

FOOD

Marinated olives (<i>v, vg, gf</i>)	\$9
Turkish bread, beetroot hummus, coconut cream, jalapeno corn (<i>v, vg, gf*</i>)	\$14
Chips, rosemary salt, aioli (<i>v</i>)	\$12
Tomato mozzarella arancini (3), harissa, ricotta (<i>v, gf</i>)	\$18
Cauliflower wings, vegan chipotle mayo (<i>v, vg, df</i>)	\$19
Cucumber salad, yoghurt sesame dressing, fresh herbs (<i>v, gf</i>)	\$15
Buttermilk popcorn chicken, chipotle mayo	\$18
Crispy squid, lemon aioli	\$16
Fish tacos (2), pickled red cabbage, chipotle mayo, 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
Beer battered fish and chips, tartare sauce, lemon	\$25
Amelia Park lamb rump, romesco sauce, purple carrot puree, pumpkin chilli gremolata (<i>gf</i>)	\$37
Scotch Fillet, chips, salad, peppercorn sauce	\$40
<i>add Garlic prawns \$7</i>	
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,</i> <i>fried onion</i>	\$19
<i>add Chips \$5, add Bacon \$3, add Beef Patty \$5</i>	

DESSERT

Chocolate torte, raspberry, mascarpone ice cream	\$14
Peanut butter whiskey infused creme brulee	\$12

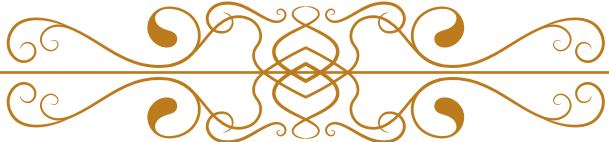
*df - dairy free, gf - gluten free, v - vegetarian, vg - vegan
* option available*



WINES BY THE GLASS

	GLS / BTL
Emmalene Sparkling Pinot Noir Chardonnay <i>(Adelaide Hills, SA)</i>	13 / 55
Petes Pure Prosecco <i>(Murray Darling, NSW)</i>	11 / 45
Emmalene Pinot Gris <i>(Adelaide Hills, SA)</i>	14 / 50
McHenry Hohnen Apiary Chardonnay <i>(Margaret River, WA)</i>	15 / 58
Emmalene Sauvignon Blanc <i>(Adelaide Hills, SA)</i>	13 / 48
Prometheus Rose <i>(Riverland, SA)</i>	13 / 48
Clandestine Shiraz <i>(McLaren Vale, SA)</i>	14 / 50
Barton & Guestier Pinot Noir <i>(France)</i>	13 / 48
Skigh Wines Coda Cabernet Sauvignon <i>(Margaret River, WA)</i>	14 / 50
Woody Nook Nooky Delight Fortified <i>(Margaret River, WA)</i>	13

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



SIGNATURE COCKTAILS

-  **Olive You Long Time:** *Bold, salty and savoury.* 22
Full Circle green olive gin, Oltremare blanco vermouth, brine
-  **Trinidad Sour:** *Aromatic, citrusy and sour.* 22
Angostura Bitters, rye, orgeat, lemon, lime
-  **The Earl's Elixir:** *Floral, citrusy and refreshing.* 20
Earl grey infused gin, earl grey syrup, lemon, yuzu
-  **Strawberry Yuzu Mezcal Negroni:** *Smoky, fruity and herbaceous.* 23
Aguas Mansas Mezcal, strawberry-infused Campari, yuzu vermouth
-  **Peachy Thyme Margarita:** *Fruity, herbaceous and citrusy.* 22
Thyme-infused reposado, Cointreau, lime, peach
-  **Spicy Watermelon Margarita:** *Spicy, sweet and refreshing.* 23
Chilli-infused blanco, watermelon liqueur, lime
-  **Pandan Daiquiri:** *Floral, sweet and tart.* 24
Bandoeng 22 pandan liqueur, pink rum, lime, calpico syrup
-  **Black Sesame Old Fashioned:** *Rich, sweet and nutty.* 24
Black sesame milk-washed Johnnie Walker Ruby, raspberry, palm sugar, walnut bitters

