

Tapas Menu

NIBBLES

Mixed Olives \$10

Warm citrus marinated Tuscan mix (VG,GF)

Melted Raclette Cheese \$14

w/ potatoes and house pickled vegetables (GF)
(add salami cubes \$6)

Triple Cooked Truffle Chips \$14

w/ black garlic aioli (VG,GF)

Crispy White Bait \$14

w/ lemon Myrtle and chilli sauce (GF)

MIDS

Classic Charcoal Sliders (3pc) \$17

Choice of pulled pork or marinated tofu with
slaw and chipotle (VG)

Beijing Style Bao Buns (3pc) \$17

Choice of duck, pork or tofu w/ fresh cucumber,
spring onions and daikon (VG)

Slow Cooked Pork Belly (3pc) \$18

w/ almond and garlic paste (GF)

**Large Handmade
Spring Rolls (3pc)** \$18

Asian Style Barra & prawn filling with Nahm jim

El Paso Tacos (3pc) \$18

w/ pico de galo and grilled corn
Choice of Marinated Beef Cheeks or
Avocado and Sweet Potato (V)

Charcuterie Board \$18

Cured meats, pickles, condiments, bread sticks

Gochujang Fried Chicken \$20

Korean style sticky bbq sauce with sesame
seeds (GF) Cauliflower option (VG,GF) \$18

MAINS

Paella \$38

Seafood & chorizo | Vegetarian option \$28

Lamb Shank \$36

w/ hummus, bread, lamb jus & roast potatoes

SIDES

Green Beans & Asparagus \$9

w/ toasted almonds

Jullien Salad \$9

w/ romaine lettuce and orange vinaigrette

Roasted Potatoes \$9

w/ rosemary and mushrooms

SWEETS

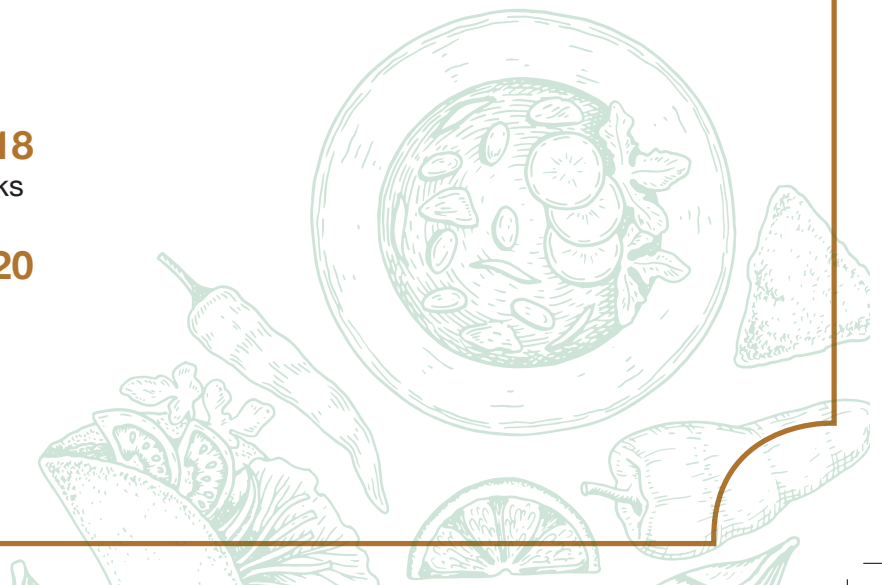
**Burnt Basque
Cheesecake Slice** \$14

w/ mixed berry compote

Porras Churro (6pc) \$12

w/ white and dark chocolate sauces

V - Vegetarian VG - Vegan GF - Gluten Free



Cocktail Menu

SIGNATURE

Butterscotch Espresso Martini \$21

Premium Vodka, Butterscotch Schnapps, Kahlua, Espresso, Gomme

Passionfruit Sour \$22

Premium Vodka, Fresh Lemon, Aromatic Bitters, Egg White
(Ask us about our vegan alternatives)

