# Sparkling & Champagnes

| | | S | B |
|---|---|---|---|
| Giesen Estate 0% NV | *Marlborough, NZ* | *11* | *49* |
| Craigmoor Cuvée Brut | *Mudgee, NSW* | *11* | *49* |
| Peterson House Gateway | *NSW* | *13* | *58* |
| Mio Cappello Prosecco | *King Valley, Vic* | *13* | 58 |
| La Gioiosa Millesimato Asolo Prosecco Superiore D.O.C.G. | *Veneto, Italy* | | *65* |
| Moët & Chandon Impérial Brut* | *Champagne, France* | *20* | *99* |
| Piper-Heidsieck Cuvée Brut* | *Champagne, France* | | *99* |
| Charles Heidsieck Brut Reserve | *Champagne, France* | | *219* |

# Rosés

| | | S | L | B |
|---|---|---|---|---|
| First Creek | *Hunter Valley, NSW* | *14* | *21* | *63* |
| Marquis de Pennautier | *Languedoc, France* | *14* | *21* | *63* |
| Château du Rouët le Côtes | *Provence, France* | | | 89 |

# Whites

| | | S | L | B |
|---|---|---|---|---|
| Tyrrell's Sémillon | *Hunter Valley, NSW* | *12* | *18* | *54* |
| First Creek Sémillon | *Hunter Valley, NSW* | *14* | *21* | *63* |
| Majella Riesling | *Coonawarra, SA* | *12* | *18* | *54* |
| Schloss Johannisberg Gelblack Trocken Riesling | *Rheingau, Germany* | | | *135* |
| Monopolio Pinot Grigio | *Veneto, Italy* | 14 | *21* | *63* |
| Leogate Estate Pinot Gris | *Hunter Valley, NSW* | *13* | *20* | *58* |
| Tyrrell's Verdelho | *Hunter Valley, NSW* | *11* | *17* | *49* |
| Hinton's Hundred Sauv. Blanc | *Coonawarra, SA* | *11* | 17 | *49* |
| Wild Oats Sauv. Blanc | *Western Australia* | *12* | *18* | *54* |
| Giesen Estate 0% Sauv. Blanc | *Marlborough, NZ* | *11* | *17* | *49* |
| Isabel Estate Sauv. Blanc | *Marlborough, NZ* | *14* | *21* | *63* |
| La Chablisienne La Pierrelée Chablis | *Burgundy, France* | | | 109 |
| Quilty & Gransden Chardonnay | *Central Ranges, NSW* | *11* | *17* | *49* |
| Tyrrell's Chardonnay | *Hunter Valley, NSW* | *12* | *18* | *54* |
| Scarborough Yellow Label Chardonnay | *Hunter Valley, NSW* | *14* | *21* | *63* |
| Young Poets Moscato | *Australia* | *11* | *17* | *49* |

# Reds

| | | S | L | B |
|---|---|---|---|---|
| Yering Station Elevations Pinot Noir | *Yarra Valley, Vic* | *12* | *18* | *54* |
| Josef Chromy Pinot Noir | *Tamar Valley, Tas* | | | *119* |
| Wild Oats Merlot | *Mudgee, NSW* | *12* | *18* | *54* |
| Hinton's Hundred Shiraz | *Coonawarra, SA* | *11* | *17* | *49* |
| First Creek Shiraz | *Hunter Valley, NSW* | *14* | *21* | *63* |
| Four in Hand Shiraz | *Barossa Valley, SA* | | | *70* |
| Hentley Farm 'The Beast' Shiraz | *Barossa Valley, SA* | | | *180* |
| Leogate S, CS, M Blend | *Central Ranges, NSW* | *11* | *17* | *49* |
| Hinton's Hundred Cab. Sauv. | *Coonawarra, SA* | *11* | *17* | *49* |
| Leogate Estate Arrowfield Cab. Sauv. | *Central Ranges, NSW* | *13* | *20* | *58* |
| Barone Ricasoli Chianti D.O.C.G. | *Tuscany, Italy* | | | *72* |
| Albert Bichot Moulin-à-Vent Beaujolais | *Beaujolais, France* | | | *109* |
| Col d'Orcia Rosso di Montalcino | *Tuscany, Italy* | | | *135* |
| Domaine de Beaurenard Châteauneuf-du-Pape | *Rhône Valley, France* | | | *219* |

