

NON ALCOHOLIC DRINKS

Homemade Lemon Lime Soda	\$12
Optional Bitters	
Seasonal Kombucha	\$12
Home Brewed Apple Kombucha	
Soda	\$5
Coke, Sprite, Ginger Ale, Tonic Water, Soda Water	

MOCKTAILS

Berrymazing!	\$16
Strawberry, Blueberry, Soda	
Definitely Not Whiskey Sour	\$16
Orange Juice, Sweet and Sour, Soda	
Sunset Firepit	\$16
Orange Juice, Pineapple Juice, Grenadine	
Flaming Apple	\$16
Apple Juice, Mint, Soda	

BEER

Lion Brewery Island Lager	HALF/FULL \$10/\$15
Brewed using Hallertau Blanc hops for a light pine & elderflower aroma	
Lion Brewery Straits Pale Ale	\$11/\$16
Fruity & dry golden tones with a tropical, aromatic hop profile	
Lion Brewery Steam Ale	\$11/\$16
Bubbly & Amber, strong citrus notes, pine flavours and a floral aroma	
Stone and Wood Pacific Ale	\$11/\$16
Cloudy & golden with a big fruity aroma and a refreshing finish.	

COCKTAILS

Classic Mojito	\$25
Mint, Lime, Kraken Spiced Black Rum and Soda	
Negroni	\$28
Gin Mare, Select Apertivo Liqueur, Sweet Vermouth	
Singapore Cocaine	\$28
Black Cow Vodka, Kahlua, Espresso	
Smoky Oak	\$28
Balvenie 12, Cinnamon Spice, Pineapple	
Flora Lia	\$30
Hendricks, Lemon Lime Juice, Cherry Liqueur, Ginger Ale	
The Gold Fashion	\$30
Lime Burners, Simple Syrup, Bitters	

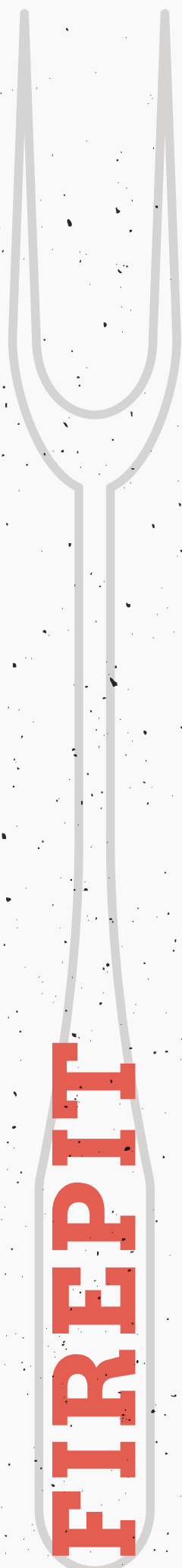
RED WINE

Cape Barren Flying Geese Shiraz Cabernet	CLS/BTL \$15/\$89
Medium bodied, high octane red that offers depth of flavour. Strong dark fruit characters finished with big lashings of mocha.	
Farm To Table Pinot Noir	\$15/\$89
Aromas of strawberry and cherry. The palate is bright and juicy with hints of ripen red fruit.	
Soul Grower Provident Shiraz	\$119
Full of dark berries and spice, this Shiraz combines the hallmark weight of the Barossa with elegance and grace.	
Jules Taylor Pinot Noir	\$119
Dark cherry, raspberry and plum combined with spicy oak notes.	

WHITE WINE

Jules Taylor Better Half Sauvignon Blanc	CLS/BTL \$14/\$75
Lively citrus on it's palate, generously layered with mouth-watering tropical fruit flavours of pineapple and guava.	
Pitchfork Chardonnay	\$14/\$75
Full of fresh peach and honeydew melon, the palate is sprightly and smooth with great length of flavour.	
Pike's Hills and Valley Riesling	\$89
Dry with floral characters, very aromatic and lightly fruity.	
Hay Shed Hill Chardonnay	\$109
Fresh white pear spectrum with citric elements and a beautiful texture.	
Jules Taylor Sauvignon Blanc	\$109
Juicy and dry with concentrated tropical fruit flavours of passionfruit and pineapple, complimented with fresh citrus notes.	

FIREPIT



BREAD

Sourdough	\$5
Greek Pizza	\$5

COLD CUTS

Chorizo	\$9
Parma Ham	\$9

STARTER

Peppers & Burrata Dip	\$8
add bread +\$4	
Exotic Cashew Pesto Dip (vegan)	\$8
add bread +\$4	
Vegan Summer Rolls (vegan)	\$10
rice paper, battered oyster mushroom, red peppers, vegan crispy tofu	
(optional Add Pork Jowl +\$4)	
Greek Salad	\$14
Olive, cucumber, french onion, chickpea, lemon dressing, feta	
Pickled Quail	\$14
pickled quail egg, fresh herb, cherry vinegar, beetroot juice	
Mini Mignon	\$14
mildura bacon wrap, cream cheese, sausage, cheddar cheese, onion & mix spices	
Sardinos	\$16
mini sardine, served with olive oil & fresh herb oil	
Roasted shrimp	\$18
12hr shrimp broth, smokey paprika, smoked dried pepper	
Calamari Cigars	\$22
stuffed parma ham squid	
Artichoke Flowers (vegan)	\$25
grilled artichoke, lemon juice, olive oil	

MAINS

Yabby Delight	\$26
smoked crayfish, thai herbs & spices, burnt lemon	
Squid Quinoa Salad	\$26
blackened salt & pepper squid head, quinoa salad, chickpea, mixed peppers, cucumber & mixed greens	
500° Salmon	\$28
charred salmon, black garlic, honey mirin glaze, sesame	
Rib of Fire	\$32
smoked short ribs, avo chimichurri, crispy fried onion	
Jacob's Ladder	\$34
perfect medium-rare Kidman 150 days grain-fed ribeye, olive oil & rosemary	
The Claw	\$34
smoked green pepper crab claw, thai basil, olive oil	
Portobello Steak (vegan)	\$18
grilled portobello mushroom, avo chimichurri, fresh avo	

DESSERT

Classic Tiramisu	\$12
espresso dipped ladyfinger biscuits, mascarpone & cocoa	
Woodfired Gluten Free Brownie	\$12
almond flour, peruvian dark chocolate & toasted walnuts	