

the MAIN

cafe bar restaurant

proof only

MAISON DE GRAND ESPRIT ROSÉ

GLASS (150ml) \$9.50

GLASS (250ml) \$14.50

BOTTLE \$39.90

STERLING PROSECCO

GLASS (150ml) \$9.50

BOTTLE \$39.90



BREAKFAST

BREAKFAST SERVED UNTIL 3PM

FREE-RANGE EGGS ON SOURDOUGH *GFO**

Your choice of free-range eggs, scrambled, fried or poached on toasted sourdough bread served with a side of grilled tomato

9.9

BREAKFAST EXTRAS

Bacon, Sausages, Ham, Baked Beans, Smashed Avocado, Spinach, Sautéed Field Mushroom

each 3.5

Smoked Salmon 5.5 Hash Browns 3.0

SMASHED AVOCADO TOAST *GFO* & VO***

16.9

Toasted seeded rye bread topped with smashed avocado, feta cheese served with tomato & roquette medley salad

With poached egg 1.0

EGGS FLORENTINE *GFO**

16.9

Poached eggs on toasted English muffins with sautéed spinach, topped with hollandaise sauce and a side of grilled tomato

EGGS BENEDICT *GFO**

18.9

Virginian ham and poached eggs on toasted English muffins with sautéed spinach, topped with hollandaise sauce and a side of grilled tomato

SMOKED SALMON BENEDICT *GFO**

21.9

Smoked salmon and poached eggs on toasted English muffins with sautéed spinach, topped with hollandaise sauce and a side of grilled tomato

SPANISH EGGS

17.9

Free range eggs scrambled with fresh capsicum, Spanish onion, chorizo sausage and fresh tomatoes tossed with fresh chilli served on toasted Turkish bread

GREEN EGGS *GFO**

16.9

Free range eggs scrambled with mushrooms, semi dried tomatoes, Spanish onion, coloured with spinach pesto served on toasted Turkish bread

BIG BREAKFAST

21.9

Poached free-range eggs, sautéed field mushroom, bacon, sausages, hash browns & grilled tomato on toasted Turkish bread

CAFÉ OMELETTE *GFO**

16.9

Mediterranean flavours of spinach, feta cheese, semi dried tomato, olives and red onion served on toasted Turkish bread

WAFFLES

14.9

Stack of waffles drizzled with nutella ganache and topped with fresh strawberries & crushed nuts

BLUEBERRY AND STRAWBERRY PANCAKES

14.9

Stack of butter-milk pancakes, strawberries & blueberries drizzled with passionfruit-maple syrup served with vanilla ice cream

FRESH FRUIT SALAD *GF*

10.9

Mixed seasonal fruit, topped with passionfruit yoghurt

BANANA BREAD

4.9

Served toasted with apricot marmalade & butter

HOUSEMADE GRANOLA

8.5

Rolled oats, shaved coconut, almonds, walnuts, dried apricots and cranberries oven roasted with honey, topped with fresh strawberries, apple and blueberries finished with a dollop of yoghurt

CROISSANTS, FRUIT TOAST & TOAST

5.9

Jam, Honey, Marmalade, Vegemite

**DENOTES GLUTEN FREE OPTION ADD 2.0*

***DENOTES VEGAN OPTION ADD 3.0*

FRESH FRUIT JUICES

APPLE JUICE, ORANGE JUICE, PINEAPPLE JUICE, TOMATO JUICE & SEA SALT

8.5

FRUIT SALAD This combination of ingredients is a powerhouse of immune protecting properties
The Orange, Apple, Pineapple, Kiwi & Banana also a great source of vitamin C

9.5

DETOX Carrot, Celery, Beetroot, Ginger & Lemon it's great source of beta-carotene
that is converted into vitamin A in the body which plays an essential role in regulating
the digestive system. It contains vitamin A, vitamin B-6 & vitamin C

9.5

IMMUNE BOOSTER Celery, Beetroot, Carrot, Ginger & fresh Turmeric which independently
contain immune boosting properties, vitamin C, vitamin A, vitamin E & folate

