BAR & KITCHEN

All prices include GST. Credit card payments incur a 1.9% surcharge. 15% surcharge applies on public holidays This is a cashless venue, and we accept most debit and credit cards

July 25 Edition

LUNCH MENU

ENTREE

Soup of the day \$15

Chargrilled sourdough with chef's selection of two dips (V) \$15

Creamy pumpkin risotto balls coated in panko crumbs, served with passata sage sauce (V/GF) **\$15**

Charred broccoli and edamame salad with sesame miso dressing (V) \$15

\$39 MAIN COURSE

Include a glass of house wine, beer or soft drinks

Potato gnocchi with portobello mushrooms tossed in truffle cream sauce

with baby spinach and shaved Parmigiano Reggiano (V)

Pan seared chicken with smoky chorizo, baby potato and zucchini and romesco sauce (GF/DF)

Grass fed rump steak (200g) with seasonal vegetable and red wine jus (GF)

Catch of the day with lemon cheek, seasonal vegetable and chimichurri sauce (GF/DF)

Nam Jim and coconut dressed cooked prawn with Thai herb salad (GF/DF)

SIDES

Fries with sea salt flake and aioli (DF/V) **\$10** Creamed potato with butter and sea salt (GF/V) **\$10** Steamed broccolini with macadamia nut (GF/DF/VG) **\$10** Classic garden salad (GF/DF/VG) **\$10**

DESSERT

White chocolate strawberry cheesecake with berry compote and thick cream (v) **\$20** Roasted banana date pudding, sticky toffee sauce and vanilla bean ice-cream (v) **\$20** Seasonal fresh fruit platter (VG/GF/DF) **\$20**

(V) Vegetarian (VG) Vegan (GF) Gluten Free (DF) Dairy Free Please note menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Please speak with a member of our team before placing your order, should you have any allergies or dietary requirements.

LIGHT MEALS

TRUFFLE PARMESAN FRIES

Crunchy fries tossed with truffle oil, grated Parmesan, and fresh

herbs

\$14

PORK GYOZA DUMPLINGS (5 PCS) (DF)

Steamed Japanese dumplings filled with seasoned pork, served with soy-sesame dipping sauce \$18

SWEET POTATO CROQUETTES (GF/V)

Crispy golden sweet potato croquettes with Beetroot pesto \$18

PUMPKIN & SAGE ARANCINI (GF)

Creamy pumpkin risotto balls coated in panko crumbs and served with passata and sage \$20

SHARING OPTIONS

KOREAN FRIED CHICKEN BITES (DF)

Crispy chicken pieces glazed with spicy gochujang sauce, garnished with sesame and spring onions \$25

VEGETARIAN MEZZE PLATTER (V)

A selection of marinated olives, two dips, grilled sourdough, pickled vegetables and feta cheese stuffed baby bell pepper \$29

CHEESE PLATTER (V)

Assortment of local and international cheeses with dried fruits, nuts, quince paste, and crackers \$32

CHARCUTERIE BOARD (DF)

A premium selection of cured meats, grilled sour dough, pickles, and marinated olives \$34

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SUBSTANTIAL

CLUB SANDWICH

Chicken, grilled bacon, fried egg, cos lettuce, tomato and chips \$34

WAGYU BEEF BURGER

Brioche bun, American cheese, tomato relish, dill pickles and chips \$34

BEER BATTERED QUEENSLAND BARRAMUNDI (DF)

Tartare sauce, garden salad and chips

\$37

DESSERT

TRIPLE CHOCOLATE BROWNIE (V)

Served with hot fudge sauce, vanilla bean ice cream \$20

STRAWBERRY WHITE CHOCOLATE CHEESECAKE (V)

Served with coastal berry compote, Thick Cream \$20

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SIGNATURE COCKTAILS

ALTOS AGAVE SOUR Tequila, Lime Juice, Agave Syrup, Aquafaba, bitters	27
LYCHEE WONDERLAND White Rum, Lychee Liquor, Lime Juice, Simple Syrup	27
BE PASSION Vodka, Lychee liquor, Passion Fruit Puree, Simple Syrup, Apple Juice, Aquafaba	27
RASPBERRY GIN SOUR Gin, Framboise, Lemon Juice, Simple Syrup, Aquafaba	27
MELON PARADISE Midori, Malibu, Pineapple Juice, Lemon Juice	27
SKY LEMONTINI Limoncello, Simply Syrup, Lemon Juice, Blue Curacao, Aquafaba	27
CITRUS DROP MARTINI Vodka, Cointreau, Simple Syrup, Lemon Juice with Sugar rim	27



DESSERT COCKTAILS

FRENCH NUTCRACKER Cognac, White Cacao, Frangelico, Cream	24
TOBLERONE Baileys, Frangelico, Kahlua, Cream	24
MUD SLIDES Vodka, Baileys, Kahlua, Cream	24