SIGNATURE COCKTAILS

that are on the sweeter side



Breakfast In Vietnam: *coffee, creamy and sweet.*

22

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



Peanut Butter Jelly Time: *nutty, fruity and sour.*

22

Sheepdog whiskey, Chambord, bourbon, lemon, raspberry



Ube Pina Colada: *tropical, creamy and sweet.*

24

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



Lemon Passionfruit Cheesecake: *citrusy, creamy and cakey.*

23

Chillo Limoncello, Licor 43, lemon, heavy cream, passionfruit, biscuit



Valencia Noir: *boozy, orange and chocolate.*

25

Hennessey VSOP, Grand Marnier, white creme de cacao, heavy cream, orange salt

CLASSIC COCKTAILS

	Aperol Spritz <i>Aperol, prosecco, soda, orange</i>	18
	Cosmopolitan <i>Haiver vodka, triple sec, cranberry, lime</i>	19
	Amaretto Sour <i>Disaronno Amaretto, bourbon, lemon, egg white</i>	20
	Margarita <i>El Tequileno blanco, cointreau, lime</i>	20
	Paloma <i>El Tequileno blanco, agave, grapefruit soda, lime</i>	20
	Naked and Famous <i>Mezcal, yellow chartreuse, aperol, lime</i>	20
	Negroni <i>Haiver gin, campari, sweet vermouth</i>	19
	Old Fashioned <i>Buffalo Trace bourbon, sugar, bitters</i>	20

*All classic cocktails are \$15 during hygge hour 5–6pm.
Other classic cocktails are available upon request.*

MOCKTAILS



Non Fashioned

16

Ovant Royal, demerara syrup, walnut bitters



Nah-garita

15

Lyres Agave Blanco, lime, agave, orange bitters



Spritz, But Not

15

Ovant Verve, cranberry, pineapple, watermelon, lime, grapefruit, soda

PACKAGED DRINKS

Rocky Ridge <i>Crisp</i>	3.4%	\$9
Two Bays Brewing <i>Gluten Free Pale Ale</i>	4.5%	\$14
Boston Brewing <i>Tingletop Ginger Beer (GF)</i>	3.5%	\$12
Cheeky Monkey <i>Ginger Beer</i>	5.8%	\$13
Gage Roads <i>Pinky's Sunset Apple Cider</i>	4.6%	\$12
Roleystone Brewing <i>Gold'n Pear Cider</i>	6.5%	\$13
VodkaPRO <i>Protein-infused Lime Seltzer</i> <i>for those post Jacob Ladder runs ;)</i>	3.5%	\$12
Garage Project <i>Tiny Hazy IPA</i>	<0.5%	\$9
Guinness <i>Draught 0.0 Stout</i>	<0.5%	\$10
Lyres <i>Amalfi Spritz</i>	<0.5%	\$9
Capi <i>Cola, Lemonade, Ginger Beer, Yuzu Soda</i>		\$6

Plus more fancy goodies in the fridge next to the bar.

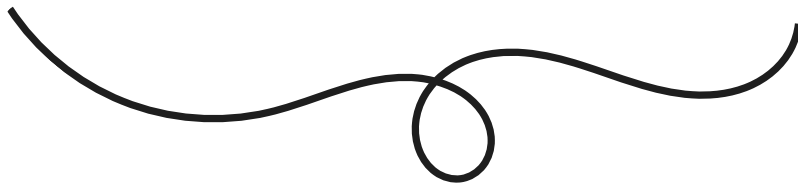


SPECIALS



TACO TUESDAYS

TWO FISH TACOS FOR \$10
MARGARITAS \$15



CHEESEBURGER WEDNESDAYS

CHEESEBURGER \$10
LARGE LAGER \$7