**Promotional price for members & non-members*

# Summer Cocktails

***Amalfi Lemoncello Spritz*** *20*
Earp Limoncello, Prosecco, soda, lemon, mint

***Sorrento Spritz*** *20*
Earp Orangecello, Prosecco, soda, orange

***Riviera Bloom Spritz*** *20*
French rosé, elderflower liqueur, cranberry, soda, mint

***Viola Spritz*** *20*
Ink gin, lavender sugar syrup, lemon, soda

***Pepóni Fizz*** *22*
Watermelon, Bacardi, mint, lime, sugar syrup

***Saint-Tropez Martini*** *22*
Gin, elderflower liqueur, cucumber, basil, lemon, sugar syrup

***Mykonos Melon*** *22*
Tequila, Bacardi, guava, watermelon, lime, sugar syrup

***Capri Passion Sour*** *22*
Passionfruit, passionfruit liqueur, lemon, aquafaba, bitters

***Costa Rosa*** *22*
Tequila, lime, grapefruit, sugar syrup, soda

***Mediterranean Highball*** *22*
Tequila, lime, orange bitters, orange, soda

# Classic Cocktails

***Aperol Spritz*** *20*
Aperol, Prosecco, soda, orange

***Margarita*** *22*
Tequila, Cointreau, lime, salted rim

***Chilli Margarita*** *22*
Tequila, Cointreau, lime, Inspirited Chilli Bitters, chilli salted rim

***Espresso Martini*** *22*
Coffee liqueur, vodka, espresso, sugar syrup

***French Martini*** *22*
Vodka, Chambord, pineapple

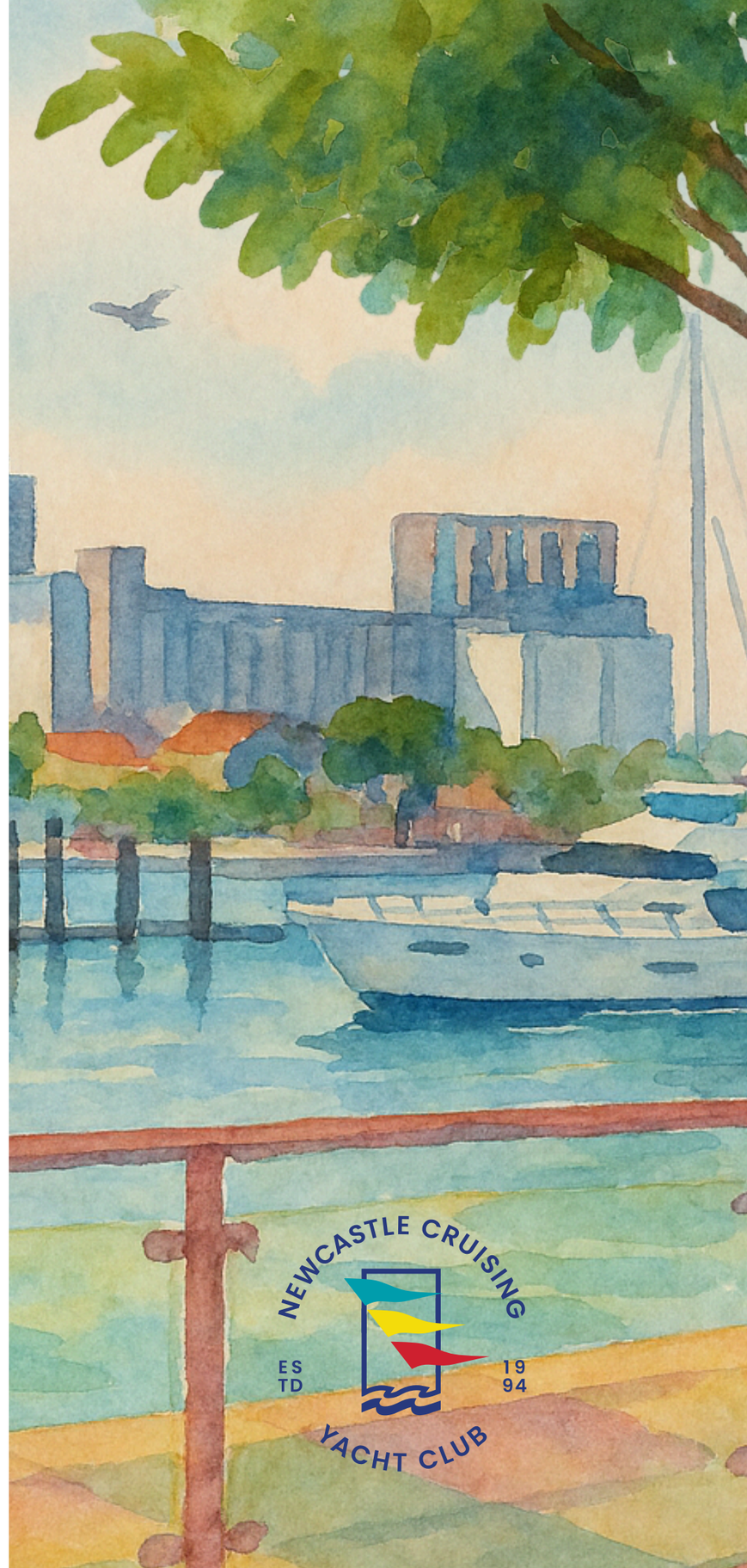
***Cosmopolitan*** *22*
Vodka, Cointreau, lime, cranberry