Chocolate Rum Old Fashioned \$22

Premium Rum, Coffee Liqueur, Chocolate Bitters, Gomme

Chilli Cuban \$22

Premium Dark Rum, Red Chilli, Passionfruit Syrup,
Fresh Mint, Fresh Lime, Ginger Ale

Hazelnut Hug \$23

Premium Bourbon, Frangelico, Honey Syrup, Roasted Sesame

Smoke and Rye Sour \$23

Premium Whiskey, Fresh Lemon, Rosemary Gomme, infused Rosemary Smoke

Pisco Sour \$24

Pisco, Fresh Lemon, Aromatic Bitters, Gomme, Egg White
(Ask us about our vegan alternative)

The Hurricane \$24

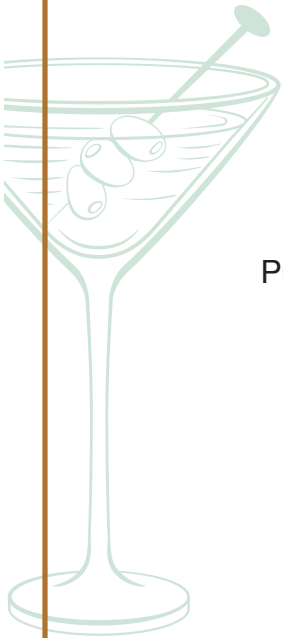
Premium Bourbon, Fresh Lemon, Peach Liqueur, Passionfruit Syrup

CLASSIC

Espresso Martini | Southside | Cosmopolitan | Clover Club
Old Fashioned | Martini | Negroni | Passionfruit Martini
Whiskey Sour | Margarita | Amaretto Sour | Mai Tai | Aperol Spritz

*Don't see a classic you like? Ask our friendly staff

We also have a wide range of great wines and beers.



Drinks

TAP BEER

Craftsman's Lager	10.5	13.5	27
Furphy Refreshing Ale	10.5	13.5	27
Furphy Crisp Lager	10.5	13.5	27
Byron Bay Lager	11	14	28
Stone & Wood Pacific Ale	11	14	28
Kosciuszko Pale Ale	11.5	14.5	29
Fixation IPA	11.5	14.5	29
Voodoo Ranger I PA	11.5	14.5	29

SCH | PINT | JUG

CIDERS & GINGER

Hills Apple Cider	10.5
Pipsqueak Apple Cider	11
Matsos Ginger Beer	12.5
NON-ALCOHOLIC	
Nort Refreshing Ale	9.5
Nort Pacific Ale	9.5
Heaps Normal XPA	10.5
Heaps Normal Lager	10.5

RED

Santa & D'Sas Merlot (King Valley)	10	40
Dust till Dawn Pinot Noir (Yarra Valley)	11	44
Moats Lane Cab Sauv (Mt Avoca)	11.5	44
Fossette Pinot Noir (Yarra Valley)	12	48
Fossette Shiraz (Heathcote)	12	48
Silence of te Lambs Shiraz	12.5	48

GL | BTL

WHITE

Fossette Pinot Grigio (King Valley)	10.5	42
A Fish Called Wonder Pinot Grigio (King Valley)	11	44
Post Card Sauvignon Blanc (King Valley)	11	42
Moats Lane Sauvignon Blanc (Mt Avoca)	11.5	46
Moats Lane Chardonnay (Mt Avoca)	11.5	46
Calm Before The Storm Chardonnay (Clare Valley)	12	48

GL | BTL

ROSE

Beautiful Mystery	11	42
Age Before Beauty	12	48

SPARKLING

Angel in the Room Prosecco	11	42
Prosecco Solletico	12	48

PREMIUM SPIRITS & CRAFT BEERS

Please see our wide selection at the bar or ask our friendly staff