CLASSIC COCKTAILS

MARTINI

A sophisticated and timeless cocktail made with gin or vodka and dry vermouth, garnished with either a lemon twist or olive

NEGRONI

A strong, bitter cocktail made with Beefeater gin, Campari, and sweet vermouth. A very sophisticated and well-balanced drink

OLD FASHIONED

A timeless cocktail made with bourbon or rye whiskey, sugar cube, bitters, and a twist of citrus peel. It's simple, but full of character

ESPRESSO MARTINI

A great pick-me-up, combining vodka, coffee liqueur, fresh espresso and simple syrup. Perfect if you need to wake up and party

MARGARITA

A bright and zesty mix of tequila, lime juice, and orange liqueur. It's got a perfect balance of sour and salty, especially with salted rim

WHISKEY SOUR

Made with whiskey, lemon juice, and simple syrup, with aqua faba created the white top for extra smoothness and dashes of bitter

DAIQUIRI

A simple yet elegant drink with rum, lime juice, and sugar syrup. When made fresh, it's a lovely balance of sweet and tart

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24

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WINE SELECTIONS

SPARKLING Borgo San Pietro Asolo Prosecco Jansz Premium Brut NV Jansz Rose NV Chandon Brut NV	Region Veneto Piper Rivers Piper Rivers Yarra Valley	Glass 15 18 17	Bottle 75 85 85 80
CHAMPAGNE Pommery Brut Veuve Clicquot NV Ruinart Blanc de Blanc Dom Perignon	Reims Reims Reims Epernay	26	160 160 200 460
WHITE Jim Barry Lodge Hill Riesling Nautilus Sauvignon Blanc Vasse Felix Filius Chardonnay La Maschera Pinot Grigio Opawa Pinot Gris	Clare Valley Marlborough Margaret River Limestone Coast Marlborough	15 16 16 15 15	70 75 75 70 70
<mark>ROSÉ</mark> Rockford Alicante Bouchet Rose Domaine De Triennes Rose	Barossa Valley Provence	17 16	75 70
RED Palliser Estate Pencarrow Pinot Noir Bremerton Coulthard Cabernet Sauvignon Langmeil Shiraz Hentley Farm Villan & Vixen Grenache	Martinborough Langhorne Creek Barossa Valley Barossa Valley Adalaida Hilla	17 17 18 16	85 80 80 70
Heirloom Vineyard Tempranillo FORTIFIED WINE Penfold Grandfather Tawny Galway Pipe 12YO Grand Tawny	Adelaide Hills Barossa Valley Multi-Regional	17 21 12	75

BEER

ON TAPS Stone & Wood Pacific Ale, NSW XXXX Gold Lager, QLD Byron Bay Lager, NSW Heineken, Netherlands	Schooner 12.5 12.5 12.5 12.5 12.5
LOCAL SELECTION Crown Lager, NSW James Boag's Premium Lager, TAS Hahn Superdry Lager, NSW Coopers Sparkling Ale, SA XXXX Gold, QLD XXXX Bitter, QLD James Boag's Premium Light, TAS	Bottle 11 11 11 10 10 10 9
CRAFT James Squire 150 Lashes Pale Ale, NSW Burleigh Twisted Palm Tropical Pale Ale, QLD Burleigh Bighead No Carb Beer Lager, QLD Little Creature Rogers Amber Ale, WA	11 10.5 11 10
INTERNATIONAL Kirin, Japan Guinness, Ireland Corona, Mexico Peroni, Italy	12 14 11 11
CIDERS Rekorderlig Wild Berries Cider, Sweden The Hills Pear Cider, SA 5 Seeds Cloudy Apple Cider, NSW	14.5 11.5 11.5

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Pint 15.5 15.5 15.5 15.5

WHISKY

HIGHLANDS	
Arberlour A'bunadh	18
Arberlour 12YO	15
Oban 14YO	17
Dalwhinnie 15YO	15
Glenmorangie 10YO	13
Glenmorangie Quinta Ruban 14YO	17
Glenmorangie Nectar D'or 12YO	18

ISLAY & ISLAND

Talisker 10YO	17
Ardberg 10YO	16
Bruichladdich Islay Barley	18
Lagavulin 16YO	23
Laphroaig 10YO	16
Highland Park 10YO	13
Highland Park 12YO	16
Highland Park Valkyrie	19
Highland Park 18YO	26

LOWLAND

Auchentoshan 12YO	15
Auchentoshan Three Wood	18
Glenkinchie 12YO	17

SPEYSIDE

The Glenlivet 12YO	15
The Glenlivet 15YO	17
The Glenlivet 18YO	20
Longmorn 14	15
Glenfiddich 12YO	13
Glenfiddich 15YO	17
Glenfiddich 18YO	20
Cragganmore	15

