

## cocktails

pimms original – pimms, lemonade, strawberries, orange, mint	13.00
aperol spritz – aperol, prosecco, soda orange	13.00
the g+t – gin, tonic, citrus	15.00
cosmopolitan – vodka, cointreau, lime, cranberry	15.00
pina colada – white rum, coconut, pineapple	15.00
margarita – tequila, cointreau, lime, salt	16.00
hurricane – dark rum, passion fruit, lemon, orange	16.00
whisky sour – whisky, lemon, sugar	17.00
day drinker – vodka, blackcurrant liqueur, lychee liqueur, lime, lemonade	17.00
espresso martini – vodka, kahlua, espresso	17.00

## beer + cider

balter XPA, QLD	10.00
brookvale union, ginger beer, NSW	10.00
corona extra, MEX	9.00
colonial brewing co. bertie apple cider, WA	9.00
balter captain sensible, QLD	8.00
carlton draught, VIC	7.00
carlton dry, VIC	7.00
great northern super crisp, QLD	7.00
melbourne bitter, VIC	6.00
carlton zero, VIC	5.00

## sparkling

bleasdale vineyards NV sparkling shiraz, Langhorne Creek, SA	11.00	38.00
brown brothers prosecco NV, King Valley, SA	11.00	38.00
chandon brut NV, Yarra Valley, VIC	14.00	45.00
moet & chandon imperial brut, Epernay, FR	99.00	

## white + rose

2019 bleasdale vineyards verdelho sauvignon blanc, Langhorne reek, SA	8.00	28.00
2019 bleasdale vineyards sauvignon blanc, Adelaide Hills, SA	10.00	37.00
2019 miners ridge chardonnay, Grampians, VIC	11.00	38.00
2018 best's great western, riesling, Great Western, VIC	11.00	38.00
2019 best's great western rose, Grampians, VIC	11.00	38.00
2018 best's great western, gentle blend, Great Western, VIC	14.00	59.00
2018 subrosa grampians viognier, Grampians, VIC	14.00	59.00

## red

2019 bleasdale vineyards shiraz grenache mourvedre, Langhorne Creek, SA	8.00	28.00
2018 bleasdale mulberry tree cabernet sauvignon, Langhorne Creek, SA	10.00	37.00
2018 grampians estate mafeking shiraz, Grampians, VIC	11.00	39.00
2020 black & ginger grenache nouveau, Great Western, VIC	12.50	49.00
2018 mount stapylton don shiraz, Grampians, VIC	13.00	51.00
2017 best's great western, pinot meunier pinot noir, Great Western, VIC	14.00	69.00

## non alcoholic

spice + tonic – seedlip spice, tonic, orange	10.00
spice + ginger – seedlip spice, dry ginger ale, orange	10.00
picnic smash – seedlip spice, pink grapefruit, jam, basil	10.00
cosmopolitan – seedlip grove, cranberry, lime, sugar	10.00
lemon lime bitters, soda lime bitters, soda squash, squash, raspberry, sparkling water	5.00
coke, coke zero, sprite, soda, tonic, dry ginger ale	3.50

### baa bites

deep fried chips, with green herb and garlic aioli	gf lf	8.00
steamed bao bun, filled with classic prawn cocktail filling	each	9.00
chilli salt chicken wing things, sour cream and chives		10.00
radish and sugar snap pea salad	gf lf	9.00

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### small plates

scallops with pig head poppers and cauliflower puree		23.00
roast baby cos lettuce, pepper, parsley and cream, with bread crouton		18.00
fennel, pear, oregano and remoulade dressed salad, crispy squid	lf	19.00
garlic and potato omelette topped with micro shoots and herb salad	gf lf	16.00
fired whole zucchini with indian spiced yoghurt sauce	gf	14.00

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### large plates

yukon gold potato and sage gnocchi, burnt butter, finished with pecorino shavings		26.00
smoky lamb backstrap, green herb and butter crushed new potatoes, fresh lemon and olive oil	gf	33.00
rib eye steak Diane, served with fired zucchini	gf	49.00
crispy skin fillet of salmon, locally grown pak choi, soy sauce cured summer cherry tomatoes and spring onions	lf	34.00
porterhouse steak with quality free range eggs and tomato chutney	gf lf	24.00

### closing plates

vanilla pod and summer berry chip ice cream	gf	15.00
salted dark chocolate and pumpkin tart, cold whipped cream		14.00
panna cotta, peach compote and puffed, sugared lentils	gf	14.00
victorian cheese board – four cheeses, crunchy sour dough, honey and fruit		24.00

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we apologise, dishes cannot be varied | we are dedicated to accommodating all allergies

