

## SOMETHING SMALL

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Sydney Rock Oysters <i>Mignonette, lemon</i>	4.5 ea Minimum order half dozen
Marinated Olives <i>Orange zest, aromatics, olive oil</i>	9
Fries <i>Vinegar salt, ol mis sauce</i>	10
Blistered Padron Peppers <i>Tomatillo sauce</i>	15
Fried Chicken Popcorn <i>Habanero hot sauce</i>	16
Loaded Fries <i>Wagyu brisket, taleggio</i>	16
Salt & Pepper Squid <i>Pickled fennel, lemon mayo</i>	17
Jamon Toastie <i>Dijon, gruyere cheese, watercress</i>	18
Grilled King Prawns <i>Native spices, chimichurri (3)</i>	22

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Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee  
that our food will be allergen free.*

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*(GF) Gluten Free  
(V) Vegetarian*



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## SOMETHING CLASSIC

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Vitality Salad (GF, V) <i>Marinated feta, quinoa, vegetables, salsa verde (add chicken +\$6)</i>	20
Bolognese <i>Casarecce pasta, beef mince, parmesan</i>	22
Caesar Salad <i>Chicken, bacon, soft egg, anchovies, croutons, parmesan, lettuce</i>	22
Cheeseburger <i>Wagyu, cheddar, onions, pickles, tomatoes, mustard</i>	22
Club Sandwich <i>Smoked chicken, egg, bacon, tomato, lettuce</i>	22
Beer Battered Fish <i>Gherkin, lemon, fries, tartare sauce</i>	24

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## SOMETHING TO SHARE

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Charcuterie Board	36
<i>Giant chorizo Pamplona, duck &amp; orange terrine, mallorquina, jabali</i>	
Cheese Plate	36
<i>Le Dauphin double brie, chèvre dusted with ash, manchego, roquefort</i>	

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## FROM THE WOK

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Fried Rice	20
<i>Shrimp, squid, shallots, prawn crackers</i>	
Pho Tai Flat Noodle Soup	20
<i>Beef, spices, chilli, fresh herbs</i>	
Chicken & Corn Soup (GF)	22
<i>Alaskan crab, egg, chives</i>	

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## DESSERT

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15 <sup>EA</sup>

Cheesecake

*Coffee hazelnut crumb, raspberry, salted caramel ice cream*

Peanut Butter Ice Cream Sandwich *(GF option available)*

*Caramelised banana*

Persimmon Sponge Cake

*Sugared almonds, persimmon honeycomb ice cream*

Quince

*Mascarpone, Pedro Ximenez jelly, shortbread, vanilla ice cream*

Vanilla Crème Brulee *(GF)*

*Almond wafer, prune and Armagnac ice cream*

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## HOUSE CRAFTED COCKTAILS

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**20 EA**

### Blue Moon

*Dry gin, blue Curaçao, dry vermouth and lemon juice,  
garnished with twisted lemon and maraschino cherry*

### Classy Rouge

*Reposado tequila, Solerno and lime juice,  
garnished with dehydrated orange wheel*

### Countrymen

*Bourbon or rye whisky, Amaro Averna, D.O.M. Bénédictine,  
garnished with smoked rosemary and cinnamon*

### Grool

*White rum, Yellow Chartreuse, agave, lime and pineapple juice,  
garnished with mint and edible flowers*

### On My Couch

*Sparkling wine, Fernet-Branca, ginger liqueur and egg white,  
garnished with mint, lemon and thyme*

### Pretty In Pink

*Dry gin, elderflower liqueur, cranberry and lemon juice,  
garnished with raspberries and fairy floss*

### Rumitini

*Spiced dark rum, Kablúa, Angostura bitters, coffee and flavoured herbs,  
garnished with nutmeg*

### Seriously...

*Vodka, Lillet Blanc, Grand Marnier and orange juice,  
garnished with blueberry and orange zest*

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## CLASSIC COCKTAILS

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### 20<sup>EA</sup>

#### Aviation

*Gin, crème de violette, maraschino liqueur and lime juice*

#### Boulevardier

*Bourbon or rye whisky, Campari and sweet vermouth*

#### Dark & Stormy

*Dark rum and ginger beer*

#### Fruit Punch (red, white or rosé wine)

*Chopped fruit and flavoured liqueur*

#### Martini

*Gin or vodka, dry or dirty, garnished with lemon twist or olives*

#### Moscow Mule

*Vodka, ginger beer and lime juice*

#### Sazerac

*Rye whisky, absinth and Peychaud's bitters*

#### Sours (amaretto, pisco, or whisky)

*Lemon juice, egg white and simple syrup*

#### White Lady

*Gin, triple sec, lemon juice and egg white*

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## MOCKTAILS

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**15<sup>EA</sup>**

Coco Bliss

*Falernum syrup, coco syrups, pineapple juice and lime juice*

Seoul Calling

*Yuzu, herbal tea and raspberry*

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## WINES BY THE GLASS

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### SPARKLING AND CHAMPAGNE

Chandon Brut, NV <i>Yarra Valley, Australia</i>	13
Chandon Brut Rosé, NV <i>Yarra Valley, Australia</i>	13
Veuve Clicquot Yellow Label Brut, NV <i>Reims, France</i>	28
Veuve Clicquot Rich, NV <i>Reims, France</i>	34

### WHITE

Brangayne, Chardonnay <i>Orange, NSW, 2014</i>	13
BAIE, Sauvignon Blanc <i>Geelong, VIC, 2017</i>	15
BAIE, Pinot Gris <i>Geelong, VIC, 2017</i>	15
Tertini, Riesling <i>Southern Highlands, NSW, 2016</i>	15
Coldstream Hills, Chardonnay <i>Yarra Valley, VIC, 2017</i>	17
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand, 2017</i>	19
Shaw and Smith, M3, Chardonnay <i>Adelaide Hills, SA, 2015</i>	19

