

Iced Drinks

Iced Chocolate | Iced Latte | Iced Mocha | Iced Americano | Iced Tea | Iced Chai

Add a scoop of ice cream

Add Whipping cream

Milkshakes

Classic

Banana | Chocolate | Espresso | Strawberry | Vanilla

Premium

Oreo Cookies & Cream | Mocha | Snickers | Kit Kat

Add an extra scoop of icecream for a thick shake

Freshly Squeezed Juice

Single Squeeze

Orange | Carrot | Apple | Pineapple | Watermelon

Port's Tropical Burst

Pawpaw & pineapple

Flu Fighter

Orange & pawpaw

Immuno Boost

Orange, lemon & ginger

Green Glow

Apple, cucumber & ginger

Turmeric Crush

Orange, carrot, pineapple, turmeric, ginger & lemon

Up Beet Blend

Beetroot, carrot, apple & ginger

All K13

K5

K5

K25

K30

K5

All K25

BEVERAGES

NON ALCOHOLIC

Coffee by Togoba

Espresso | Piccolo

Caffe Macchiato

Long Black

Double Espresso

Cappuccino | Flat White | Latte

Mocha | Hot Chocolate

Add extra Espresso Shot

Regular Large

K9

K10

K11 K12

K12

K12 K13

K13 K14

K4

Monin Coffee Syrup

All K4

Vanilla | Salted Caramel | Hazelnut | Almond

Tea

All K8

No. 1 Tea | Earl Grey | Peppermint | Chamomile | Green | English Breakfast | Lemon & Ginger

Your choice of full cream, skim, almond, soy or oat milk

Specialty Tea

All K10

Rainy Day Tea

Ginger, lemon grass, lime & PNG honey

Bottled Freshly Squeezed Orange Juice Available

500ml - K30

1L - K56

All menu items subject to seasonal & market availability

PORT

Smoothies

All K35

Strawberry Mango

Frozen strawberry & mango, carrots, your choice of milk & a touch of freshly squeezed lemon juice

Pineapple Turmeric

Pineapple, frozen banana, turmeric, ginger, choice of soy, almond or oat milk

Pina Colada

Frozen banana, kulau, pineapple & coconut milk

Watermelon Berry

Watermelon, raspberry & blueberry

Add vanilla or chocolate whey protein powder

K10

NON ALCOHOLIC

Super Smoothies

All K49

Blue Honolulu

Frozen banana & mango, natural yoghurt, tropical juice, Blue Spirulina Powder & ice

Choc Muscle Hustle

Oats, chocolate protein powder, chia seeds, frozen Banana, natural yoghurt, coconut milk & ice

Green Goddess

Frozen banana, pineapple, paw paw, fresh apple juice, Super Green Powder & ice

All Berry Bang

Frozen raspberries & strawberries, natural yoghurt, milk, Wild Black Goji Berry Powder & ice

Dark Delight

Frozen banana & blueberries, vanilla protein powder, coconut milk, Activated Charcoal Powder & ice

Peanut Butter Blast

Frozen banana, vanilla protein powder, peanut butter, dates, almond milk & ice

All menu items subject to seasonal & market availability

PORT

PORT Omelette *(D, E, P)*

3 eggs with your choice of fillings & sourdough toast:
Ham | Cheese | Tomato | Onion | Chilli | Capsicum | Mushroom |
Sauteed aupa

K40

Eggs Your Way *(V, E)*

Buttered sourdough toast

K32

Eggs Benedict *(E, P)*

2 poached eggs, ham, house made hollandaise, dukkah spice &
sauteed aupa on a toasted English muffin

K40

Shakshuka *(D, E, P)*

2 eggs baked in sauteed tomato with chorizo sausage, red onion,
cumin, paprika, feta & sourdough toast

K40

Breakfast Burger *(D, E, P)*

Brioche bun, fried egg, hash brown, cheese, tomato salsa, chorizo
sausage, avocado & BBQ sauce