***Old Fashioned*** *22*
Maker's Mark, brown sugar syrup, Inspirited Aromatic Bitters

***Amaretto Sour*** *22*
Disaronno, aquafaba, lemon, Inspirited Aromatic Bitters

# Beers

*See our range of 20 tap beers, all available in a middy, schooner, and pint.*



# Shares

| | M. | N.M. |
|---|---|---|
| ***Portobello Mushroom, Feta, & Thyme Arancini***<br>Truffle mayonnaise, grana padano (GFA) (V) | *20.7* | *23* |
| ***Rock Oysters (Au)***<br>Half dozen oysters of your choice: | | |
| • Natural with citrus mignonette (GFA) (DFA) | *32.4* | *36* |
| • Kilpatrick (GFA) (DFA) | *36* | *40* |
| ***Hiramasa Crudo (Au)***<br>Grapefruit, avocado, yuzu & ginger dressing (GFA) (DFA) | *34.2* | *38* |
| ***Half Dozen W.A. Half-Shell Scallops (Au)***<br>Chorizo & parmesan crumb | *38.7* | *43* |
| ***Local Seafood Plate (Au)***<br>Natural oysters, grilled king prawns, Hiramasa crudo, W.A. half-shell scallops with chorizo & parmesan crust | *43.2* | *48* |

# Pizzas

*Pizzas may be served separately from other meals*

| | M. | N.M. |
|---|---|---|
| ***Cheesy Garlic Baked Sourdough***<br>Provolone, rosemary, confit garlic (GFA) (V) | *19.8* | *22* |
| ***Hot Honey Pepperoni***<br>Pepperoni, roasted capsicum, Spanish onion, fior di latte, tomato sugo, Steve's hot honey | *26.1* | *29* |
| ***Beetroot & Goat Cheese***<br>Goat cheese, beetroot, fior di latte, tomato sugo, rocket, candied walnuts (V) | *26.1* | *29* |
| ***Lamb & Rosemary***<br>Slow-cooked lamb, rosemary, potatoes, Manchego, tomato sugo | *28.8* | *32* |
| ***Burrata & Prosciutto***<br>Burratina, basil, San Daniele prosciutto, fior di latte, tomato sugo | *28.8* | *32* |
| ***Tandoori Chicken***<br>Chicken, cashews, baby spinach, cherry tomatoes, cream cheese | *28.8* | *32* |
| ***Capocollo Piccante (I)***<br>Capocollo, white anchovies, olives, fior di latte, garlic cream, chilli oil | *26.1* | *29* |
| ***Prawn Bianca (Au)***<br>Banana prawns, cherry tomatoes, fior di latte, garlic cream, rocket | *28.8* | *32* |
| ***Smoked Salmon (Au)***<br>House-smoked salmon, cream cheese, capers, baby spinach, free-range egg, fior di latte | *28.8* | *32* |
| Vegan cheese available<br>Rossosapore gluten-free base<br>*(cooked in the same oven as non-GF bases)* | *+4.5* | *+5* |

