

WINE LIST

SPARKLING/Champagne

Cockle Bay Cuvee Brut NV	South East Australia	\$9.00	\$42.00
Chandon Brut NV	Yarra Valley, Vic	\$12.50	\$60.00
Moet & Chandon Imperial Brut NV	Epernay, France		\$96.00

PROSECCO/Moscato

De Bortoli 'King Valley' Prosecco	King Valley, VIC	\$11.00	\$53.00
Tempus Two 'Copper Series' Moscato	Riverland, SA	\$12.00	\$56.00

WHITE WINE

Nick's Private Label Semillon Sauvignon Blanc	South East Australia	\$7.00	\$35.00
Nick's Private Label Chardonnay	South East Australia	\$7.00	\$35.00
Jim Barry 'The Atherley' Riesling	Clare Valley, SA	\$12.50	\$60.00
Pewsey Vale Prima "Off Dry" Riesling	Eden Valley, SA	\$13.00	\$63.00
Nepenthe 'Altitude' Pinot Gris	Adelaide Hills, SA	\$12.00	\$58.00
Little Pebble Sauvignon Blanc	Marlborough, NZ	\$11.00	\$53.00
Nashdale Lane Chardonnay	Orange, NSW	\$13.50	\$65.00

ROSE

La Vielle Ferme Rose	Rhone, FRANCE	\$11.50	\$56.00
Ete D'Elodie Rose IGP	Provence, France	\$13.00	\$63.00

RED WINE

Nick's Private Label Cabernet Merlot	South East Australia	\$7.00	\$35.00
Opawa Pinot Noir	Marlborough, NZ	\$12.50	\$60.00
Mcguigan 'The Shortlist' Cabernet Sauvignon	Coonawarra, SA	\$13.00	\$63.00
Earthworks Barossa Shiraz	Barossa Valley, SA	\$11.00	\$53.00
Penfolds Kalimna Bin 28 Shiraz 2018	South Australia		\$85.00

TAP BEER

HAHN SUPERDRY 4.6%	GL 8.5 PINT 12 JUG 18
JAMES SQUIRE 150 LASHES PALE ALE 4.2%	GL 8.5 PINT 12 JUG 18
STONE & WOOD PACIFIC ALE 4.4%	GL 9 PINT 13 JUG 19

BOTTLE BEER, CIDER, SELTZER & NON ALCOHOLIC

HAHN PREMIUM LIGHT 2.6%	8	ASAHI SUPER DRY 5.0%	9.5
VICTORIA BITTER 4.9%	8.5	JAMES SQUIRE ORCHARD	
PURE BLONDE ULTRA 'LOW CARB' LAGER 4.2%	9	CRUSH APPLE CIDER 4.8%	10
LORD NELSON THREE SHEETS PALE ALE 4.9%	10	WHITE CLAW HARD SELTZER NATURAL LIME 4.5%	10
CORONA EXTRA 4.5%	7	WHITE CLAW HARD SELTZER MANGO 4.5%	10
PERONI NASTRO AZZURRO 5.1%	9.5	HEINEKEN 0.0 (NON ALCOHOLIC)	7.5

SOFTDRINKS, JUICES, WATERS, COFFEE & TEA

SOFT DRINKS	4.5	S. PELLEGRINO SPARKLING WATER 1L	10.5
<i>Pepsi Cola, Pepsi Max, Schweppes Lemonade, Solo Lemon Squash or Schweppes Ginger Ale</i>		ACQUA PANNA STILL WATER 1L	10.5
SCHWEPES SIGNATURE GINGER BEER	5	S. PELLEGRINO SPARKLING WATER 500ML	5
RED BULL	6	ACQUA PANNA STILL WATER 500ML	5
FRESHLY SQUEEZED ORANGE JUICE	8	COFFEE	4
		<i>espresso, macchiato, cafe latte, cappuccino, flat white, long black or mocha</i>	
JUICES	5	TEA	4.5
<i>cloudy apple, orange, pineapple, cranberry, tomato</i>		<i>english breakfast, earl grey, chamomile, peppermint, jasmine green tea or lemongrass ginger</i>	

