SPARKLING

ROTHBURY ESTATE **BRUT N/V** | SA	7.5		30
EMERI PINK **MOSCATO** | SA	8.5		34
SEPPELT GREAT ENTERTAINER **PROSECCO** | SA	9.5		38
SQUEALING PIG ROSÉ **SPARKLING** | SA	10		48
CHANDON **BRUT** | VIC			60
MOËT & CHANDON **CHAMPAGNE** | FR			125
VEUVE CLICQUOT **CHAMPAGNE** 750 ML | FR			130
VEUVE CLICQUOT **CHAMPAGNE** MAGNUM | FR			275

WHITE

ROTHBURY ESTATE **CHARDONNAY** | SA	7.5	10	30
DEVIL'S LAIR HONEYBOMB **CHARDONNAY** | WA	11	16	48
COLDSTREAM HILLS YARRA VALLEY **CHARDONNAY** | VIC			60
ROTHBURY ESTATE **SEMILLON SAUVIGNON BLANC** | SA	7.5	10	30
FIRST CREEK **SEMILLON** | NSW	9	13.5	38
TEMPUS TWO **SAUVIGNON BLANC** | SA	8.5	12	36
UPSIDE DOWN **SAUVIGNON BLANC** | SA	9.5	13.5	40
SQUEALING PIG **SAUVIGNON BLANC** | NZ *	10	15	
CLOUDY BAY **SAUVIGNON BLANC** | NZ			80
TEMPUS TWO **PINOT GRIS** | SA	8.5	12	36
CAPE SCHANCK **PINOT GRIGIO** | VIC *	9	14	
LITTLE BERRY **PINOT GRIGIO** | SA	10	13.5	40
HARTOGS PLATE **MOSCATO** | SE AUS	8	11	34
TULLOCH **VERDELHO** | NSW	9	14	42

ROSÉ

UPSIDE DOWN **ROSÉ** | SA	9.5	13.5	40
ST HUBERTS "THE STAG" **ROSÉ** | VIC	12	16	48
PEPPERJACK GRENACHE **ROSÉ** | SA			55

RED

ROTHBURY ESTATE **SHIRAZ CAB** | SA	7.5	10	30
JAMIESON'S RUN LIMESTONE COAST **CAB SAV** | SA	8.5	11.5	34
19 CRIMES **CAB SAV** | VIC	9.5	14	42
PENFOLDS BIN 407 **CAB SAV** | SA			130
TEMPUS TWO **SHIRAZ** | SA	8.5	12	36
LITTLE BERRY **SHIRAZ** | SA	10	13.5	40
PEPPERJACK **MALBEC** | ARG			48
JAMIESON'S RUN LIMESTONE COAST **MERLOT** | SA	9.5	13	38
19 CRIMES **PINOT NOIR** | SA	9.5	14	42
T'GALLANT CAPE SCHANCK **PINOT NOIR** | VIC	10.5	14.5	42
COLDSTREAM HILLS YARRA VALLEY **PINOT NOIR** | VIC			65

**Denotes on tap*

COCKTAILS

ONE NIGHT IN MAUI 13
White Rum, Pineapple,
Mint & a dash of Angostura

BE INFLUENCED 15
White Rum, Passionfruit,
Lime, Mint & Sparkling Brut

LA SANDIA (WATERMELON)* 16
Tequila, De Kuyper
Watermelon, Lemon,
Mint & Watermelon

COOL AS CUCUMBER 17
Hendrick's Gin, St Germain
Elderflower Liqueur, Lime,
Mint & Cucumber

LOOKS TO KILL 17
Bombay Sapphire, Martini Bianco
Vermouth, Lavender Syrup,
Lime & Soda

Denotes egg whites

BASICALLY APFEL* 15
Eristoff Vodka, De Kuyper Apple Sour
Liqueur, Lemon & Apple

SOMEBODY STOLE MY MOJO 16
Captain Morgan Spiced Rum,
Fireball Whisky, Lime,
Ginger Beer & Mint

SORRY NOT SORRY 18
Patron Silver Tequila, Elderflower
Liqueur, Agave Nectar, Lemon,
Cucumber & Green Peppers

SOCIAL CLIMBER 15
Eristoff Vodka, Baileys, Coffee
& Salted Caramel

COAST TO CUBA 19
Bacardi Ocho Rum, Fig & Cinnamon
Syrup, Lemon, Pimento Bitters,
Apple Juice & Smoked Rosemary

SPRITZES

SANTORINI FLING 14
Grey Goose Essence, Lemongrass
Syrup, Strawberries, Mint,
Sparkling Wine & Soda

HI MAINTENANCE 14
Grey Goose Essence, Watermelon
Syrup, Basil, Sparkling Wine & Soda

V.I.PLEASE 13
Tanqueray Gin, Blackberry
Liqueur, Sparkling Wine &
Seasonal Fruit

NO FILTER 12
Aperol, Sparkling Wine,
Bitter Lemon, Mint & Lemon

CARAFES (SERVES 4)

STRAWBERRY CARAFE 28
Eristoff Vodka, DeKuyper Wild
Strawberry, Apple Cider,
Mint & Strawberry

CUCUMBER SANGRIA 28
Rothbury SSB, Elderflower Liqueur,
Cucumber Syrup, Honeydew Melon
& Lime

RASPBERRY CARAFE 28
Gordon's Pink Gin, Chambord,
Raspberry Syrup, Pink Moscato
& Thyme

PINEAPPLE CARAFE 28
White Rum, Paraiso Lychee
Liqueur, Sparkling Wine,
Pineapple & Mint

None of these tickle your fancy, ask our friendly bartenders for your favourite.