9.5

SUPER GREEN Kale, Pear, Celery, Cucumber, Apple & Kiwi provide a significant amount
of antioxidants & nutrients including magnesium, folate, vitamin B-6 & vitamin

9.5

VITAMIN C. Orange, Pineapple, Strawberry & Kiwi provide a significant
amount of magnesium, vitamin C vitamin A & zinc

9.5

HEALTHY BALANCE Orange, Grapefruit, Rhubarb, Pear & Apple provide a healthy balance
of colours which are high in antioxidants & also contains vitamin A, vitamin C & vitamin E

9.5

WATERMELON COOLER Watermelon is a great source of vitamin A which helps the body fight off infection.
Pineapple, Orange & Lemon contain an ample amount of vitamin C

9.5

LEMON CRUSH

The freshness of lemon, orange & lemon sorbet crushed with ice is a great source of vitamin C

SMOOTHIES

GROOVY GREEN Spinach, apple and orange juice & chai seeds with crushed ice

9.5

BANANA Banana, honey, low fat milk, vanilla yoghurt and crushed ice

9.5

MIXED BERRY BLAST Blueberries, blackberries, raspberries mixed with vanilla yoghurt, apple juice and crushed ice

9.5

MANGO MAGIC Mango, mango nectar, mango gelati and crushed ice

9.5

PEANUT BUTTER BANANA ✓ Banana, peanut butter and coconut milk

9.5

SOY MILK OPTION

0.6

*DENOTES GLUTEN FREE OPTION ADD 2.0

**DENOTES VEGAN OPTION ADD 3.0

LIGHT MEALS

SOUP OF THE DAY

Served with crusty bread

CRISPY CHILLY CHICKEN BURGER

Panko crumbed free range chicken fillet with avocado, tomato, cos lettuce, Spanish onion & tasty cheese drizzled with a chilli pesto on a brioche bun served with chips

VEGETARIAN

Marinated grilled eggplant, zucchini, pumpkin, semi-dried tomatoes, baby spinach, basil pesto & feta cheese on a five-grain roll served with fries

TANDOORI CHICKEN WRAP

Free-range tandoori chicken breast, yoghurt, cucumber & baby spinach in a roti wrap served with fries

OPEN STEAK SANDWICH

Char-grilled, grain fed scotch fillet served with bacon, egg, tomato, cider onion, roquette, drizzled with red pepper and garlic mayonnaise on toasted sourdough served with fries

POACHED CHICKEN

Poached free-range chicken breast, avocado, tomato, cos lettuce, bacon & aioli on a five grain roll served with fries

CRISPY VEGAN BURGER ✓

House made vegan patty coated with organic cornflakes served with corn relish, coz lettuce, tomato, cheese Spanish Onion drizzled with mayonnaise in a beetroot bun accompanied with chef's salad.

SIDES

MASHED POTATO

SIDE OF SEASONAL VEGETABLE ✓ & GF

FRIES

Served with tomato sauce

POTATO WEDGES

Served with sweet chilli & sour cream

BREADS

GARLIC BREAD ✓

Oven baked white French roll with garlic, butter, parsley & sea salt

HERB AND CHEESE BREAD ✓

Oven baked white French roll with mozzarella cheese & herbs

GARLIC AND CHEESE BREAD ✓

proof only

10.9 Entrée Size 5.9

20.9

14.9

16.9

22.9

16.9

4.9

8.9

6.9

8.9

6.9

7.9

7.9

*DENOTES GLUTEN FREE OPTION ADD 2.0

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SHARING PLATES / STARTERS

BRUSCHETTA *GF & VO*

Tomato, Spanish onion & basil drizzled with olive oil, topped with feta cheese & balsamic (4 pieces)

7.5

DUO OF DIPS & OLIVES

Served with grilled Turkish bread

12.5

VEGAN ROLLS *V*

Pastry roll filled with julienne vegetables fried in cottonseed oil and served with tomato relish

8.5

VEGETARIAN THAI ROLLS

Spring roll pastry filled with julienne vegetables, rice noodles & Thai spices fried in cottonseed oil, served with sweet chilli soy

7.9

CRISPY CHICKEN

Chicken tenderloins lightly crumbed in our secret mix of herbs served with honey mustard mayonnaise

