

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
fried halloumi pieces <i>with fresh lemon</i>	15
eggplant chips <i>with aioli</i>	16
spicy prawn tacos (x2) GF <i>with tomato salsa & jalapeño sour cream</i>	16
pulled beef sliders <i>with mustard, aioli, cos lettuce</i>	17
cabinet meatballs <i>with feta, toasted sourdough</i>	17.5

flatbreads 19.5

spicy prawn, mozzarella, feta & spring onion
mushroom, blue cheese & spinach
hummus, roasted eggplants, artichoke, & red peppers
bbq pulled beef, feta & spinach
cajun chicken, pesto, spinach & tomato
salami, olives, feta & basil

\$10 flatbreads
~ FRIDAY LUNCH ~
12 - 3 pm

sides 10

cos lettuce & feta salad
fries with ketchup

sweet 18

mini chocolate fondue w/ croissant, strawberries & marshmallows

cheese 10.5 each

50g portion of 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

winter whisky

Kilchoman 14.5
Scottish single malt

Auchentoshan Three Wood 14.5
Scottish single malt

Tenjaku 14
Japanese whisky

Statecraft 15
American rye whiskey

martinis

20

Mrs. Money Penny
vodka, aperol, blood orange, elderflower

Rozoloz
42 below feijoa, green apple, lime

Cinnamon Susan
chambord, fireball citrus sour

The Josie Joe
zubrowka, beefeater, gingerbread, lemon, pepper

Hula Hooper
pink gin, watermelon, lemon & basil

Kandy Keelan
limoncello + fresh lemon goodness

Sayaka Swing
hendricks, limoncello, cucumber, ginger

WHISKEY FLIGHT \$24

bar jars

20

Remy'd
tequila, aperol, pink grapefruit, lime

The Pamela Wendy
vanilla vodka, passionfruit, peach, bubbles

M.S.O Mule
montenegro, dark rum, mint, lime

Shaun Roberts
pimms, sloe gin, fresh fruit, ginger

Loosey Lucy
st. germain, gin, strawberries

MULLED WINE \$13

sparkling

NV Habitat Brut Cuvée *Vic* 10/48

NV Woodpark Prosecco 12/58
King Valley

NV G.H. Mumm *France* 110

white

Vickery Riesling *Eden Valley* 13/62

Sidewood Pinot Blanc 12/58
Adelaide Hills

Villa Locatelli Pinot Grigio *Italy* 12/58

Paringa Estate Pinot Gris 13/62
Mornington

Mahi Sauvignon Blanc *NZ* 13/62

Woodpark Chardonnay 14/65
King Valley

rosé

Eté Rosé *France* 14/65

Clyde Park Rosé *Bannockburn* 13/62

red

Mt. Duneed Pinot Noir 12.5/60
Geelong

Sam Miranda Sangiovese/Cab 13.5/64
King Valley

Paxton Tempranillo 13/62
McLaren Vale

Sew & Sew GSM *McLaren Vale* 12/58

Wild Duck Creek Shiraz/Malbec 14.5/68
Heathcote

Geoff Merrill Cab Sauv 13/62
Margaret River

sticky

Rob Dolan Late Harvest Sauv 10/40
Yarra Valley

Pedro Ximenez *Spain* 11

beer & cider

Furphy *Geelong* 7

Asahi *Japan* 10

Stone & Wood Pacific Ale 10
Byron Bay

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