BAR MENU

ALL DAY BREKKY BURGER <i>crispy bacon, sliced tomato, avocado, tasty cheese & fried egg with chipotle mayonnaise on the side</i>	17.5	SALT & PEPPER CALAMARI <i>served with lemon aioli</i>	24
DIPS SERVED WITH ASSORTED BREAD <i>smoked salmon & dill dip, taramasalata & tzatziki</i>	18	BEEF & CHEESE BURGER WITH ONION RINGS <i>with crispy bacon, sliced tomato, spanish onion, melted cheese, cos lettuce & chips</i>	26
TRIO PLATE TO SHARE <i>haloumi fries with honey & tomato dipping sauce, jalapeno poppers & fresh tomato salsa, camembert wedges with marinated roasted capsicum</i>	28	GOLDEN FRIED KING PRAWNS <i>with fresh lemon & homemade tartare sauce</i>	26
TRUFFLE MUSHROOM ARANCINI <i>with baby rocket & gorgonzola cream sauce</i>	22	CRUMBED CALAMARI RINGS <i>with aioli & shredded cos lettuce</i>	24
LAMB SOUVLAKI <i>marinated in rosemary, garlic & olive oil served with tzatziki</i>	24	FISHERMAN'S CATCH OF THE DAY <i>homemade tartare sauce, fresh lemon with chips or salad</i>	32
CHICKEN SOUVLAKI <i>marinated with greek herbs, garlic, olive oil served with tzatziki</i>	24	CAESAR SALAD <i>cos lettuce, croutons, egg, bacon, anchovies & parmesan with traditional caesar dressing</i>	15
		CHIPS	10

KIDS MENU \$14.00

CALAMARI RINGS <i>with chips & salad</i>	
BONELESS FRIED FISH <i>with chips & salad</i>	
CRUMBED CHICKEN TENDERS <i>with chips & salad</i>	
<i>served with a soft drink</i>	

DESSERTS

WHITE CHOCOLATE & RASPBERRY CREME BRULEE <i>with fresh berry coulis & coconut crumble</i>	14
STICKY DATE PUDDING <i>with butterscotch sauce & vanilla ice cream</i>	14
VANILLA PANNA COTTA <i>with berry coulis, mixed berry compote & biscotti</i>	14
CHEF'S DESSERT OF THE DAY	12

COCKTAILS, COCKTAIL JUGS & MOCKTAIL

APEROL SPRITZ <i>Aperol, De Bortoli King Valley Prosecco & soda. Served in a wine glass with an orange wheel.</i>	12	PASH & DASH <i>Skyy Vodka, Lychees, Lime Wedges, Passionfruit Puree & Sugar Syrup</i>	18
FOUR PILLARS NEGRONI <i>Four Pillars Rare Dry Gin, Campari & Cinzano Rosso. Served short over ice with an orange slice.</i>	17	FROZEN ALCOHOL SLUSHY <i>Finlandia Strawberry & Lime'</i>	12
FRUIT TINGLE <i>Skyy Vodka, Blue Curacao, Lemonade & Pomegranate Syrup</i>	17	SEXY TIME (COCKTAIL JUG) <i>Skyy Vodka & Steinbok Peach Schnapps, built with fresh orange juice, cranberry juice & fresh orange chunks</i>	25
MOJITO (CLASSIC OR LYCHEE) <i>Angostura Reserva Rum, muddled lime, mint & sugar. Served tall & garnished with a mint sprig.</i>	18	LYCHEE GIN FIZZ (COCKTAIL JUG) <i>Steinbok Lychee Liqueur, Gordons Gin, Lime Juice, Soda, Dash of Lemonade, Lychees & Limes</i>	25
LYCHEE MARTINI <i>Skyy Vodka, Lychee Liqueur, cloudy apple juice, lychee puree & lychee</i>	18	FRUIT TINGLE (COCKTAIL JUG) <i>Skyy Vodka, Steinbok Blue Curacao, Raspberry Cordial & Lemonade</i>	25
ESPRESSO MARTINI <i>Skyy Vodka and Kahlua with a shot of espresso</i>	17	MARGARITA (COCKTAIL JUG) <i>Jose Cuervo Gold Tequila, Steinbok Triple Sec, Lime Juice, Soda and Limes with a dash of lemonade</i>	25
AMARETTO SOUR <i>Disaronna Amaretto Liqueur, Lemon Juice, Sugar Syrup & Egg White</i>	18	TROPICAL OASIS MOCKTAIL GL 9 / JUG 18 <i>Orange & Pineapple Juices with Passionfruit Pulp, Mint & Pomegranate Syrup</i>	

PLEASE ORDER FOOD & DRINKS AT THE BAR