10.9

JAPANESE PRAWN GYOZA

Dumplings filled with chive & prawn served with sesame & soy dipping sauce

9.9

DUCK ROLLS

Spring roll pastry filled with roasted duck, julienne vegetables, rice noodles & Thai spices fried in cottonseed oil served with hoisin sauce

8.9

SALT & SPICE CALAMARI

Flash fried flour dusted calamari tossed with mixed spices served with sweet chilli & yuzu mayonnaise

11.9

SAGANAKI

Grilled Greek kefalograviera cheese served with lemon wedges

14.5

OYSTERS NATURAL *GF* Oyster sizes may vary

Served with fresh lime and chilli

10.9 (4) 14.9 (6) 27.9 (12)

OYSTERS KILPATRICK *GF* Oyster sizes may vary

Topped with bacon and a blend of Worcestershire and barbecue sauce

11.9 (4) 15.9 (6) 28.9 (12)

MUSHROOM AND TRUFFLE ARANCINI

Risotto balls in a crispy breadcrumb coating, filled with mushroom, cheese and white truffle oil served with aioli

10.9

CHORIZO CROQUETTES

Breadcrumbs filled with spicy chorizo and served with aioli

10.9

MINI PLATTER

Char grilled chicken skewer, mushroom arancini & chorizo croquette, gyoza, salt & spice calamari & vegetarian Thai roll served with dipping sauce

28.9

CHEF'S TASTING PLATTER FOR TWO

Selection of dips, bread, mushroom arancini, chorizo croquette, chicken skewers, gyoza, salt & spice calamari & vegetarian Thai rolls served with dipping sauce

49.0

SEAFOOD PLATTER FOR TWO

A selection of fried and grilled seafood. Flash fried salt and spice calamari, king prawns, salmon fillet, prawn gyoza and Natural oysters accompanied by lemon and yuzu mayo

55.0

**DENOTES GLUTEN FREE OPTION ADD 2.0*

***DENOTES VEGAN OPTION ADD 3.0*

SALADS

SIDE SALAD *GF*

Mixed lettuce, tomato, cucumber, Spanish onion & carrot drizzled with lemon dressing

5.9

GARDEN SALAD *GF*

Mixed lettuce, tomato, cucumber, Spanish onion & carrot drizzled with lemon dressing

10.9

PORK BELLY SALAD *GF*

Roast pork belly, apple, grapes, walnuts and pomegranate tossed in a salad medley and drizzled with a caramel sauce

25.9

CAESAR SALAD *GFO**

Cos lettuce, crispy bacon, shaved parmesan & croutons tossed in house dressing, topped with a poached egg & anchovies

17.9

CHICKEN CAESAR SALAD *GFO**

Choice of free range poached or crispy chicken, cos lettuce, crispy bacon, shaved parmesan & croutons tossed in house dressing, topped with poached egg & anchovies

22.9

SALMON CAESAR SALAD *GFO**

Grilled salmon fillet with cos lettuce, capers, cherry tomatoes, shaved parmesan & croutons tossed in house dressing, topped with a poached egg

24.9

THAI CHICKEN SALAD

Mixed Asian cress, tomato, cucumber, bean shoots, roasted nuts, fried rice noodles finished with authentic Thai dressing

22.9

THAI BEEF SALAD

Mixed Asian cress, tomato, cucumber, bean shoots, roasted nuts, fried rice noodles finished with authentic Thai dressing

23.9

CHICKEN BEETROOT SALAD *GFO**

Char-grilled free-range chicken tenderloin on a bed of baby spinach and curly endive lettuce, roasted beetroot & pumpkin tossed with walnuts, crumbled feta cheese, pea shoots, dressed in olive oil, balsamic glaze and sea salt

24.9

TOFU BEETROOT SALAD *V*

Tofu, roasted beetroot and pumpkin on a bed of baby spinach and curly endive lettuce, tossed with walnuts, shaved vegan feta, pea shoots, dressed in olive oil, balsamic glaze and sea salt