K40

Smoked Salmon Breakfast Wrap *(D, S)*

Smoked salmon, cream cheese, capers, Spanish onion, avocado,
watercress & balsamic reduction in a fresh tortilla

K45

Extra Sides

Bacon | Hash brown | Tomato | Sourdough toast | Sauteed aupa |
Sauteed onion & Rosemary mushrooms | PORT's signature sausage

K12

Smoked salmon

K15

BREAKFAST

PORT's Bircher Muesli *(V, D)*

K30

Rolled oats soaked overnight in apple juice & coconut cream, with chia
& pumpkin seed, honey & cinnamon topped with yoghurt & berries

Toast *(V, VG)*

K14

2 pieces of toasted sourdough or fruit toast served with butter & your
choice of spread

HCT Croissant *(D, P)*

K25

Toasted croissant with grilled leg ham, sliced tomato, cheddar cheese
& spicy tomato relish

French Toast *(V, D, E, N)*

K40

Fried brown sugar, cinnamon & egg brioche with toasted coconut,
banana, maple syrup, crushed galip nuts & vanilla ice cream

Market Fruit Plate *(V, D)*

K35

Seasonal local fruits, raspberry coulis & home-made yoghurt

Continental Plate *(V, D)*

K37

Yoghurt & berry pot, freshly sliced seasonal fruit, croissant & toasted
sourdough

Highlander Breakfast *(E, P)*

K59

2 eggs cooked your way, hash brown, PORT's signature sausage,
minute steak, bacon, baked beans, sauteed aupa & sourdough toast

V - VEGETARIAN
VG - VEGAN

D - CONTAINS DAIRY
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GF - GLUTEN FREE
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All menu items subject to seasonal & market availability
Breakfast is served from 6:30AM to 10:30AM

PORT

SALADS

Coconut Noodle Salad *(V, E, GF)*

K35

Fresh julienne coconut "noodles", tomato, cucumber, pawpaw, red onion, mint, coriander & chilli pesto with toasted black sesame

Add Grilled chicken **K10**

Add Prawns **K20**

Caesar Salad *(E, P, S)*

K35

Bacon, croutons, lettuce, anchovies, caesar dressing, grana Padano parmesan cheese & poached egg

Add Grilled chicken **K10**

Add Prawns **K20**

Smoked Chicken Salad

K45

Smoked chicken breast, cherry tomato, red pepper, julienne cucumber, Spanish onion, coral lettuce, brie, balsamic vinaigrette

Salt & Pepper Calamari Salad

K45

Crispy calamari, salad leaves, cherry tomato, capsicum, white quinoa, shredded carrot, sweetcorn kernels, lemon & herb dressing

Melanesian Poke Bowl *(N, S)*

K50

Yellowfin tuna marinated in lime & coconut with brown rice, avocado, quinoa, shredded cucumber & carrot, toasted galip nut & spiced aioli

Salmon Nicoise Salad *(E, S)*

K50

Smoked salmon, salad leaves, blanched snake beans, southern Highlands potato, capers, tomato, olives & soft-boiled egg

LUNCH & DINNER

HOUSE MADE PASTA *(all our pasta is made fresh daily inhouse)*

Fettuccine ai Fungi *(V, D, E)*

K50

Fettuccine with mushroom, black truffle oil, fresh basil, Spanish onion, garlic cream & shaved parmesan

Chicken Fettuccine *(D, E)*

K55

Fettuccini with marinated chicken fillet, red pepper, Spanish onion, olive oil, basil pesto & shaved parmesan

Pulled Brisket Pappardelle

K60

Slow roasted pulled beef brisket in a rich red wine, tomato & thyme sauce, tossed through pappardelle, red pepper, sauteed aupa & parmesan

Lobster Pappardelle *(S)*

K65

Pappardelle with lobster tail, garlic, Spanish onion, aupa, chilli, brown butter & parmesan

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Lunch & Dinner is served from 11AM till late

