

# COCKTAIL & WINE BAR

## SIGNATURE SERVES

### WINE LIST

	G	B
NV Preece King Valley VIC <b>Prosecco</b>	12	62
NV Mitchelton Nagambie VIC <b>Cuvée</b>		65
2018 Fairbank Fairbank VIC <b>Sparkling Rosé</b>		72
NV Laurent-Perrier Marne France <b>Champagne</b>	118	
2018 Hutton Vale Farm Eden Valley SA <b>Riesling</b>	15	68
2018 Three Dark Horses McLaren Vale SA <b>Fiano</b>	14	65
2020 Preece King Valley VIC <b>Pinot Grigio</b>	13	62
2018 Mitchelton Nagambie VIC <b>Chardonnay</b>	14	65
2019 Preece Nagambie VIC <b>Grenache Rosé</b>	13	62
2019 Preece Yarra Valley VIC <b>Pinot Noir</b>	13	62
2019 Fairbank Central Vic <b>Sangiovese</b>	15	68
2017 Turkey Flat Barossa SA <b>GSM</b>	15	67
2018 Mitchelton Nagambie VIC <b>Shiraz</b>	14	64

### SIGNATURE COCKTAILS

<b>Pavlova Fizz</b>	23
Gin, apple liqueur, kiwi syrup, egg white, soda, lime	
<b>Salted Watermelon Daiquiri</b>	22
Rum, watermelon liqueur, lime, saline.	
<b>Native Negroni</b>	23
Gin, vermouth, bitter orange.	
<b>Elderflower Southside</b>	22
Gin, elderflower liqueur, lime, mint.	
<b>Jalapeno Margarita</b>	22
Jalapeno infused tequila, triple sec, lime.	
<b>Guava Cosmo</b>	22
Vodka, guava syrup, cranberry juice, lime.	
<b>Mint Slice Hanky Panky</b>	23
Gin, vermouth, fernet, menthe blanche, choc bitters.	
<b>Chocolate Negroni</b>	23
Gin, campari, vermouth, cacao blanc, choc bitters	
<b>Salted Caramel Old Fashioned</b>	23
Popcorn bourbon, salted caramel, bitters.	



SCAN FOR  
WINES BY BOTTLE  
SPRITIS LIST

### CLASSIC COCKTAILS

<b>Martini (Gin or Vodka)</b>	22
Enjoy it your way; dry, wet, dirty, vesper.	
<b>House Classics</b>	22
Espresso Martini, Margarita, Negroni, Sours.	
All other classic cocktails	22

### MIXERS & SPRITZES

<b>Blood Orange Sbagliato</b>	18
Campari, vermouth, blood orange, soda, prosecco.	
<b>Lavender Infused G&amp;T</b>	18
Lavender infused gin, butterfly pea flower, dry tonic.	
<b>Pompelmo Spritz</b>	18
Botanical rose vodka, grapefruit liqueur, lemon, soda and prosecco.	

### BEER

Stella Artios	10
Pirate Life Throwback IPA	11
4 Pines Pacific Ale	11
Fat Yak Pale Ale	11
Bonamys Apple Cider	11

# BAR FOOD

## MENU

### SNACKS

Smoked almonds	6
Mixed marinated olives	6
Black truffle potato crisps	6

### BAR PLATES

<b>Anchovies</b> In the tin with lemon and Spanish peppers.	19
<b>Halloumi</b> Grilled with lemon and fig jam.	16
<b>Chicken Pâté</b> Comes with figs in syrup and cornichons.	16
<b>Pork &amp; Pistachio Terrine</b> With muscatel chutney, & pickles.	16
<b>Salmon Gravlax</b> Cured with beetroot, ginger and vodka served with goats feta and lemon.	19

### ARTISAN SALUMI

45g, served with preserved vegetables and bread.

<b>Capocollo</b> QLD pork, slow aged.	16
<b>Sopressa</b> 100% Australian pork, pressed & aged for 8 weeks.	15
<b>Wagyu Bresola</b> Australian wagyu 7+ score, air dried, slow aged.	18

### BOUTIQUE CHEESES

45g, served with fig paste, lavosh and accompaniments.	
<b>Le Delice des Cremiers</b> Soft, cow's milk, France.	16
<b>Colston Bassett Stilton</b> Blue mould, cow's milk, UK.	16
<b>Paraje Sotuelamos Manchego</b> Hard, sheep's milk, Spain.	16
<b>Castel Regio Tallegio</b> Washed rind, cow's milk, Italy.	16

### GRAZING PLATES

3 ITEMS \$35 | 4 ITEMS \$45 | 5 ITEMS \$50

CHEESE & SALUMI



Ask about our bottled cocktail range available takeaway from the bar for your **AT HOME** enjoyment.

### SAFE CHECK-IN

1. Scan QR Code
2. Complete the form
3. Show us once complete
4. Repeat for guests

