

Wine

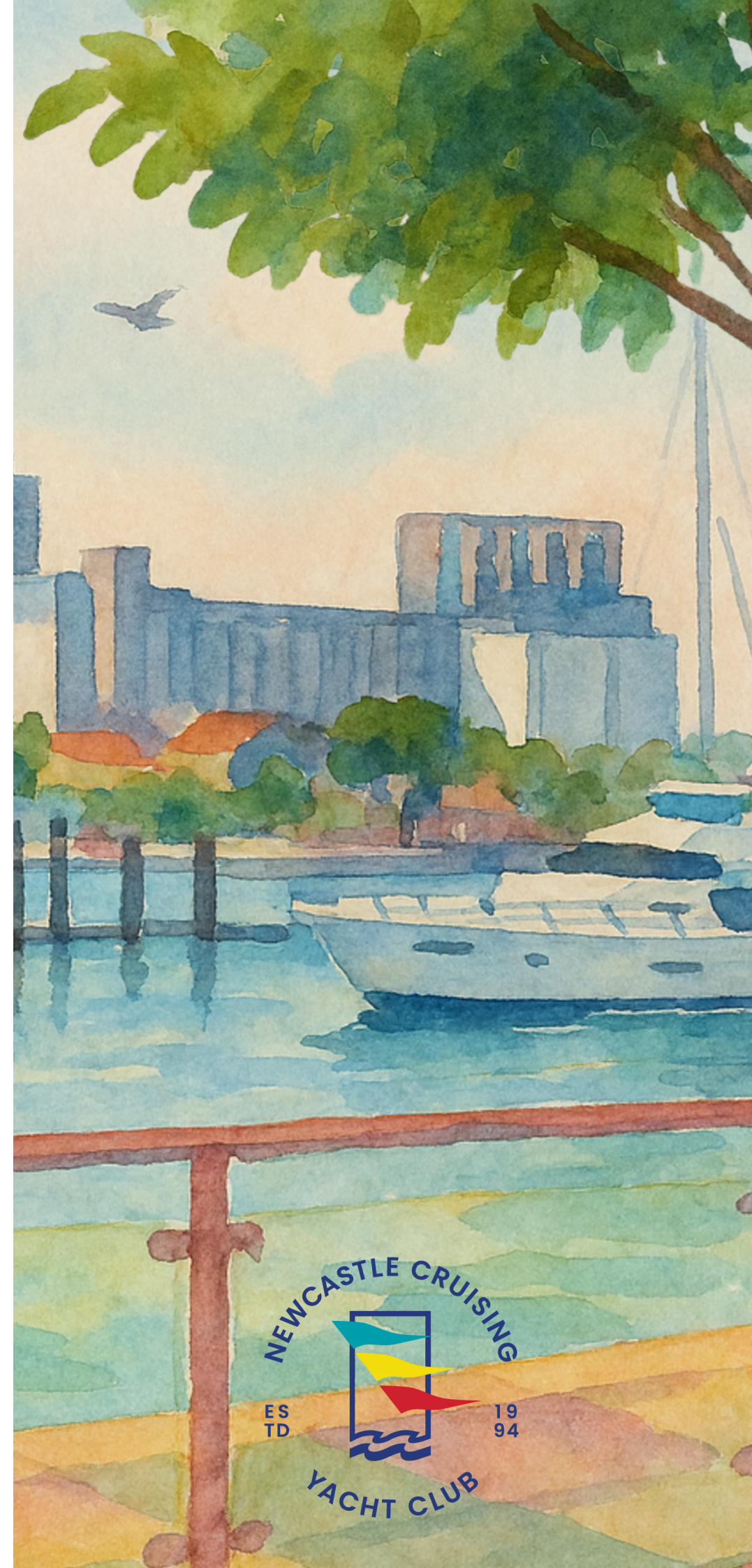
		S	L	B
Sparkling Prosecco Champagne				
Giesen Estate 0% Sparkling NV	New Zealand	10		45
Craigmoor Cuvée Brut	Mudgee, NSW	10		45
Peterson House Gateway Sparkling	NSW	12		54
La Gioiosa Asolo Prosecco	Veneto, Italy	13		59
Moët & Chandon Impérial Brut	Reims, France	19		90
Piper-Heidsieck Cuvée Brut	Reims, France			110
White				
Tyrrell's Sémillon	Hunter Valley, NSW	11	16	49
First Creek Sémillon	Hunter Valley, NSW	13	20	59
Hentley Farm Riesling	Eden Valley, SA	12	18	54
50° Trocken Riesling	Rheingau, Germany			65
Monopolio Pinot Grigio	Veneto, Italy	13	20	59
Leogate Pinot Gris	Hunter Valley, NSW	12	18	54
Tyrrell's Old Winery Verdelho	Hunter Valley, NSW	10	15	45
Peter Drayton Verdelho	Hunter Valley, NSW	12	18	54
Hinton's Hundred Sauv. Blanc	Coonawarra, SA	10	15	45
Wild Oats Sauvignon Blanc	Western Australia	11	16	49
Giesen Estate 0% Sauv. Blanc	Marlborough, NZ	11	16	49
Isabel Estate Sauvignon Blanc	Marlborough, NZ	13	20	59
La Chablisienne La Pierrelée Chablis	Burgundy, France			99
Quilty & Gransden Chardonnay	Central Ranges, NSW	10	15	45
Tyrrell's Chardonnay	Hunter Valley, NSW	11	16	49
Scarborough Yellow Label Chardonnay	Hunter Valley, NSW	13	20	59
Young Poets Moscato	South-East Australia	10	15	45
Rosé				
First Creek Rosé	Hunter Valley, NSW	13	20	59
Marquis de Pennautier Rosé	Languedoc, France	13	20	59
Whispering Angel Rosé	Provence, France			70
Red				
Robert Oatley Signature Grenache (Chilled)	McLaren Vale, SA			59
Josef Chromy PEPIK Pinot Noir	Tasmania	12	18	54
Rockburn Pinot Noir	Central Otago, NZ			95
Wild Oats Merlot	Mudgee, NSW	10	15	45
Hinton's Hundred Shiraz	Coonawarra, SA	10	15	45
First Creek Shiraz	Hunter Valley, NSW	13	20	59
Four in Hand Shiraz	Barossa Valley, SA			60
Hentley Farm 'The Beast' Shiraz	Barossa Valley, SA			160
Leogate S,CS,M Blend	Central Ranges, NSW	10	15	45
Rymill Cabernet Sauvignon	Coonawarra, SA	10	15	45
Milestone Cabernet Sauvignon	McLaren Vale, SA	12	18	54