21.9

CALAMARI SALAD

Flash fried salt & spice calamari on bed of mixed Asian cress, tomato, cucumber, bean shoots tossed with Yuzu dressing and topped with fried rice noodles and yuzu mayonnaise

27.9

LAMB GREEK SALAD *GF*

Char-grilled lamb skewers served with warm pita bread a salad of olives, Spanish onion, cucumber, tomato, capsicum & parsley tossed with lemon & thyme dressing topped with feta cheese and mint yoghurt

26.9

WATERMELON & FETA SALAD *GF & VO**

Watermelon, fresh mint, cucumber, & crumbled feta cheese with a touch of Spanish onion tossed with wild rocket lightly drizzled with beetroot and blood orange dressing and finished with toasted almond flakes

14.9

**DENOTES GLUTEN FREE OPTION ADD 2.0*

***DENOTES VEGAN OPTION ADD 3.0*

PASTA & RISOTTO

VEGAN PESTO PASTA ✓

Linguine tossed with pesto & garlic with chargrilled capsicum, pumpkin, fresh cherry tomatoes, olives and mushroom finished with fresh basil and topped with shaved vegan feta cheese

21.9

LINGUINE MARINARA *GFO**

Black tiger prawns, scallops, calamari, fish & local mussels sautéed in garlic & shallots in napoli sauce finished with fresh tomato, parsley & olive oil

32.9

RIGATONI FORESTIERE *GFO**

Tube pasta tossed with chicken, semi-dried tomatoes, mushrooms & avocado, in a light white wine & cream sauce with a sprinkle of parmesan

22.9

RIGATONI CALABRESE *GFO**

Bacon chorizo sausage, capsicum, onion, tomato, garlic, fresh chilli, olives & basil tossed in a napoli sauce and topped with parmesan

21.9

TRIO OF GNOCCHI

Pumpkin, spinach & potato gnocchi served with semi-dried tomatoes, pumpkin, spinach & parmesan in creamy white wine sauce with a touch of tabasco & almond flakes

21.9

LINGUINE CARBONARA *GFO**

Sautéed mushrooms & bacon with onion, garlic & fresh thyme in cream & white wine sauce finished with parmesan & egg yolk

19.9

LASAGNE

Layers of fresh pasta & ground beef, mozzarella cheese, béchamel & napoli sauce served with salad

18.9

LINGUINE BOLOGNESE *GFO**

Ground beef cooked in rich napoli sauce tossed with parmesan cheese & fresh basil

17.9

OSSO BUCCO RISOTTO

Slow cooked osso bucco in red wine and house made gravy sauce in a rice dish with semi dried tomatoes, carrot, celery and dried onion topped with mascarpone cheese

25.9

PUMPKIN RISOTTO *GF & VO**

Roasted pumpkin, semi-dried tomatoes, spinach, pine nuts cooked in vegetable stock, topped with feta & fried sage

23.9

**DENOTES GLUTEN FREE OPTION ADD 2.0*

***DENOTES VEGAN OPTION ADD 3.0*

MAINS

FISH OF THE DAY

Ask your waiter for today's catch

THE CHEF'S SPECIAL

Ask your waiter for today's special

TWIN EYE FILLET

Aged grain fed black Angus tenderloin crowned with eggplant caviar & crispy shallots served with mash, carrot and baby spinach accompanied with red wine jus

PORTERHOUSE

Char-grilled 350-gram grain fed porterhouse steak served with fries, chef's salad & cream mushroom sauce

KANGAROO

Loin fillet char-grilled medium rare on a bed of sweet potato mash topped with sautéed spinach, caramelised goji berries & red wine jus

VEAL SCALLOPINI

Thinly sliced veal in a cream sauce with mushroom, bacon and sun dried tomato, garnised with spring onion and served on a bed of mashed potato and wilted baby spinach

CHICKEN PARMIGIANA

Panko rumbed free-range chicken breast topped with ham off the bone, napoli sauce & egmont cheese served with chips & chef's salad

CALABRESE PARMIGIANA

Lightly panko crumbed free-range chicken breast topped with hot salami, roasted bell peppers and olives in a rich napoli sauce and egmont cheese served with chips and chef's salad

