



Drinks Menu

Cocktails 18

Classics

- ESPRESSO MARTINI** - Belvedere vodka, Cape Byron macadamia liqueur, fresh espresso, sugar
- APEROL SPRITZ** - Aperol, prosecco, soda, orange wheel
- MARGARITA** - Tequila, triple sec, lime juice, salt rim
- NEGRONI** - Bombay gin, campari, sweet vermouth, orange wheel
- BLOODY MARY** - Vodka, lemon, tomato juice, worcestershire, tabasco, salt
- COSMOPOLITAN** - Vodka, cranberry juice, triple sec, lime juice, sugar
- FRENCH 75** - Gin, Chandon Brut NV, lemon juice, sugar

Specialty

- SPICY MARG** - Tequila, triple sec, lime juice, pineapple juice, spices, salt rim
- INK ELDERFLOWER** - Ink gin, elderflower liqueur, lemon, sugar, egg whites, soda
- BEAUTIFUL BREAKFAST** - Belvedere vodka, aperol, lemon juice, marmalade
- LEMON DROP MARTINI** - Vodka, lemon juice, cointreau, sugar
- BEES KNEES** - Gin, lemon juice, honey
- CAPRIOSKA** - Vodka, passionfruit pulp, sugar

Beer

Tap

- | | | |
|--------------------------|--------------|------------|
| Stone & Wood Pacific Ale | 390ml | 9.5 |
| Black Hops Lay Day Lager | | 9.5 |
| Black Hops Pale Ale | | 9.5 |

Bottle Local

- | | | |
|----------------------------|------------|------------|
| Crown Lager | BTL | 8 |
| Cascade Premium Light | | 6.5 |
| Great Northern Super Crisp | | 6.5 |
| Great Northern Original | | 7.5 |

Bottle Import

- | | |
|----------------|----------|
| Corona | 9 |
| Peroni Leggera | 8 |
| Heineken | 9 |
| Asahi | 9 |

Cider

- | | |
|------------------------------|----------|
| Black Hops Ginger Cider 4.5% | 8 |
| Monteiths Apple Cider | 8 |

Cold Pressed Juices 8.5

- GOODNESS GREEN** - apple, cucumber, celery, pineapple, avocado & mint
- RED VELVET** - beetroot, watermelon, ginger & mint
- PINEAPPLE SPLASH** - pineapple, orange & apple
- CLASSIC OJ** - orange

Kombucha by The Probiotic Kitchen

Blueberry **6**

Soft Drinks

Coke, Coke No Sugar, Sprite, Tonic, Soda Water **4**
Lemon Lime Bitters, Ginger Beer **4.5**

Purezza Sparkling water **3pp** (unlimited)

AMEX 1.5% SURCHARGE 1 BILL PER TABLE
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS
NO BYO

GF Gluten Free | V Vegetarian | GFO Gluten Free option available upon request

*Please advise staff of any food intolerances you have

Menu may vary according to availability

Wine List

Sparkling

		GLS	BTL
Chandon NV	Yarra Valley, VIC	11	50
Chandon S	Yarra Valley, VIC	12	55
Cloudy Bay Pelorous Rose	Marlborough, NZ	-	65
Mrs Q Prosecco	King Valley, VIC	10	48
Villa Teresa Prosecco	Veneto, Italy	-	55

Champagne

Ruinart	Riems, France	-	165
Veuve Cliquot Vintage 2008	Riems, France	-	160
Veuve Cliquot Yellow Label Brut Nv	Riems, France	-	110
Moet Ice Rose	Riems, France	-	135

Carafe Wine

		150ml	250ml	500ml
Rose	Yarra Valley, VIC	12	16	34
Pinot Gris	Yarra Valley, VIC	12	16	34
Sauvignon Blanc	Yarra Valley, VIC	11	15	32

White

		GLS	BTL
Hesketh Art series Moscato	Adelaide Hills, SA	9.5	39
Domaine Laroche Petit Chablis	Chablis, France	-	75
St Johns "Peace of Eden" Riesling	Hunter Valley, NSW	12	40
Wood Park "Whitlands" Pinot Gris	King Valley, VIC	12	43
Vino Dell Amicizia Pinot Grigio	Italy	-	70
Cape Mentelle Semillon Sauvignon Blanc	Margaret River, WA	12	58
The Pass Sauvignon Blanc	Marlborough, NZ	12	58
Cloudy Bay Sauvignon Blanc	Marlborough, NZ	16	75
Mr Smith Chardonnay	Mornington Peninsula, VIC	12	45
Kumeu River Estate Chardonnay	Kumeu, NS	-	65

Red

Chateau De L'escarelle Palm Rose	Provence, France	12	58
Babich Black Label Pinot Noir	Marlborough, NZ	12	50
Amisfield Pinot Noir	Central Otago, NZ	-	80
Paisley Wines 'Valet' Grenache	Barossa Valley, SA	-	58
St Johns Road Blood & Courage Shiraz	Barossa Valley, SA	12	43
Kalleske 'Greenoc' Shiraz	Barossa Valley, SA	-	69
Cape Mentelle 'Trinders' Cabernet Merlot	Margaret River, WA	14	65
Penley Estate Tolmer Cabernet Sauvignon	Coonawarra, SA	12	55
Santuario Malbec	Mendoza, Argentina	-	42

Dessert Wine

Lucindale Botrytis Semillon	Coonawarra, SA	-	38
Muscat of Samos	Samos, Greece	-	35