

Menu

STARTERS

| | |
|---|--------|
| Appellation Rock oysters, finger lime mignonette (gf) | 5.0 ea |
| Our house-made sourdough focaccia: | |
| + Beetroot hummus, smoky seeds, pomegranate (gfo, vg) | 13.0 |
| + Stracciatella, pickled green tomato, peppers (v, gfo) | 16.0 |
| Fried chicken ribs, Old Bay spice & ranch (gf) | 18.0 |
| Albacore tuna crudo, radish, lilliput capers (gf) | 20.0 |

SALADS & VEGETABLES

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| Fries with aioli (gf, v) | 10.0 |
| Shaved cabbage salad, crouton, currants, pecorino (v) | 13.0 |
| Charred broccolini, roasted garlic, lemon (gf, vg) | 13.0 |
| Eggplant parmigiana, tomato confit, caciocavallo cheese (v) | 19.0 |
| Smoked salmon salad, avocado, cherry tomatoes, jalapeno & lime dressing (gf) | 25.0 |
| Heirloom tomatoes, bocconcini, basil, olive oil snow (v, gf) | 18.0 |

PIZZA

Our pizza is naturally leavened sourdough, using local Australian flour, cold fermented 72hrs

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|---|------|
| Cacio E Pepe - garlic butter, Fior di latte, pepper, pecorino (v) | 16.0 |
| Margherita - basil, mozzarella, tomato base (v) | 20.0 |
| Funghi - king brown mushroom, taleggio, thyme (v) | 23.0 |
| Diavola - salami, 'Nduja, pepperoncini, taleggio, hot honey | 25.0 |
| Gambero - prawn, chilli peppers, shallots, lemon, parsley | 26.0 |
| Salsiccia - pork & fennel sausage, roasted eggplant, green peppercorn | 25.0 |
| + Gluten friendly base 3.5 + Vegan cheese 2.5 | |

Add extras

- + olives / anchovies / chilli peppers / hot honey **2.0 ea**
- + prawns / salami / 'Nduja / prosciutto / king brown mushrooms **5.0 ea**

MAINS

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|---|------|
| Beef burger & chips, grilled onion, lettuce, cheddar, pickles (GFO + 3.0) | 23.0 |
| Green pea risotto, buffalo curd, fennel pollen (v) | 28.0 |
| Fish & chips, tartare, lemon, soft herb salad | 32.0 |
| Tubetti pasta, tiger prawns, fennel, pepperoncini | 37.0 |
| Eye fillet (200g), potato hash, mushroom, café de paris butter (gf) | 45.0 |

CHEESE

Our cheese selection, accompaniments & rye crackers

1 cheese **13.0** 2 cheeses **21.0** 3 cheeses **28.0**

Blue cheese, quince | Hard cheese, house pickles | Soft cheese, date chutney

DESSERT

| | |
|--|------|
| Native Davidson plum sorbet (gf, vg) | 9.0 |
| Buttermilk panna cotta, strawberry, pistachio (v, gf, n) | 14.0 |
| Tiramisu, chocolate crunch, popping candy (v) | 15.0 |

(v) vegetarian (gf) gluten friendly (gfo) gluten friendly option (vg) vegan (n) contains nuts

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy. Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free. Please notify our staff if you have a specific dietary request.

Drinks

WINES BY THE GLASS

| SPARKLING | | 150ML | 250ML |
|---|-----------------|-------|-------|
| House Brut (Marty's Block) | Brut | 10.0 | |
| Ca' di Alte, Veneto, ITA | Prosecco | 11.0 | |
| Chandon Blanc De Blanc, Coldstream, VIC | Brut | 13.0 | |
| Dunes & Greene, SA | Moscato | 11.0 | |
| WHITE | | | |
| Babich, NZ | Sauvignon Blanc | 10.5 | 17.0 |
| Artigiano, IT | Pinot Grigio | 10.5 | 17.0 |
| Forrest Hill Highbury Fields, WA | Chardonnay | 12.0 | 20.0 |
| Jim Barry The Atherley, SA | Riesling | 11.0 | 18.0 |
| ROSÉ | | | |
| Riot Wine Co, McClaren Vale, SA | Rosé | 10.5 | 17.0 |
| RED | | | |
| First Creek, NSW | Pinot Noir | 10.5 | 17.0 |
| Angas & Bremer The Creek, SA | GSM | 11.5 | 19.0 |
| The Sum, WA | Shiraz | 10.5 | 17.0 |
| Mojo, SA | Cabernet Sauv | 11.0 | 18.0 |

BEER & CIDER ON TAP

| | POT | PINT | JUG |
|---|-----|------|------|
| Carlton Draught (4.6% ABV) | 6.5 | 13.0 | 38.0 |
| Bulmers Apple Cider (4.7% ABV) | 6.5 | 13.0 | 38.0 |
| 4 Pines Pacific Ale (3.5% ABV) | 6.8 | 13.5 | 41.0 |
| Balter XPA (5.0% ABV) | 7.0 | 14.0 | 41.0 |
| Pirate Life 'South Coast' Pale Ale (4.4% ABV) | 7.0 | 14.0 | 41.0 |

