

cocktails

pimms original – pimms, lemonade, strawberries, orange, mint	13.00
spring + tonic – gin, tonic, grapefruit, thyme	15.00
cosmopolitan – vodka, cointreau, lime, cranberry	15.00
paloma – tequila, grapefruit, soda	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
2018 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
2017 best's great western, gentle blend, Great Western, VIC	12.50	49.00
2018 subrosa grampians viognier, Grampians, VIC	14.00	59.00

red

2018 bleasdale vineyards shiraz grenache mourvedre, Langhorne Creek, SA	8.00	28.00
2017 bleasdale mulberry tree cabernet sauvignon, Langhorne Creek, SA	10.00	37.00
2018 grampians estate mafeking shiraz, Grampians, VIC	11.00	39.00
2017 grampians estate grampians grenache, Grampians, 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
cosnopolitan – 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

red onion bhaji's, raita and mint dipping sauce		12.00
chips with flaky salt and chipotle mayonnaise	gf lf	8.00
southern fried chicken and steamed bao buns	each	7.00
steamed new season potato, butter and garden parsley	gf	10.00

small plates

beetroot cured salmon gravlax, house made pickles, crunchy bread	lf	18.00
steamed asparagus spears, hummus and olive oil with lemon	gf lf	14.00
grilled haloumi slab with watermelon, shallot and mint salad	gf	16.00
salad of matt's micro greens with rocket, finished with confit duck leg	gf lf	16.00
seared scallops on cauliflower paste with crumbled black pudding and radish shoots	gf	22.00

large plates

crispy skinned barramundi, warm chickpea and kale salad, finished with spring onions	gf	31.00
lamb lollipops with rosemary and parmesan seasoning, asparagus shards and mint sauce	gf lf	33.00
slow cooked, crispy skinned pork belly, smoky apple sauce and lentil ragout	gf	28.00
rib eye steak, finished on the flame, with garlic and green herb sauce	gf lf	41.00
buttered house made gnocchi, textured beetroot and garden peas		27.00

closing plates

victorian cheese board, crunch bread, wimmera honey and fruit		24.00
lemon cheesecake, ginger shortbread, served with candied lemon peel		13.00
chocolate mousse and spring berry millefeuille		14.00
mint and choc chip house made ice cream	gf	12.00

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

