

Cocktails \$21

Lychee Bliss (M)

Lychee liqueur, elderflower, lime, prosecco



Rasmopolitan

Absolut citrus infused vodka, Chambord, blackberry liqueur, raspberry, cranberry, lime



Watermelon Mojito (M)

Havana 3yo rum, watermelon, lime, sugar, mint



The Australian by Luke Mangan

Martell VSOP cognac, gin, Cointreau, kaffir lime, ginger, cranberry



*Classic cocktails available upon request

Beer list

Lager

James Boag's, Tasmania	12
Heineken, Netherlands	12
Kirin Ichiban, Japan	12
Peroni Nastro Azzuro, Italy	12
Peroni Leggera, Italy	10
James Boag Premium light, Tasmania	9

Crafts & Ales

Little Creatures Pale Ale, WA	12
Coopers Pale Ale, SA	12
St Feuillien Grand Cru, Belgium	17
White Rabbit Dark Ale, VIC	14
Guineas, Ireland	12

Cider

Byron bay Apple & Lime, NSW	11
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Spirits 30ml

Single Malt whisky

Dalwhinnie 15yo	Highlands	18
Oban 14yo	Highlands	18
Highland Park 12yo	Highlands	18
Glenlivet Founders Reserve	Speyside	12
Glenlivet 15yo	Speyside	16
Glenfiddich 18yo	Speyside	24
Cragganmore 12yo	Speyside	16
Talisker 10yo	Isle of Skye	16
Laphroaig 10yo	Islay	14
Laphroaig Quarter Cask	Islay	17
Lagavulin 16yo	Islay	20
Bowmore 18yo	Islay	20
Ardbeg 10yo	Islay	12
Hibiki Harmony	Japan	26
Yamazaki Distillers Reserve	Japan	22

Blended whisky

Chivas Regal 12yo	Scotland	11
Chivas Regal 18yo	Scotland	14
Dimple 15yo	Scotland	14
Johnnie Walker Black	Scotland	12
Johnnie Walker Blue	Scotland	28

Payments by credit card incur a 1.5% merchant service
10% gratuity applies to groups of 10 people or more

\$29 Wine Bar Lunch

Available Thursday– Friday

12pm—3pm

Included Beverages

Australian white
Australian red
James Boag Premium Lager
Byron Bay Apple & Lime cider

Cherry tomatoes & Mozzarella pizza (V)
oregano & basil

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

Steak frites
Fries, wasabi butter

Fettuccine & meatballs
Napolitana sauce, parmesan, basil

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

Something light

Focaccia with lemon myrtle olive oil & Dukka	3pp
Marinated olives	10
Oysters natural, rock or Pacific	29/53
Kingfish tartare, radish, avocado, finger lime, shiso	29
Prawn toast, corn salsa, chipotle mayonnaise	7ea
Burrata & heirloom tomatoes, olives, candied walnut, basil dressing	26

Substantial

Grilled "fish of the day", peach salad	29
glass Wagyu Burger with the works, French fries	28
Steak frites, French fries, wasabi butter	28
Fettuccine and meatballs	29
Beer battered market fish, fries, salad, yuzu aioli	29

Sides

French fries / truffle & parmesan French fries	11/13
Rocket and parmesan salad	11
Mash/truffle mash	11/13
Market vegetables	12

Sweet

Vanilla crème brûlée, chocolate & nut biscotti	19
Chocolate fondant, pear, hazelnut	22
Luke Mangan's Liquorice meringue roll, lime, mint	21
Chef selection of three cheeses	26

glass

Wine by the Glass

Sparkling & Champagne

2014	Stefano Lubiana <i>Vintage Brut</i>	Yarra Valley, VIC	17 / 84
NV	Salatin <i>Prosecco Organico</i>	Treviso, Italy	17 / 74
NV	Agrapart	Champagne, France	32 / 180

White

2019	KT Riesling	Claire Valley, SA	18 / 89
2018	Pichot <i>Vouvray Sec</i> Chenin Blanc	Vouvray, France	15 / 72
2019	Seresin Sauvignon Blanc	Marlborough, NZ	17 / 80
2019	Lis Neris Pinot Grigio	Friuli, Italy	18 / 90
2018	Grace Koshu	Yamanshi, Japan	13 / 65
2019	Bernard Defaix <i>Petit Chablis</i>	Chablis, France	24 / 120
2018	Luke Mangan Chardonnay	Adelaide Hills, SA	16 / 79

Rosé Wine

2017	Triennes Rose	Provence, France	16 / 76
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Red

2018	Henschke Giles Pinot noir	Adelaide Hills, SA	20 / 92
2017	Malenchini <i>Chianti</i> Sangiovese	Tuscany, Italy	17 / 75
2015	Usseglio <i>Lirac</i> Grenache blend	Cote du Rhone, France	17 / 85
2018	Menhir Slento <i>Petra</i> Primitivo	Puglia, Italy	16 / 75
2018	Frankland Estate <i>Isolation Ridge</i> Shiraz	Frankland River, WA	19 / 96
2017	Te Mata Awatea Cabernet	Hawkes Bay, NZ	20 / 85
2018	Chateaux de Cedre Heritage	Cahors, France	14 / 82

Dessert Wine

2017	Heggies Vineyard Botrytis Riesling	Eden Valley, SA	14 / 56
2013	Alain Brumont Chateau Boucasse	Madiran, France	15 / 65

Iconic wines by the glass

The following premium wines are available by the glass using the

Coravin system

White

		50ml	100mls	150ml
2018	Ostertag LesJardins Pinot Gris		18	27
2017	Domaine Leflaive Chardonnay	20	33	40

Red

2018	Henschke Cyril Cabernet	Margret River, WA	24	40
2015	Saint Prefert Grenache	Châteauneuf-du-Pape, FR	26	37
2015	Albino Rocca Nebbiolo	Piemonte, Italy		32

glass wine tasting

This month try organic & sustainable wines from around the world

3 x 75ml wines for \$30

Cheese pairing +\$20

