

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
crispy chicken strips <i>with paprika aioli</i>	16.5
halloumi sliders <i>with cos & quince paste</i>	17
spicy prawn tacos <i>with tomato salsa & jalapeño sour cream</i>	16
cured meat board <i>with mustard pickle, cheddar & toasted bread</i>	23.5

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
pulled beef, feta & salsa verde

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. Money Penny
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

Hula Hooper
pink gin, watermelon, lemon & basil

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

Sayaka Swing
hendricks, limoncello, cucumber, ginger

bar jars

19.5

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

APEROL SPRITZERS

\$15

ROSE SANGRIA \$12

sparkling

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

white

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

rosé

Ete Rosé France	14/65
Clyde Park Rosé Bannockburn	13/62

red

Mt. Duneed Pinot Noir Yarra Valley	12.5/60
Paxton Tempranillo McLaren Vale	13/62
Sam Miranda Barbera King Valley	14/65
Three Dark Horses Grenache McLaren Vale	12/58
Geoff Merrill Cab Sauv Margaret River	13/62
Wild Duck Creek Shiraz/Malbec Heathcote	13/62
Jones Rd Petit Meunier (chilled) Mornington Peninsula	13/62

sticky

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

beer & cider

Furphy Geelong	7
Asahi Japan	10
Stone & Wood Pacific Ale Byron Bay	10
Venom Pale Ale Victoria	10
Blue Moon Wheat Ale USA	11
Two Birds Sunset Ale Melbourne	11
Moon Dog 'Mack Daddy' Dark Ale Victoria	11
Hanalei Bay IPA USA	11
Young Henry Cloudy Apple Cider NSW	9.5