

starters

sweet chilli soy crisps	6
marinated olives	7.5
dips & vege sticks <i>with warm flatbread & tortilla chips</i>	14.5
charred corn cobs <i>with vegan paprika mayo</i>	14
fried halloumi pieces <i>with lemon</i>	15
eggplant chips <i>with aioli</i>	14
cabinet fishcakes <i>with smoky paprika aioli</i>	15.5
pulled beef sliders <i>with pickles and mustard</i>	16
garlic & chilli prawns <i>with cherry tomatoes</i>	14.5
jalapeno poppers	14

flatbreads

bbq chicken, red onion & aioli
mushroom, blue cheese & spinach
hummus, roasted eggplants, artichoke, & red peppers
chilli prawns with feta & spring onion
pulled beef, salsa verde, spinach & feta
salami, olives, feta & basil

19

~ Wednesdays ~
\$10 flatbreads
12pm – 8pm

sides

cos lettuce & feta salad
fries with ketchup

9

sweet

mini chocolate fondue w/ croissant, strawberries & marshmallows
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14

cheese

9.5 (each)

50g portion of local cheese with
lavosh & quince paste

Berry's Creek Mossvale blue
Yarra Valley goats' cheese
English aged cheddar
Will Studd Savarin brie

~ Available at all times ~

goblets

19.5

Strazzeri
gin, st. germain, chai tea

EK 407
campari, rum, lime, pineapple

She Said Youssef
gin, orgeat, lemon sour

champagne cocktails 14

Art Department
blood orange liqueur, bubbles, olives

Lisa's Leisure
black berry liqueur, bubbles, cherries

Vish Fizz
campari, pomegranate liqueur, bubbles

martinis

19

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

Rozoloz
42 below feijoa, green apple, lime

Boozin' Susan
carriel vodka, licor 43, apple

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

Johan's Java Jive
montenegro, limoncello, lime, mint

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

Sayaka Swing
hendricks, limoncello, cucumber, ginger

ROSE SANGRIA \$12

bar jars

19.5

Murphy's Law
vodka, agavero, 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

APEROL SPRITZERS
~ Sun & Mon ~ \$10

sparkling

Habitat Brut Cuvée <i>Vic</i>	9/43
Woodpark Prosecco <i>King Valley</i>	11/53
G.H. Mumm <i>France</i>	95

white

Vickery Riesling <i>Eden Valley</i>	12/58
Sidewood Pinot Blanc <i>Adelaide Hills</i>	11/53
Villa Locatelli Pinot Grigio <i>Italy</i>	11/53
A T Richardson Pinot Gris <i>Grampians</i>	11/53
Momo Sauv Blanc <i>NZ</i>	12/58
Boat O'Craigo Sauv Blanc <i>Yarra Valley</i>	11/53
Woodpark Chardonnay <i>King Valley</i>	13/62

rosé

Sascha Licine "SLS" Rosé <i>France</i>	13/62
Port Phillip Rosé <i>Port Phillip</i>	12/58

red

Mt. Duneed Pinot Noir <i>Yarra Valley</i>	11/53
Howard Vineyard Cab Franc * <i>chilled</i> <i>Adelaide Hills</i>	11/53
Rob Dolan Temp Blend <i>Yarra Valley</i>	12/58
Sam Miranda Barbera <i>King Valley</i>	13/62
Three Dark Horses Grenache <i>Mclaren Vale</i>	11/53
Geoff Merrill Cab Sauv <i>Mclaren Vale</i>	11/53
Teusner Shiraz <i>Barossa Valley</i>	11/53

sticky

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

beer & cider

Furphy <i>Geelong</i>	7
Asahi <i>Japan</i>	9.5
Stone & Wood Pacific Ale <i>Byron Bay</i>	9.5
Venom Pale Ale <i>Victoria</i>	9.5
Blue Moon Wheat Ale <i>USA</i>	10
Two Birds Sunset Ale <i>Melbourne</i>	11
4 Pines Stout <i>Manly</i>	10
Stomping Ground IPA <i>USA</i>	11
Young Henry Cloudy Apple Cider <i>WA</i>	9.5