CHICKEN SCALLOPINI

Chicken tenderloins in a cream sauce with mushroom, bacon and sun-dried tomato, garnised with spring onion and served on a bed of mashed potato and wilted baby spinach

SWEET CHILLI CHICKEN

Grilled chicken cooked in a creamy sweet chilli sauce served with fragrant rice and vegetables

CHICKEN BALLANTINE

Free range chicken breast in mango hollandaise stuffed with camembert cheese and mango served with mashed potato and broccolini

CALAMARI

Flash fried calamari served with chef's salad and chips

NASI GORENG

Indonesian fried rice with prawns, chicken, mixed Asian greens, garlic & chilli topped with an egg omelette and tomato

VEGETARIAN NASI GORENG

Indonesian fried rice with tofu and mixed Asian greens, garlic & chilli

proof only

Market Price

Market Price

39.9

37.9

33.9

28.9

26.9

27.9

27.9

27.9

28.9

27.9

29.9

23.9

WOOD FIRED PIZZA

- 1 CHILLI PRAWN** *GFO** 23.9
Tomato base, mozzarella cheese, tiger prawns, snow peas, spring onion, cherry tomato, onion, garlic, chilli & coriander
- 2 TANDOORI CHICKEN** 19.9
Tomato base, mozzarella cheese, red onion, pineapple, tandoori marinated chicken topped with yoghurt & spring onion
- 3 VOLCANO** *GFO* & VO*** 19.9
Tomato base, mozzarella cheese, capsicum, onion, hot salami, sautéed mushrooms, olives, buffalo mozzarella & chilli
- 4 TROPICAL DELIGHT** *GFO** 16.9
Tomato base, mozzarella cheese, Virginia ham & pineapple
- 5 CAPRICCIOSA** 19.9
Tomato base, mozzarella cheese, Virginia ham, hot salami, olives, sautéed mushrooms & mixed herbs
- 6 SMOKED SALMON** *GFO** 23.9
Tomato base, mozzarella cheese, spinach, onion & capers topped with Tasmanian smoked salmon & pesto
- 7 VEGETARIAN** *GFO* & VO*** 18.9
Tomato base, mozzarella cheese, spinach, Spanish onions, grilled eggplant, zucchini, pumpkin & pesto
- 8 MARGHERITA** *GFO* & VO*** 14.9
Tomato base, mozzarella cheese & herbs
- 9 PROSCIUTTO** 20.9
Tomato base, buffalo mozzarella & fresh basil topped with thinly sliced prosciutto, parmesan, rocket & olive oil
- 10 MEAT LOVERS** 20.9
Tomato base, mozzarella cheese, onion, spiced beef, sausage, bacon, ham & salami topped with BBQ sauce
- 11 MOROCCAN SPICED LAMB** *GFO** 21.9
Spiced ground lamb with cherry tomatoes, baby spinach, bell peppers and fresh mint drizzled with yoghurt
- 12 NAPOLITANA** *GFO** 19.9
Tomato base, mozzarella cheese, fresh basil, parmesan and buffalo mozzarella cheese topped with olive oil
- 13 GARLIC PIZZA** *GFO* & VO*** 12.9
Mozzarella cheese, parsley & lots of garlic
- 14 NUTELLA PIZZA** 13.9
Wood fired pizza topped with nutella ganache, fresh bananas & strawberries
- 15 BANANA PEANUT BUTTER PIZZA** 13.9
Wood fired pizza topped with peanut butter, jam and fresh bananas

**DENOTES GLUTEN FREE OPTION ADD 2.0*

***DENOTES VEGAN OPTION ADD 3.0*

DESSERTS

CAKES *GFO**

See our display for today's selection served with your choice of vanilla ice cream or cream

9.9

MINI CAKES *GFO**

See an assortment of individual cakes in our display served your choice of ice cream or cream

7.5

Cakes served with your choice of gelati

add \$2.50

CUP CAKES

5.5

COOKIES

3.5

**A selection of gluten free cakes available*

KIDS MENU

BACON & EGGS (Scrambled, fried or poached) * Served till 3pm

8.9

SAUSAGES & EGGS (Scrambled, fried or poached) * Served till 3pm

8.9

PANCAKES (Blue berries & strawberries with maple syrup & vanilla ice cream) * Served till 3pm

