

Raw / Cured

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|--|---------|
| Charcuterie - sopressa – pancetta – bresaola - prosciutto - artisan crackers | 29 |
| Cheese - pecorino - provolone - brie - dried fruits - artisan crackers | 27 |
| Burrata - san daniele prosciutto - sourdough bread - pesto | 32 |
| Pacific oysters - ruby grapefruit - mint - chilli - olive oil - lemon | 21 / 40 |
| Barramundi ceviche - lime - lemon - shallots - spanish onion - flatbread | 24 |

Share plates

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|---|----|
| Chicken liver parfait - port jelly - sourdough crisps | 17 |
| Scallops - san daniele prosciutto - lemon butter reduction | 22 |
| Prawns - garlic - chilli - parsley - white wine | 21 |
| Calamari - salt and pepper flour - aioli | 19 |
| Fish taco - soft tortilla - rocket - chilli mayo - pineapple salsa | 17 |
| Seafood paella - saffron rice - prawns - calamari - bassa - nz mussels | 19 |
| NZ black mussels - white wine - peppercorn - parsley | 21 |
| King prawns - butterflied - garlic - olive oil - lemon - parsley | 28 |
| Soft shell crab sliders - milk bun - rocket - spicy mayo - cucumber | 21 |
| Black onyx hanger steak - grilled & sliced - chimichurri | 29 |
| Arancini - pesto - parmesan - mozzarella - aioli | 14 |
| Gnocchi - gorgonzola - cream - parsley | 18 |
| Buttermilk fried chicken - creole spices - spicy aioli | 17 |
| Grilled seafood platter - barramundi - oysters - king prawns - mussels - calamari | 60 |

- For any special dietary requirements or allergies please ask our staff as dishes may contain additional ingredients
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Garden

| | |
|--|----|
| Baby spinach – beetroot – goat cheese – walnuts – pear – cherry tomatoes | 19 |
| Rocket – pumpkin - capsicum – eggplant - bocconcini – balsamic | 18 |

Pizza

| | |
|--|----|
| Pumpkin - spinach - goat cheese - pine nuts – spanish onions - truffle | 22 |
| Sopressa salami – dolce provolone – parmesan | 24 |

Sides

| | |
|--|-----|
| Light sourdough - olive oil | 6 |
| Garlic bread - organic garlic butter – herbs | 7.5 |
| Beer battered chips - sea salt – aioli | 9.5 |
| Sweet potato chips – chilli aioli | 11 |
| Sicilian green olives | 7.5 |

Desserts

Please ask the staff for the current selection

- - WINES BY THE GLASS - -

Sparkling

| | |
|------------------------------------|----|
| McPherson Brut <i>Nagambie VIC</i> | 10 |
| Vallate Prosecco <i>Veneto IT</i> | 12 |
| Vilarnau Rose <i>Cava SPA</i> | 15 |

Rose

| | |
|--|----|
| La Vue Rose <i>Nagambie VIC</i> | 10 |
| Willunga Grenache <i>MacLaren Vale SA</i> | 15 |
| McPherson pink moscato <i>Nagambie VIC</i> | 10 |

White

| | |
|---|----|
| Alkoomi Sem Sav <i>Frankland river WA</i> | 9 |
| Step X step Sav blanc <i>South Australia</i> | 9 |
| Matakana Sav blanc <i>Marlborough NZ</i> | 12 |
| Le Reim Pinot Grigio <i>Tuscany ITA</i> | 12 |
| Alkoomi Riesling <i>Frankland river WA</i> | 14 |
| Step X step chardonnay <i>South Australia</i> | 9 |

Red

| | |
|---|----|
| La Vue Pinot Noir <i>Nagambie VIC</i> | 10 |
| Fishbone merlot | 12 |
| Alkoomi cab merlot <i>Frankland river, WA</i> | 12 |
| Step X step Cab sav <i>South Australia</i> | 10 |
| Gang of two Cab Malbec <i>South Australia</i> | 12 |
| Altozano Tempranillo <i>Rioja SPA</i> | 12 |
| Step X step Shiraz <i>South Australia</i> | 10 |

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-- WINES BY THE BOTTLE --

White Wines

| | |
|---|----|
| Alkoomi Sem Sav <i>Frankland river WA</i> | 45 |
| Step X step Sav blanc <i>South Australia</i> | 45 |
| McPherson Sav blanc <i>Nagambie VIC</i> | 45 |
| Matakana Sav blanc <i>Marlborough NZ</i> | 55 |
| Drift Sav blanc <i>Marlborough NZ</i> | 65 |
| Terra sancta pinot Gris <i>Central Otago NZ</i> | 6 |
| Le Reim Pinot Grigio <i>Tuscany ITA</i> | 60 |
| Alkoomi Riesling <i>Frankland river WA</i> | 65 |
| Step X step chardonnay <i>South Australia</i> | 50 |
| Houghton chardonnay <i>Margaret rives WA</i> | 65 |
| Nepenthe Chardonnay <i>Adelaide hills SA</i> | 70 |

