

Beer

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

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	

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
Vanilla crème brûlée, chocolate & nut biscotti	19

Sweet

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 served with fries

Poke Bowl

Salmon, kingfish, edamame, fish roe, multigrain rice

With a choice of beverage

White wine of the week

Red wine of the week

James Boag lager

Sides

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

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 Bison Grass	Poland	12
Belvedere Pure	Poland	13
Grey goose	France	16
Stolichnaya Elite	Russia	15

Cognac

Martell VSOP	40%	14
Martell XO	40%	26
Hennessy VSOP	40%	14
Hennessy Paradis	40%	100
Paul Giraud Napoleon 15yr	40%	19
Tesseron XO Lot 53, Grand Champagne		44

***Full spirits list available upon request**

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
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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)