PORT

THE GRILL

Choose your grill

Half Roasted Chicken *(GF)* **K70**

Pork Cutlet 350g *(GF, P)* **K75**

Eye Fillet 250g *(GF)* **K120**

Scotch Fillet 350g *(GF)* **K125**

T-bone 400g *(GF)* **K150**

Choose one side

Garden salad | Mashed potatoes | Roast carrots & toasted hazelnuts |
Buttered vegetables | Sautéed aubergine & garlic | Rice | Fries |
Battered onion rings

Add Extra Side **K15**

Choose your sauce

Red wine jus | Pepper sauce | Mushroom sauce | Truffle aioli |
Clarified butter & lemon

Add Extra Sauce **K5**

MAINS

Chicken & Porcini Mushroom Risotto **K57**

Marinated chicken breast, sautéed mushrooms, onion, garlic, green peas,
parmesan & cracked black pepper

Pumpkin & Fetta Arancini **K58**

Roast pumpkin & feta fried risotto balls served on a bed of tomato &
mushroom ragout, watercress & a drizzle of black truffle oil

Chimichurri Chicken Breast **K62**

Grilled chimichurri marinated chicken breast with confit garlic mash,
cumin spiced roast pumpkin & red pepper, fresh watercress

Coconut & Ginger Red Emperor Fillet *(GF, S)* **K65**

Pan fried red emperor fillet served with a warm pumpkin & green
bean salad, & coconut, turmeric & ginger broth

Twice Cooked Pork Belly **K75**

Anise & chilli braised pork belly with taro & kaukau fries, apple slaw &
hoisin jus

Atlantic Salmon Fillet *(D, N, S)* **K85**

Brioche & galip nut crust, organic pumpkin puree, market vegetable
medley, lemon cream

Grilled Lobster Tail *(S)* **K85**

Chargrilled lobster tail basted in garlic butter served with garden
salad, jacket potatoes, gremolata & fresh lemon

Charred New Zealand Lamb Rack *(D, GF)* **K135**

Confit garlic mash, wilted market greens, blistered cherry tomatoes &
red wine jus

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Roast Red Pepper & Cumin Soup *(D)* **K35**

Natural yoghurt & toasted sourdough

Vegetarian Nachos *(V)* **K45**

Tomato & red kidney bean chilli, sweetcorn, coriander, mozzarella, sour cream & salsa

Add Ground Beef **K10**

Fish & Chips *(S)* **K60**

SP battered barramundi fillets, petite balsamic salad, homemade tartare & fries

Chicken Parmigiana *(D)* **K60**

Panko crumbed chicken breast with Napoli sauce & grilled mozzarella, with creamy mashed potato & buttered market vegetables or fries & garden salad

Sides **K15**

Garden salad | Mashed potatoes | Roast carrots & toasted galip nuts | Buttered vegetables | Sauteed aibika & garlic | Rice | Fries | Battered onion rings

FAVOURITES

PORT Burger *(D)* **K50**

Charred beef patty, onion, pickles, double cheese, ketchup, american mustard in a sesame seed bun, served with fries

Add Extra Patty **K15**

Grilled Chicken Burger *(D)* **K52**

Marinated chicken breast, cheese, grilled pineapple, lettuce, tomato, onion, mayo, in a sesame seed bun, served with fries

Barramundi Burger *(D, S)* **K60**

Battered barramundi fillet, tangy coleslaw, tartare sauce on a sesame seed bun served with fries & lemon

Falafel Sandwich *(D)* **K50**

Home made falafel patty, sliced tomato, spanish onion, cheese, lettuce & tzatziki sauce on toasted Turkish bread served with fries

Club Sandwich *(D, E, P)* **K50**

Toasted bread, shaved chicken breast, cheddar cheese, grilled bacon, fried egg, lettuce tomato & house made mayonnaise served with fries

Steak Sandwich *(D)* **K60**

Char-grilled Ramu beef eye fillet, balsamic onions, cheddar cheese, mayo, BBQ sauce, lettuce, tomato on toasted Turkish bread served with fries

