

Wine List

Sparkling/ Champagne

Cockle Bay Cuvee Brut NV	South East Australia	12	55
Chandon Brut NV	Yarra Valley, Vic	15	72
Moët & Chandon Imperial Brut NV	Epernay, France		115

Prosecco/ Moscato

De Bortoli 'King Valley' Prosecco	King Valley, VIC	14	67.5
West Cape Howe Pink Moscato	Great Southern, WA	14.5	69.5

White Wine

Jim Barry 'The Atherley' Riesling	Clare Valley, SA	15	72
Opawa Pinot Gris	Marlborough, NZ	14.5	69.5
Nashdale Lane Pinot Gris	Orange, NSW	15.5	74
821 South Sauvignon Blanc	Marlborough, NZ	14	67.5
Emmalene Sauvignon Blanc	Adelaide Hills, SA	15	72
Cloudy Bay Sauvignon Blanc	Marlborough, NZ		95
Nick's Semillon Sauvignon Blanc	South East Australia	12	55
Nick's Chardonnay	South East Australia	12	55
McHenry Hohnen 'Rocky Road' Chardonnay	Margaret River, WA	15.5	74

Rose

Mazi Mataro Cinsault Grenache Rosé	McLaren Vale, SA	15	72
Lou Paraïs Alpes-de-Haute-Provence Rosé	Provence, France	16	77.5
Famille Perrin Réserve Côtes-du-Rhône Rosé	Rhone, France		82
Chateau d'Esclans 'Whispering Angels' Rosé	Provence, France		94

Red Wine

Cavedon Pinot Noir	King Valley, VIC	15.5	74
Nick's Cabernet Merlot	South East Australia	12	55
Vasse Felix 'Filius' Cabernet Sauvignon	Margaret River, WA	16.5	79
Nashdale Lane 'Social' Shiraz	Orange, NSW	14.5	69.5
Main & Cherry Shiraz	McLaren Vale, SA	15.5	74
Terrazas Reserva Malbec	Mendoza, Argentina		87
Primo Estate IL Briccone Shiraz Sangiovese	McLaren Vale, SA	15.5	74

Tap Beer

HAHN SUPERDRY 4.6%	<i>gl 10 / pint 14 / jug 20</i>
JAMES SQUIRE 150 LASHES PALE ALE 4.2%	<i>gl 10.5 / pint 15 / jug 22</i>
STONE & WOOD PACIFIC ALE 4.4%	<i>gl 10.5 / pint 15 / jug 22</i>

Bottle Beer, Cider, Seltzer + Non Alcoholic

HAHN PREMIUM LIGHT 2.6%	9	PERONI NASTRO AZZURRO 5.1%	12
VICTORIA BITTER 4.9%	11.5	KIRIN ICHIBAN 5.0%	13
WHITE RABBIT WHITE ALE 4.5%	12.5	LITTLE CREATURES PIPSQUEAK CIDER 4.2%	11
LORD NELSON THREE SHEETS PALE ALE 4.9%	12	WHITE CLAW HARD SELTZER NATURAL LIME 4.5%	11
CORONA EXTRA 4.5%	11.5	WHITE CLAW HARD SELTZER MANGO 4.5%	11

Soft Drinks, Juices, Waters, Coffee + Tea

SOFT DRINKS	6	S. PELLEGRINO SPARKLING WATER 1L	11.5
<i>Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash or Schweppes Ginger Ale</i>		ACQUA PANNA STILL WATER 1L	11.5
		ACQUA PANNA STILL WATER 500ML	6
SCHWEPPE'S SIGNATURE GINGER BEER	6	COFFEE	4.5
RED BULL	7	<i>Espresso, Macchiato, Caffè Latte, Cappuccino,</i>	
FRESHLY SQUEEZED ORANGE JUICE	9	<i>Flat White, Long Black or Mocha</i>	
JUICES	6	TEA	4.5
<i>Cloudy Apple, Orange, Pineapple, Cranberry, Tomato</i>		<i>English Breakfast, Earl Grey, Chamomile, Peppermint, Jasmine Green Tea or Lemongrass Ginger</i>	

