

## Starters

Appellation rock oysters, traditional mignonette (gf)	1/2 doz 32.0
Our house-made sourdough focaccia:	
+ Beetroot hummus, smoky seeds, pomegranate (vg, gfo)	13.0
+ Stracciatella, pickled green tomato, guindilla peppers (v, gfo)	16.0
Fried jerk chicken ribs, hot honey, sesame dukkah (gf)	18.0
Crispy pork belly, sweet & sour radicchio, smoked honey mustard (gf)	25.0

## Salads & Vegetables

Fries, aioli, tomato sauce (v, gf)	10.0
Shaved cabbage salad, croutons, currants, pecorino (v)	13.0
Charred broccolini, romesco (vg, gf)	14.0
Eggplant parmigiana, tomato confit, caciocavallo cheese (v)	19.0

## Pizzas

Our pizza is made with naturally leavened sourdough, local flours, cold fermented for 72 hrs

Cacio E Pepe   garlic butter, fior di latte, pepper, pecorino (v)	16.0
Margherita   basil, mozzarella, tomato base (v)	22.0
Funghi   local pine mushroom, taleggio, thyme (v)	25.0
Diavola   salami, 'Nduja, pepperoncini, taleggio, hot honey	27.0
Gambero   prawn, chilli peppers, shallots, lemon, parsley	28.0
Salsiccia   pork & fennel sausage, cavolo nero, caramelised onion	26.0

+ gluten friendly base 3.5 + vegan cheese 2.5

Extras:

+ olives   anchovies   chilli peppers   hot honey	each 2.0
+ prawns   salami   'Nduja   prosciutto   local pine mushrooms	each 5.0

## Mains

Pasta 'alla Norma', eggplant, basil, tomato sugo (vg) (gfo + 2.0)	26.0
Mushroom risotto, black garlic, crispy sage (v) + confit duck 6.0	29.0
Fish & chips, tartare, lemon, soft herb salad (gfo) + grilled fish 5.0	32.0
Tiger prawn spaghetti, fennel, pepperoncini (gfo +2.0)	38.5
Cape Grim porterhouse on bone (300g), potato hash, mushroom, café de paris butter (gf)	49.0
Pan seared barramundi, crushed potato, mussel cream (gf)	39.5

## Cheeses

Our cheese selection, accompaniments, rye crackers:

Blue cheese, quince   Semi hard cheese, house pickles   Soft cheese, date chutney		
1 cheese 13.0	2 cheeses 21.0	3 cheeses 28.0

## Desserts

Native Davidson plum sorbet (vg, gf)	9.0
Buttermilk panna cotta, strawberry, pistachio (v, gf, n)	14.0
Tiramisu, chocolate crunch, popping candy (v)	15.0
Apple & quince crumble, our vanilla ice cream (v)	17.0

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

## Signature Cocktails

Captain's Rum Punch   spiced rum, tropical juices, guava, lime, orgeat, bitters	22.0
Pineapple Daiquiri   pineapple infused rum, licor 43, lime, burnt pineapple syrup	22.0
Cucumber Cooler   cucumber infused gin, elderflower liquor, lemon juice, lemongrass	22.0
Pornstar Martini   vanilla vodka, passionfruit, vanilla syrup, prosecco side-sip	25.0
Smoky Pineapple Marg   pineapple rooster tequila, mezcal, Triple Sec, pineapple puree	22.0
Spicy Habanero Marg   Habanero infused tequila, agave, lime	22.0

## Carafes - party for 4!

Rosé Sangria   gin, lemon, pomegranate, watermelon syrup, strawberries, soda	38.0
Summer in Vietnam   vodka, elderflower liquor, apple cider, cucumber, viet mint	38.0
Pimm's   Pimms no1, fresh fruit, lemonade	38.0
Traditional Lemonade   vodka, lemon, sugar, soda	38.0

## Spritz

Aperol   aperol, prosecco, soda, orange	18.0
Pampelle   pampelle, prosecco, lime, grapefruit	18.0
Summer Blush   pink gin, cranberry, prosecco, lime, soda	18.0

## Classic Cocktails

Mojito   Espresso Martini   Cosmopolitan   Margarita   Piña Colada	22.0
Long Island Iced Tea   Negroni   Sours	22.0