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## WINES BY THE GLASS

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### ROSÉ

BAIE, Rosé 15  
*Geelong, VIC, 2017*

### RED

Ross Hill, 'Tom & Harry', Cabernet Sauvignon 13  
*Orange, NSW, 2016*

Craggy Range, 'Te Kahu', Merlot Blend 15  
*Gimblett Gravels Vineyard, Hawke's Bay, New Zealand, 2015*

Tertini, Pinot Noir 16  
*Southern Highlands, NSW, 2016*

Penfolds, 'Max's', Cabernet Sauvignon 17  
*Multi-regional blend, South Australia, 2015*

Frogmore Creek, Pinot Noir 19  
*Coal River, TAS, 2016*

Head Wines, 'The Blonde', Shiraz 20  
*Stone Well, Barossa Valley, SA, 2016*

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## WINES BY THE GLASS

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### DESSERT

Brumont, Château Bouscassé, 'Les Larmes Célestes' 15  
*Madrian, France, 2013*

### FORTIFIED

Rockford Wines, P.S. Marion, Tawny 21  
*Barossa Valley, SA*

Seppelt, D.P. 57, Show Tokay, NV 21  
*Rutherglen, VIC*

Seppelt, D.P. 63 Show Muscat, NV 21  
*Rutherglen, VIC*

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## BEER AND CIDER

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### LOCAL

9

Cascade Light

Crown Lager

Pure Blonde

Stone & Wood Original Pacific Ale

### LOCAL CRAFT

11

Goose Island IPA

James Squire One Fifty Lashes Pale Ale

Little Creatures Pale Ale

White Rabbit Dark Ale

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## BEER AND CIDER

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### INTERNATIONAL

Asahi	13
Asahi Black	13
Corona	13
Heineken	13
Peroni	13
Stella Artois ( <i>draught</i> )	10/14

### CIDER

Bonamy's Apple Cider	11
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## SPIRITS

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### VODKA

Wyborowa Polish	12.5
Belvedere	16
Belvedere Unfiltered Diamond Rye	17
Grey Goose	17
Russian Standard Imperia	17

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## SPIRITS

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### RUM

Bacardi Carta Blanca	12.5
Havana Club Añejo 3 Años	12.5
Havana Club Añejo Especial	12.5
Sailor Jerry Spiced	12.5
Havana Club Añejo 7 Años	13.5
Havana Club Seleccion de Maestros	13.5
Ron Zacapa Centenario 23	18.5

### CACHAÇA

Sagatiba Pura	12.5
Sagatiba Velha	12.5

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## SPIRITS

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### GIN

Beefeater London Dry	12.5
Bombay Sapphire	12.5
Plymouth	12.5
Archie Rose	16.5
Four Pillars	16.5
G'Vine Nouaison	16.5
Hendrick's	16.5
Tanqueray N° TEN	18.5
Monkey 47	24

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## **SPIRITS**

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### **TEQUILA**

Olmeca Altos Plata	12.5
Olmeca Altos Reposado	13.5
Patrón Silver	14.5
Patrón Añejo	15.5
Don Julio 1942	19.5

### **ABSINTH**

La Fée Absinth Bohemian	24.5
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## SPIRITS

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### COGNAC

Rémy Martin VSOP	16
Martell VSOP	20
Hennessey VS	20.5
Hennessey XO	32

### AMERICAN WHISKY

Buffalo Trace	12.5
Jack Daniel's	12.5
Jim Beam White Label	12.5
Southern Comfort	12.5
Maker's Mark	13.5
Basil Hayden's	14.5
Blanton's Original	14.5
Wild Turkey Spiced	14.5
Booker's	18.5

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## **SPIRITS**

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### **IRISH WHISKY**

Jameson	12.5
Connemara Pleated Single Malt	16.5

### **JAPANESE WHISKY**

Nikka From The Barrel	21.5
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## SPIRITS

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### SINGLE MALT WHISKY

Auchentoshan 12y.o.	<i>Lowlands, Scotland</i>	15.5
Glenfiddich 12y.o.	<i>Speyside, Scotland</i>	15.5
Highland Park 12y.o.	<i>Orkney Islands, Scotland</i>	16.5
Glenmorangie Lasanta	<i>Highlands, Scotland</i>	17
Ardbeg 10y.o.	<i>Islay, Scotland</i>	17.5
Glenmorangie Quinta Ruban	<i>Highlands, Scotland</i>	17.5
Talisker 10y.o.	<i>Isle of Skye, Scotland</i>	18.5
Oban 14y.o.	<i>Isle of Skye, Scotland</i>	19
Laphroaig 10y.o.	<i>Islay, Scotland</i>	19.5
Glenmorangie Nectar d'Or	<i>Highlands, Scotland</i>	19.5
Glenfiddich Solera 15y.o.	<i>Speyside, Scotland</i>	21.5

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## **SPIRITS**

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### **RYE WHISKY**

Canadian Club Classic 12y.o	16.5
Michter's US*1 Single Barrel	18
Sazarac Straight 6y.o.	18
Hudson Manhattan	23
Knob Creek	26.5

### **BLENDED SCOTCH WHISKY**

Chivas Regal 12y.o.	14.5
Chivas Regal 18y.o.	24
Johnnie Walker Blue Label	37

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## NON-ALCOHOLIC

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### SOFT DRINKS

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Coke

Coke Zero

Lift

Sprite

### WATER

9

Moda Sparkling 700ml

Moda Still 700ml

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