JAPANESEHibiki Harmony28Yamazaki28

WHISKY

AMERICAN, IRISH, CANADIAN & BLENDED

Basil Hayden's, USA	14
Jack Daniel's Black Label, USA	13
Jim Beam Small Batch, USA	13
Maker's Mark, USA	12
Wild Turkey 101, USA	15
Wild Turkey Rye, USA	13
Woodford Reserve, USA	14
Jameson, Ireland	12
Redbreast, Ireland	16
Canadian Club, Canada	13
Chivas Regal 12YO, Scotland	12
Chivas Regal 18YO, Scotland	21
Chivas Regal 25YO, Scotland	49
Chivas Regal Ultis, Scotland	36
Royal Salute 21YO, Scotland	39
Johnnie Walker Black Label, Scotland	13
Johnnie Walker Blue Label, Scotland	33

RUM & CACHAÇA

Bundaberg Blender's Edition, Australia	15
Mt Gay Black Barrel, Barbados	15
Mt Gay Eclipse, Barbados	13
Gosling's Black Seal, Bermuda	13
Gosling's 151 Proof, Bermuda	15
Malibu, Caribbean	12
Havana Club 3YO, Cuba	12
Havana Club Especial, Cuba	12
Havana Club 7YO, Cuba 13	14
Plantation Pineapple Rum, France	15
Ron Zacapa 23YO Centenaro, Guatemala	17
Appleton Estate, Jamaica	13
Bacardi, Puerto Rico	12
Kraken, Trinidad and Tobago	13
Sailor Jerry, USA	13



VODKA

Cîroc, France	13
Fair, France	14
Grey Goose, France	15
Haku, Japan	13
Belvedere, Poland	13
Zubrowka, Poland	12
Absolut Elyx, Sweden	14
Absolut, Sweden	12

GIN

Diviners Apparition, Australia	14
Diviners Outlier, Australia	14
Ink, Australia	16
Beefeater 24, England	14
Beefeater Pink, England	12
Beefeater, England	12
Bombay Sapphire, England	13
Martin Miller's Reform, England	16
Plymouth Sloe Gin, England	13
Plymouth, England	12
Tanqueray No.10, England	14
William Chase, England	15
Monkey 47, Germany	15
Malfy Originale/con Limone/Rosa/con Arancia, Italy	13
Roku, Japan	13
Hendricks, Scotland	15
The Botanist, Scotland	16
Gin Mare, Spain	15

TEQUILA

17
15
13
15
13
14
20
13

COGNAC

Martell VS, France	12
Martell VSOP, France	14
Martell Blue Swift, France	17
Martell XO, France	35
Martell Cordon Bleu, France	29
Hennessy XO, France	35
Hennessy Paradis, France	149

APERITIF & DIGESTIVE

Pimms, England	10
Chartreuse, France	11
Cointreau, France	12
Lillet Blanc, France	12
Pernod, France	10
Ricard, Italy	10
Aperol, Italy	11
Averna Amaro, Italy	11
Braulio, Italy	12
Campari, Italy	13
Disaronno, Italy	12
Fernet Branca, Italy	10
Drambuie, Scotland	10

LIQUEUR

Bailey's Irish Cream, Ireland	11
Chambord, France	11
Frangelico, Italy	11
Galliano Black Sambuca, Italy	11
Galliano Vanilla Liqueur, Italy	11
Galliano White Sambuca, Italy	11
Grand Marnier, France	11
Kahlua, Mexico	11
Licor43, Spain	11
Midori, Japan	11
Southern Comfort, USA	11
Tia Maria, Jamaica	11

NON-ALCOHOLIC DRINKS			
STILL & SPARKLING WATER StrangeLove Still Sparkling 350ml StrangeLove Still Sparkling 750ml	6 10		
SOFT DRINKS Pepsi Pepsi Max Solo Lemonade Lemon Lime Bitters Bundaberg Ginger Beer Pink Lemonade Red Bull Red Bull No Sugar	6 6 6 6		
FRUIT JUICE Orange Cranberry Apple Pineapple Tomato	7		
FRESHLY SQUEEZED JUICE Apple Orange Pineapple Watermelon Carrot Celery Beetroot Ginger	12		
MOCKTAILS Fruity Punch – Raspberry, Orange & Pineapples Tropical Island – Passion Fruit, Lychee, Orange & Pineapple Golden Lush – Mango, Coconut, Pineapple		15 15 15	
SELECTION OF DILMAH TEAS English Breakfast Earl Grey Organic Green Moroccan mint Camomile Ginger Honey Mint		Pot 6	
CAMPOS ESPRESSO COFFEE Cappuccino Flat White Latte Mocha Espresso Double Espresso Short Macchiato Long Macchiato Long Black Hot Chocolate Chai Latte Dirty Chai Latte	Cup 6 6 6 6 6 6	Mug 7 7 7 7 7 7 7 7	
Iced Latte Iced Long Black Iced Coffee Iced Chocolate		8 10	
ALTERNATIVE MILK/ SYRUP ADDON: Lactose Free Almond Oat Soy Caramel Vanilla Hazelnut		0.5 0.5	

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Decaf

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