

SMALL

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|---|-------------|
| Marinated olives (<i>v, vg</i>) | \$9 |
| Woodfired Turkish bread , beetroot hummus, coconut cream, jalapeno corn (<i>v, vg, gf*</i>) | \$14 |
| Chips , rosemary salt, aioli (<i>v, vg, gf</i>) | \$12 |
| Tomato mozzarella arancini (4), basil mayo, yoghurt, green oil (<i>v</i>) | \$18 |
| Cauliflower wings , cashew cream, beetroot tahini sauce, curry leaves, sesame seeds (<i>v, vg, df, gf</i>) | \$19 |
| Stracciatella , peach, hazelnut, pumpkin seed, salsa macha (<i>v, gf</i>) | \$16 |
| Cucumber salad , yoghurt sesame dressing, fresh herbs (<i>v, gf</i>) | \$15 |
| Buttermilk popcorn chicken , sweet chilli mayo | \$18 |
| Crispy squid , lemon aioli | \$16 |
| Fish tacos (2), pickled red cabbage, chipotle mayo, tomato salsa | \$16 |
| Chef's cheese platter , lavosh, nuts, jam (<i>v, gf*</i>) | \$29 |
| Selection of cured meats , Turkish bread, pickles (<i>gf*</i>) | \$29 |

LARGE

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|---|-------------|
| Beer battered fish and chips , tartare sauce, lemon | \$25 |
| Amelia Park lamb chops , mint pea puree, jus, asparagus, onion (<i>gf</i>) | \$32 |
| Cheeseburger - <i>beef, burger sauce, cheese, lettuce, tomato.</i> | \$15 |
| Fried chicken burger - <i>chicken, aioli, cheese, lettuce, tomato</i> | \$18 |
| BBQ bacon cheeseburger - <i>beef, cheese, bacon, smokey bbq sauce, fried onion</i> | \$19 |

add Chips \$5, add Bacon \$3, add Beef Patty \$5

SWEET

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|---|-------------|
| Tiramisu | \$13 |
| Peanut Butter Whiskey Infused Creme Brulee | \$12 |

*df - dairy free, gf - gluten free, v - vegetarian, vg - vegan
* option available*

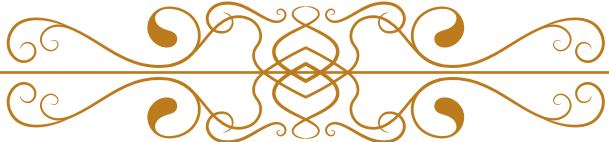


WINES BY THE GLASS

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|---|-------------|
| Emmalene Sparkling Pinot Noir Chardonnay | \$13 |
| Tesoro Prosecco | \$11 |
| South By South West Pinot Gris | \$15 |
| McHenry Hohnen Apiary Chardonnay | \$15 |
| Emmalene Sauvignon Blanc | \$13 |
| Hey Diddle Rose | \$13 |
| Konpiramaru Plonko Chilled Red | \$13 |
| Ad Hoc Shiraz | \$13 |
| Barton & Guestier Pinot Noir | \$13 |
| Chalk Hill Cabernet Sauvignon | \$14 |
| Fraser Gallop Ice Pressed Chardonnay | \$14 |
| Woody Nook Nooky Delight | \$13 |



All wines by the glass are \$10 during hygge hour 5-6pm.



FLAVOUR OF 2024: UBE



Island Dream

\$22

Ube cream liqueur, pandan milk-washed Bati white rum, le birlou apple and chestnut liqueur



Ube Pina Colada

\$24

El Dorado 12yo rum, ube cream liqueur, coconut liqueur, cream of coconut, pineapple juice, toasted coconut



Ube On The Rocks

\$19

Nothing but Ube Cream Liqueur and a big ice cube

But what is ube?

Ube is a purple yam originally from the Philippines. It's different to the regular purple sweet potato we have here. Ube tastes sweet, nutty and vanilla-y.

SIGNATURE COCKTAILS



Neapolitan Americano

20

Cacao-infused Dolin Rouge, strawberry-infused campari, vanilla liqueur, bourbon, soda



The Earl's Elixir

19

Earl grey infused Haiver gin, earl grey syrup, lemon, yuzu



Pineapple St Negroni

22

1919 Pineapple gin, davidson plum bitters, rose vermouth



Happy Strawberry Thyme

22

Thyme-infused El Tequileno reposado, cointreau, lime, strawberry



Spicy Watermelon Margarita

23

Chilli-infused El Tequileno reposado, watermelon liqueur, lime



Breakfast In Vietnam

22

Haiver vodka, dark cacao liqueur, Vietnamese coffee, condensed milk



Peanut Butter Jelly Time

21

Sheepdog whiskey, Chambord, lemon, raspberry, egg white



Kung Fu Pandan

20

Pandan milk-washed Bati white rum, pineapple, ginger



Black Sesame Old Fashioned

24

Black sesame infused Johnnie Walker Ruby, raspberry, palm sugar