

## MENU

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## BAR FOOD

### SMALL

Roasted chilli peanuts.	5
Smoked almonds.	5
Black truffle potato crisps.	8
Mount Zero olives.	9

### MEDIUM

<b>Anchovies</b>	12
Don Bocarte Bay of Biscay dark anchovies with lemon and bread.	
<b>Halloumi</b>	13
Grilled Barossa Valley halloumi with fig jam and lemon.	
<b>Pâte</b>	13
Free range chicken liver pâté topped with madeira and port jelly.	
<b>Smoked Mussels</b>	15
Marinated New Zealand smoked mussels, lemon, toasted bread.	
<b>Salmon Gravlax</b>	16
Tasmanian salmon gravlax cured with beetroot, ginger and vodka served with goats feta, sourdough.	
<b>Terrine</b>	14
Free range pork and pistachio terrine with peach and muscatel chutney, toasted sourdough.	
<b>Nduja</b>	14
Spreadable Italian spicy salami with mixed pickled vegetables and sourdough.	

## BAR FOOD

### LARGE

#### **Artisan Salumis** 28

Three freshly sliced 50g artisan salumis, baby cornichons, grissini and breads.

Comes served with;

- Bresaola, Australian wagyu, air dried for months
- Capocollo, pork, air dried for 10 weeks
- Sopressa, pork, aged for 8 weeks

#### **Boutique Cheeses** 28

Three boutique 50g cheeses, fig paste, fresh fruit and wafer crackers.

Comes served with;

- Brie fermier, cow milk, soft, France
- Bleu d'Auvergne, cow milk, blue, France
- Manchego, ewe's milk, hard, Spain

### SWEET

#### **Chocolates** 12

Four hand-made chocolates infused with Mitchelton wine.

APERITIVO  
HOUR

WEEKDAYS  
5PM - 7PM

—

\$15 APERITIVO  
COCKTAILS

## APERITIVO COCKTAILS

Our aperitivo cocktails are designed to stimulate the appetite with dry and fresh flavours. Best consumed before a meal or during the early evening, however you can still enjoy these whenever you're thirsty.

### **Wild Strawberry Fizz** **20**

*(Citrus driven strawberry freshness with hints of licorice and brightness)*

Aperol, Dal Zotto prosecco, strawberry shrub, vanilla liqueur, egg white and star anise.

### **Melbourne Sling** **20**

*(Dry and crisp with cherry sweetness and refreshing zing)*

Patient Wolf gin, Amaro Montenegro, Luxardo cherry liqueur, white grapefruit juice and house made lemon sherbert.

### **Martini Royale** **20**

*(Bitter sweet citrus, herbal fragrance and finished with orange bread crumbs)*

Tanqueray gin, rosemary infused Lillet Blanc, house-made marmalade and egg white.

### **The O.V.C** **20**

*(Sweet almond flavour with bright citrus)*

Ketel One vodka, Aperol, lemon juice, orgeat and rhubarb bitters.

### **PX Cobbler** **20**

*(Fresh with sherry sweetness and lightly smoky)*

Johnny Walker Black Label, Pedro Ximenez sherry, muddled orange, fresh blueberries and topped with soda.

## SIGNATURE COCKTAILS

Our signature cocktails are designed using a mix of seasonal and year-round ingredients with fresh, fruity, and dry flavours. Expand your cocktail palate with these interesting flavour concepts.

### **Pavlova Fizz** 22

*(Sour apple and kiwi freshness)*

Tanqueray gin, sour apple liqueur, kiwifruit syrup, egg white, lime juice, and orange bitters.

### **Four Pillars Mar-tea-nez** 21

*(Deep, rich and bittersweet character with lifted bergamot aromatics)*

Earl Grey infused Four Pillars gin, sweet vermouth, Luxardo cherry liqueur, orange bitters.

### **Hokkaido Highball** 21

*(Umami Savoury notes freshened by rhubarb and shiso)*

Suntory Kakubin whisky, red shiso, rhubarb liqueur, lemon juice, topped with soda.

### **Lavender May** 21

*(Light and floral with citrus and fragrant lavender)*

Encanto Pisco, dried lavender, egg white and lemon juice.

### **Zombie De Oaxaca** 25

*(Punchy agave flavours with light smoke, mixed citrus and a hint of coconut)*

Don Julio Repasado, Don Julio Anejo, Illegal Mezcal, Amaro Montenegro, Monin coconut syrup, mixed fruit juice and falernum.

## DIGESTIVE COCKTAILS

Our digestive cocktails are designed to be enjoyed after a meal or in the late evening as a nightcap. End your evening in style with these well-balanced slow sipping cocktails.

