

starters

marinated olives	7.5
dips & vege sticks <i>with warm flatbread & tortilla chips</i>	16
charred corn cobs <i>with vegan paprika mayo</i>	14
eggplant chips <i>with aioli</i>	16
cabinet fishcakes <i>with smoky paprika aioli</i>	17.5
beef meatballs <i>with feta & sourdough</i>	18.5
crispy chicken strips <i>with paprika aioli</i>	16.5
halloumi sliders <i>with cos & quince paste</i>	17

flatbreads**19.5**

bbq chicken, red onion & aioli
mushroom, blue cheese & spinach
hummus, roasted eggplants, artichoke, & red peppers
four cheeses & jalapeno <i>(anchovies optional)</i>
salami, olives, feta & basil
beef bolognese & mozzarella

sides**10**

cos lettuce & feta salad
fries with ketchup

sweet**18**

mini chocolate fondue w/ croissant, strawberries & marshmallows
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cheese**10.5 (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
blackberry liqueur, bubbles, cherries

Vish Fizz
campari, pomegranate liqueur, bubbles

martinis

19.5

Mrs. Moneypenny
vodka, aperol, blood orange, elderflower

Rozoloz
42 below feijoa, green apple, lime

Boozin' Susan
cariel 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

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

ROSE SANGRIA \$12

APEROL SPRITZERS \$15 ~ Sun & Mon ~ \$10

sparkling

Habitat Brut Cuvée <i>Vic</i>	10/48
Woodpark Prosecco <i>King Valley</i>	12/58
G.H. Mumm <i>France</i>	110

white

Vickery Riesling <i>Eden Valley</i>	13/62
Sidewood Pinot Blanc <i>Adelaide Hills</i>	12/58
Villa Locatelli Pinot Grigio <i>Italy</i>	12/58
Paringa Estate Pinot Gris <i>Mornington</i>	13/62
Mahi Sauvignon Blanc <i>NZ</i>	13/62
Leeuwin Sem Sauv <i>Margaret Rlver</i>	12/58
Woodpark Chardonnay <i>King Valley</i>	14/65

rosé

Le Grand Cros Rosé <i>France</i>	14/65
Port Phillip Rosé <i>Port Phillip</i>	13/62

red

Mt. Duneed Pinot Noir <i>Yarra Valley</i>	12.5/60
Paringa Estate Pinot Noir <i>Mornington</i>	75
Paxton Tempranillo <i>McLaren Vale</i>	13/62
Sam Miranda Barbera <i>King Valley</i>	14/65
Three Dark Horses Grenache <i>McLaren Vale</i>	12/58
Geoff Merrill Cab Sauv <i>Margaret River</i>	13/62
Wild Duck Creek Shiraz/Malbec <i>Heathcote</i>	13/62

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>	10
Venom Pale Ale <i>Victoria</i>	10
Blue Moon Wheat Ale <i>USA</i>	11
Two Birds Sunset Ale <i>Melbourne</i>	11
Moon Dog 'Mack Daddy' Dark Ale <i>Victoria</i>	11
Hanalei Bay IPA <i>USA</i>	11
Young Henry Cloudy Apple Cider <i>NSW</i>	9.5