

## starters

sweet chilli soy crisps	6
marinated olives	7.5
dips & vege sticks <i>with warm flatbread &amp; tortilla chips</i>	14.5
spicy sweetcorn & black bean tacos (v)	14
halloumi sliders <i>with fig chutney &amp; cos lettuce</i>	15.5
eggplant chips <i>with aioli</i>	14
cabinet fishcakes <i>with smoky paprika aioli</i>	15.5
beef meatballs <i>with feta &amp; toasted sourdough</i>	17.5
garlic & chilli prawn <i>with cherry tomatoes</i>	14.5
cabinet popcorn chicken	14.5

## flatbreads

bbq chicken, red onion & aioli	19
mushroom, blue cheese & spinach	
roast pumpkin, hummus & red onion (v)	
chilli prawns with feta & spring onion	
pulled beef, salsa verde, spinach & feta	
salami, olives, feta & basil	

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

## sides

cos lettuce & feta salad	9
fries with ketchup	

## sweet

mini chocolate fondue w/ croissant, strawberries & marshmallows	12
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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*  
*Will Studd Savarin brie*

~ Available at all times ~

## **goblets**

**19.5**

Strazzeri  
*gin, st. germain, chai tea*

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EK 407  
*campari, rum, lime, pineapple*

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Sure Leigh Mad Leigh  
*sloe gin, hendricks, ginger*

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## **winter whisk(e)y**

Westward Single Malt *Portland* 15

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Glenborradale 8 yr *Scotland* 15

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Berry Bro's & Rudd Sherry Cask 13  
*London*

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Auchentoshan Three Wood 14.5  
*Scotland*

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## **martinis**

**19**

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

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Rozoloz  
*42 below feijoa, green apple, lime*

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Boozin' Susan  
*carriel vodka, licor 43, apple*

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

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

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Mr. Wright - Right  
*zubrowka, st. germain, lychee, lemon*

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Sayaka Swing  
*hendricks, limoncello, cucumber, ginger*

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**WHISKY FLIGHT \$23**

## **bar jars**

**19.5**

Murphy's Law  
*vodka, agavero, passionfruit, lemon*

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Friends of Amity  
*jack daniels, ginger, orange, lime*

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

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

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Shaun Roberts  
*pimms, sloe gin, fresh fruit, ginger*

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Loosey Lucy  
*st. germain, gin, strawberries*

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**\$12 MULLED WINE**  
**~ 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

Leeuwin Est 'Art Series' Riesling <i>Margaret River</i>	12/58
Sidewood Pinot Blanc <i>Adelaide Hills</i>	11/53
Villa Locatelli Pinot Grigio <i>Italy</i>	11/53
Seresin Estate Pinot Gris <i>NZ</i>	10.5/51
Momo Sauv Blanc <i>NZ</i>	12/58
Woodpark Chardonnay <i>King Valley</i>	12/58

## rosé

Sascha Licine "SLS" Rosé <i>France</i>	12/58
Port Phillip Rosé <i>Port Phillip</i>	11/53

## red

Mt. Duneed Pinot Noir <i>Yarra Valley</i>	11/53
Rob Dolan Tempranillo <i>Yarra Valley</i>	12/58
Sam Miranda Barbera <i>King Valley</i>	12/58
Three Dark Horses Grenache <i>Mclaren Vale</i>	11/53
Howard Park Cab Sauv <i>Margaret River</i>	11/53
Teusner Shiraz <i>Barossa Valley</i>	11/53
Wild Duck Creek Shiraz Malbec <i>Heathcote</i>	12/58

## 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