

**starters**

marinated olives	7.5
dips & vege sticks <i>with warm flatbread &amp; 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 &amp; quince paste</i>	17
spicy prawn tacos <i>with tomato salsa &amp; jalapeño sour cream</i>	16
cured meat board <i>with mustard pickle, cheddar &amp; toasted bread</i>	23.5

**flatbreads**

bbq chicken, red onion & aioli	19.5
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**

cos lettuce & feta salad	10
fries with ketchup	
<b>sweet</b>	<b>18</b>
mini chocolate fondue w/ croissant, strawberries & marshmallows	

**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**

**20**

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**

**20**

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*

**ROSE SANGRIA \$12**

**bar jars**

**20**

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**

## 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	14.5/68
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