32
- Aged chicken with gem lettuce,  
fried brussels sprouts & crispy stuffing ¼ 30 ½ 55

## DESSERTS

- Messed up cookie 10
- Lemon myrtle meringue cone 10
- Ice cream bar 10
- Coconut jelly, strawberries & mint 14

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