

FOOD

Marinated olives (<i>v, vg, gf</i>)	9
Turkish bread , beetroot hummus, coconut cream, jalapeno corn (<i>v, vg, gf*</i>)	14
Chips , 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
Grilled haloumi , fig & chorizo jam, roasted hazelnuts	18
Cucumber salad , yoghurt sesame dressing, fresh herbs (<i>v, gf</i>)	15
House salad (<i>v, gf</i>)	12
Spiced caramel pork belly , green cabbage, apple, nam jim	19
Buttermilk popcorn chicken , chipotle mayo	18
Crispy squid , lemon aioli	16
Fish tacos (2), pickled red cabbage, chipotle mayo, salsa	16
Beer battered fish and chips , tartare sauce, lemon	25
Scotch fillet , chips, salad, peppercorn sauce	40
<i>add Garlic prawns</i>	7
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 to any burger</i>	5
Chocolate torte , raspberry, mascarpone ice cream (<i>gf</i>)	14
Peanut butter whiskey infused creme brulee (<i>gf</i>)	12


df - dairy free, gf - gluten free, v - vegetarian, vg - vegan

** option available*

WINES BY THE GLASS


	GLS / BTL
YVES Sparkling Pinot Noir Chardonnay <i>(Yarra Valley, VIC)</i>	13 / 52
Petes Pure Prosecco <i>(Murray Darling, NSW)</i>	13 / 50
Flowstone Moonmilk White Blend <i>(Margaret River, WA)</i>	13 / 50
Emmalene Chardonnay <i>(Adelaide Hills, SA)</i>	14 / 54
Galafrey Sauvignon Blanc <i>(Great Southern, WA)</i>	13 / 50
Konpira Maru Vino Del Plonko Chilled Red <i>(Margaret River, WA)</i>	13 / 50
Nikola Estate Shiraz <i>(Swan Valley, WA)</i>	13 / 50
Emmalene Pinot Noir <i>(Adelaide Hills, SA)</i>	14 / 54
Lange TSR Cabernet Sauvignon <i>(Frankland River, WA)</i>	13 / 50
Woody Nook Nooky Delight Fortified <i>(Margaret River, WA)</i>	13

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



WINES BY THE BOTTLE

	BTL
Emmalene Sparkling Pinot Noir Rose (<i>Adelaide Hills, SA</i>)	55
Piper Heidsieck Brut NV Champagne (<i>France</i>)	97
Charles Heidsieck Brut Reserve Champagne (<i>France</i>)	143
Dukes Single Vineyard Dry Rose (<i>Porongorup, WA</i>)	55
South By South West Fiori (<i>Marg. River, WA</i>)	50
Hahndorf Hill Gruner Veltliner (<i>Adelaide Hills, SA</i>)	59
Liquid Rock & Roll White Noise (<i>King Valley, VIC</i>)	52
Main & Cherry Auf Skins (<i>Adelaide Hills, SA</i>)	54
Holm Oak Arneis (<i>Tamar Valley, TAS</i>)	49
Wines Of Merritt Chenin Blanc (<i>Marg. River, WA</i>)	67
McHenry Hohnen Apiary Chardonnay (<i>Marg. River, WA</i>)	58
Fraser Gallop Pareterre Chardonnay (<i>Wilyabrup, WA</i>)	83
Soumah Hexham Pinot Noir (<i>Yarra Valley, VIC</i>)	69
Cirillo Vincent Grenache (<i>Adelaide Hills, SA</i>)	49
La Kooki Las Piedras Tempranillo (<i>Geographe, WA</i>)	71
Dirt Temple Eternal Optimistic Malbec (<i>Marg. River, WA</i>)	75
Main & Cherry Sangiovese (<i>McLaren Vale, SA</i>)	55
Woody Nook Cabernet Merlot (<i>Marg. River, WA</i>)	63
Duo Wines Syrah (<i>Marg. River, WA</i>)	52
McHenry Hohnen Hazels Syrah (<i>Marg. River, WA</i>)	67



SIGNATURE COCKTAILS

-  **Olive You Long Time:** *Bold, salty and savoury.* 22
Full Circle green olive gin, Oltremare blanco vermouth, brine
-  **Ube Pina Colada:** *Tropical, creamy and sweet.* 24
El Dorado 12yo rum, ube cream liqueur, cream of coconut, pineapple juice, toasted coconut flakes
-  **The Earl's Elixir:** *Floral, citrusy and refreshing.* 20
Earl grey infused gin, earl grey syrup, lemon, yuzu
-  **Valencia Noir:** *Boozy, orange and chocolate.* 25
Hennessy VSOP, Grand Marnier, white creme de cacao, heavy cream, orange salt
-  **The GRAND Margarita:** *Sweet, citrusy, very lush.* 38
Don Julio Rosado, Grand Marnier, lime, agave
-  **Heat Of The Moment:** *Spicy, sweet and refreshing.* 23
Chilli-infused blanco, coconut liqueur, strawberry, 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 Archie Rose Double Malt whisky, raspberry, palm sugar, walnut bitters

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</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

Ovant Royal, demerara syrup, walnut bitters

16



Scarlet Fizz

Four Pillars Bandwagon Bloody Shiraz, grenadine, orange, lime, soda

16



Afternoon Affair

Ovant Royal, lemon iced tea, lemon, cinnamon, dark soda


16



PACKAGED DRINKS

Boston Brewing <i>Tingletop Ginger Beer (GF)</i>	3.5%	13
Yallingup Cider Co. <i>Apple Cider</i>	4.9%	12
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 Draught <i>0.0 Stout</i>	<0.5%	10
Capi <i>Cola, Lemonade, Ginger Beer, Yuzu Soda</i>		6

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

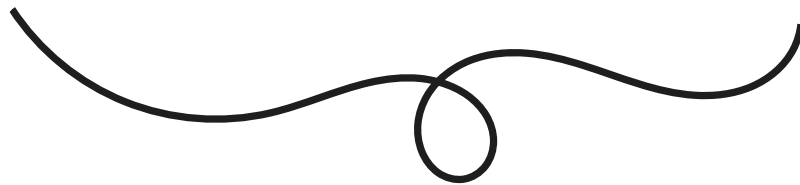


SPECIALS



**TACO
TUESDAYS**

TWO TACOS FOR \$10
MARGARITAS \$15



**CHEESEBURGER
WEDNESDAYS**

CHEESEBURGER \$10
LARGE LAGER \$7