Winter Cocktails

Mulled Wine	18
Heated red wine, brandy, winter spices	
Irish Coffee	20
Fresh black coffee, brown sugar, Jameson Irish whiskey, fresh whipped cream	
Earp Hot Toddy	20
Earp Bond Store whisky, warm cider, pear syrup	
Spiced Milk Punch	20
Bacardi spiced rum, oat milk, vanilla syrup	
Dirty Snowman	20
Baileys Irish Cream, crème de cacao, hot chocolate, ice cream, whipped cream	
Turkish Delight	20
Baileys Irish Cream, Chambord, oat milk, cranberry juice, chocolate syrup	
Winter Sour	20
Campari, honey syrup, lemon juice, aquafaba	

Classic Cocktails

Earp Barrel Aged Negroni	20
Earp Barrel Aged Gin, Campari, Dolin sweet vermouth	
Margarita	20
Tequila, Cointreau, lime, salted rim	
Chilli Margarita	20
Tequila, Cointreau, lime, Inspired Chilli Bitters, chilli salted rim	
Espresso Martini	20
Coffee liqueur, vodka, espresso, sugar syrup	
French Martini	20
Vodka, Chambord, pineapple	
Cosmopolitan	20
Vodka, Cointreau, lime, cranberry	
Old Fashioned	20
Maker's Mark, brown sugar syrup, Inspired Aromatic Bitters	
Amaretto Sour	20
Disaronno, aquafaba, lemon, Inspired Aromatic Bitters	



