

COCKTAILS

House Bellini 20

House sorbet bricks, prosecco

Negroni 22

Brookie's Byron dry gin, Regal Rogue red vermouth, Campari

Smokin' Rosie 22

Tanquery Rangpur gin, honey, rosemary, citrus & ginger

Tropicana 23

Husk pure rum, Spiced Bam Bam rum, Malibu, burnt orange, pineapple, jackfruit, mango, coconut

Fingerlime Margarita 24

Fingerlime infused Patron, agave, lime

Halcyon Daze 23

Brookie's Byron dry gin, lemon myrtle syrup, citrus, mint, passionfruit foam

Halcyon Martini 22

Ink gin, burnt orange, citrus, peaflower foam

Glamour Goose Spritz 24

Vanilla infused Grey Goose, Grand Marnier, citrus, prosecco, passionfruit, fancy lemonade

To Kill A Barista 22

1800 Coconut tequila, Mr Black liqueur, drip coffee, Licor 43

Classic Cocktails On Request

COCKTAILS

Manhattan Native 22

Native pepper infused rye whiskey, Regal Rogue red vermouth, bitters, cherry

Paper Daisy Spritz 22

Aperol, prosecco, St-Germain & soda water

Blue and Stormy 22

Husk pure rum, citrus, ginger beer, magic

The Amazonian 23

Goji infused Grey Goose, citrus, acai berry, banana, jackfruit

Good Intentions 22

Brookie's slow gin, citrus, burnt orange, berries, mint, kombucha

Sevilla Southside 22

Tanqueray Sevilla gin, plum, grapefruit, mint dust

Money Penny's Martini 22

Goji infused Grey Goose, lychee liquor, lime, pomegranate, strawberry dust

Spicy Tryst 22

Chilli infused Grey Goose, burnt orange, mango, passionfruit

Ol' Fashioned Fry up 25

Bacon infused Woodford reserve, burnt orange, Earl Grey, bitters, smoke

Classic Cocktails On Request

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
2017 Adelina Watervale Riesling – Clare Valley, South Australia	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

2017 Rameau Dór Cotes De Provence Rose – Provence, France	17
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
2018 Ochota Barrels Fugazi Grenache – McLaren Vale, South Australia	18
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
Balter Captian Sensible Pale Ale	11
Coopers Light	8.5
Napoleone Pear Cider, Lobo Cloudy Apple Cider	10
Treehouse Apple Cider	10

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 rd 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

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 yoghurt, garlic & herbs 24
- Grilled cauliflower with almond, garlic & romesco 25
- Coal roasted fish with lemon, cucumber & brown butter 28
- Glazed lamb with cumin, turnips & chickpea 32
- Flank steak with grilled rapini & shallot 32
- Aged chicken with gem lettuce, fried brussel 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*