



CHAMPAGNE & SPARKLING

Brown Brothers Origins Prosecco	King Valley VIC	10	45
Pirie Non Vintage Methode Traditionnelle Brut	Tamar Valley TAS	14	64
Ayla Brut Majeur Champagne NV	Champagne France		125
2015 Tyrrell's Blanc de Blanc	Hunter Valley NSW		165

WHITE WINE

Brown Brothers Moonstruck Pinot Grigio	King Valley VIC	10	39
Innocent Bystander Pinot Gris	Yarra Valley VIC	12	50
Brown Brothers Sauvignon Blanc	East Coast / Tamar Valley TAS	11	45
Vidal Sauvignon Blanc	Marlborough NZ	14	65
Devil's Corner Riesling	East Coast / Tamar Valley TAS	13	54
Brown Brothers Moonstruck Moscato	Victoria	10	39
Innocent Bystander Chardonnay	Yarra Valley VIC	12	50
Scarborough Chardonnay	Hunter Valley NSW		70
Maclean Vineyard Wilderness Road Verdelho	Hunter Valley NSW	12	50
Tyrrell's Semillon	Hunter Valley NSW	13	60

ROSÉ

Devil's Corner Rosé	Tasmania	13	54
Glandore White Label Rosé	Hunter Valley NSW		55
Hecht and Banner Rosé	Provence France	16	75

RED WINE

Brown Brothers Moonstruck Shiraz	Heathcote VIC	10	39
Innocent Bystander Syrah (French Styled Shiraz)	Yarra Valley VIC		50
Maclean Vineyard Wilderness Road Shiraz	Hunter Valley NSW	12	50
Tamar Ridge Pinot Noir	Tamar Valley TAS	15	65
Crittenden Geppetto Pinot Noir	Mornington Peninsula VIC		80
Tyrrell's Special Release Cabernet Sauvignon	Hunter Valley NSW	14	65
Brown Brothers Merlot	Heathcote VIC	11	45
Innocent Bystander Tempranillo	Yarra Valley VIC	12	50
Penfolds Bin 389 Shiraz Cabernet Sauvignon	Barossa SA		160

Reserve back vintage cellared reds please turn over.

Penfolds Reserve Cellar Back Vintage List



Bin 407 Cabernet Sauvignon 2008 - <i>Wine Enthusiast 92 Points</i>	180
Bin 407 Cabernet Sauvignon 2009 - <i>Wine Enthusiast 92 Points</i>	180
Bin 707 Cabernet Sauvignon 2004 - <i>Jay Miller 95 Points</i>	700
Bin 707 Cabernet Sauvignon 2005 - <i>Campbell Mattinson 97 Points</i>	650
Bin 707 Cabernet Sauvignon 2007 - <i>Tyson Stelzer 96 Points</i>	600
Bin 707 Cabernet Sauvignon 2009 - <i>Wine Front 92 Points</i>	550
Grange 2007 - <i>Mike Bennie 94 Points</i>	900
Grange 2005 - <i>Robert E. Parker 96 Points</i>	950
Grange 2004 - <i>Wine Advocate 99 Points</i>	1250
Grange 2003 - <i>Jeremy Oliver 96 Points</i>	1050
Grange 2001 - <i>Robert E. Parker 98 Points</i>	1100
Grange 2000 - <i>James Halliday 96 Points</i>	1150
Grange 1999 - <i>Robert E. Parker 94 Points</i>	1200
Grange 1998 - <i>Robert E. Parker 99 Points / Campbell Mattinson 98 Points</i>	1600
RWT 2005 - <i>Campbell Mattinson 96 Points</i>	310
RWT 2001 - <i>James Halliday 94 Points</i>	410

Note: Above ratings were at the time of release.



TO SHARE

Garlic and cheese cob roll		17
Sourdough with creamed fetta and Warm heirloom tomato and baby vegetables (VGO)		17
Sydney rock oysters Natural/mignonette foam	half dozen	32
Pacific oysters Kilpatrick/mornay	half dozen	32
Mussels marinere Black lip mussels, fresh herbs, white wine, garlic, lemon, tomato w/toasted sourdough		30
Seafood platter (PRE ORDER ONLY)		170
Local market prawns, oysters, slipper lobster, fresh fruit and condiments, grilled marinated market fish, warm green mussels, buttered half shell scallops, panko breaded calamari, prawn twisters, curly potato fries, Lobster mornay (half western Australia)		
Matched with: Brown Brothers Prosecco or Maclean Verdelho		