8.9

CHICKEN PARMA WITH CHIPS & SALAD

15.2

Lightly crumbed free-range chicken breast topped with napoli sauce and mozzarella cheese served with chips and salad

FISH WITH CHIPS & SALAD

15.2

Crumbed flat head tails served with chips and salad

CHEESE BURGER

14.9

Beef patty, cheese and tomato sauce on a toasted soft bun served with chips

CHICKEN NUGGETS & CHIPS

8.9

BOLOGNAISE *GFO** (Rigatoni, Linguine)

9.9

NAPOLI *GFO** (Rigatoni, Linguine)

7.9

BUTTER ONLY *GFO** (Rigatoni, Linguine)

7.9

CARBONARA *GFO** (Rigatoni, Linguine)

10.0

KIDS PIZZAS

Napolitana *GFO**

9.9

Margherita, Garlic, Nutella *GFO**

7.9

Extra toppings *GFO**

.50c

**DENOTES GLUTEN FREE OPTION ADD 1.0*

***DENOTES VEGAN OPTION ADD 3.0*

HOT DRINKS

AFFOGATO	4.9	CAFE LATTE	3.9
CAPPUCCINO	4.2	ESPRESSO	3.9
HOT CHOCOLATE/WHITE HOT CHOCOLATE	4.2	CHAI LATTE Spice or Vanilla	4.2
FRANGELICO AFFOGATO	12.9	LIQUEUR COFFEE	12.9
VIENNA COFFEE OR CHOCOLATE	4.9		
EXTRAS			
LARGE GLASS	0.9	HONEY	0.2
SOY MILK	0.6	ALMOND MILK	0.6
EXTRA SHOT	0.6		

TEAS	
ENGLISH BREAKFAST	3.9
Full bodied, with a smooth finish pure black tea	
SUPREME EARL GREY	3.9
Elegantly balanced with a twist of citrus, pure black tea, marigold flowers, citrus peel & natural bergamot flavour	
MALABAR CHAI	4.2
A spicy & complex body, with a deliciously smooth finish of the pure black tea, cardamon, cloves, cinnamon, star anise, rose petals, ginger & natural chai	
HONEY DEW GREEN	4.2
Ripe, luscious apricot flavour green tea with highlights of melon & apricot	
ORIENTAL JASMINE GREEN	4.2
A refined and balanced green infused with the delicate scent of jasmine wafting through a moonlit laneway at midnight.	
LEMONGRASS & GINGER	4.2
Citrus overtones with a subtle spicy finish. Lemongrass, ginger, rosehip & hibiscus	
CITRUS MINT	4.2
Refreshing, summery and crisp, recline in the shade with this flavour explosion	
TAIWAN DONGDING OOLONG	4.2
Heady, fruity and sweet, this luscious oolong is grown in the mountains and tastes like heaven	
20 YEARS PU ERH	4.2
Our oldest pu erh is bright red when brewed, with woody, mellow flavours and a sweet aftertaste	

COLD DRINKS (NON ALCOHOLIC)

FRESH JUICES (Seasonal fruits & vegetables)

CHINOTTO

SAN PELLEGRINO

Sparkling, Blood Orange, Lemon, Grapefruit, Orange

SAN PELLEGRINO

Sparkling 1lt

COKE NO SUGAR 330ml Bottle

CLASSIC MILK SHAKES

Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana

NUTTY COW

Chocolate Ice Cream, Nutella, Cocoa Powder

COOKIES AND CREAM

Vanilla Ice Cream with crushed Oreo Cookies

PEANUT BUTTER

Vanilla Ice Cream, Peanut Butter, Banana and Honey

EXPRESSO

Chocolate Ice Cream, Caramel, Coffee

THICK SHAKES

Chocolate, Caramel, Strawberry, Lime, Blue Heaven, Coffee, Vanilla, Banana

SMOOTHIES (Banana, Mango, Mixed Berries, Groovy Green)