### **Barrel-Aged Rob Roy** 22

*(Smokey scotch with herbal hints - aged for three weeks in french oak)*

Singelton Spey Side scotch, Antica Formula vermouth and Chartreuse yellow.

### **The Black Negroni** 22

*(Rounded dry bitterness with a light zestiness)*

Charcoal and lemon myrtle infused Tanqueray Gin, Averna, and Dolin Blanc vermouth.

### **Wagon Wheel Treacle** 21

*(Hints of vanilla and plum, just like a wagon wheel biscuit)*

Pampero Anejo rum, Licor 43, plum bitters and cloudy apple juice.

### **Ode To Boulevardier** 22

*(Bittersweet herbal flavours complimented by smoked sage)*

Bulleit bourbon, Cynar, Punt E Mes vermouth and smoked sage.

### **The Haymaker** 20

*(Sweet pineapple and rum flavours with ginger and spicy rye)*

Pampero Anejo rum, Bulleit rye, ginger and pineapple syrup, pineapple juice, lemon juice and tiki bitters.

## WINE LIST

### SPARKLING GLS/BTL

NV Mitchelton Brut, Nagambie VIC <i>Sparkling</i>	10 / 55
Dal Zotto Pucin, King Valley SA <i>Prosecco</i>	11 / 60
NV Jansz Cuvee, Pipers Brook Tasmania	75
2007 Kreglinger Vintage Brut, Pipers Brook Tasmania	85

### CHAMPAGNE GLS/BTL

NV Veuve Clicquot, Reims	120
NV R de Ruinart, Reims	22 / 130
NV Billecart Salmon, Mareuil sur Ay	135
2008 Moët & Chandon Grand Vintage	160
NV Ruinart Blanc de Blancs, Reims	180
NV Ruinart Rose, Reims	180
NV Billecart Salmon Rose, Mareuil sur Ay	205
2004 Dom Perignon, Epernay	320

### PINK WINES GLS/BTL

Aller Trop Loin "Skin Contact", Bendigo Vic <i>Pinot Gris</i>	13 / 60
Rameau D'or, Côtes de Provence France <i>Rose</i>	14 / 65
1500ml Cep D'or, Côtes de Provence France <i>Rose</i>	99



## WINE LIST

### WHITE WINES

GLS/BTL

Blackwood Park, Central Victoria VIC <i>Riesling</i>	45
Preece, King Valley VIC <i>Pinot Grigio</i>	11 / 50
Mitchelton "Estate", Nagambie VIC <i>Chardonnay</i>	52
Jericho, Adelaide Hills SA <i>Fiano</i>	12.5 / 58
Mitchelton, Nagambie Vic <i>Marsanne</i>	58
La Spinetta, 2011 Tuscany Italy <i>Vermentino</i>	13 / 60
Paringa Estate, Mornington Peninsula VIC <i>Pinot Gris</i>	62
Aller Trop Loin, Bendigo VIC <i>Verdelho</i>	62
Mitchelton "Airstrip", Nagambie VIC <i>Marsanne Roussanne Viogner</i>	63
Mac Forbes "EB23 Tradition", Yarra Valley Vic <i>Arnies</i>	64
Pieropan "Classico", Veneto Italy <i>Soave</i>	67
Mac Forbes "RS10", Strathbogie Ranges VIC <i>Riesling</i>	68
Leeuwin Estate "Art Series", 2012 Margaret River WA <i>Chardonnay</i>	70
Bannockburn, 2014 Geelong Vic <i>Sauvignon Blanc</i>	72
Stefano Lubiana, Granton TAS <i>Pinot Gris</i>	75
Bernard Defaix, Burgundy France <i>Chablis</i>	80
Brokenwood "Latara Vineyard", 2009 Hunter Valley NSW <i>Semillion</i>	84
Curly Flat, 2014 Macedon Ranges VIC <i>Chardonnay</i>	24 / 96
Keller "Von Der Fels", 2014 Rheinhessen Germany <i>Riesling</i>	98
Paul Pillot Bourgogne 2014, Burgundy France <i>Chardonnay</i>	105
Mount Mary, 2013 Yarra Valley VIC <i>Chardonnay</i>	155

