

## cocktails

### champagne

13

Royal Rayne

*apricot brandy, bubbles, orange*

Becks Bubbles

*chambord, bubbles, cherry*

Olive Joey

*aperol, bubbles, olives*

### not so sweet

18

Sub Jude

*rye whiskey, apricot brandy, orange*

Rum Ron

*sailor jerry, grand manier, passionfruit*

Mint Diamond

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

### martinis

18

Mrs. Money Penny

*vodka, aperol, blood orange, elderflower*

Razoloz

*42 below feijoa, green apple, lime*

Boozin' Susan

*van gough apple, drambuie, elderflower, lemon*

Cue Josie Joe

*zubrowka, beefeater, gingerbread, lemon, pepper*

Rafaelle Royal

*campari, cointreau, pinot noir sour*

Mr. Wright – Right

*zubrowka, st. germain, lychee, lemon*

Sayaka Swing

*hendricks, lemoncello, cucumber, ginger*

Mahalo Megan

*1800 coconut tequila, cointreau, fresh lime*

### 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, fresh fruit, ginger*

Mind the GAP!

*st. germain, cachaça, lime, mint, ginger beer*

## menu

### starters

spicy nut mix or lemon pepper cashews	6.5
marinated olives	7.5
dips & vege sticks <i>with warm flatbread &amp; tortilla chips</i>	13.5
pan fried saganaki <i>with lemon</i>	12
halloumi sliders <i>with fig chutney &amp; cos lettuce</i>	14
eggplant chips <i>with aioli</i>	12.5
cabinet fishcakes <i>with smoky paprika aioli</i>	14.5
tandoori chicken skewers <i>with raita</i>	12
panfried chorizo <i>with warm olives</i>	12.5
meatballs in a rich napoli sauce with parmesan	16

### flatbreads

chicken 'club' wth crispy bacon cos & aioli	19
mushroom, blue cheese & spinach	
tomato, bocconcini spinach & salsa verde	
smoked slamon, pear, parmesan & salsa verde	
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	9
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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 ~

# wine

## sparkling

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

## 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
Martin Zahn Pinot Gris <i>France</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

## 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>	9.5/45
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
Mt. Langi Ghiran 'Hollows' Shiraz <i>Grampians</i>	11/53
Hugo Shiraz <i>Mclaren Vale</i>	10.5/50

## 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
Hawthorn Pilsner <i>Melbourne</i>	9.5
Asahi <i>Japan</i>	9
Stone & Wood Pacific Ale <i>Byron Bay</i>	9
4 Pines Pale Ale <i>Manly</i>	9.5
Blue Moon Wheat Ale <i>USA</i>	9
Two Birds' Sunset Ale <i>Melbourne</i>	10
Little Creatures IPA <i>Geelong</i>	9.5
White Rabbit Dark <i>Melbourne</i>	10
Hargreaves Hill Stout <i>Melbourne</i>	12
Pipsqueak Apple Cider <i>WA</i>	9

## rosé

Sascha Licine "SLS" Rosé <i>France</i>	10/48
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