Rose

| | |
|--|----|
| La Vue Rose <i>Nagambie VIC</i> | 50 |
| Alkoomi rose <i>Frankland river WA</i> | 60 |
| Willunga Grenache <i>MacLaren Vale SA</i> | 65 |
| McPherson pink moscato <i>Nagambie VIC</i> | 50 |

Sparkling

| | |
|------------------------------------|----|
| McPherson Brut <i>Nagambie VIC</i> | 50 |
| Vilarnau <i>Cava SPA</i> | 55 |
| Vallate Prosecco <i>Veneto IT</i> | 60 |
| Vilarnau Rose <i>Cava SPA</i> | 70 |

Red Wines

| | |
|--|----|
| La Vue Pinot Noir <i>Nagambie VIC</i> | 50 |
| Terra sancta pinot noir <i>Central Otago NZ</i> | 70 |
| Fishbone merlot <i>Margaret rives WA</i> | 55 |
| Pertaringa Merlot <i>MacLaren Vale SA</i> | 70 |
| Alkoomi cab merlot <i>Frankland river WA</i> | 50 |
| Billy goat cab merlot <i>Geographe, WA</i> | 60 |
| Step X step Cab sav <i>South Australia</i> | 50 |
| Pertaringa Cab Sav <i>MacLaren Vale SA</i> | 65 |
| Santa ana malbec <i>Mendoza ARG</i> | 60 |
| Gang of two Cab Malbec <i>South Australia</i> | 50 |
| Pirramimma old bush vine Grenache <i>MacLaren Vale SA</i> | 70 |
| Altozano Tempranillo <i>Rioja SPA</i> | 55 |
| La Vue Syrah <i>Nagambie VIC</i> | 50 |
| Step X step Shiraz <i>South Australia</i> | 50 |
| McPherson Shiraz <i>Nagambie VIC</i> | 55 |
| Grant burge shiraz <i>Barossa SA</i> | 65 |

Champagne

| | |
|-------------------------------------|-----|
| Vollereaux Brut <i>Champagne FR</i> | 110 |
| Vollereaux rose <i>Champagne FR</i> | 140 |

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- - Cocktails - -

| | |
|---|----|
| Bondi pash - cucumber - chilli - vodka - peach | 19 |
| Strawbasil - chilli - basil - vodka - grand marnier - apple | 20 |
| Apple crush - fresh apples - cinnamon syrup - pomme verte | 19 |
| Summer garden - ginger liquor - st germain - lemon - gomme | 21 |
| Flowerbunch - aperol - dolin rosso - st germain | 18 |
| Mintcumber - mint - cucumber - gin - st germain | 19 |
| Espresso Martini - espresso - kaluha - crème de cacao - vanilla syrup | 20 |
| Mexican snow - tequila - crème de cacao - chambord - cream | 20 |
| Aqua limon - vodka - mint - lemon juice - gomme | 19 |
| Sidecrash - cognac - lemon juice - gomme - pomme verte | 20 |
| Sour mash - bulleit bourbon - southern comfort - lemon - gomme | 21 |
| Cucumber martini - cucumber - st germain - gin | 24 |
| Vesper - vodka - gin - noily pratt | 23 |

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-- BEER --

On Tap (All 400 ml)

Ask our waitstaff for current selection 9

Bottles

LOCAL

| | |
|-------------------------------------|----|
| Mountain Goat Summer Ale | 11 |
| Mountain goat fancy pants amber ale | 12 |
| Stone & wood pacific ale | 12 |
| Young henrys newtowner | 11 |
| Feral Hop Hog IPA | 12 |
| Gage roads Single fin summer ale | 10 |
| 4 pines hefeweizen | 10 |
| Pirate life pale ale | 11 |
| Balter pilsner | 12 |

IMPORTS

| | |
|----------------------------|----|
| Corona (Mx) | 9 |
| Pacifico (Mx) | 10 |
| Peroni Nastro Azzurro (It) | 9 |
| Peroni Leggera (Mid) (It) | 9 |

Ciders & Ginger Beer

| | |
|------------------------------|----|
| Hills Apple Cider (Au) | 10 |
| Hills Pear Cider (Au) | 10 |
| Stone Ginger Beer 4.8 % (Au) | 10 |

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