

Beer

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| Lager | |
| James Boag's, Tasmania | 12 |
| Heineken, Netherlands \ | 12 |
| Corona, Mexico | 12 |
| Peroni Nastro Azzuro, Italy | 12 |
| Peroni Leggera, Italy | 10 |
| James Boag Premium light, Tasmania | 9 |
| Crafts & Ales | |
| Little Creatures Pale Ale, WA | 12 |
| Young Henry Pale Ale NSW | 12 |
| 7th Day IPA 6.4% NSW | 14 |
| Chimay Triple Golden Ale 8% BEL | 15 |
| Chimay Blue Dark ale 9% BEL | 16 |
| St Feuillien Blonde 7.5% BEI | 15 |
| White Rabbit Dark Ale, vic | 14 |
| Guinness, Ireland | 12 |
| Cider | |
| James Squire orchard crush, NSW | 11 |

Cocktails \$21

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|---|--|
| Watermelon Mojito (M) | |
| <i>Havana 3y rum, watermelon, lime, sugar, mint</i> | |
| Rasmopolitan | |
| <i>Absolut citrus infused vodka, Chambord, blackberry liqueur, raspberry, cranberry, lime</i> | |
| Lychee Bliss (M) | |
| <i>Lychee liqueur, elderflower, lime, Prosecco</i> | |
| The Australian by Luke Mangan | |
| <i>Martell VSOP cognac, gin, Cointreau, kaffir lime, ginger, cranberry</i> | |
| *Classic cocktails available upon request | |

Spirits

| | | | |
|--|--------------|-----|--|
| Single Malt whisky | | | |
| Dalwhinnie 15yo | Highlands | 18 | |
| Oban 14yo | Highlands | 18 | |
| Highland Park 12yo | Highlands | 18 | |
| Glenmorangie 10yo | Highlands | 12 | |
| Glenlivet Founders Reserve | Speyside | 12 | |
| Glenlivet 15yo | Speyside | 16 | |
| Glenfiddich 18yo | Speyside | 24 | |
| Cragganmore 12yo | Speyside | 16 | |
| Talisker 10yo | Isle of Skye | 16 | |
| Highland Park 12yo | Isle of Skye | 18 | |
| Laphroaig 10yo | Islay | 14 | |
| Laphroaig Quarter Cask | Islay | 17 | |
| Lagavulin 16yo | Islay | 20 | |
| Bowmore 18yo | Islay | 20 | |
| Ardbeg 10yo | Islay | 12 | |
| Yamazaki 12yo | Japan | 27 | |
| American Bourbon | | | |
| Jack Daniels | | 12 | |
| Jim Beam Small batch | | 14 | |
| Makers Mark | | 12 | |
| Makers Mark 46 | | 14 | |
| Woodford Reserve | | 12 | |
| Bakers 7yo | | 18 | |
| Gin | | | |
| Beefeater | London | 11 | |
| Bombay Sapphire | Hampshire | 14 | |
| Martin Miller | Birmingham | 14 | |
| Tanqueray | London | 12 | |
| West winds cutlass | Australian | 14 | |
| Vodka | | | |
| Absolut | Sweden | 11 | |
| Zubrowka <i>Bison Grass</i> | Poland | 12 | |
| Belvedere <i>Pure</i> | Poland | 13 | |
| Grey goose | France | 16 | |
| Stolichnaya Elite | Russia | 15 | |
| Cognac | | | |
| Martell VSOP | 40% | 14 | |
| Martell XO | 40% | 26 | |
| Hennessy VSOP | 40% | 14 | |
| Hennessy <i>Paradis</i> | 40% | 100 | |
| Paul Giraud <i>Napoleon 15yr</i> | 40% | 19 | |
| Tesseron <i>XO Lot 53, Grand Champagne</i> | | 44 | |
| *Full spirits list available upon request | | | |

Something light

| | |
|---|-------|
| Artesian focaccia, lemon myrtle olive oil, Dukkha | 3pp |
| Marinated olives | 10 |
| Oysters natural, rock or Pacific | 29/53 |
| Kingfish sashimi, dashi & sesame dressing, crème fraiche, grape, jalapeno shiso | 29 |
| Burrata & heirloom tomatoes, olives, candied walnut, basil dressing | 26 |
| Poke bowl, salmon, kingfish, edamame, fish roe, multigrain rice | 22 |
| Substantial | |
| Pan fried "fish of the day", beans, coconut, yuzu, toasted almonds | 29 |
| glass Wagyu burger with the works, French fries | 28 |
| Riverine hanger steak 200g, French fries, wasabi butter | 34 |
| Chicken pappardelle, mushroom, parmesan, basil | 29 |
| Beer battered market fish, fries, salad, yuzu aioli | 29 |
| Pan fried gnocchi, corn, asparagus, zucchini, peas, parmesan and lemon thyme | 38 |

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| Curry spiced snapper, Kipfler potato, snow peas, coconut and pineapple salsa | 52 |
| Duck Breast, sugar loaf cabbage, Jerusalem artichoke, caper berry and star anise jus | 47 |