# Mains

| | M. | N.M. |
|---|---|---|
| ***Mussel, Prawn, & Clam Linguini (Au/NZ)***<br>Saffron nage, chilli, parsley, garlic (DFA) | *35.1* | *39* |
| ***Andy's Seafood Chowder (Au/NZ)***<br>Smoked ling, mussels, prawns, squid, grilled sourdough | *35.1* | *39* |
| ***Pan-Roasted Etty Bay Barramundi (Au)***<br>Heirloom tomatoes, aged balsamic vinaigrette, goat cheese stuffed zucchini flowers, basil (GFA) | *37.8* | *42* |
| ***Pot Roast Pork Belly (Au)***<br>Crab wontons, Nashi pear and sesame slaw, chilli jam (DFA) | *37.8* | *42* |
| ***Herb Grilled Chicken Breast***<br>Asparagus, brie, rocket, pinenuts, strawberry vinaigrette (GFA) | *37.8* | *42* |
| ***Grilled Market Fish (Au)***<br>Avocado, prawns, cucumber, lime, dill, fennel (GFA) (DFA) | *MP* | *MP* |
| ***Steak Frites***<br>Black angus scotch fillet, smoked bone marrow butter, roasted field mushroom, fries, red wine jus (GFA) | *52.2* | *58* |

# Salads

| | M. | N.M. |
|---|---|---|
| ***Caesar***<br>House dressing, cos, parmesan, sourdough croutons, soft boiled egg, pancetta | *25.2* | *28* |
| Add: | | |
| • Grilled chicken breast | *6.3* | *+7* |
| • Smoke-roasted salmon (Au) | *6.3* | *+7* |
| • Grilled king prawns (Au) | *8.1* | *+9* |
| ***Salt & Pepper Squid*** (Au)<br>Green papaya, wombok, bean shoots, mint, coriander, nước chấm (GFA) (DFA) | 26.1 | *29* |
| ***Beetroot & Halloumi***<br>Heirloom beetroots, carrots, grilled halloumi, hazelnuts, baby spinach, green goddess (V) (VA) | 26.1 | 29 |

# Dessert

| | M. | N.M. |
|---|---|---|
| ***Steamed Sticky Date Pudding***<br>Butterscotch sauce, honeycomb ice cream | *14.4* | *16* |

*Please see cake display for additional desserts*

Seafood Country of Origin
Au - Australia
NZ - New Zealand/Aotearoa
I - Imported

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

# Classics

| | M. | N.M. |
|---|---|---|
| ***Angus Beef Burger***<br>Bacon, cheese, lettuce, tomato, pickles, caramelised onions, dijonnaise (GFA) | *25.2* | *28* |
| ***The Cheeseburger***<br>Angus beef patty, double cheese, maple bacon, pickles, mustard, red onions, aioli (GFA) | 25.2 | 28 |
| ***Southern Style Chicken Burger***<br>Golden barbecue sauce, cheese, slaw, aioli, pickles (GFA) (DFA) | *25.2* | *28* |
| ***Crumbed Market Fish Burger (Au)***<br>Tartare, cheese, pickled onion, green oak, tomato (GFA) | *26.1* | *29* |
| ***Sweet Potato & Paneer Burger***<br>Lettuce, tomato, roast capsicum aioli (GFA) (V) | *23.4* | *26* |
| ***Hand-Crumbed Chicken Schnitzel***<br>Locally crumbed chicken schnitzel, cos salad, with your choice of: | *27* | *30* |
| • Roast chicken gravy | | |
| • Tomato sugo, ham, mozzarella, basil | | |
| ***Eggplant Parmigiana***<br>Tomato sugo, mozzarella, basil, cos salad (GFA) (V) (VA) | *23.4* | *26* |
| ***Beer-Battered Fish & Chips (Au/NZ)***<br>Cos salad, lemon, tartare | *27* | *30* |
| All classics are served with fries<br>Gluten-free burger buns available | *+2.7* | *+3* |

# Sides & Sauces

| | M. | N.M. |
|---|---|---|
| ***Fries with aioli (GFA) (DFA)*** | *10.8* | *12* |
| ***Crushed chat potatoes with garlic & herb butter (GFA)*** | *12.6* | *14* |
| ***Green vegetables with beurre noisette & aged balsamic (GFA)*** | *12.6* | *14* |
| ***House salad (V)*** | *16.2* | *18* |
| ***Aioli (GFA) (DFA)*** | *1.8* | *2* |
| ***Roast chicken gravy (GFA)*** | *4.5* | *5* |

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

Although we utilise a gluten-free fryer and follow strict procedures, we cannot guarantee any cross contamination does not occur due to airborne exposure, trace elements, or supplier related issues within the kitchen.