## WINE LIST

RED WINES	GLS/BTL
Preece, Nagambie Vic <i>Cabernet Sauvignon</i>	45
Vinetti De Fiorini "Superiore", Tuscany Italy <i>Chianti</i>	50
Aquilani Sangiovese, Tuscany Italy <i>Sangiovese</i>	11 / 52
Mitchelton "Crescent", Nagambie Vic <i>Grenache Shiraz Mourvèdre</i>	55
Two Cloans, Yarra Valley VIC <i>Pinot Noir</i>	12 / 55
Navarro Lopez "Don Aurelio" Crianza, 2013 Spain <i>Tempranillo</i>	58
Mitchelton "Heathcote Collection", Heathcote Vic <i>Nero d'Avola</i>	13 / 60
Tellurian "Red Line", Heathcote VIC <i>Shiraz</i>	60
Aller Trop Loin, Bendigo VIC <i>Malbec</i>	62
Vinteloper, Langhorne Creek SA, <i>Touriga Nacional</i>	65
Eden Road, Hilltops NSW <i>Nebbiolo</i>	68
Sevenhill "St Ignatius", Clare Valley SA <i>Cabernet Merlot Franc</i>	70
Ten Minutes by Tractor "10X", Mornington Peninsula VIC <i>Pinot Noir</i>	75
Brash Higgins "NDV", McLaren Vale SA <i>Nero d'Avola</i>	78
Chateau Thivin "Les Sept Vignes", 2013 Beaujolais France <i>Gamay</i>	80
Maverick "Trial Hill", 2009 Eden Valley SA <i>Shiraz</i>	82
Golden Ball "Gallice", 2009 Beechworth VIC <i>Cabernet Merlot Malbec</i>	85
Curly Flat , 2014 Macedon Ranges VIC <i>Pinot Noir</i>	24 / 98
L.A.S Vino, Barossa Valley SA <i>Syrah</i>	98
Mac Forbes "Hugh", Yarray Valley VIC <i>Merlot</i>	102
Mammoth, Nelson New Zealand <i>Pinot Noir</i>	115
Fowles "The Exception", 2004 Strathbogie Ranges VIC <i>Shiraz</i>	155
Giaconda, "Warner Vineyard", 2013 Beechworth Vic <i>Shiraz</i>	35 / 175
Dalwhinnie "The Eagle", 2010 Moonambell Pyrennees VIC <i>Shiraz</i>	245

## WINES LIST CONTINUED...

### HALF WINE BOTTLES (375ML) BTL

Mount Mary "Triolet", 2012 Yarra Valley VIC <i>Semillion-Sauvignon Blanc</i>	95
Collector "Marked Tree Red", 2010 Canberra ACT <i>Shiraz</i>	55
Craiglee, 2012 Sunbury VIC <i>Shiraz</i>	89
William Downie, 2014 Yarra Valley VIC <i>Pinot Noir</i>	78
William Downie, 2014 Gippsland VIC <i>Pinot Noir</i>	78

### DESSERT WINE (90ML) GLS

Mitchelton "Blackwood Park" Botrytis, 2013 Nagambie VIC <i>Riesling</i>	9
Disznoko Tokaji Late Furmint, 2012 Tokaj Hungary <i>Furmint</i>	15
Carmes de Rieussec, 2012 Bordeaux France <i>Sauternes</i>	18

### FORTIFIED WINE (60ML) GLS

Niepoort Ruby, Porto Portugal <i>Port</i>	9
Romate Cisnero Cardenal, Jerez Spain <i>Pedro Ximenez</i>	14
Henriques & Henriques Malvasia 10yo, Madeira Portugal <i>Madeira</i>	16

## SPIRITS

30ML

### VODKA

666 Vodka, Cape Grim Tasmania	13
Belvedere Pure, Poland	12
Ketel One, Netherlands	11
Hippocampus, Australia	12

### GIN

Archie Rose, Sydney NSW	12
Archie Rose x Horisumi "Spring Gin", Sydney NSW	15
Archie Rose x Horisumi "Summer Gin" , Sydney NSW	15
Artemis, Melbourne VIC	12
Bols Genever, Netherlands	13
Brookies Slow Gin, Byron Bay NSW	12
Finn's Gin, Chicago USA	12
Four Pillars, Yarra Valley VIC	12
Four Pillars Navy Strength, Yarra Valley VIC	15
Haymans Old Tom, England	12
Haymans Sloe Gin, England	11
Hendricks, Scotland	14
Martin Millers, England	12
Melbourne Gin Co, Melbourne VIC	12
Patient Wolf, Brunswick Vic	12
Poor Tom Sydney Dry Gin, Sydney NSW	13
Poor Toms Fool Strength, Sydney NSW	14
Tanqueray, England	11
Tanqueray 10, England	13
The Botanist, Scotland	14
Westwinds Broadside, Margaret River WA	15
Westwinds Captains Cut, Margaret River WA	20

