

bar menu

food

Bread & dip _v	\$10
Chef's selection dip, smoked butter, sea salt	
Warm marinated olives _{gf, nf, df, vn}	\$7
Oysters _{gf, nf, df}	\$4.5
With hot sauce	ea
Cured meats _{nf}	\$18
House pickles, chutney, salami, chorizo, bresaola	
Octopus carpaccio _{gf, nf, df}	\$16
Squid ink and smoked ham hock dressing, pickled pear, watercress	
Lamb croquette _{nf, df}	\$15
Harissa, crispy rosemary, parsley	
Beer battered fish _{nf, df}	\$20
Lemon slaw, tartare sauce	
Chicken wings _{nf, df}	\$14
Choice of crispy fried or BBQ kimchi	
Wagyu beef sliders (2) _{nf}	\$24
Emmental cheese, dill pickles, lettuce, tomato, onion, smoked aioli, crispy beef, bacon, chips	
Chips _{gf, nf, vn}	\$9
With vinegar salt	
Cheese plate _v	\$27
With three cheeses, accompanied with house made jam, pickles and chutney	

dietary key: gf – gluten free * | nf - nut free * | v – vegetarian | vn – vegan | df – dairy free
 * although this dish is prepared with gluten-free or nut-free products, we cannot guarantee 100%
 gluten-free or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.
 Please inform your waiter if you have severe allergies.

signature cocktails

Red Pineapple	\$19
Tequila el Jimador, Campari, pineapple juice, lime and sugar	
Cucumber Basil Cooler	\$18
Gin, house made cucumber syrup, basil syrup sparkling wine and lemon juice	
Macadamia Old Fashioned	\$20
Aged rum macadamia syrup, Angostura bitters	
Raspberry Margarita	\$18
Tequila, lime juice, Cointreau, raspberry puree and syrup	
Gin Basil Smash	\$18
Gin, basil syrup, lemon juice	
Classic Spritz	\$16
Aperol, prosecco, Jasmin syrup	

the sparkling

	120ml bottle
Redbank 'Emily' Chardonnay NV	\$8 \$40
King Valley VIC	
Range Life Prosecco NV	\$12 \$59
King Valley VIC	

the whites

	150ml	250ml	bottle
Down to Earth Sauvignon Blanc Wrattonbully SA, 2019	\$12	\$20	\$58
Redbank Sauvignon Blanc King Valley VIC, 2019	\$8	\$14	\$35
Voyager Estate Chenin Blanc Margaret River, WA, 2017	\$11	\$19	\$55
West Cape Howe Chardonnay 'Old School' Mount Barker, WA, 2019	\$10	\$15	\$42

the rosé and sweet

	150ml	250ml	bottle
Wills Domain Rosé Margaret River WA, 2020	\$11	\$19	\$55
Alasia Moscato D'asti DOCG Piedmont Italy, 2019	\$13	\$21	\$63

the reds

	150ml	250ml	bottle
Haha Pinot Noir Marlborough, NZ, 2018	\$11	\$19	\$55
Torres Coronas Tempranillo Cabernet Catalonia, Spain, 2017	\$11	\$19	\$56
Redbank Shiraz King Valley, VIC, 2018	\$9	\$14	\$35
Alamos Malbec Mendoza, ARG, 2018	\$10	\$18	\$50

tap beer

pint | middy

Great Northern 3.5%	\$10 5.5
4 Pines Pale Ale 5.1%	\$12 6
Pirate Life South Coast Pale Ale 4.4%	\$12 6
Peroni 5.1%	\$12 7
Kilkenny 4.3%	\$11 5.5
Guinness 4.1%	\$11 5.5
Brookvale Union Ginger Beer 4%	\$13 7.5
Bulmers Cider	\$12 7

packaged beer

Pirate Life Acai + Passion Fruit Sour 3.5%	\$11
Pirate Life IPA 6.8%	\$14
4 Pines Pacific Ale 3.5%	\$11
Balter Captain Sensible 3.5%	\$10

non-alcoholic

Soft Drinks: Lemonade, Pepsi, Pepsi Max, Solo, Dry Ginger Ale, Soda, Tonic	\$4
Juice: Apple, orange, pineapple	\$4
Barista Tea/Coffee	\$4.5
Voss Water	
375ml still or sparkling	\$5
800ml still or sparkling	\$8