WINE

SPARKLING & CHAMPAGNE

Dal Zotto 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 2024	15 | 60
Grosset-Hill Smith Mesh Riesling, Eden Valley, South Australia 2023	14 | 50
Henschke Innes Vineyard Pinot Gris, Adelaide Hills 2024	16 | 61
Kelvedon Estate Chardonnay, East Coast Tasmania 2023	15 | 60

ROSÉ & RED

AIX Rosé , Provence, France 2023	15 | 60
Kooyong Estate Pinot Noir, Mornington Peninsula 2023	16 | 64
Henschke Five Shillings Shiraz Blend, Barossa Valley 2023	15 | 60

BEER

Heineken	9
Stone & Wood Pacific Ale	9
Peroni Nastro Azzurro 3.5% - Bottle	9
Heineken Zero	9

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15% surcharge applies on Public Holidays

STARTERS & SIDES

Moreton Bay Bug Roll — 16ea
on a toast milk bun w/ baby cos lettuce & marie rose sauce
add small fries 5.5

Peking Duck Pancake — 14ea
w/ fresh spring onion, coriander & hoisin sauce

Fried Baby Calamari — 20
lightly battered w/ rocket & lemon
add aioli 2 | small fries 5.5
df

Fries — 5.5 / 10
w/ garlic aioli
df

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LUNCH

Soy Poached Chicken Salad 32
w/ crispy fried noodles, Vietnamese slaw, cashews & puffed rice cracker
df

Gochujang Glazed Salmon 34
w/ brown rice, ginger, edamame, stir fried greens, miso & tahini dressing
df

Cobb Salad 34
w/ chargrilled chicken, Stilton cheese, crispy bacon, avocado & blue cheese dressing

Beef Brisket Tacos (3) 32
w/ charred pineapple salsa, Aji verde & jalapeño spicy sauce

Wagyu Beef Burger 28
w/ fresh lettuce, tomato, red onion, melted American cheese, house pickles, tomato sauce, mustard & fries w/ aioli
add bacon 6
dfo | gfo

Signature Veggie Bowl 28
w/ roasted sweet potato, cauliflower, quinoa tabbouleh, toasted seeds, plumped raisins & whipped garlic tahini
add chicken 8 / haloumi 6
df | gf | v

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LUNCH BEVERAGES

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
Blood Orange Fizz | Gin, bloody orange, lime, tonic	19
Bloody Mary | Vodka, tomato juice, lemon, tabasco, worcestershire, salt, pepper	19
Espresso Martini | Coffee, Kahlua, vodka, vanilla	19
Hunter Spritz | Mint, lime juice, st-germain, gin, prosecco	19

MOCKTAILS

Lychee Mojito | Lychee, pineapple, apple & mint	13
Red Ruby | Watermelon, apple, strawberry & lemon	13
Endless Summer | Orange, pineapple, mango & vanilla	13
Virgin Bloody Mary | Lemon juice, tomato juice, worcestershire & tabasco	14

COLD DRINKS

Lemon, Lime & Bitters	7.5
Sparkling Iced Tea: Lemon | Tropical | Peach | Mango	6.5
San Pellegrino: 500ml | 1 Litre	7 | 9
Ginger Beer | Coke | Coke Zero | Sprite	6

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SPIRITS

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

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