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SMALL PLATES

Chargrilled Corn *(V, D, GF)*

Harissa butter, parmesan & coriander

Onion Rings *(V, E)*

Garlic aioli

French Fries *(V)*

Chicken salt & tomato sauce

Warm Marinated Olives

Balsamic sourdough toast

Honey, Soy & Sesame Chicken Bites

Homemade sweet chilli sauce

Salt & Pepper Calamari

Sweet chilli sauce

Porcini Mushroom & Green Pea Arancini

Spicy tomato sauce

Dips & Bread *(V, D, N)*

Basil & aupa pesto, roast eggplant & garlic dip with olive oil & balsamic
toasted Turkish bread

Grilled Garlic & Mint Lamb Kofta

Tzatziki dip

Coconut Crumbed Prawns *(S)*

Lemon & Marie Rose sauce

Lamb Cutlets

Minted tzatziki sauce & green pea puree

Half Dozen Oysters *(S)*

Your choice of natural, mornay or Kilpatrick

K20

K20

K20

K25

K30

K35

K35

K40

K40

K45

K55

K80

SHARE PLATES

BIG PLATES

PORT's Half Meter Sausage *(E, P)*

K120

A half meter of Port's signature pork sausage with sage, chili, fennel & lemon, served with toasted Turkish bread, herbed French fries, sauerkraut, pickled red onion, pickled cucumbers, confit garlic aioli, lettuce, sliced tomato & balsamic onions

Wings

K100

Spicy buffalo chicken wings, herb & garlic bread, creamy kaukau & potato salad, sriracha mayo & ranch dressing

Sticky Pork Ribs *(D, P)*

K120

Hoisin & BBQ glazed pork ribs, apple slaw, char-grilled buttered corn, duck fat chips & onion rings

Meat Lovers *(P)*

K160

Selection of BBQ pork ribs, buffalo chicken wings, PORT's signature sausage, lamb cutlets, salad & fries with BBQ, tomato & aioli sauce

Seafood *(E, S)*

K160

Oysters Kilpatrick, mussels mornay, king prawns, coconut & aibika mud crab, smoked salmon, barramundi bites with lemon, tartare sauce & hand cut chips

Cheese *(V, D, N)*

K80

Cheddar, blue & brie cheese, crumbled feta, bread, water crackers, lavosh, dried fruits & nuts

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Share Plates are served from 11AM till late

PORT

DESSERT WINES *(Sweet & Sticky)*

Penfolds Club Reserve

South East, Australia

Glass

K25

Bottle

K220

Innocent Bystander Moscato

Yarra Valley, Australia

K28

K138

De Bartoli Noble One Botrytis Semillon

Riverina, Australia

K153

DESSERTS

PORT Sundae

K35

Chocolate & vanilla gelato, crushed cookies, meringue bites, berry compote & salted caramel sauce

Queen Emma Chocolate Mousse *(D, E, N)*

K35

Queen Emma dark chocolate, raspberry coulis, chocolate & cinnamon granola

Chocolate Brownie Skillet *(E, N)*

K35

Freshly baked chocolate brownie served hot with vanilla ice-cream

Baked Croissant & Nutella Bread Pudding *(N)*

K35

Candied galip nuts & warm crème anglaise

Silky Creme Brulee

K35

Biscotti & berry compote

Market Fruit Plate

K35

Seasonal local fruits, raspberry coulis & vanilla bean ice cream

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Desserts are served from 11:00AM till late

PORT

NON ALCOHOLIC

Soft Drinks

Pure PNG Water	K8
Coke Coke No Sugar Fanta Orange Fanta Pineapple Sprite Solo Ginger Ale Soda Water Tonic Water	K10
Bundaberg Ginger Beer	K19
Heineken Zero Beer	K19
Lemon Lime Bitters	K20
San Pellegrino Sparkling Water 200ml	K20

