



## 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

# BAR FOOD

## SAVOURY

- Sourdough with house butter 4
- Natural oysters, fennel and citrus mignonette 5
- Lightly cured fish, orange beetroot, horseradish 18
- King prawn sandwich, avocado, iceberg 22
- Club sandwich, salad and crisps 18
- Cheeses, hams, pickles & bread 21
- Classic wagyu burger, salad and fries 23
- Simple green salad, garden herb dressing 17
- Tomato and buffalo mozzarella salad 24
- King prawns crumbed in green rice flakes,  
chilli & ginger pickle salad 30
- Salt & vinegar fries 12

## SWEET

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