

menu

starters

spicy nut mix	6.5
marinated olives	7.5
dips & vege sticks <i>with warm flatbread & tortilla chips</i>	13.5
vegetarian nachos	12
halloumi sliders <i>with fig chutney & cos lettuce</i>	15
eggplant chips <i>with aioli</i>	13
cabinet fishcakes <i>with smoky paprika aioli</i>	14.5
teriyaki beef skewers	12
panfried chorizo <i>with warm olives</i>	12.5
cabinet popcorn chicken	13.5

flatbreads

cajun chicken, mango, red onion, aioli	19
mushroom, blue cheese & spinach	
tomato, bocconcini, spinach & salsa verde	
tuna melt with gerkins & aioli	
moroccan lamb, feta, peas & raita	
chorizo, olives, feta & basil	

\$10 flatbreads

Wednesdays
6-8 pm

sides

cos lettuce & parmesan salad	9
fries with ketchup	

sweet

mini chocolate fondue w/ croissants, strawberries & marshmallows	12
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cheese

9 (each)

50g portion of local cheese with
lavosh & quince paste

Berry's Creek Mossvale blue
Yarra Valley goats' cheese
Heidi raclette
L'Artisan triple cream brie

~ Available at all times ~

cocktails

champagne

13

"The L Word"
cointreau, cranberry, bubbles

Tickle Me Tommy
midori, pineapple, bubbles

Pouring Rayne
zubrowka, apple, bubbles

not so sweet

18.5

Mint Diamond
maker's mark, cointreau, lemon, mint

Rum Ron
sailor jerry, grand manier, passionfruit

Rosé Sangria \$10

martinis

18.5

Mrs. Money Penny
vodka, aperol, blood orange, elderflower

Razoloz
42 below feijoa, green apple, lime

Boozin' Susan
carriel vodka, licor 43, apple

The Josie Joe
zubrowka, beefeater, gingerbread, lemon, pepper

Uptown Pete
cafe patron, amaretto sour

Mr. Wright – Right
zubrowka, st. germain, lychee, lemon

Sayaka Swing
hendricks, lemoncello, cucumber, ginger

Hot 'n Creasey
tequila, peach, lime, chilli

bar jars

19.5

Murphy's Law
vodka, aguavero, passionfruit, lemon

Friends of Amity
jack daniels, ginger, orange, lime

Michelle's Moment
pisco, peach, lime, chambord, cranberry

M.S.O Mule
montenegro, dark rum, mint, lime

Shaun Roberts
pimms, sloe gin, fresh fruit, ginger

Loosey Lucy
st. germain, gin, strawberries

**Margarita Monday
\$10 All Day**

wine

sparkling

Habitat Brut Cuvée <i>Australia</i>	8/40
Sancol Prosecco <i>Italy</i>	10/48
G.H. Mumm <i>France</i>	95

red

Port Phillip 'Piccolo' Pinot Noir <i>Mornington Peninsula</i>	11/53
Hinton Pinot Noir <i>NZ</i>	11.5/55
Woodpark Sangiovese <i>King Valley</i>	10/48
Three Dark Horses Grenache <i>Mclaren Vale</i>	10/48
Geoff Merrill Merlot <i>Mclaren Vale</i>	9.5/45
Howard Park Cab Sauv <i>Margaret River</i>	10.5/50
Hugo Shiraz <i>Mclaren Vale</i>	10.5/50

white

Leeuwin Est 'Art Series' Riesling <i>Margaret River</i>	10/48
First Drop Arneis <i>Adelaide Hills</i>	9/43
Friuli Pinot Grigio <i>Italy</i>	9.5/45
Rob Dolan Pinot Gris <i>Yarra Valley</i>	10/48
Jones Road Sauv Blanc <i>Mornington Peninsula</i>	9.5/45
Seresin Estate Sauv Blanc <i>NZ</i>	10.5/50
Fire Gully Chardonnay <i>Margaret River</i>	11/53
Sam Miranda Chardonnay <i>King Valley</i>	10/48

sticky

Rob Dolan Late Harvest Sauv <i>Yarra Valley</i>	10/40
Pedro Ximenez <i>Spain</i>	11/40

beer & cider

Orion Draught <i>Japan</i>	6
Furphy <i>Geelong</i>	8
Asahi <i>Japan</i>	9
Stone & Wood Pacific Ale <i>Byron Bay</i>	9
Kaiju Krush Tropical Pale Ale <i>Melb</i>	10.5
Blue Moon Wheat Ale <i>USA</i>	9
Two Birds' Sunset Ale <i>Melb</i>	10
Mornington Peninsula IPA	10
4 Pines Stout <i>Manly</i>	10
Pipsqueak Apple Cider <i>WA</i>	9

rosé

Sascha Licine "SLS" Rosé <i>France</i>	11/53
Pretty Boy Rosé <i>Riverland</i>	10/48