SPRITZES

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|--|------|
| Aperol Spritz - Aperol, prosecco, soda, orange | 16.0 |
| Pampelle Spritz - Pampelle, prosecco, lime, grapefruit | 18.0 |
| Kiwi Spritz - Gin, elderflower liqueur, kiwi, lime, kombucha, prosecco | 18.0 |
| Summer Blush Spritz - Pink gin, cranberry juice, prosecco, lime, soda | 20.0 |

SIGNATURE COCKTAILS

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|---|------|
| Captain's Rum Punch - Tropical. Tiki. Juicy. | 20.0 |
| Spiced rum, tropical juices, guava, lime, orgeat, bitters | |
| Pineapple Daiquiri - Tropical. Sour. Strong. | 20.0 |
| Pineapple infused rum, Licor 43, lime, burnt pineapple syrup | |
| Cucumber Cooler - Long. Refreshing. Light. | 20.0 |
| Cucumber infused gin, elderflower liquor, lemon juice & lemongrass | |
| Pornstar Martini - Sweet. Tart. Fruity. | 22.0 |
| Vanilla vodka, passionfruit liqueur, passionfruit puree, vanilla syrup. | |

MARGARITA MADNESS

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|--|------|
| Apple & Blackcurrant Margarita | 22.0 |
| Tequila, Merlet, apple liqueur, lime juice, blackcurrant syrup | |
| Smoky Pineapple Margarita | 22.0 |
| Mezcal, triple sec, pineapple puree, burnt pineapple syrup | |
| Spicy Margarita | 20.0 |
| House-infused Habenero Tequila, lime juice, agave. | |
| Frozen Strawberry Margarita | 18.0 |
| Tequila, Merlet, apple liqueur, lime juice, blackcurrant syrup | |
| Traditional Margarita | 20.0 |
| Tequila, triple sec, lime, sugar syrup | |

CLASSIC COCKTAILS 20.0

**Available upon request*

WINES BY THE BOTTLE

SPARKLING & CHAMPAGNE

| | | |
|--|----------------|-------|
| House Brut (Marty's Block), Multi Region, SA | Brut | 45.0 |
| Ca' di Alte, Veneto, ITA | Prosecco | 55.0 |
| Chandon Blanc De Blanc, Coldstream, VIC | Blanc De Blanc | 70.0 |
| Veuve Cliquot, Champagne, FR | Brut NV | 115.0 |
| Dunes & Greene, South Eastern, SA | Moscato | 50.0 |
| Yarra Burn, Yarra Valley, VIC | Cuveé Rosé | 55.0 |

WHITE

| | | |
|---|-----------------|-------|
| Jim Barry The Atherley, Clare Valley, SA | Riesling | 54.0 |
| Parish, Coal River, TAS | Riesling | 77.0 |
| Babich, Marlborough, NZ | Sauvignon Blanc | 49.0 |
| Palliser, Martinborough, NZ | Sauvignon Blanc | 58.0 |
| Pascal Jolivet, Loire Valley, FR | Sancerre | 105.0 |
| Artigiano, Veneto, IT | Pinot Grigio | 52.0 |
| Garagiste Le Stagiaire, Morn. Peninsula, VIC | Pinot Gris | 69.0 |
| Forest Hill Hughbury Fields, Great Southern, WA | Chardonnay | 54.0 |
| Mount Macleod, Gippsland, VIC | Chardonnay | 60.0 |
| Domain Jean Defaix, Chablis, FR | Chablis | 95.0 |
| Brokenwood Indigo, Beechworth, VIC | Chardonnay | 120.0 |

ROSÉ

| | | |
|--|--------|---------|
| Riot Wine Co, McLaren Vale, SA | Rosé | 1L 60.0 |
| Lost Buoy 'Pink Sky', McLaren Vale, SA | Rosé | 58.0 |
| Domain Les Fouques, Provence, FR | Rosé | 72.0 |
| Blind Corner, Margaret River, WA | Orange | 69.0 |

RED

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|---|--------------------|-------|
| First Creek, Hunter Valley, NSW | Pinot Noir | 55.0 |
| San Pietro, Morn. Peninsula, VIC | Pinot Noir | 60.0 |
| Kelvedon, East Coast, TAS | Pinot Noir | 78.0 |
| Tilia, Mendoza, ARG | Malbec | 50.0 |
| Angas & Bremer The Creek, Langhorne Creek, SA | GSM | 52.0 |
| Poggio Anima, Tuscany, IT | Sangiovese | 63.0 |
| Rising, Yarra Valley, VIC | Gamay | 75.0 |
| The Sum, Great Southern, WA | Shiraz | 55.0 |
| Alpha Box & Dice Palmetto, McLaren Vale, SA | Shiraz | 65.0 |
| Kilikanoon 'Covenant', Clare Valley, SA | Shiraz | 90.0 |
| Heathcote Estate The Origin, Heathcote, VIC | Shiraz | 110.0 |
| Mojo, Barossa Valley, SA | Cabernet Sauvignon | 58.0 |
| Vasse Felix Filius, Margaret River, WA | Cabernet Sauvignon | 72.0 |