## BLENDED WHISKY

Johnnie Walker Black Label, Scotland	11
Johnnie Walker Platinum, Scotland	18
Johnnie Walker Blue Label, Scotland	36
Kamitaka, Japan	16
Nikka Taketsura Pure Malt, Japan	16
Suntory 'Kakubin' Whisky, Japan	13
Teeling Small Batch, Ireland; Dublin	13

## SINGLE MALT WHISKY

Aberlour A'bunadh, Scotland; Speyside	18
Aberfeldy 12, Scotland; Highland	14
Auchentoshan "Triple Wood", Scotland; Lowland	18
Balvenie 17, Scotland; Spyside	20
Bruichladdich Classic Laddie, Scotland; Speyside	15
Bunnahabhain 12, Scotland; Islay	16
Caol Ila 12, Scotland; Islay	20
Clynelish 14, Scotland; Highland	16
Colkegan Single Malt, New Mexico USA	17
Glenmorangie 10, Scotland; Highland	12
Kavalan, Taiwan; Yilan	16
Laphroaig 10, Scotland; Islay	16
Lagavulin 16, Scotland Islay	18
Macallan 12 "Double Cask", Scotland; Highland	15
Port Charlotte "Barley Scotch", Scotland; Islay	17
Singleton Spey Cascade, Scotland; Highland	15
Starward Malt Whisky, Australia, VIC	14
Talisker 10, Scotland; Isle of Skye	16

## SPIRITS

30ML

### BOURBON

Blanton's Reserve, Kentucky	13
Buffalo Trace, Kentucky	13
Bulleit, Kentucky	11
Elijah Craig 12, Kentucky	14
Gentleman Jack, Tennessee	12
Michters Small Batch Bourbon, Kentucky	15
Woodfords Reserve, Kentucky	13

### OTHER WHISKEY

Archie Rose White Rye, Sydney NSW	13
Bulleit Rye, Kentucky	13
Jameson, Ireland	13
Knob Creek Rye, Kentucky	14
Nikka Coffey Grain, Japan	18
Rittenhouse Rye, Pennsylvania	14

### TEQUILA

Calle 23 "Crillo", Jalisco	17
Calle 23 Repasado, Jalisco	12
Illegal Mezcal, Joven Oaxaca	14
Don Julio Blanco, Jalisco	13
Don Julio Reposado, Jalisco	14
Don Julio Anejo, Jalisco	16
Don Julio 1942, Jalisco	28
Nuestra Soledad La Camp Ejutla Mezcal, Oaxaca	13
Ocho Reposado, Jalisco	16
Ocho Extra Anejo, Jalisco	26
Patron Cafe XO, Jalisco	14
Tromba Blanco, Jalisco	11
Tromba Repasado, Jalisco	12

## **SPIRITS**

**30ML**

### **RUM**

Archie Rose “Cane Spirit” , Sydney NSW	13
Appelton Signature Blend, Jamaica	12
Bacardi Superior, Puerto Rico	12
Bacardi 8, Puerto Rico	13
Bundaberg Small Batch, Australia	12
Dark Matter Spiced, Scotland	13
Flor De Cana 4, Nicaragua	13
Goslings Black Seal, Bermuda	13
Havana Club 7, Cuba	13
Pampero Blanco, Venezuela	11
Pampero Especial, Venezuela	11
Plantation Nicaragua 2003, Jamaica	14
Plantation Pineapple, Caribbean	14
Ron Zacapa 23, Guatemala	16
Ron Zacapa XO, Guatemala	32
Sailor Jerry Spiced, Blended Caribbean	12
Leblon Cachaça, Brazil	11

### **BRANDY**

Campo De Encanto Pisco, Peru	14
Hennessy XO, France	38
Martell VSOP, France	14
Martell Cordon Bleu, France	33

## BEER, CIDER & NON ALCOHOLIC

### BEER & CIDER

Stella Artois, pilsner 330ml Belgium	9
Stella Legere, mid strength lager 330ml Belgium	8.5
Fat Yak, pale ale 345ml Western Australia	10
Wild Yak, pacific ale 345ml Western Australia	10
Beez Neez, honey wheat beer 345ml Western Australia	10
Goose Island IPA, Indian pale ale, 330ml America	11
Bonamys, apple cider 330ml Tasmania	9

### NON ALCOHOLIC

Mocktail (fresh or fruity)	8
Capi mineral water 250ml	3
Capi mineral water 750ml	7
Soft drink (coke, diet, lemonade, soda, tonic, ginger ale, ginger beer)	4
Lemon, lime & bitters	4