

# Wine

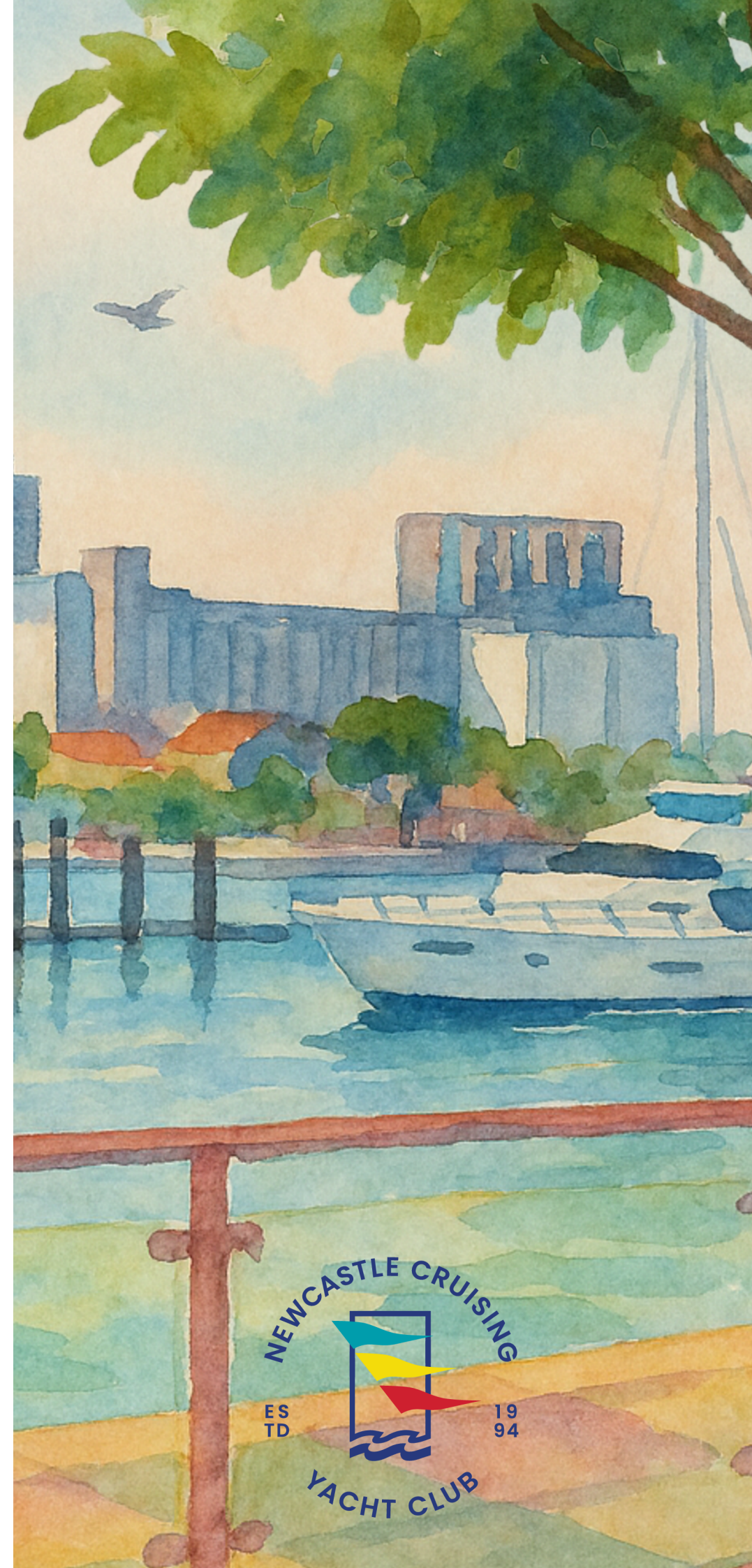
		S	L	B
<b>Sparkling   Prosecco   Champagne</b>				
Giesen Estate 0% Sparkling NV	New Zealand	10		45
Craigmoor Cuvée Brut	Mudgee, NSW	10		45
Peterson House Gateway Sparkling	NSW	12		54
La Gioiosa Asolo Prosecco	Veneto, Italy	13		59
Moët & Chandon Impérial Brut	Reims, France	19		90
Piper-Heidsieck Cuvée Brut	Reims, France			110
<b>White</b>				
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
<b>Rosé</b>				
First Creek Rosé	Hunter Valley, NSW	13	20	59
Marquis de Pennautier Rosé	Languedoc, France	13	20	59
Whispering Angel Rosé	Provence, France			70
<b>Red</b>				
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

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

# Classic Cocktails

<b>Margarita</b>	20
Tequila, Cointreau, lime, salted rim	
<b>Chilli Margarita</b>	20
Tequila, Cointreau, lime, Inspired Chilli Bitters, chilli salted rim	
<b>Espresso Martini</b>	20
Coffee liqueur, vodka, espresso, sugar syrup	
<b>French Martini</b>	20
Vodka, Chambord, pineapple	
<b>Cosmopolitan</b>	20
Vodka, Cointreau, lime, cranberry	
<b>Old Fashioned</b>	20
Maker's Mark, brown sugar syrup, Inspired Aromatic Bitters	
<b>Amaretto Sour</b>	20
Disaronno, aquafaba, lemon, Inspired Aromatic Bitters	



## Shares

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

## Sides & Sauces

	M.	N.M.
<b>Herb &amp; Garlic Chat Potatoes (GFA)</b>	10.8	12
<b>Fries with Aioli</b>	10.8	12
<b>House Salad</b>	10.8	12
<b>Green Vegetables</b>	10.8	12
<b>Aioli</b>	1.8	2
<b>Roast Chicken Gravy (GFA)</b>	4.5	5

## Mains

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

## Kids

	M.	N.M.
Choose one of the following: <ul style="list-style-type: none"> <li>Grilled (GFA) or battered fish</li> <li>Chicken schnitzel</li> <li>Steak (GFA)</li> <li>Cheese or fish burger (GFA)</li> </ul> All served with fries, slaw, and an ice cream sundae	13.5	15

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

## Classics

	M.	N.M.
<b>Angus Beef Burger (Au)</b> Bacon, cheese, lettuce, tomato, pickles, caramelised onions, dijonaise (GFA)	25.2	28
<b>Korean Fried Chicken Burger (Au)</b> Gochujang, slaw, sesame mayonnaise, pickled chilli (GFA)	25.2	28
<b>Grilled ETTY Bay Barramundi Burger (Au/NZ)</b> Tartare, green oak, tomato (GFA)	26.1	29
<b>Panko Crumbed Eggplant Burger</b> Tonkatsu, slaw, pickled radish (GFA) (V) (VA)	21.6	24
<b>Hand-Crumbed Chicken Schnitzel (Au)</b> Locally crumbed chicken schnitzel, slaw, with your choice of: <ul style="list-style-type: none"> <li>Roast chicken gravy, slaw</li> <li>Tomato sugo, ham, mozzarella, basil, slaw</li> </ul>	26.1	29
<b>Eggplant Parmigiana</b> Tomato sugo, mozzarella, basil, slaw (GFA) (V) (VA)	23.4	26
<b>Beer-Battered Fish &amp; Chips (Au/NZ)</b> Tartare, lemon, slaw	27	30
<i>All classics are served with fries</i> <i>Gluten-free burger buns available</i>		+3

## Desserts

	M.	N.M.
<b>Apple &amp; Pear Tarte Tartin</b> Cornflake ice cream <i>Please allow 15 minutes</i>	14.4	16
<b>Vanilla &amp; Cinnamon Rice Pudding</b> 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.