

COCKTAIL & WINE BAR

DRINKS LIST

WINES BY THE GLASS

NV Preece, King Valley VIC Prosecco	12
2018 Three Dark Horses, McLaren Vale SA Fiano	13
2020 Hahndorf Hill, Adelaide Hills SA Gruner Veltliner	14
2020 Preece, King Valley VIC Pinot Grigio	13
2018 Mitchelton, Nagambie VIC Chardonnay	14
2019 Preece, Nagambie VIC Grenache Rosé	13
2019 Preece, Yarra Valley VIC Pinot Noir	13
2020 Lethbridge, Geelong, VIC Pinot Noir	16
2019 Fairbank, Central Vic Sangiovese	15
2019 Three Dark Horses Grenache + Touriga	14
2018 Mitchelton, Nagambie VIC Shiraz	13

WINES BY THE BOTTLE & SPIRITS LIST



Scan for the full wine and spirits lists, including Champagnes, local gins, world whiskies and non-alcoholic options.

APERITIVOS & SPRITZES

Hugo Spritz	20
Elderflower liqueur, mint, soda, prosecco	
Lavender Infused G&T	18
House infused lavender gin, butterfly pea flower, dry tonic.	

SIGNATURE COCKTAILS

Pavlova Fizz	23
Gin, apple liqueur, kiwi syrup, egg white, soda, lime.	
Caramelised Pineapple Daiquiri	23
Rum, pineapple caramel, lime.	
Breakfast Margarita	23
Marmalade tequila, lime, apricot brandy, triple sec.	
Imperial Sour	23
Gin, sour mandarin shrub, eggwhite, bitters.	
Smokey Tommy's	23
Mezcal, tequila, lime, agave, bitters, woodsmoke.	
Barrel-Aged Chocolate Negroni	23
Gin, Campari, vermouth, cacao blanc, choc bitters.	
Clarified Milk Punch	23
Aged rum, brewed tea, Biscoff syrup, vanilla.	
Salted Caramel Old Fashioned	23
Popcorn bourbon, salted caramel, bitters.	

MARTINI BAR

Gin Martinis	
3608 Classic, Nagambie	23
Patient Wolf, Melbourne	25
Tanqueray 10, UK	28
Vodka Martinis	
42 Below, New Zealand	23
Grey Goose, France	25
Beluga, Russia	26

Dry • Wet • Dirty • Olives • Twist

SEASONAL CLASSICS

Claridge	22
Gin, apricot brandy, Lillet blanc, Cointreau.	
Naked & Famous	22
Mezcal, Aperol, Yellow Chartreuse, lime.	
Gold Rush Sour	22
Bourbon, lemon, spiced honey syrup, egg white.	
House Classics	22
Negroni, Espresso Martini, Margarita, Aperol Spritz, Whisky Sour, Old Fashioned.	

BEER

Peroni Nastro Azzuro On Tap 400ml	13
Bonamys Apple Cider	11

Ask about our craft beer specials.

BAR FOOD

MENU

SNACKS

Smoked almonds	6
Cauchette chilli peanuts	6
Marinated green Sicilian olives	6
Black truffle potato crisps	6

BAR PLATES

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

ARTISAN SALUMI

45g, served with preserved vegetables and bread.

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

BOUTIQUE CHEESES

45g, served with fig paste, lavosh and accompaniments.	
Le Delice des Cremiers Soft, cow's milk, France.	16
Colston Bassett Stilton Blue mould, cow's milk, UK.	16
Lordi Monteno Manchego Hard, sheep's milk, Spain.	16
Monte Rosso 28 Taleggio Washed rind, cow's milk, SA	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

