

Wine List

SPARKLING/ CHAMPAGNE

COCKLE BAY CUVÉE BRUT NV	SOUTH EAST AUSTRALIA	9	42
CHANDON BRUT NV	YARRA VALLEY, VIC	12.5	60
LA BOHEME CUVÉE ROSE	YARRA VALLEY, VIC	11.5	56
MOET & CHANDON IMPERIAL BRUT NV	EPERNAY, FRANCE		96

PROSECCO/ MOSCATO

DE BORTOLI 'KING VALLEY' PROSECCO	KING VALLEY, VIC	11	53
TEMPUS TWO 'COPPER SERIES' MOSCATO	RIVERLAND, SA	12	56

WHITE WINE

NICK'S PRIVATE LABEL SEMILLON SAUVIGNON BLANC	SOUTH EAST AUSTRALIA	8.5	38
NICK'S PRIVATE LABEL CHARDONNAY	SOUTH EAST AUSTRALIA	8.5	38
JIM BARRY 'THE ATHERLEY' RIESLING	CLARE VALLEY, SA	12.5	60
PEWSEY VALE PRIMA 'OFF DRY' RIESLING	EDEN VALLEY, SA	13	63
NEPENTHE 'ALTITUDE' PINOT GRIS	ADELAIDE HILLS, SA	12	58
LITTLE PEBBLE SAUVIGNON BLANC	MARLBOROUGH, NZ	11	53
NASHDALE LANE SAUVIGNON BLANC	ORANGE, NSW	12.5	60
NASHDALE LANE CHARDONNAY	ORANGE, NSW	13.5	65

ROSE

LA VIEILLE FERME ROSE	RHONE, FRANCE	11.5	56
WIZARDRY GRENACHE ROSE	HEATHCOTE, VIC	12.5	60
ETE D'ELODIE ROSE IGP	PROVENCE, FRANCE	13	63

RED WINE

NICK'S PRIVATE LABEL CABERNET MERLOT	SOUTH EAST AUSTRALIA	8.5	38
OPAWA PINOT NOIR	MARLBOROUGH, NZ	12.5	60
MCGUIGAN 'THE SHORTLIST' CABERNET SAUVIGNON	COONAWARRA, SA	13	63
EARTHWORKS BAROSSA SHIRAZ	BAROSSA VALLEY, SA	11	53
PENFOLDS KALIMNA BIN 28 SHIRAZ 2018	SOUTH AUSTRALIA		85



Food & Drinks

FOOD

Dips Served With Assorted Bread	18
smoked salmon & dill dip, taramasalata & tzatziki	
Salt & Pepper Calamari	24
served with lemon & aioli	
Truffle Mushroom Arancini	20
with baby rocket and gorgonzola cream sauce	
Lamb Souvlaki	24
marinated in rosemary, garlic, olive oil served with tzatziki	
Chicken Souvlaki	24
marinated with greek herbs, garlic, olive oil & served with tzatziki	
Tasting Plate To Share	25
haloumi fries with reduced balsamic & tomato dipping sauce, jalapeno poppers & fresh tomato salsa, camembert wedges with marinated, roasted capsicum	
Fisherman's Catch Of The Day	28
homemade tartare sauce, fresh lemon, with chips or salad	
Crispy Crumbed Chicken Schnitzel	24
with creamy button mushroom sauce & mash	
Caesar Salad	14
cos lettuce, croutons, egg, bacon, anchovies & parmesan with a traditional caesar dressing	
Chips	10

TAP BEER

Great Northern Super	
Crisp Lager 3.5%	gl 8 pint 11 jug 17
Carlton Draught 4.6%	gl 8.5 pint 12 jug 18
Balter XPA 5.0%	gl 9 pint 13 jug 19

BOTTLED BEER & CIDER

Cascade Premium Light 2.6%	4.5
Victoria Bitter 4.9%	8.5
Lord Nelson Three Sheets Pale Ale 4.9%	10
Corona Extra 4.5%	5
Peroni Nastro Azzurro 5.1%	9.5
Pure Blonde Organic Apple Cider 4.2%	9.5

COCKTAILS

Aperol Spritz	10
Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel.	
Four Pillars Negroni	16.5
Four Pillars Rare Dry Gin, Campari & Cinzano Rosso. Served short over ice with an orange slice.	
Fruit Tingle	16
Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup.	
Mojito (Classic or Lychee)	17
Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig.	
Lychee Martini	17
Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee	
Espresso Martini	16
Skyy Vodka and Kahlua with a shot of espresso	
Amaretto Sour	17
Disaronna Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White	
Pash & Dash	17
Skyy Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup	
Frozen Alcohol Slushy	9
Flavour of the day	

MOCKTAIL

Tropical Oasis	9
Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup	

SOFT DRINKS

Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash or Schweppes Ginger Ale	4
Schweppes Signature Ginger Beer	5
Red Bull	6
Freshly Squeezed Orange Juice	6.5
JUICES cloudy apple, orange, pineapple, cranberry, tomato	5
S. Pellegrino Sparkling Water 1L	10.5
Acqua Panna Still Water 1L	10.5
COFFEE ristretto, espresso, macchiato, cafe latte, cappuccino, flat white, long black, doppio or mocha	4
TEA english breakfast, earl grey, chamomile, peppermint, jasmine green tea or lemongrass ginger	4.5