Sweet

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|---|----|
| Vanilla crème brûlée, chocolate & nut biscotti | 19 |
| Chocolate fondant, pear, hazelnut | 22 |
| Coconut rice pudding ,poached rhubarb, tarragon | 19 |
| Luke Mangan's Liquorice meringue roll, lime | 21 |
| Chef selection of three cheeses | 26 |

\$29 Wine Bar Lunch

Wednesday – Friday

12pm - 3pm

Cherry tomatoes & Mozzarella pizza (V)
oregano & basil

Beer battered Market Fish
Fries, lemon, salad, yuzu aioli

Riverine hanger steak 200g
Fries, wasabi butter

Chicken pappardelle
mushroom, truffle cream sauce, parmesan, basil

glass Wagyu Burger
Wagyu Beef, tomato, lettuce, pickle, bacon, onion, cheese, BBQ sauce, mayonnaise

With a choice of beverage

White wine of the week
Red wine of the week
James Boag lager
James Squire apple cider

Sides

| | |
|---------------------------------|-------|
| French fries | 11 |
| Truffle & parmesan French fries | 13 |
| Rocket & parmesan salad | 11 |
| Mash/truffle mash | 11/13 |
| Market vegetables | 12 |

glass

Wine by the Glass

Sparkling & Champagne

| | | | |
|------|----------------------------------|-------------------|----------|
| 2015 | Chandon <i>Vintage Brut</i> | Yarra Valley, VIC | 16 / 84 |
| NV | Salatin <i>Prosecco Organico</i> | Treviso, Italy | 17 / 74 |
| NV | Veuve Clicquot | Champagne, France | 29 / 150 |

White

| | | | |
|------|---|-------------------|----------|
| 2019 | KT Riesling | Claire Valley, SA | 18 / 89 |
| 2018 | Marc Bredif <i>Classic Chenin Blanc</i> | Vouvray, France | 17 / 80 |
| 2019 | Seresin Sauvignon Blanc | Marlborough, NZ | 17 / 80 |
| 2019 | Lis Neris Pinot Grigio | Friuli, Italy | 18 / 90 |
| 2019 | Bernard Defaix <i>Petit Chablis</i> | Chablis, France | 24 / 120 |
| 2017 | Luke Mangan Chardonnay | Yarra Valley, VIC | 16 / 69 |

Rosé Wine

| | | | |
|------|---------------------------------|-------------------|---------|
| 2017 | Luke Mangan Yering station Rose | Yarra Valley, VIC | 13 / 57 |
|------|---------------------------------|-------------------|---------|

Red

| | | | |
|------|--|---------------------|----------|
| 2017 | Craggy Range Pinot noir | Martinborough, NZ | 24 / 120 |
| 2017 | Malenchini, <i>Chianti</i> , Sangiovese | Tuscany, Italy | 16 / 75 |
| 2018 | Frankland Estate <i>Isolation Ridge Shiraz</i> | Frankland River, WA | 18 / 85 |
| 2017 | Te Mata "Awatea" Cabernet, Merlot | Hawkes Bay, NZ | 20 / 98 |
| 2018 | Menhir Salento <i>Pietra Primitivo</i> | Puglia, Italy | 16 / 75 |
| 2018 | Terrazas Reserva Malbec | Mendoza, Argentina | 17 / 82 |
| 2016 | Balnaves Cabernet Sauvignon | Coonawarra, SA | 18 / 88 |

Dessert Wine

| | | | |
|------|------------------------------------|-----------------|---------|
| 2017 | Heggies Vineyard Botrytis Riesling | Eden Valley, SA | 14 / 56 |
| 2013 | Chartreuse de Coutet Sauternes | Barsac, France | 15 / 65 |

Glass/Bottle

Iconic wines by the glass

The following premium wines are available using the Coravin

White

| | | | 50ml | 100mls | 150ml |
|------|--------------------------------|----------------|------|--------|-------|
| 2018 | Ostertag LesJardins Pinot Gris | Alsace, FR | | 20 | 29 |
| 2017 | Domaine Leflaive Chardonnay | Macon-Verze FR | 20 | 35 | 43 |

Red

| | | | | | |
|------|-----------------------|-----------------------------------|--|----|----|
| 2015 | Albino Rocca Nebbiolo | Piemonte, Italy | | | 36 |
| 2015 | Rymill The Surveyer | Margaret River, WA | | 35 | 45 |
| 2007 | Chateaux Mont Redon | Châteauneuf-du-Pape, FR | | 35 | 45 |
| 2015 | Terrazas Malbec | Las Compuertas Mendoza, Argentina | | | 36 |

Glass wine tasting

3 x 75ml varieties - \$30



A) Great wines of Italy

Malenchini Chianti (Sangiovese), Albino Rocca Barbaresco Nebbiolo, Menhir Primitivo (Zinfandel)

B) White wines of the world

KT Peglidis Riesling, Seresin Sauvignon blanc, Bernard Defaix Petit Chablis (Chardonnay)