Bar Menu

BACON & EGG BURGER <i>crispy bacon with a fried egg on a brioche bun & bbq sauce</i>	19.5	SALT & PEPPER CALAMARI <i>served with lemon aioli</i>	26
CRISPY FRIED CALAMARI RINGS <i>with lemon aioli</i>	19	CHEESE BURGER WITH ONION RINGS <i>wagyu beef patty, crispy bacon, sliced tomato, spanish onion, melted cheese, cos lettuce & chips</i>	28
DIPS TO SHARE ^v <i>spicy hummus, taramasalata and charred capsicum & feta dip with pita bread</i>	20	DEVIL WINGS <i>fried devil wings with smokey bbq dipping sauce</i>	22
TRIO PLATE TO SHARE <i>peri peri cheese bites, dipping sauce, jalapeno poppers & fresh tomato salsa, haloumi fries with marinated roasted capsicum</i>	28	FISHERMAN'S FRIED CATCH OF THE DAY <i>homemade tartare sauce, fresh lemon with chips or salad</i>	39
TRUFFLE MUSHROOM ARANCINI <i>with baby rocket & gorgonzola cream sauce</i>	26	STEAK SANDWICH <i>on sourdough bread, caramelised onions, rocket, tomato & relish with chips</i>	28
LAMB SOUVLAKI <i>marinated in rosemary, garlic & olive oil served with tzatziki</i>	28	CAESAR SALAD <i>cos lettuce, croutons, egg, bacon, anchovies & parmesan with traditional caesar dressing</i>	16
CHICKEN SOUVLAKI <i>marinated with greek herbs, garlic, olive oil served with tzatziki</i>	28	CHIPS	12
		ONION RINGS	14

Kids Menu \$16.00 *Served with a soft drink*

CALAMARI RINGS <i>with chips & salad</i>	BONELESS FRIED FISH <i>with chips & salad</i>	CRUMBED CHICKEN TENDERS <i>with chips & salad</i>
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Desserts

WHITE CHOCOLATE & RASPBERRY CREME BRULEE <i>with fresh berry coulis & coconut crumble</i>	16	STICKY DATE PUDDING <i>with butterscotch sauce & vanilla ice cream</i>	16
CHOCOLATE TEMPTATION <i>chocolate mud brownie coated with milk coated ganache & pistachio, served with vanilla ice cream</i>	16	VANILLA PANNA COTTA <i>with berry coulis, mixed berry compote & biscotti</i>	16
		CHEF'S DESSERT OF THE DAY	16

Cocktails, Cocktail Jugs + Mocktail

APEROL SPRITZ <i>Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel.</i>	18	SIDECOACH <i>Hennessy Cognac, Triple Sec, Agave Syrup & Lemon Juice</i>	23
FLORAL SKYY <i>Skyy Vodka, Fiorente Elderflower Liqueur, Lychee Syrup, Lemon Juice, & Cranberry Juice</i>	21	FROZEN ALCOHOL SLUSHY <i>Vodka Strawberry or Tequila Margarita</i>	15
COFFEE NEGRONI <i>Bulldog Gin, Campari, Coffee Liqueur & Cinzano Rosso Sweet Vermouth</i>	22	SEXY TIME (COCKTAIL JUG) <i>Skyy Vodka & Peach Schnapps, built with fresh orange juice, cranberry juice & fresh orange chunks</i>	34
COCOBERRY CRUSH <i>Pink Gin, Limoncello, Coconut milk, Pineapple juice, Raspberry syrup & fresh raspberry's</i>	21	LYCHEE GIN FIZZ (COCKTAIL JUG) <i>Lychee Liqueur, Gin, Lime Juice, Soda, Dash of Lemonade, Lychees & Limes</i>	34
ESPRESSO MARTINI <i>Vodka, Kahlua, Espresso & Agave Syrup</i>	22	FRUIT TINGLE (COCKTAIL JUG) <i>Skyy Vodka, Blue Curacao, Raspberry Cordial & Lemonade</i>	34
LAST WORD <i>Bombay Gin, Green Chartreuse, Maraschino Liqueur & Lime juice</i>	23	MARGARITA (COCKTAIL JUG) <i>Tequila, Triple Sec, Lime Juice, Soda & Limes with a dash of lemonade</i>	34
SPICY MEXICAN <i>Patron Silver, Mezcal, Cointreau, Orange Juice, Lime Juice, Jalapeno & Agave Syrup</i>	24	TROPICAL OASIS (MOCKTAIL) <i>Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup</i>	GL 9 / JUG 18
FRUIT TINGLE <i>Skyy Vodka, Blue Curacao, Lemonade & Raspberry Syrup</i>	19	THE LULLABY (MOCKTAIL) <i>Orange Juice, Coconut Milk, Lychee, Coconut Water, Lychee & sugar Syrup</i>	GL 9 / JUG 18

*Please order food & drinks at the bar. All card payments incur a 1.5% fee.