Shares

	M.	N.M.
Arancini of the Day Served with tomato sugo, Grana Padano, olive crumb (GFA)	20.7	23
Baked Sourdough Confit garlic, provolone, rosemary (GFA) (V)	16.2	18
Crystal Malt & Onion Loaf Caramelised onion and bacon jam (V)	19.8	22
Kataifi Wrapped Prawns (Au) Avocado salsa, chipotle aioli	32.4	36
Rock Oysters (Au) Half dozen oysters of your choice: <ul style="list-style-type: none"> Natural with citrus mignonette (GFA) (DFA) Kilpatrick (GFA) (DFA) 	32.4	36
Grilled W.A. Octopus à la Grecque (Au) Greek salad, lemon and oregano vinaigrette	34.2	38
Spiced Crispy Buttermilk Squid (Au) Citrus aioli, pickled chilli (GFA)	25.2	28
Smoke Roasted Salmon Croquettes (Au) Tartare sauce	17.1	19
Local Seafood Plate (Au) Natural oysters, kataifi wrapped prawns, salmon croquettes, grilled octopus	43.2	48

Sides & Sauces

	M.	N.M.
Herb & Garlic Chat Potatoes (GFA)	10.8	12
Fries with Aioli	10.8	12
House Salad	10.8	12
Green Vegetables	10.8	12
Chilli Jam	1.8	2
Aioli (Garlic, Chipotle, or Citrus)	1.8	2
Roast Chicken Gravy (GFA)	4.5	5

Mains

	M.	N.M.
Pan-Roasted ETTY Bay Barramundi (Au) Spanner crab linguini, citrus and chilli butter sauce	37.8	42
Andy's Seafood Chowder (Au/NZ) Smoked Ling, mussels, prawns, squid, grilled sourdough	35.1	39
Grilled Market Fish (Au) Heirloom vegetables, almond cream, agro dolce (GFA) (DFA)	MP	MP
Steamed Mussels (Au/NZ) Chorizo, garlic, roast tomatoes, sourdough (GFA) (DFA)	34.2	38
Seafood Risotto (Au/NZ) Prawns, loligo squid, clams, baby spinach, herb oil, citrus crème fraîche (GFA)	35.1	39
Persian Braised Lamb (Au) Pomegranate, pita bread, rice pilaf, pickles, labna (GFA) (DFA)	37.8	42
Steak Frites (Au) Rump steak, fries, Provençal butter (DFA)	37.8	42
Grilled Breast of Chicken (Au) Potato boulangère, confit tomato, roast garlic yoghurt, burnt lemon jus (GFA)	37.8	42
Tandoori Roast Pumpkin Red lentils, spinach, coriander yoghurt (V) (VA)	27.9	31

Kids

	M.	N.M.
Your choice of: Grilled/battered fish, chicken schnitzel, steak, or cheese/fish burger All served with fries, salad/vegetables, and ice cream sundae	13.5	15

Protein Country of Origin
 Au - Australia
 NZ - New Zealand/Aotearoa

Classics

	M.	N.M.
Angus Beef Burger (Au) Bacon, cheese, lettuce, tomato, pickles, caramelised onions, dijonaise (GFA)	25.2	28
Korean Fried Chicken Burger (Au) Gochujang, slaw, sesame mayonnaise, pickled chilli	25.2	28
Grilled ETTY Bay Barramundi Burger (Au/NZ) Tartare, green oak, tomato (GFA)	26.1	29
Panko Crumbed Eggplant Burger Tonkatsu, slaw, pickled radish (GFA) (V) (VA)	21.6	24
Hand-Crumbed Chicken Schnitzel (Au) Locally crumbed chicken schnitzel with your choice of: <ul style="list-style-type: none"> Roast chicken gravy, slaw Tomato sugo, ham, mozzarella, basil, slaw 	26.1	29
Eggplant Parmigiana Tomato sugo, mozzarella, basil, slaw (V) (VA)	23.4	26
Beer-Battered Fish & Chips (Au/NZ) Tartare, lemon, slaw	25.2	30
<i>All classics are served with fries</i> <i>Gluten-free burger buns available</i>		+3

Desserts

	M.	N.M.
Apple & Pear Tarte Tartin Cornflake ice cream	14.4	16
Vanilla & Cinnamon Rice Pudding Poached rhubarb, strawberries, meringue (GFA)	14.4	16

V - Vegetarian
 VA - Vegan Available
 GFA - Gluten Free Available
 DFA - Dairy Free Available

Please quote your table number to staff when ordering.
 See our friendly staff for our daily specials.