ICED COFFEE, CHOCOLATE, MOCHA

ICED TEA

Peach or Lemon

SPIDERS

Cola, Lime, Raspberry, Lemonade, Blue Heaven

SOFT DRINKS

proof only

refer to breakfast page

4.2

4.2

9.9

4.2

7.5

9.0

9.0

9.0

9.0

9.5

refer to breakfast page

5.9

4.9

5.9

3.9



CIDER

REKORDERLIG CIDER APPLE	330ml	8.9
REKORDERLIG CIDER	Strawberry & Lime 330ml	8.9

PERONI PREMIUM	ITALY	8.5
CARLTON DRAUGHT	AUS	7.0
CASCADE PREMIUM LIGHT	AUS	6.5
CROWN LAGER	AUS	7.5
JAMES BOAG'S PREMIUM	AUS	7.5
PURE BLONDE	AUS	7.5
VICTORIA BITTER	AUS	7.0
YENDA "Session Lager"	AUS	8.0
YENDA "Pale Ale Craft Beer"	AUS	8.0
ASAHI PREMIUM	JAPAN	8.5
CORONA	MEXICO	8.5
HEINEKEN	HOLLAND	8.5
BLUE MOON "Wheat Beer"	USA	8.5
SAMUEL ADAMS Boston lager "Craft"	USA	8.5



proof only

SPARKLING WINES

MORGAN'S BAY Sparkling Cuvée

Soft and flavoursome with citrus aromas and a refreshing crisp finish.

South Eastern Australia

	
7.5	25.9

STERLING Prosecco

Our Prosecco is generous and chic with a zesty freshness.

9.5	39.9
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LOUIS PERDRIER Brut

Dry sparkling is a blend of white French grapes that's gentle on the palate with a citrus finish.

France

10.0	29.9
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WHITE WINES

CAPE SCHANCK by T'Gallant Pinot Grigio

Lovely spiced pear aromas mix with a racy red apple acidity on the palate. A great crisp drink.

Mornington Peninsula, VIC

		
8.5	12.5	35.9

MORGAN'S BAY Sauvignon Blanc

Light to medium bodied, with tropical fruit flavours and an elegant crisp clean finish.

South Eastern Australia

7.5	11.0	25.9
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RUN RIOT Sauvignon Blanc

Run Riot is a vibrant and refreshing Sauvignon Blanc with a palate of citrus flavours.

Marlborough, NZ

35.9

FIFTH LEG Treasure Hunter Sauvignon Blanc

Citrus meringue and green apple flavours. An intense passionfruit and guava palate with a crisp finish.

Margaret River, WA

36.9

SQUEALING PIG Sauvignon Blanc

Fresh and vibrant on the nose and palate, laden with gooseberry and mineral notes.

Marlborough, NZ

9.5	14.5	38.9
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MORGAN'S BAY Chardonnay

Vibrant fruit flavours with supporting oak and a refreshing finish.

South Eastern Australia

7.5	11.0	25.9
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SEPPELT The Great Entertainer Chardonnay

This Victorian Chardonnay has ripe stone fruits, pear and citrus characters with a hint of toasty oak.

Victoria

29.9

YARRA RIDGE Chardonnay

Vibrant, attractive nose of white peach, honeydew melon and cashews.

Yarra Valley, VIC

8.9	13.5	36.9
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AUDREY WILKINSON Chardonnay

Silky smooth Chardonnay boasts exotic citrus and melon flavours with a touch of peach for a subtle flavour.

Hunter Valley, SA

34.9

HARTOG'S PLATE Moscato

This moscato is well balanced, light-bodied and aromatic - a delicious drop!

South Eastern Australia

7.9	12.5	26.9
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AUDREY WILKINSON Pink Moscato

The palate is delicate with fresh red fruits and a hint of spritz and crunchy acid as a feature.

Hunter Valley, NSW

9.5	12.9	34.9
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ROSÉ WINES

SQUEALING PIG Pinot Noir Rosé

This Rosé has fruity aromas on the nose, with a vibrant palate of cranberry and red cherry.

MAISON DE GRAND Esprit Rosé

Elegant and pale salmon in colour with refined cherry, raspberry and strawberry fruit flavours.

