



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

The Remedy 22

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

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 Chrismont La Zona Prosecco King Valley, VIC	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
MV Krug Grande Cuvée Reims, FRA	80

WHITE

2016 Guy Allion Sauvignon Blanc Touraine, Loire Valley, France	15
2017 Adelina Watervale Riesling, Clare 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 Jilly Wines Lone Ranger Chardonnay New England, NSW	17

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, SA	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 Moo Brew Pale Ale	12
Balter XPA Balter Strong Pale Ale	9.5
Balter Captian Sensible Pale Ale	11
Coopers Light	8.5
Treehouse Apple Cider Lobo Cloudy Apple Cider	10
Napoleone Pear Cider	10

SNACKS

- Vegetable crisps with smoked pea sauce 12
- Natural oysters with macadamia milk & citrus 3pc 13 / 6pc 26 / 12pc 52
- 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
- Fresh ricotta with raw & preserved vegetables 23
- 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

DESSERTS

- Messed up cookie 10
- Lemon myrtle meringue cone 10
- Ice cream bar 10

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