

spiced mixed nuts GF, DF, V		\$6.50
mixed marinated mount zero olives GF, DF, V		\$8.50
beer battered chips DF, V		\$9.00
aioli		
truffled fries V		\$10.00
parmesan, aioli		
manchego croquettes V		\$13.50
quince puree		
moroccan sweet potato koftas GF, DF, V		\$13.50
tahini yoghurt, coriander		
aloo tikki GF, DF, V		\$13.50
spiced potato cake, chickpea & lentil dahl, tamarind chutney		
tori karaage GF, DF		\$14.00
japanese fried chicken ginger & yuzu		
panko coconut prawns DF		\$14.50
lime & coriander aioli		
porcini & truffle arancini V, GF		\$14.50
basil pesto		
salt & pepper squid DF		\$15.00
ponzu, lemon		
albondigas GF		\$15.00
spanish meatballs, sofrito, blistered bocconcini		
pulled pork belly & cucumber rolls GF, DF		\$16.00
asian herbs, chilli cashew caramel		
beef short rib DF		\$16.00
sticky soy glaze, pumpkin puree, lotus chips		
turkish bread V		\$16.00
two dips, dukkah, extra virgin olive oil		
charcuterie board DF		\$26.00
cured meats, cornichons, caperberries, balsamic onion, fig jam		
- add cheddar cheese		+\$8.00
cheese selection	FOR 2	\$26.50
walnut bread, quince paste, lavosh	FOR 4	\$50.00
chef's tasting plate		\$50.00
salt & pepper squid, panko prawns, sweet potato koftas, chicken karaage		



peach gin fizz	\$15.50
imperial, grand & fit for royalty, this spin off of the gin fizz suggests nothing but luxury – bombay gin, peach, lemon, soda & gomme	
the point spritz	\$16.00
the aperol spritz with a millennial makeover – aperol, passionfruit & topped with prosecco	
turkish delight	\$16.50
inspired by the arabic delicacy – 42 below vodka, white crème de cacao, rose water & rose petals	
watermelon lychee cooler	\$17.00
full of antioxidants – 42 below vodka, lychee, lime & watermelon jam	
eagles nest club cocktail	\$17.00
our secret blend – bacardi, st germain, noilly prat, pineapple, mint & agave syrup	
enchanted unicorn	\$18.00
this candy filled quirky creation is nothing less than bewitching – watermelon candy infused vodka, lime, soda & magic for garnish	
mojito – original, strawberry, blueberry, coconut or dirty	\$18.00
you know the drill; bacardi (or spiced for the dirty), lime, mint, soda & gomme	
passionfruit caipiroska	\$18.50
a brazilian favourite – similar to a caipirinha but prepared with vodka instead of the usual cachaça – 42 below vodka, passionfruit, lime & gomme	
sir hendricks tonic	\$19.00
exactly the remedy for whatever you're feeling – hendricks, vanilla rose tea, lemon, lychee & tonic; served over crushed ice	
sours – whiskey or amaretto	\$19.00
sours belong to one of the oldest families of original cocktails. generally based on a bourbon like liquor & lemon or lime juice – our sours also contain egg	
margarita – original, coconut or blackberry & thyme	\$19.50
originally mexican, now global – tequila, lime & salt – 'ole!	
old fashioned – original, blood orange or 'marshmallow campfire'	\$19.50
born in the 1880's, this cult classic is now the product of much innovation – muddled sugar, bitters & whiskey (or brandy) with a twist or two	
strawberry fizz	\$20.00
bring out your inner child with this nostalgic adult & 'spider like' concoction – earl grey infused bombay sapphire, lemon, lime, strawberry syrup, cream, egg & fresh strawberries	
potion #1	\$22.00
refreshingly tantalising – tequila, watermelon, lemon & gomme	
the walking dead (tiki)	\$28.00
a relentless mix of white, gold & dark rums, a dash of whiskey & warm tropical notes of pineapple & apricot, this cocktail is not for the faint hearted nor the designated driver	

Champagne & Sparkling Wine

hentley farm blanc de noir

yarra valley VIC

redbank prosecco

king valley VIC

louis roederer NV brut

reims france

Rosé

deviation road sparkling rosé

adelaide hills SA

langmeil bella rouge rosé

barossa valley SA

AIX rosé

provence france

White Wine

yalumba christobel's moscato

eden valley SA

totara sauvignon blanc

marlborough NZ

chaffey bros. 'not your grandma's' riesling

eden valley SA

shaw+smith sauvignon blanc

adelaide hills SA

red claw pinot gris

mornington peninsula VIC

sticks chardonnay

yarra valley VIC

Red Wine

primo estate il briccone shiraz sangiovese

mclaren vale SA

barringwood estate pinot noir

devonport TAS

wirra wirra church block cabernet shiraz merlot

mclaren vale SA

bleasdale bremerview shiraz

langhorne creek SA

smith & hooper merlot

wrattonbully SA

	GLASS	BOTTLE
hentley farm blanc de noir	\$13.00	\$58.00
redbank prosecco	\$9.50	\$46.50
louis roederer NV brut	\$25.00	\$130.00
Rosé		
deviation road sparkling rosé	\$16.00	\$78.00
langmeil bella rouge rosé	\$10.00	\$49.00
AIX rosé	\$17.00	\$78.00
White Wine		
yalumba christobel's moscato	\$9.50	\$46.00
totara sauvignon blanc	\$10.00	\$49.00
chaffey bros. 'not your grandma's' riesling	\$12.50	\$60.00
shaw+smith sauvignon blanc	\$17.50	\$85.00
red claw pinot gris	\$14.00	\$71.00
sticks chardonnay	\$11.50	\$58.00
Red Wine		
primo estate il briccone shiraz sangiovese	\$11.50	\$57.50
barringwood estate pinot noir	\$15.50	\$74.00
wirra wirra church block cabernet shiraz merlot	\$12.50	\$60.00
bleasdale bremerview shiraz	\$11.50	\$55.00
smith & hooper merlot	\$10.50	\$50.00

Beer & Cider

XXXX – gold lager	\$7.00
james boag's – premium light	\$7.50
james boag's – premium lager	\$8.50
great northern – original lager	\$8.50
corona – mexico	\$9.00
heineken – holland	\$9.00
hills cider – apple or pear	\$9.00
asahi super dry – japan	\$9.50
burleigh brewing – big head lager (zero carbs)	\$9.50
james squires – 150 lashes pale ale	\$9.50
james squires – the chancer golden ale	\$9.50
stone & wood – pacific ale	\$11.50
stone's – original alcoholic ginger beer	\$14.00

Mocktails

mint to be – strawberries, mint, lime & soda	\$9.00
maui madness – watermelon & grapefruit with a spritz	\$9.50
tropical splice – passionfruit, pineapple, coconut cream & lemonade	\$9.50
mango frappe – mango syrup, pineapple & coconut	\$10.00

Non Alcoholic

assorted soft drinks & juices		\$5.00
antipodes sparkling	500ml	\$8.50
	1L	\$12.00
antipodes sparkling	500ml	\$8.50
	1L	\$12.00