SmoothiesAll K35

Strawberry Mango Frozen strawberry & mango, carrots, your choice of milk & a touch of freshly squeezed lemon juice	
Pineapple Turmeric Pineapple, frozen banana, turmeric, ginger, choice of soy, almond or oat milk	
Pina Colada Frozen banana, kulau, pineapple & coconut milk	
Watermelon Berry Watermelon, raspberry & blueberry	
Add vanilla or chocolate whey protein powder	K10

Super SmoothiesAll K49

Blue Honolulu Frozen banana & mango, natural yoghurt, tropical juice, Blue Spirulina Powder & ice	
Choc Muscle Hustle Oats, chocolate protein powder, chia seeds, frozen Banana, natural yoghurt, coconut milk & ice	
Green Goddess Frozen banana, pineapple, paw paw, fresh apple juice, super green powder & ice	
All Berry Bang Frozen raspberries & strawberries, natural yoghurt, milk, wild black goji berry powder & ice	
Dark Delight Frozen banana & blueberries, vanilla protein powder, coconut milk, activated charcoal powder & ice	
Peanut Butter Blast Frozen banana, vanilla protein powder, peanut butter, dates, almond milk & ice	

BEVERAGES

NON ALCOHOLIC

Coffee by Togoba	Regular	Large
Espresso Piccolo	K9	
Caffe Macchiato	K10	
Long Black	K11	K12
Double Espresso	K12	
Cappuccino Flat White Latte	K12	K13
Mocha Hot Chocolate	K13	K14
Add extra Espresso Shot	K4	

Monin Coffee SyrupAll K4

Vanilla Salted Caramel Hazelnut Almond	
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TeaAll K8

No. 1 Tea Earl Grey Peppermint Chamomile Green English Breakfast Lemon & Ginger	
Your choice of full cream, skim, almond, soy or oat milk	

Specialty TeaAll K10

Rainy Day Tea Ginger, lemon grass, lime & PNG honey	
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Iced DrinksAll K13

Iced Chocolate Iced Latte Iced Mocha Iced Americano Iced Tea Iced Chai	
Add a scoop of ice cream	K5
Add Whipping cream	K5

Milkshakes

Classic Banana Chocolate Espresso Strawberry Vanilla	K25
Premium Oreo Cookies & Cream Mocha Snickers Kit Kat	K30
Add an extra scoop of icecream for a thick shake	K5

