



HOUSE SPECIALTIES

GRANNY'S APPLE PIE	18
cinnamon whiskey, pressed green apple, shortbread, butterscotch <i>Bad Grannies assemble! This is One Dessert that packs a ball of fire</i>	
CHAR(LIE) GRILLED	21
tequila, grilled pineapple, lime, salted caramel <i>Who says a pineapple is only for Summer? Warm up with this delight</i>	
YOGI PEAR	22
gin, pear liqueur, lemon, chardonnay and rose syrup, bitters, whites <i>"Eh Boo Boo! This is one picnic basket worth stealing!"</i>	
MAMACITA	22
tequila, passionfruit, lime, chilli, agave <i>The spicy mama is back! Reacquaint yourself with this venue favourite</i>	
RAZZA MA TAZZ	19
apple liqueur, prosecco, lime, raspberry <i>A Fire Engine Red Spritz with enough Zing to demand a second serve!</i>	
MULLED CIDER	14
apple cider, pear liqueur, diced pears, hibiscus and secret spice blend <i>The ultimate Winter Warmer, guaranteed to keep you snug and buzzed</i>	
THE WAY IT SHATTERS	20
violet crumble, honey liqueur, kahlua, espresso, chocolate ice cream <i>Good gracious! If you don't fall in love on the spot with our ode to this choccie favourite, you can get your tongue tested.</i>	
SOUR MANDY	20
vodka, aperol, lemon, mandarin syrup, whites <i>Sweet and Dandy, Fruity like Candy. Turns any frown upside down</i>	
ROSEMARY'S GONE SMOKO	20
bourbon, red wine and rosemary syrup, plum bitters <i>An old fashioned for those who like the finer things in life, robust and delish</i>	
DABA DEE DABA DIE	19
gin, lemon, blueberry, mint, whites <i>It's Blue. Blueberries. Ya get it?</i>	



BEER

ON TAP

Young Henry's Natural Lager

10 sch/14 pint

Grifter Pale Ale

10 sch/14 pint

TINNIES

Heaps Normal Non-alc Lager

9

Young Henry's 'Stayer' mid-strength

10

Yulli's 'Margot' Dry Apple Cider

11

Single Fin Summer Ale

11

Young Henrys Motorcycle Oil Porter

12

WINE

BUBBLES

Allora Prosecco NV, *King Valley, VIC - fresh, zippy and thirst-quenching!*

11/55

Diebolt-Vallois Blanc de Blancs NV *Champagne*

210

WHITE

Walnut Block Sauvignon Blanc, *Marlborough, NZ*

12/55

Pacha Mama Riesling, *Alpine Valley, VIC - fresh and snappy backed by steely acidity*

13/62

Konpira Maru 'El Pacu' Chardonnay blend, *VIC - like alcoholic Ribena.. yum!*

14/66

Ngeringa Chardonnay, *Adelaide Hills, SA - citrusy zest with complex nutty notes*

15/70

La Violetta 'Ü Rock Dots' Gewurtz Riesling Grauburgunder, *Denmark, WA*

75

ROSE & FRIENDS

Gilbert Rose, *Mudgee, NSW - dry and floral*

13/65

Frank Cornelissan Susucaru Rosato 2021

110

Radikon Sivi Pinot Grigio 2020

175

RED

Wollumbi Pinot Noir, *Southern Highlands, NSW - light and vibrant*

13/65

Mallaluka Mataro Shiraz, *Canberra, ACT - savoury, juicy and herbaceous*

14/67

Fabiana Kalema Primitivo, *Salento, ITL - plum and cherries, amazing with the duck!*

15/70

Sud of Frank Red Blend, *New England, NSW - a slurpable robust red*

70

Terre Nere Etna Rosso, *Sicily, ITL - refined and elegant with good tannic structure*

95

Frank Cornelissan MunJebel DOP Etna Rosso 2020

190

Radikon Merlot 500ml 2003

230



We believe nothing brings people together quite like a good meal. Enjoy!

TO START

GRILLED OYSTER (GFO) Confit garlic butter, green shallots, parmesan crumb, lemon	7
HOUSE-MADE BREAD Served with confit garlic, sundried tomato butter	9
BURRATA (V) Gremolata, lime dressing, fried leek	23
BLACK BEAN HUMMUS AND BABA GANOUSH (VE) Dips with falafel, toasted walnuts, house pickle, house-made bread add extra bread + \$3 add extra falafel + \$2.5ea	16

SMALLS

HERB FRIES (GF) add truffle and parmesan + \$3	10
WINTER GREEN SALAD (V)(GFO) Croutons, walnuts, balsamic vinaigrette	10
HONEY GLAZED BABY CARROTS (V)(GF) Walnuts, sour cream	12
GRILLED EGGPLANT (V)(GFO) Soy ginger marinade, umami sauce, mayo, fried onions	15
WILD MUSHROOM TARTINE (V) Garlic butter, crispy parmesan, housemade toast	17
KINGFISH CEVICHE Ricotta cheese, chojang dressing	20
TACOS - Choose 2 BBQ Pulled Pork – cabbage slaw, pickled celery, korean bbq sauce (GFO) Fried Chicken – winter lettuces, hot sauce crema, chillis Veg – black bean, sundried tomato, cabbage slaw, pickled onion (VE)(GFO) Carne Asada – striploin, chimichurri, lettuce, pickled onion (GFO)	16

BIGS

KOREAN FRIED CHICKEN Choose your marinade.. Gochujang Ginger Soy Plain	22
HOUSEMADE DUCK PAPPARDELLE (VO) Arabiatta, parmesan	25
DUCK DUO (GF) Grilled duck breast, confit duck & chickpea succotash, tomato cream, carrot, duck jus	37
GROUPE BASS Couscous, spinach, nut & radish cream	38
LAMB CUTLETS Chickpea curry, cucumber mint sauce	40
STEAK FRITES (GF) 240g Striploin (MB 4-5), herb fries, tarragon jus	42