ENTRÉE

Seafood chowder (GFO) Cream, smoked cod, king prawns, scallops, mussels with crusty bread roll Matched with: Innocent Bystander Pinot Gris or Innocent Bystander Chardonnay		25
Prawn and crab tortellini Pernot butter, bisque sauce, fried capers Matched with: Brown Brothers Sauvignon Blanc or Devil's Corner Riesling		26
Hokkaido baked scallop Cauliflower puree, black garlic butter, blood pudding crumb, caramelized apple Matched with: Brown Brothers Sauvignon Blanc, Innocent Bystander Pinot Gris or Innocent Bystander Chardonnay		26
House cured beef and pork terrine (DF) Mustard pickle, cornichons, crutes Matched with: Innocent Bystander Pinot Gris or Innocent Bystander Chardonnay		22
Tandoori spiced fried chicken masala sauce, pickled cucumber ,raisins, pearl cous cous Matched with: Devil's Corner Riesling or Brown Brothers Moscato		22
Crispy enoki mushroom (GF/DF/VG) Mirin vegetables, Korean BBQ mayonnaise, pickled daikon togarashi seasoning Matched with: Moonstruck Pinot Grigio, Devil's Corner Riesling or Maclean Verdelho		23

TO SHARE

Garlic and cheese cob roll		17
Sourdough with creamed fetta and Warm heirloom tomato and baby vegetables (VGO)		17
Sydney rock oysters Natural/mignonette foam	half dozen	32
Pacific oysters Kilpatrick/mornay	half dozen	32
Mussels mariniere Black lip mussels, fresh herbs, white wine, garlic, lemon, tomato w/toasted sourdough		30
Seafood platter (PRE ORDER ONLY)		170
Local market prawns, oysters, slipper lobster, fresh fruit and condiments, grilled marinated market fish, warm green mussels, buttered half shell scallops, panko breaded calamari, prawn twisters, curly potato fries, Lobster mornay (half western Australia)		
Matched with: Brown Brothers Prosecco or Maclean Verdelho		

ENTRÉE

Seafood chowder (GFO) Cream, smoked cod, king prawns, scallops, mussels with crusty bread roll Matched with: Innocent Bystander Pinot Gris or Innocent Bystander Chardonnay		25
Prawn and crab tortellini Pernot butter, bisque sauce, fried capers Matched with: Brown Brothers Sauvignon Blanc or Devil's Corner Riesling		26
Hokkaido baked scallop Cauliflower puree, black garlic butter, blood pudding crumb, caramelized apple Matched with: Brown Brothers Sauvignon Blanc, Innocent Bystander Pinot Gris or Innocent Bystander Chardonnay		26
House cured beef and pork terrine (DF) Mustard pickle, cornichons, crutes Matched with: Innocent Bystander Pinot Gris or Innocent Bystander Chardonnay		22
Tandoori spiced fried chicken masala sauce, pickled cucumber ,raisins, pearl cous cous Matched with: Devil's Corner Riesling or Brown Brothers Moscato		22
Crispy enoki mushroom (GF/DF/VG) Mirin vegetables, Korean BBQ mayonnaise, pickled daikon togarashi seasoning Matched with: Moonstruck Pinot Grigio, Devil's Corner Riesling or Maclean Verdelho		23

MAINS

Beef fillet (GF/DF)	52
Parsnip puree, scotch quail egg, bacon jam, beans Matched with: Innocent Bystander Tempranillo, Innocent Bystander Syrah or Tyrrell's Cabernet	
Market Fish (GF/DF)	48
White bean puree, greens, tomato salsa verde, chorizo chips Matched with: Moonstruck Pinot Grigio, Devil's Corner Riesling or Innocent Bystander Pinot Gris	
Yaka tori glazed duck breast (GF/DF)	49
Mirin vegetables, Asian greens, fried enoki, pickled daikon, togarashi seasoning Matched with: Tamar Ridge Pinot Noir, Crittenden Pinot Noir or Brown Brothers Merlot	
Spiced Lamb rump (GF/DF)	49
Tomato and eggplant puree, biriani rice, roasted cauliflower Matched with: Brown Brothers Merlot, Innocent Bystander Syrah or Innocent Bystander Tempranillo	
Seared Pork Loin Cutlet	48
Speck and pickled brussel colcannon, pink peppercorn jus, crisp onions Matched with: Tamar Ridge Pinot Noir, Maclean Shiraz or Brown Brothers Merlot	
Chickpea and pumpkin stuffed Tempura zucchini flower (GF/DF/VG)	44
Eggplant and tomato puree, biriyani rice Matched with: Innocent Bystander Chardonnay, Innocent Bystander Pinot Gris or Vidal Sauvignon Blanc	
Chilli linguine	45
Market seafood, marinara sauce, grand padano Matched with: Devil's Corner Riesling, Innocent Bystander Pinot Gris or Brown Brothers Moscato	

SIDES

Seasonal Greens, olive oil (GF/DF/VG)	14
Shoestring fries, truffled parmesan, targin salt (GF)	14
Rocket pear and parmesan salad (GF)	14
Creamed speck and brussel colcannon mash (GF)	14

DESSERT

Pumpkin spice cheesecake (GF) Pumpkin jam, pepita praline, double cream	18
Chocolate brownie (GF/DF/VG) Vanilla ice cream, chocolate ganache, caramel , fresh berries	18
Caramelized Bread and butter pudding Strawberry swirl ice cream, vanilla anglaise	18
Chefs' selection ice cream plate chocolate ganache, pepita praline, fresh berries	18
Cheese of the day Apricot paste, spiced nuts, lavosh	18

DESSERT & FORTIFIED WINES (GLASS)

