

Bar Menu

a few of our favourite things...

marinated olives	6
marinated mount zero wild australian olives, fennel, chilli, garlic	
salt & pepper squid	18
salt & pepper hawkesbury loligo squid, sriracha mayo, lemon	
portuguese style chicken ribs	16
peri peri sauce, coriander, lemon	
gruyere & corn croquette	16
aioli, parmesan	
sonoma rosemary olive oil focaccia	12
adelaide hills goats curd, mount zero wild australian olives, dukkah	
truffle fries	10
white truffle oil, parmesan	
smoked beef brisket burger	28
riverina black angus beef brisket, baby cos, tomato, beetroot, chipotle sauce, liquid cheese, westmont dill pickles, charcoal bun, fries	
charcuterie board	29
salami morcon grand, mr. cannubi mortadella, quattro stelle beef bresaola, manchego, house pickles, focaccia	
cheese board	27
maffra matured cheddar, king river gold washed rind, riverine buffalo blue, dried fruits, quince paste, crispy breads	
chocolate basque cheesecake	16
callebaut 54.5% dark chocolate, cream cheese, salted caramel popcorn, vanilla bean ice cream, berries	

cocktails

chandon garden spritz	18
sparkling wine, navel & blood orange, orange bitters,	
horizon sunset	19
brix white rum, brix gold rum, cointreau, pineapple, orange, grenadine	
jardin de ginebra 'garden of gin'	18
applewood gin, orange peel, juniper berries, rosemary, edible flowers, tonic water	
cc peach tea	18
canadian club whiskey, dilmah peach tea, peach nectar	
yuzutini	20
roku gin, cinzano bianco, yuzu juice	

mocktails

cranberry ginger fizz	13
cranberry juice, ginger beer, lime	
liliko'i virgin mojito	16
passionfruit, lime, mint, soda	
yuzu & lychee cooler	16
yuzu juice, lychees, coconut water, soda	
virgin classic margarita	11
lemon juice, lime juice, sugar syrup, tonic water	
- add vodka or other spirits	6

beers on tap

Heineken, Netherlands	12 / 14
James Squire 150 Lashes Pale Ale, NSW	12 / 14
Little Creature Pacific Ale, VIC	12 / 14
James Squire Orchard Crush Cider, NSW	12 / 14

wines on the back...

All menu items are subject to change with or without notice our team will be pleased to assist you with selections.

wines by the glass

sparkling / champagne

First Creek 'Botanica' Cuvee Sparkling, NV	Hunter Valley, NSW	12
Dal Zotto Pucino Prosecco, NV	King Valley, VIC	14
Chandon Brut Sparkling, NV	Yarra Valley & Strathbogie Ranges, VIC	16
Chandon Sparkling Rose, NV	Yarra Valley & Strathbogie Ranges, VIC	16
Moet & Chandon Brut Champagne, NV	France	25

red

Head Shiraz, 2019	Barossa Valley, SA	14 / 20
First Creek 'Botanica' Pinot Noir, 2019	Hunter Valley, NSW	12 / 18
Rymill 'Dark Horse' Cabernet Sauvignon, 2018	Coonawarra, SA	12 / 18
Philip Shaw 'The Conductor' Merlot, 2018	Orange, NSW	14 / 20
Dal Zotto Sangiovese, 2018	King Valley, VIC	14 / 20

small / large

rose / moscato

Pitchfork Moscato, NV	Clare Valley, SA	13 / 19
Head Rose, 2018	Barossa Valley, SA	14 / 20

white

Totara Sauvignon Blanc, 2019	Marlborough, NZ	13 / 18
The Pawn Co 'El Desperado' Sauvignon Blanc, 2020	Adelaide Hills, SA	14 / 20
In Dreams Chardonnay, 2020	Yarra Valley, VIC	16 / 22
Dal Zotto Pinot Grigio, 2019	King Valley, VIC	13 / 19
Nick O'leary White Rocks Riesling, 2019	Canberra Districts, ACT	14 / 20
Keith Tulloch "Per Diem" Pinot Gris, 2019	Hunter Valley, NSW	13 / 19

food and other beverages on the back...

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