

COCKTAIL & WINE BAR

DRINKS MENU

WINES BY GLASS

NV Preece, King Valley Vic Prosecco	12
2020 Hahndorf Hill, Adelaide Hills SA Gruner Veltliner	16
2020 Preece, King Valley Vic Pinot Grigio	14
2018 Mitchelton, Nagambie Vic Chardonnay	15
2019 Preece, Nagambie Vic Grenache Rosé	13
2020 Clyde Park 'Locale' Geelong Vic Pinot Noir	16
2019 Fairbank, Central Vic Sangiovese	15
2018 Mitchelton, Nagambie Vic Shiraz	14

See reverse side for more wines by the bottle..

SPIRITS LIST



Scan for the full spirits lists with over 150+ local gins, world whiskies, tequila, rums and more.

SPRITZES

Blood Orange Spagliato	18
Campari, vermouth, blood orange syrup, soda, prosecco.	
Lavender G&T	18
House infused lavender gin, butterfly pea flower, Capi dry tonic.	

SIGNATURE COCKTAILS

Pavlova Fizz	23
Gin, apple liqueur, kiwi syrup, egg white, soda, lime with a brûlée top.	
Salted Watermelon Daiquiri	23
White rum, watermelon liqueur, lime, saline.	
Guava Cosmo	23
Citrus infused vodka, house-made guava cruiser syrup, cranberry juice, lime.	
Jalepeño Margarita	23
Jalapeño infused tequila, triple sec, fresh lime juice, black salted rim. .	
Elderflower Southside	23
Gin, elderflower liqueur, lime juice, mint syrup.	
Barrel-Aged Chocolate Negroni	23
Gin, Campari, vermouth, cacao blanc, choc bitters from the barrel.	
Salted Caramel Old Fashioned	23
Popcorn infused bourbon, salted caramel, bitters.	

NON-ALCOHOLIC COCKTAILS

Made with Seedlip, the world's first non-alcoholic distilled spirit.	
Blood Orange Buck	15
Seedlip Grove, blood orange syrup, lime juice, orange blossom essence, dry ginger ale.	
Seedlip Mule	15
Seedlip Grove, passionfruit syrup, lime juice, fresh mint, topped with ginger beer.	

CLASSIC COCKTAILS

Aviation	22
Gin, maraschino liqueur, creme de violettes, lemon juice.	
Naked & Famous	22
Mezcal, Aperol, Yellow Chartreuse, lime juice.	
Martini - Gin or Vodka	22
Served your way; drity, wet, dry, twist, olives.	
Housse Classics	22
Negroni, Espresso Martini, Margarita, Aperol Spritz, Whisky Sour, Old Fashioned.	

BEER ON TAP

Peroni Nastro Azzuro 400ml	13
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BAR FOOD

MENU

SNACKS

Smoked almonds	8
Marinated green Sicillian olives	8
Black truffle potato crisps	8
Oysters 1/2 doz, celery heart mignonette	30

BAR PLATES

Chicken paté with pickled figs and cornichons	16
'Risi e Bisi' arancini, pea, ricotta (3pc)	18
Chicharron de calamari, fried calamari & pork	21
Kingfish crudo, green tomato, saltbush	26
Fries, garlic aioli	10

15% public holiday surcharge.

All card payments incur a 1.5% transaction fee.

BOUTIQUE CHEESES

45g, served with fig paste, lavosh and accompaniments.

Le Delice des Cremiers 18
Soft, cow's milk, France

Milawa Cheese Co 18
Blue mould, cow's milk, VIC

Lordi Monteno Manchego 18
Hard, sheep's milk, Spain

ARTISAN SALUMI

45g, served with pickles, preserves and toasted bread.

Sopressa 18
100% Australian pork, pressed & aged for 8 weeks

Wagyu Bresaola 18
Australian wagyu 7+ score, air dried, slow aged

GRAZING PLATE

3 ITEMS \$39 | 4 ITEMS \$48 | 5 ITEMS \$56

CHEESE & SALUMI

Wines BY THE BOTTLE

NV Mitchelton, Nagambie Vic Sparkling Cuvee	68
2020 Fairbank, Central Vic Pet-Nat Rose	75
NV Laurent-Perrier, Marne France Champagne	135
2021 Chockstone, Grampians Vic Pinot Gris	65
2020 Blackwood Park, Goulburn Valley Vic Riesling	68
2018 Save Our Souls, Heathcote Vic Vermentino	78
2021 Polperro, Mornington Vic Chardonnay	110
2021 Vinteloper, Adelaide Hills SA Pinot Gris	75
2016 Rob Dolan, Yarra Valley Vic Savagnin	78
2021 Fairbank, Central Vic Rose	75
2018 Three Dark Horses, McLaren Vale SA Fiano	68
2021 Nomad's Garden, King Valley Orange Savagnin	65
2021 Lethbridge 'Menage' Geelong Vic Pinot Noir	78
2021 10X Minutes By Tractor Mornington Pinot Noir	90
2019 Rob Dolan Yarra Valley Vic Tempranillo Blend	65
2019 Medhurst, Yarra Valley Vic Pinot/Shiraz Blend	78
2017 Turkey Flat, Barossa Valley SA GSM	72
2019 Nomads Garden, Beechworth Vic Syrah	70
2018 Teusner Dog Strangler Barossa Valley SA Mataro	82