

SOMETHING SMALL

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.*

*(GF) Gluten Free
(V) Vegetarian*



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SOMETHING CLASSIC

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

Charcuterie Board	36
<i>Giant chorizo Pamplona, duck & 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

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

15 ^{EA}

Cheesecake

Mango, Ginger Crumb, Pineapple Sorbet

Chocolate Brownie Trifle

Salted Caramel, Raspberry, Cookie Crumbs, Vanilla Ice Cream

Coconut Cake

Strawberries, Watermelon, Almonds, Strawberry Sorbet (GF)

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

Caramelised banana

Vanilla Crème Brûlée *(GF)*

Almond Wafer, Prune & Armagnac Ice Cream

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HOUSE CRAFTED COCKTAILS

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

20^{EA}

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

15^{EA}

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

SPARKLING AND CHAMPAGNE

Chandon Brut, NV <i>Yarra Valley, VIC</i>	13
Chandon Brut Rosé, NV <i>Yarra Valley, VIC</i>	13
T'Gallant Prosecco, NV <i>Mornington Peninsula, VIC</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

ROSÉ

Squealing Pig, Rosé <i>Marlborough, New Zealand, 2017</i>	13
BAIE, Rosé <i>Geelong, VIC, 2017</i>	15

RED

Ross Hill, 'Tom & Harry', Cabernet Sauvignon <i>Orange, NSW, 2016</i>	13
Craggy Range, 'Te Kahu', Merlot Blend <i>Gimblett Gravels Vineyard, Hawke's Bay, New Zealand, 2015</i>	15
Tertini, Pinot Noir <i>Southern Highlands, NSW, 2016</i>	16
Penfolds, 'Max's', Cabernet Sauvignon <i>Multi-regional blend, SA, 2015</i>	17
Frogmore Creek, Pinot Noir <i>Coal River, TAS, 2016</i>	19
Head Wines, 'The Blonde', Shiraz <i>Stone Well, Barossa Valley, SA, 2016</i>	20



WINES BY THE GLASS

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

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

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

VODKA

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

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SPIRITS

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

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

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

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

IRISH WHISKY

Jameson	12.5
Connemara Pleated Single Malt	16.5

JAPANESE WHISKY

Nikka From The Barrel	21.5
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SPIRITS

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

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

SOFT DRINKS

7

Coke

Coke Zero

Lift

Sprite

WATER

9

Moda Sparkling 700ml

Moda Still 700ml

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