De Bortoli Noble One Botrytis Semillon	18
De Bortoli Show Muscat	17
Dandelion Vineyards Pedro Ximenez	27
Chateau Coutet Sauternes	30
Galway Pipe Tawny Port	13
Penfolds Grandfather Port	23

SET MENU 2 COURSE \$68

main and dessert/ glass of house wine (lunch and dinner)

MAIN

Beef fillet (GF/DF)

Parsnip puree, scotch quail egg, bacon jam, beans

Market fish (GF/DF)

White bean puree, greens, tomato salsa verde, chorizo chips

Yaka tori glazed duck breast

Mirin vegetables, Asian greens, fried enoki, pickled daikon, togarashi seasoning

Spiced Lamb rump (GF/DF)

Tomato and eggplant puree, biriani rice, roasted cauliflower

Seared pork loin cutlet

Speck and pickled brussel colcannon, pink peppercorn jus, crisp onions

Chickpea and pumpkin stuffed Tempura zucchini flower (GF/DF/VG)

Eggplant and tomato puree, biriyani rice

Chilli linguine

Market seafood, marinara sauce, grand padano

DESSERT

Pumpkin spice cheesecake (GF)

Pumpkin jam, pepita praline, double cream

Chocolate brownie (GF/DF/VG)

Vanilla ice cream, chocolate ganache, caramel , fresh berries

Caramelized Bread and butter pudding

Strawberry swirl ice cream, vanilla anglaise

Chefs' selection ice cream plate

chocolate ganache, pepita praline, fresh berries

COCKTAILS

Espresso Martini	20
Absolut Vodka, Kahlua, espresso	
French Martini	20
Absolut Vodka, Chambord, Pineapple	
Margarita	20
Tequila, Cointreau, Lime	
Raspberry Spritz	23
Earp Vodka, Limoncello, Raspberry, Soda	
Lychee LaLa	20
Absolut Vodka, Lychee, Cranberry, Lime	
Sailor Passion	20
Spiced Rum, Passionfruit, Lime, Ginger	

MOCKTAILS

Grove Spritz	15
Seedlip Grove, Bitters, Soda	
In The Garden	15
Seedlip Garden, Rhubarb, Soda	
Zest & Spice	15
Seedlip Spice, Grapefruit, Lemon	
Mint Passion	14
Passionfruit, Mint, Lime, Soda	
Strawberry Apple Medley	14
Strawberry, Apple, Lime, Mint, Soda	

NON-ALCOHOLIC

Heaps Normal Lager	9
Great Northern Zero	9
Plus & Minus Prosecco	9
Plus & Minus Rose	9

SOFT DRINKS & JUICE

Coke, No Sugar Coke, Sprite, Lift, Lemon, Lime & Bitters, Ginger Beer,
Diet Ginger Beer, Dry Ginger Ale, Tonic Water, Soda Water
Orange Juice, Apple Juice, Pineapple Juice, Cranberry Juice

BEERS

LIGHT & MID

James Boags Light	9
Great Northern Super Crisp	9

FULL STRENGTH

Good Folk Normal Beer	11
Good Folk Danny's Wedge TPA	12
Good Folk Black Beer	12
Toohey's New	10
Carlton Dry	10
Great Northern Original	10
James Boags Premium	11
Asahi	10
Peroni	10
Corona	12
James Squire 150 Lashes Pale Ale	10
Stone & Wood Pacific Ale	13
Balter XPA	14

CIDERS

James Squire Apple Cider	13
Stone's Ginger Beer	14

SPIRITS & LIQUEURS

WHISKEY

Jim Beam	9
Southern Comfort	9
Jack Daniels	9
Wild Turkey	9
Canadian Club	10
Maker's Mark	12
Wild Turkey Rare Breed	14
Jameson	10
Grant's	9
Drambuie	11
Johnny Walker Black	10
Glenfiddich 12yrs	13
Laphroig 10yrs	16
Oban 14yrs	19

GIN

Bombay London Dry	10
Bombay Sapphire	10
Hendricks	11
Tanqueray No. 10	13
Earp Just Juniper	12

TEQUILA

Jose Cuervo	9
-------------	---

BRANDY

St Agnes	9
----------	---

VODKA

Smirnoff	9
Absolut	10
Earp Pure	12
Belvedere	13

SPIRITS & LIQUEURS

RUM

Bundaberg UP	9
Sailor Jerry	10
Bacardi	9

COGNAC

Courvoisier VSOP	12
Hennessey VSOP	15
Hennessey XO	32
Grand Marnier	12

LIQUEUR

Benedictine	10
Frangelico	9
Baileys	9
Kahlua	9
Tia Maria	9
Earp Limoncello	10



LITTLE NOAH'S MENU

Your Choice Of:

House Cheeseburger with Ketchup & Fries

Chicken Schnitzel with Chips & Salad/Veg (DF)

Battered Fish with Chips & Salad/Veg

Linguine with Tomato Sugo & Shredded Mozzarella (V)

Includes Waffle Sundae Dessert

Ages 0-12 - \$18

Ages 13-16 - \$25