All menu items subject to seasonal & market availability

BEERS

Imported

Summer Bright

Heineken

James Squire Ginger Beer

James Squire 150 Lashes Pale Ale

Corona

Peroni

Local

Pacific Beer Pale Ale

SP Green

SP Brown

Pacific Beer Lager

Pacific Beer Pilsner

SP Export

SP Ice

Ciders

Golden Apple Strongbow

Red Berries Strongbow

5 Seeds Crisp

Kopparberg Rose

Draught

SP Lager

SP Export

Can

Bottle

K23

K24

K28

K30

K36

K36

K17

K17

K18

K18

K18

K18

K19

K19

K21

K21

K22

K25

K25

K38

K42

Glass

Jug

K18

K66

K21

K92

NON ALCOHOLIC

Freshly Squeezed Juice

Single Squeeze

Orange | Carrot | Apple | Pineapple | Watermelon

Port's Tropical Burst

Pawpaw & pineapple

Flu Fighter

Orange & pawpaw

Immuno Boost

Orange, lemon & ginger

Green Glow

Apple, cucumber & ginger

Turmeric Crush

Orange, carrot, pineapple, turmeric, ginger & lemon

Up Beet Blend

Beetroot, carrot, apple & ginger

Mocktails

Shirley Temple

Grenadine, ginger ale & lemon-lime soda

Pineapple Crush

Pineapple, kulau, lime juice & mint

Sunset

Orange juice, watermelon juice, lemon juice, mint & sprite

Virgin Mango Margarita

Mango, kulau & lime juice

Garden Mojito

Seedlip Garden, simple syrup, lime juice & mint leaves

Light & Breezy

Seedlip Grove & ginger beer

Napa Napa

Lemon juice, orange juice, pineapple juice, sparkling water & Grenadine

All K25

K20

K30

K30

K30

K30

K33

K33

Bottled Freshly Squeezed Orange Juice Available
500ml - K30
1L - K56

All menu items subject to seasonal & market availability

PORT

COCKTAILS

Rum

PNG Colada **K28**
Kulau juice, kulau flesh, fresh pineapple juice & Malibu

Miami Vice **K57**
Barcardi, strawberry, lime juice, simple syrup, cream of coconut & pineapple juice

Classics

Moscow Mule **K30**
Vodka, ginger beer, lemon-lime & ginger

Cosmopolitan **K32**
Vodka, Triple Sec, cranberry juice & lime juice

American **K38**
Martini Roso, Campari & soda

Long Island Ice Tea **K47**
Vodka, gin, rum, tequila, Triple Sec, sour mix & cola

French 75 **K52**
Gin, lemon juice, Prosecco & sugar syrup

Favourites

Negroni **K35**
Campari, gin & your choice of sweet or dry Vermouth

Margarita **K35**
Your choice of classic, strawberry, mango or coconut

Gin-spresso Martini **K35**
Our twist of the classic featuring Malfy Gin original & Mr. Black Cold Brew Coffee Liqueur

Ume Mojito **K38**
Umeshu, brown sugar, fresh mint, fresh lime & soda

Aperol Spritz **K38**
Aperol, Prosecco & soda water

COCKTAILS

Spritz

Negroni Sbagliato **K30**
Campari, Sweet Vermouth & Prosecco

Limoncello **K35**
Malfy Origanale Gin, Limoncello, Prosecco & soda water

St Germain **K59**
St. Germain Elderflower, Prosecco & soda water

Gin

Gin Sour **K35**
Gin, lemon, sugar syrup, egg white & bitters

Passionfruit Collins **K35**
Passionfruit, gin, lemon juice & soda

Dim Dim Vivila **K35**
Gin, Triple sec, lemon juice & egg white

Bloody Tonic **K42**
Four Pillars Bloody Shiraz Gin, tonic & a dash of Grenadine

Vodka

Pink Lemonade **K35**
Vodka, lime juice, cranberry juice & Malibu

French Martini **K38**
Chambord, vodka & pineapple juice

Whiskey

Whiskey Rebellion **K35**
Whiskey, Pimm's, lemon & sugar syrup

Ana's Whiskey Squash **K35**
Whiskey, pineapple juice & lemon squash

All menu items subject to seasonal & market availability

PORT

SPIRITS & LIQUORS					SPIRITS & LIQUORS				
Liquors	Glass	Scotch Whiskey	Glass	Vodka	Glass	Bourbon	Glass		
Suntory Midori Melon	K22	Ballantines	K28	Smirnoff Red	K25	Wild Turkey 80 Proof	K25		
Frangelico	K22	Johnny Walker Red Label	K32	Absolut Blue	K28	Jack Daniels Old No. 7	K30		
Tia Maria	K22	Chivas Regal 12 Year Old	K35	Belvedere	K30	Makers Mark	K30		
Kahlua	K22	Johnny Walker Double Black Label	K36	Ciroc	K35	Jim Beam White label	K32		
Campari Aperitif	K24	Johnny Walker Black Label	K36	Grey Goose Essences Watermelon & Basil	K35	Bulleit	K35		
Baileys Irish Cream	K25	Johnny Walker Blue Label	K115	Grey Goose Essences Strawberry & Lemongrass	K35	Rum			
Galliano Sambuca White	K25			Grey Goose Original	K36	Malibu	K22		
Southern Comfort	K26	Single Malt Whiskey	Glass			Bundaberg	K25		
Limoncello	K32	Laphroaig Four Oak	K35	Gin		Barcardi	K29		
Grand Marnier	K35	Aberfeldy 12 Year Old	K35	Beefeater	K30	Barcardi Dark Rum	K30		
		Glenlivet Nadura	K38	Bombay Sapphire	K30	Mount Gay	K30		
		Dalwhinnie 15 Year Old	K40	Tanqueray London Dry	K32	Angostura 1919	K35		
		Ard beg 10 Year Old	K42	Malfy Italy Con: Originale Limone Rosa Arancia	K32	Tequila			
		Talisker 10 Year Old	K45	Suntory Roku	K35	Jose Cuervo Especial	K30		
		Balvenie 12 Year Old	K45	Tanqueray No. 10	K35	1800 Coconut Tequila	K35		
		Craigganmore 12 Year Old	K48	Applewood	K35	Silver Patron	K42		
		OBAN 14 Year Old	K48	Hendricks	K35	Brandy			
		Lagavulin 16 Year Old	K52	Ink	K35	Hennessy VSOP Cognac	K45		
				MGC Melbourne Dry	K39	Irish Whiskey			
				Four Pillars Bloody Shiraz	K39	Jameson	K30		
				Archie Rose	K42	Japanese Whiskey			
						Akashi	K45		

