



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

**** = coravin wine preservation system**

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

150ml / 250ml

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

** = coravin wine preservation system

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

**** = coravin wine preservation system**

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

150ml / 250ml

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wynds black label cabernet sauv	coonawarra, sa	20	27

** = coravin wine preservation system

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

150ml / 250ml

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

** = coravin wine preservation system

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

150ml / 250ml

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

** = coravin wine preservation system

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

**** = coravin wine preservation system**

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wynds black label cabernet sauv	coonawarra, sa	20	27

**** = coravin wine preservation system**

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

**** = coravin wine preservation system**

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



BAR MENU

shoestring fries with garlic aioli & tomato sauce	12
potato wedges with sour cream and sweet chilli	12
vegetarian spring rolls (6)	12
steamed prawn gyoza (8), asian cabbage slaw and nuoc cham	14
mini beer-battered fish and chips	18
pork bao – crispy pork belly in a chinese steam bun	15
souvlaki chicken skewers (3) with tzatziki and pita bread	20P
salt & pepper calamari, rocket and parmesan salad	16
popcorn chicken with sweet chili mayo and coleslaw	18
vietnamese vermicelli salad, pickled carrots, bean sprouts and nuoc cham sauce (vegan)	20
buffalo wings (8) with blue cheese sauce and celery	18
salt & pepper prawns (5) with garlic aioli and a hint of chilli	18
steak sandwich – char-grilled minute steak with lettuce, tomato, bacon, egg and fries	30
chicken parmigiana – served with a simple salad and fries	30
cheese plate – a selection of artisan cheeses, served with crackers, fruit and quince jam	30
natural oysters with a red wine and shallot dressing	5 each
oysters kilpatrick	6 each
mixed platter of bar snacks for functions and groups	60

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays



sparkling

nv castelnuovo prosecco doc	prosecco, it	12
nv jansz nv premium cuvee	pipers brook, tas	14
nv pol roger reserve brut	epernay, fr	28

white

2022 accomplice moscato	riverina, nsw	8.5	11.5
2023 pewsey vale riesling	eden valley, sa	13	17.5
2021 guthrie gruner veltliner	adelaide hills, sa	14	19
2023 redbank pinot grigio	king valley, vic	9	12
2020 roch pinot gris	mornington, vic	13.5	18
2023 nautilus sauvignon blanc	marlborough, nz	13	17.5
2023 vasse felix filius chardonnay	margaret river, wa	14.5	19.5

150ml / 250ml

rose

2022 marquis de pennautier rose	languedoc, fr	11	15
---------------------------------	---------------	----	----

red

2022 balgownie pinot noir	yarra valley, vic	14	19
2020 les peyraudins merlot	vin de pays, fr	12.5	17
2022 common molly sangiovese	barossa, sa	13	17.5
2023 cirillo estate the vincent grenache	barossa, sa	14	19
2021 vasse felix filius cabernet sauvignon	margaret river, wa	14.5	19.5
2022 yalumba sc barossa shiraz	barossa, sa	13	17.5
2021 bowen estate shiraz	coonawarra, sa	18.5	25
** 2018 wyanns black label cabernet sauv	coonawarra, sa	20	27

** = coravin wine preservation system

Please note - a surcharge of 10% applies on Sundays & 15% on public holidays