

## starters

sweet chilli soy crisps	6
marinated olives	7.5
dips & vege sticks <i>with warm flatbread &amp; tortilla chips</i>	13.5
vegetarian nachos	14
halloumi sliders <i>with fig chutney &amp; cos lettuce</i>	15
eggplant chips <i>with aioli</i>	13
cabinet fishcakes <i>with smoky paprika aioli</i>	14.5
beef meatballs <i>in rich napoli sauce</i>	12.5
panfried chorizo <i>with warm olives</i>	12.5
cabinet popcorn chicken	13.5

## flatbreads 19

bbq chicken, red onion & aioli
mushroom, blue cheese & spinach
roast pumpkin, hummus & red onion
salmon, capers & cream cheese
moroccan lamb, salsa verde, spinach & feta
chorizo, olives, feta & basil

### \$10 flatbreads

Wednesdays  
12pm – 8 pm

## sides 9

cos lettuce & parmesan salad
fries with ketchup

## sweet 12

mini chocolate fondue w/ croissants, strawberries & marshmallows
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## cheese 9.5 (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 ~

## winter whiskies

Kilchoman 15  
*smoke, bark, peat & butterscotch*

Starward 13  
*rich caramel, chocolate & wood*

Nikka 16.5  
*spicy cinnamon, vanilla, toffee, oak*

**Whiskey Flight \$22**

## not so sweet 18.5

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

Rum Ron  
*sailor jerry, grand manier, passionfruit*

**Mulled Wine \$12**

## martinis 18.5

Mrs. Moneypenny  
*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*

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**

## sparkling

Habitat Brut Cuvée <i>Australia</i>	9/43
Val D'Oca Prosecco <i>Italy</i>	11/53
G.H. Mumm <i>France</i>	95

## red

Mt. Duneed Pinot Noir <i>Yarra Valley</i>	11/53
Matriarch & Rogue Tempranillo <i>Clare Valley</i>	12/58
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>	10/48
Howard Park Cab Sauv <i>Mclaren Vale</i>	11/53
Hugo Shiraz <i>Mclaren Vale</i>	11/53

## white

Leeuwin Est 'Art Series' Riesling <i>Margaret River</i>	10/48
First Drop Arneis <i>Adelaide Hills</i>	9/43
Lana Pinot Grigio <i>King Valley</i>	9.5/45
Momo Pinot Gris <i>Marlborough</i>	10/48
Seresin Estate Sauv Blanc <i>NZ</i>	10.5/50
Jones Road Chardonnay <i>Mornington Peninsula</i>	11/53

## sticky

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

## rosé

Sascha Licine "SLS" Rosé <i>France</i>	11/53
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## 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
Sample Pale Ale <i>Melbourne</i>	9
Blue Moon Wheat Ale <i>USA</i>	9.5
Two Birds Sunset Ale <i>Melbourne</i>	10
Hop Bazooka IPA <i>Victoria</i>	11
4 Pines Stout <i>Manly</i>	10
Pipsqueak Apple Cider <i>WA</i>	9