## Mocktails

Fruit Punch   Nojito   Virgin Mary	11.0
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## On tap

	pot	pint	jug
Carlton Draught	7.0	13.5	40.0
4 Pines Pacific Ale	7.5	14.0	42.0
Balter XPA	7.5	14.0	42.0
Pirate Life 'South Coast' Pale Ale	7.5	14.0	42.0
Seasonal tap... ask us to find out!	7.5	14.0	42.0

## Bottles & Cans

Cascade Premium Light	7.5
Great Northern Super Crisp Lager	10.0
Corona	11.0
Asahi	11.0
Peroni Nastro	11.0
Otherside Citrus	11.0
Stone & Wood Pacific Ale	12.0
Mountain Goat Steam Ale	12.0
4 Pines Nitro Stout	12.0
Wolf "PUP", Hazy Australian Pale Ale	12.0
White Rabbit Golden Sour Ale	12.0
New World IPA	12.0
3 Ravens Sours	12.0
Aqua Boogie, Pineapple & Mango Seltzer	12.0
Core Deep Space Hazy	13.0
Little Bang Colorado Weed Money Oat Cream Pale	14.0
Inside Voice (Foreign extra stout)	14.0
Carlton Zero (non-alcoholic)	6.0
Heaps Normal XPA (non-alcoholic)	10.0
The Hills Cider Co. pear cider	11.5
Rekorderlig Cider strawberry & lime	12.5

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.

## Champagne & Sparkling

150ml 250ml Bottle

House Brut Cuveé, SA	10.0	49.0
Ca di Alte Prosecco DOC, Veneto, IT	11.5	55.0
Chandon Blanc De Blanc Brut, Coldstream, VIC	13.5	68.0
Dunes & Greene Moscato, South Eastern, SA	11.5	50.0
Veuve Clicquot Brut, Champagne, FR		130.0
Yarra Burn Cuveé Rosé, Yarra Valley, VIC		55.0

## White

Babich Sauvignon Blanc, Marlborough, NZ	11.0	17.0	52.0
Artigiano Pinot Grigio, Veneto, IT	11.0	17.0	53.0
Jim Barry 'The Atherley' Riesling, Clare Valley, SA	11.5	18.0	55.0
Forest Hill Highbury Fields Chardonnay, G.Southern, WA	12.5	20.0	60.0
Parish Riesling, Coal River, TAS			77.0
Palliser Sauvignon Blanc, Martinborough, NZ			60.0
Pascal Jolivet Sancerre, Loire Valley, FR			105.0
Garagiste 'Le Stagiaire' Pinot Gris, M. Peninsula, VIC			70.0
Mount Macleod Chardonnay, Gippsland, VIC			69.0
Domaine Jean 'Defaix, Chablis, FR			98.0
Brokenwood Indigo Chardonnay, Beechworth, VIC			120.0

## Rosé

Riot Wine Co Rosé, McLaren Vale, SA	10.5	17.0	60.0
Maison Francaise Rosé, Lanquedoc, FR			72.0
Blind Corner Orange, Margaret River, WA			69.0

## Red

First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW	11.0	17.0	53.0
Angas Bremer 'The Creek' GSM, Langhorne Creek, SA	11.5	19.0	56.0
Buller Wines "The Nook" Shiraz, Heathcote, VIC	11.0	17.0	53.0
Mojo Cabernet Sauvignon, Barossa Valley, SA	11.5	18.0	55.0
San Pietro Pinot Noir, M. Peninsula, VIC			66.0
Kelvedon Pinot Noir, East Coast, TAS			79.0
Tilia Malbec, Mendoza, ARG			56.0
Poggio Anima 'Belial' Sangiovese, Tuscany, IT			64.0
Rising Gamay, Yarra Valley, VIC			76.0
Alpha Box & Dice Palmetto Shiraz, McLaren Vale, SA			66.0
Kilikanoon 'Covenant' Shiraz, Clare Valley, SA			91.0
Heathcote Estate 'The Origin', Shiraz, Heathcote, VIC			110.0
Vasse Felix 'Filius' Cabernet Sauvignon, Margaret River, WA			73.0