LET'S GET STARTED

MUSHROOM ARANCINI (VG) 16
w/ pea pureé & wasabi aioli

SALT & PEPPER SQUID (GF) 17
w/ fennel & black bean dressing

CRISP PORK BELLY (GF) 18
w/ yakiniku sauce

GRILLED HALLOUMI SKEWERS (VG) 16
w/ roasted pumpkin, hommus,
capsicum, chilli & mint

CHICKEN & CHORIZO KOFTA (D) 18
w/ red pepper jam & pecorino

OYSTERS (D) (GF) 24
Your choice of
- Natural
- Ginger & shallot dressing

PRAWN & CHIVE WONTONS 17
fried w/ Chinese dipping sauce

TEMPURA ZUCCHINI FLOWERS (VG) 18
w/ cream cheese, truffled honey
& soy pepitas

SALTED SALMON PANCAKES (D) 19
w/ grapefruit, chilli, shallot,
ginger & lime

CRISPY CHICKEN (D) 17
w/ lemon & dried chilli oil

GRILLED KING PRAWNS (GF) 19
w/ lemon & chilli butter, pickled
fennel & fried shallot

IT'S OUR SPECIALTY

FISH & CHIPS 22
beer battered, w/ sauce gribiche

HERB CRUMBED CHICKEN SCHNITZEL 24
w/ hand cut chips,
garden salad & gravy

SEAFOOD LINGUINE 27
w/ prawns, squid, chilli, tomato
& basil

SLOW BRAISED BEEF BRISKET (D) (GF) 30
w/ wilted greens & sticky onion
Worcestershire relish

ROASTED CHICKEN BREAST (GF) 26
rolled w/ grilled leeks
& mango relish

SALMON FILLET (D) (GF) 27
w/ fennel, cucumber, peas, radish
& a green sauce

WAGYU RUMP (GF) 38
250g, 4+ MBS, w/ crispy chats,
malt vinegar aioli & roast garlic
(served medium rare)

BARRAMUNDI FILLET (GF) 29
roasted w/ pumpkin hommus,
grains & seeds

SOMETHING EXTRA

DUKKAH ROASTED SWEET POTATO (D) (GF) (VG) (V) 12
w/ green shallot & plum sauce

GARDEN SALAD (D) (GF) (VG) 8
mixed leaves, onion, tomato, pickled
carrot & lemon dressing

HAND CUT CHIPS (D) (VG) 8
w/ curry mayo

SAUTÉED SEASONAL GREENS (D) (GF) (VG) 8
seasonal greens sautéed in
yakiniku sauce

SOMETHING CASUAL

ROASTED PUMPKIN SALAD (D) (GF) (V) (VG) 19
w/ crispy chickpeas, lentils, baby
spinach, evoo & balsamic reduction

RUSTICA PIZZA (VG) (GFO) 21
w/ basil pesto, kale, broccolini,
chilli macadamia, mozzarella
& bocconcini

BROCCOLINI SALAD (GF) 19
w/ butter lettuce, crispy bacon,
spicy macadamias, apple
& yoghurt dressing

GRILLED CHICKEN SALAD (GF) 21
w/ rocket, onion, peanut
& sesame dressing

SALMON SALAD (GF) 22
w/ peas, feta, radish &
lemon dressing

CHICKEN BURGER 18
marinated in chilli, herbs &
preserved lemon w/ cabbage relish

SALMON POKE (D) (GF) 22
w/ seasoned rice, pickled cabbage,
mayo, avocado, soy & wasabi peas

BARRAMUNDI BURGER 19
crumbed in parmesan polenta,
lettuce, radish, cucumber
& herb mayo

SPICED PEPPERONI PIZZA (GFO) 23
w/ bocconcini, fennel seed,
pecorino & chilli flakes

BEEF BURGER 19
w/ double cheese, lettuce, bacon,
& sticky onion relish

CHICKEN PIZZA (GFO) 22
w/ mushrooms, baby spinach,
garlic & chilli

BE SOCIAL (SERVES 2-4)

CHEESE PLATE 32
w/ Vintage Cheddar, Brie,
Blue Cheese, fruits, nuts & lavosh

SEAFOOD TASTING PLATE 68
salt & pepper squid, barramundi,
salmon, sautéed prawns & oysters

CHARCUTERIE BOARD 42
selection of cured meats, pickled
cabbage, sweet relish & traditional
sourdough

SWEET ENDING

SALTED CARAMEL LOG 15
salted caramel, milk chocolate,
popcorn w/ puffed rice base

RED VELVET (D) (GF) (V) (VG) 15
w/ peach mousse, strawberry,
coconut dacquoise biscuit

TRIPLE CHOCOLATE DOME 15
rich dark chocolate mousse

PASSION FRUIT SABLE 15
cocoa pâté, mango passion
fruit glaze w/ sable biscuit

DIETARY REQUIREMENTS KEY

(D) Dairy Free (GF) Gluten Free (V) Vegan (VG) Vegetarian (GFO) Gluten Free Option

- PLEASE ORDER AT THE BAR -