RED WINES

CAPE SCHANCK by T’Gallant Pinot Noir

Strawberries and raspberries with subtle oak and spice that carries through to the palate. Soft and beautiful in texture.

ST HUBERTS THE STAG Yarra Valley Pinot Noir

Attractive dark fruits with a hint of spice. Medium bodied and soft.

WOLF BLASS Private Release Merlot

A soft, medium-bodied wine with rich fruit flavours enhanced by hints of oak complexity and a smooth, lingering finish.

SEPPELT The Great Entertainer Shiraz

Vibrant and velvety, this Victorian Shiraz features a lingering cherry chocolate on the finish.

WOLF BLASS Private Release Shiraz

A soft, plush wine bursting with flavours of dark berries, chocolate and warm spices. Mouthwatering, generous and eminently drinkable.

PEPPERJACK Graded Langhorne Creek Shiraz

Pepperjack Graded Langhorne Creek Shiraz complements the robust flavour of porterhouse.

PENFOLDS Bin 128 Coonawarra Shiraz

Classic Coonawarra shiraz, rich with elegance and emphasis on structure.

MORGAN’S BAY Shiraz Cabernet Sauvignon

Rich and mouthfilling with spice and plum fruit flavours and a touch of oak on the nose.

SAN FRANCISCO Cabernet Sauvignon

Aromatic profile features fresh and dried cherry and plum with a touch of mint and dark chocolate in the background. On the palate rich and well balanced.

WYNNS Coonawarra Estate The Banker Cabernet Sauvignon

Vibrant purple, with blackberry and savoury spice aromas. On the palate, blueberry fruit and fine tannins.

HAAN Cabernet Merlot Franc

Full, robust, generous black current nuances to this blend with a characteristic lingering finish.



Marlborough, NZ			38.9
Provence, France	9.5	14.5	39.9
Mornington Peninsula, VIC			35.9
Yarra Valley, VIC	9.5	14.5	39.9
South Australia	8.5	12.5	35.9
Victoria			29.9
Barossa Valley, SA	8.5	12.5	35.9
Langhorne Creek, SA	12.5	19.9	50.0
Coonawarra, SA			59.0
South Eastern Australia	7.5	11.0	25.9
Colchagua, Chile			36.9
Coonawarra, SA	9.5	14.5	39.9
Barossa Valley, SA			39.9

COCKTAILS

PIÑA COLADA

Bacardi rum, ice cream, coconut cream and fresh pineapple juice

LONG ISLAND ICED TEA

Tequila, cointreau, gin, bacardi rum, vodka, crushed lemon & topped with coke

BLONDE SANGRIA

Peach schnapps, apple juice & fresh mint with orange & lemon slices on ice, topped with pink moscato

MOJITO SLUSHIE

Bacardi rum, fresh mint and lime, blended with lemon gelato and ice

TOBLERONE

Frangelico, kahlúa, baileys, honey, chocolate & cream

FRUIT TINGLE

Vodka, blue curacao, grenadine & lemonade

TWINKLE TOES

Midori, peach schnapps, lime juice & apple juice

MANGO BERRY MAGIC

Malibu, strawberry liqueur, mango nectar, fresh strawberries

MANGO DAIQUIRI

Bacardi, mango Liqueur, mango nectar & mango gelati

WATERMELON MARGARITA

Watermelon, mint & fresh lime crushed & shaken with chambord & tequila

ESPRESSO MARTINI

Galliano ristretto, vodka, fresh espresso coffee & sugar

WHITE CHOCOLATE AND PASSION FRUIT MARTINI

Vanilla vodka, white chocolate liqueur, passion fruit liqueur, passion fruit puree grapefruit juice garnished with shaved white chocolate

BLUE BUBBLE

Prosecco, blue curacao, lemon juice and ice

SPARKLING WHISPER

Pink moscato, apple cider, garnished with orange peel spiral on ice

PINK APEROL SPRITZ

Rosé, aperol, lime, passionfruit lemonade garnished with grapefruit wedges

proof only

15.9

18.9

15.9

16.9

16.9

14.9

14.9

15.9

15.9

15.9

15.9

14.9

14.9

14.9