WINES					
Aromatics & Blends	Glass	Bottle	Shiraz	Glass	Bottle
Strange Day Pinot Gris Fyshwick, Australia	K25	K120	Strange Day Fyshwick, Australia	K25	K120
5 Masks Semillon		K145	5 Masks Australia	K30	K145
Sauvignon Blanc Australia			Taylors Estate Clare Valley, South Australia		K172
Mr. Mick, Rose Clare Valey, Australia		K155	St Hallets Gamekeeper Barossa, South Australia		K247
Devils Corner Pinot Gris Tasmania, Australia		K165	d'Arenberg Dead Arm McLaren Vale, Australia		K415
Wither Hills Early Light Rose Marlborough, New Zealand	K35	K166			
d'Arenberg The Custodian Grenache McLaren Vale, Australia		K172	Cabernet Sauvignon		
Wyndham Bin 999 Merlot Southeastern Australia		K185	Strange Day Fyshwick, Australia	K25	K120
Teusner The Empress Riesling Eden Valley, Australia		K195	5 Masks Australia		K145
d'Arenberg The Laughing Magpie, Shiraz Viognier McLaren Vale, Australia		K230	Penfolds Koonunga Hill South Australia		K198
			St Hallett Gamekeeper Barossa, South Australia		K247
Penfolds Bin 389 Cabernet Shiraz South Australia		K699	d'Arenberg The Coppermine Road McLaren Vale, Australia		K388

WINES					
Chardonnay	Glass	Bottle	Sparkling & Champagne	Glass	Bottle
Innocent Bystander Yarra Valley, Australia		K215	De Bortoli Emri Pink Moscato (Piccolo) Riverina, Australia		K52
			De Bortoli King Valley Prosecco (Piccolo) King Valley, Australia		K55
Sauvignon Blanc			De Bortoli Emri Pink Moscato Riverina, Australia		K120
Strange Day Fyshwick, Australia	K25	K120	Tempus Two Silver Series Chardonnay Pinot Noir South Australia	K26	K145
Tempus Two Silver Series Southeastern Australia	K30	K145	De Bortoli Prosecco Rose King Valley, Australia		K158
Wither Hills Early Light Marlborough, New Zealand		K166	Cielo, Prosecco Spumante Brut Italy		K186
Squealing Pig Marlborough, New Zealand		K210	Villa Teresa Prosecco Veneto, Italy		K199
Mount Riley Marlborough, New Zealand		K220	Moet & Chandon, Champagne France		K525
			Veuve Clicquot Brut (Magnum) Reims, France		K1200
Pinot Noir					
Wither Hills Marlborough, New Zealand		K195			
Oyster Bay Marlborough, New Zealand		K225			

All menu items subject to seasonal & market availability

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