

# MENU

## Starters

Spicy nut mix or lemon pepper cashews	6.50
Marinated olives	7.50
Cabinet Lobster Rolls (x2)	17.50
Dips with crunchy vege sticks, warm flatbread & tortilla chips	13
Zucchini & parmesan fritters on smokey relish	13
Panfried saganaki with lemon	12
Eggplant chips w aioli	12.50
Tandoori chicken skewers	12
Chorizo, mexican beans & tortilla chips	16
Prawn tacos with crunchy coleslaw & salsa	14.50

## Flatbreads

Chicken 'club' with crispy bacon, cos & aioli	19
Sauteed mushroom, goats cheese & gremolata	
Tomato, bocconcini, spinach & salsa verde	
Garlic prawn, bocconcini & chilli	
Chorizo, olives, feta, basil & chilli	
Moroccan lamb, feta, peas & raita	

\$10 Flatbreads Wednesday  
nights 6pm-8pm

## Sides

Cos & parmesan salad	9
Fries with ketchup	

## Sweet

Mini chocolate fondue with strawberries marshmallows & croissant	12
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## Cheese

50 gm per portion served with lavosh & quince paste	9
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- Berry's creek Mossvale Blue

- Yarra Valley goats cheese

- Heidi Raclette

- L'Artisan triple cream brie

(available at all times)

## COCKTAILS

### Champagne Cocktails 13

#### Royal Rayne

Apricot Brandy, bubbles, orange

#### Becks Bubbles

Chambord, bubbles, cherry

#### Olive Joey

Aperol, bubbles, olives

### Bar jars 19

#### Murphy's Law

Vodka, aguavero, passionfruit & lemon

#### Friends of Amity

Jack Daniels, ginger, orange & lime

#### Michelle's Moment

Pisco, peach, lime, chambord & cranberry

#### Singaporean

Havana blanca, midori, lemongrass & mint

#### Shaun Roberts

Pimms, Sloe Gin, ginger & fresh fruit

#### Mind the GAP!

St Germaine, Cachaça, lime, mint & ginger beer

### Martinis 18

#### Mrs Moneypenny

Vodka, Aperol, blood orange, elderflower

#### Rozoloz

42 Below feijoa, green apple, lime

#### Boozin' Susan

Van Gough apple, Drambuie, elderflower & lemon

#### Cue Josie Joe

Zubrówka, Beefeater, gingerbread, lemon & pepper

#### Rafaelle Royale

Campari, Cointreau & pinot noir sour

#### Mr Wright - Right

Zubrówka, St Germain, lychee & lemon

#### Sayaka Swing

Hendricks, lemoncello, cucumber & ginger

#### Mahalo Megan

1800 coconut tequila, Cointreau, fresh lime

### Not so sweet 18

#### Sub Jude

Rye whiskey, Apricot Brandy, orange

#### Rum Ron

Sailor Jerry, Grand Manier, passionfruit

#### Mint Diamond

Makers Mark, Cointreau, lemon, mint

Rose Sangria \$11

# DRINK

## Sparkling

NV Habitat brut cuvéé	Australia	8/40
NV Sancol Presecco	Italy	10/48
NV G.H Mumm	France	95

## Sticky

Rob Dolan late harvest sauv	Yarra Valley	10/40
Pedro Ximenez	Spain	11
Fonseca Waterloo edition port	Portugal	68

## Rosé

Sascha Licine ("SLS") Rosé	France	10/48
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## White

Leewin "Art Series" Riesling	Margaret River	10/48
First Drop Arneis	Adelaide Hills	9/43
Friuli Pinot Grigio	Italy	9.50/45
Martin Zahn Pinot Gris	France	10/48
Jones Road Sauv Blanc	Mornington Peninsula	9.50/45
Seresin Estate Sauv Blanc	NZ	10.50/50
MVO Chardonnay	Adelaide Hills	10.50/50
Fire Gully Chardonnay	Margaret River	11/53

## Red

Port Phillip 'picollo' Pinot Noir	Peninsula	11/53
Hinton Pinot Noir	NZ	11.50/55
Woodpark Sangiovese	King Valley	9.50/45
Three Dark Horses Grenache	Mclaren Vale	10/48
Geoff Merrill Merlot	Mclaren Vale	9.50/45
Howard Park Cab Sauv	Mclaren Vale	10.50/50
Mt Langi Ghiran "Hollows" Shiraz	Grampians	11/53