



## LUNCH BEVERAGES

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### COCKTAILS

Mimosa   Prosecco & orange juice	14
Margarita   Tequila, lime & cointreau (chilli optional)	19
Aperol Spritz   Prosecco, aperol, soda & orange	16
Pimms Cup   Pimms, seasonal fruit, ginger ale, lemonade	19
Wild Hibiscus Fizz   Vodka, lemon, hibiscus flower, prosecco	19
Bloody Mary   Vodka, tomato juice, lemon, tabasco, worcestershire, salt & pepper	19
Espresso Martini   Coffee, Kahlua, vodka, vanilla	19
Lychee Colada   Lychee, Malibu, coconut cream, coconut water	19

### MOCKTAILS

Lychee Mojito   Lychee, pineapple, apple & mint	10
Red Ruby   Watermelon, apple, strawberry & lemon	10
Endless Summer   Orange, pineapple, mango & vanilla	10
Virgin Bloody Mary   Lemon juice, tomato juice, worcestershire & tabasco	10

### COLD DRINKS

Lemon, Lime & Bitters	6.5
Housemade Peach Iced Tea	6.5
Sparkling Iced Tea: Lemon   Tropical   Peach   Mango	6.5
San Pellegrino: 500ml   1 Litre	6   8
Ginger Beer   Coke   Coke Zero   Sprite	5

10% surcharge applies on Sunday's



## WINE

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### **SPARKLING & CHAMPAGNE**

Dalz Otto Pucino, Prosecco King Valley NV	12   48
Chandon Blanc de Blanc NV	15   55
Moët & Chandon Imperial Brut, France NV	120
Veuve Clicquot Yellow Label, Brut France NV	130

### **WHITE**

Shaw + Smith Sauvignon Blanc, Adelaide Hills 2021	15   60
Joseph d'Elena Pinot Grigio, Adelaide Hills 2023	15   61
Grosset-Hill Smith Mesh Riesling, Eden Valley, South Australia 2022	14   50
Rocche Costa Magna Arneis, Langhe, Italy 2018	13   49
Kelvedon Estate Chardonnay, East Coast Tasmania 2022	15   60

### **ROSÉ & RED**

AIX Rosé , Provence, France 2020	15   60
Kooyong Estate Pinot Noir, Mornington Peninsula 2021	16   64
Kelvedon Estate Pinot Nior, East Coast Tasmania 2020	15   62
Henschke Five Shillings Shiraz Blend, Barossa Valley 2021	15   60
Vasse Felix Cabernet Sauvignon, Margaret River 2020	75
Cullen Mangan East Block Malbec, Margaret River 2021	78

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## BEER & SPIRITS

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### SPIRITS

Hendricks Gin	15	Jim Beam Bourbon	9
Tanqueray Gin	14	Mount Gay Rum	9
Dry Ink Gin	15	Bundaberg Rum	9
Sloe Berry Gin	9	Appleton Estate Signature	10
Espolón Reposado	9	Glenmorangie 10 yo Single Malt	16
Wyborowa Vodka	12	Macallan 12 yo	18
Grey Goose Vodka	14	Frangelico	13
		Baileys	13
		Kahlúa	13

### BEER

Kirin Ichiban	10
Stone & Wood Pacific Ale	10
Alcoholic Ginger Beer	10
Jetty Road Draught	10
Peroni Nastro Azzurro 3.5%	8
Peroni Nastro Azzurro 0.0%	7

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## STARTERS & SIDES

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### Fresh Tomato & Burrata

w/ extra virgin olive oil, balsamic, basil & toasted sourdough  
gfo

22

### Moreton Bay Bug Roll

on a toasted milk bun w/ seafood sauce & crispy lettuce  
*add small fries 5.5*

14ea

### Peking Duck Pancake

w/ fresh spring onion, coriander & hoisin sauce

14ea

### Fried Baby Calamari

lightly battered w/ rocket & lemon  
*add aioli 2 | small fries 5.5*  
df

20

### Wild Rocket & Parmesan

w/ extra virgin olive oil, balsamic & parmesan  
gf | dfo

14

### Fries

w/ garlic aioli  
df

5.5 / 10

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## LUNCH

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<b>Grilled Harissa Chicken Salad</b>	32
w/ barley, wild rice, corn, pepitas, pomegranate, red onion, baba ganoush, smoked almond, feta & fresh mixed herbs dfo	
<b>Crispy Skin Salmon</b>	35
w/ roast kipfler potatoes, pickled cucumber, rocket & fresh herb salad gf   dfo	
<b>250gram Angus Sirloin Steak</b>	40
w/ garden salad, shoe string fries, café de paris butter & red wine jus <i>only served medium-rare</i> dfo   gfo	
<b>Glazed Pork Belly</b>	34
w/ papaya & rice noodle salad, lime & chilli dressing & toasted peanuts df   gf	
<b>Mushroom Ragu</b>	30
w/ fresh caserecci pasta, pecorino & hazelnut pangrattato v   dfo	
<b>Wagyu Beef Burger</b>	27
w/ fresh lettuce, tomato, red onion, melted American cheese, house pickles, tomato sauce, mustard & beer battered chips w/ aioli <i>add bacon 6</i> dfo   gfo	
<b>Signature Veggie Bowl</b>	27
w/ roasted sweet potato, cauliflower, quinoa tabbouleh, toasted seeds, plumped raisins & whipped garlic tahini <i>add chicken 6.5 / halmouni 6</i> df   gf   v	

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## SWEET

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<b>Carrot &amp; Walnut Cake</b>	8
w/ lemon cream cheese icing served & whipped cream	
<b>Apple Custard Tea Cake</b>	9
w/ whipped cream	
<b>Lemon Cheesecake</b>	8
w/ whipped cream	
<b>Chocolate &amp; Raspberry Roulade</b>	8
w/ whipped cream	
gf	
<b>Orange &amp; Almond cake</b>	8
w/ whipped cream	
gf   df	
<b>Lemon Curd &amp; Vanilla Custard Slice</b>	9
w/ whipped cream	
<b>Apple Crumble</b>	8
served warm w/ ice cream	
<b>Lemon Meringue Tart</b>	9
w/ gluten free shortbread tart, lemon curd & meringue	
gf	
<b>Affogato</b>	8
espresso shot served w/ a scoop of vanilla ice cream (decaf optional)	
add frangelico +6	
gf	
<b>Portuguese Tart</b>	6
<b>Chocolate &amp; Hazelnut Brownie</b>	8
w/ ice cream	

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