WINE

BUBBLES

'NV	**PRIMO ESTATE PROSECCO** (SA)	11 | 50
'21	**TROPO BLANC DE BLANC SPARKLING** (ADELAIDE HILLS, SA)	11 | 50

PINK & ORANGE

'22	**COLLECTOR 'SHORELINE' SANGIOVESE ROSE** (CANBERRA, ACT)	12 | 55
'22	**BLONDE CROW 'RIZZY RASCAL' SKIN CONTACT FIELD BLEND** (MT BARKER, WA)	12 | 55

WHITE

'22	**MOSS BROTHERS ' MOSES ROCK' PINOT GRIS** (MARGARET RIVER, WA)	10 | 45
'22	**DEVIATION ROAD SAUV BLANC** (ADELAIDE HILLS, SA)	12 | 55
'23	**RIESLINGFREAK 'NO. 3' RIESLING** (CLARE VALLEY, SA)	13 | 60
'21	**YUGEN 'TROPICAL SUNRISE' SKINSY FIELD BLEND** (MORNINGTON, VIC)	14 | 65

REDS

'21	**SMITH & HOOPER CAB MERLOT** (WRATTONBULLY, WA)	10 | 45
'22	**CHAFFEY BROS 'LA CONQUISTA' TEMP-GRENACHE** (BAROSSA, SA)	12 | 55
'22	**SOMOS SINGLE VINEYARD CABERNET FRANC** (MCLAREN VALE, SA)	14 | 65
'21	**UNICO ZELO 'PIPE DREAM' SINGLE VINEYARD NERO D'AVOLA** (ADELAIDE HILLS, SA)	15 | 70
'21	**GIBSON 'THE DIRTMAN' SHIRAZ** (BAROSSA, SA)	17 | 80

BOTTLES THAT ARE REALLY, REALLY RIDICULOUSLY GOOD (LOOKING)

'21	**CARILLION 'CRYSTALS' CHARDONNAY** (ORANGE, NSW)	70
'21	**OX HARDY GRENACHE** (MCLAREN VALE, SA)	75
'21	**YELLAND & PAPPS SINGLE VINEYARD ROUSSANNE** (COONAWARRA, SA)	90
'16	**JIM BARRY SINGLE VINEYARD MUSEUM RELEASE CABERNET** (EASTERN RANGES, SA)	95
NV	**IDEE FIXE METHODE TRADITIONNELLE BLANC DE BLANC** (MARGARET RIVER, WA)	115

COCKTAILS

MARGARITAS

LADY ASSASSIN | 19

Wyborowa Vodka, Chambord, Lychee, Strawberry, Citrus & Pineapple

SMOKEY PALOMEY | 20

Altos Tequila, Mezcal Verde, Citrus & Blood Orange Soda

GOLD FASHIONED | 25

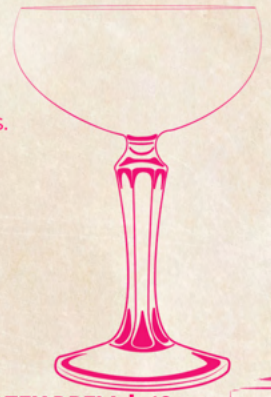
Top Shelf AnejoTequila, Agave, Orange bitters, Orange twist

CLASSIC MARG | 19

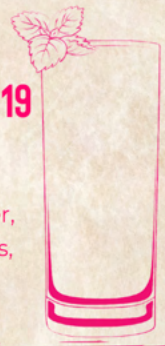
Altos Tequila, Triple Sec, Agave & Citrus

INFUSED TEQUILA MARG | 21

Ask bar staff about our current house infusion flavours.

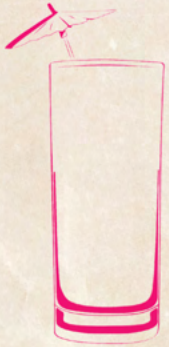


EAST COAST COOLER | 19



Beefeater Gin, Mint, Elderflower, Raspberries, Citrus & Soda

Y2K | 19



Midori, Passoa, Blue Curacao, Pineapple, Citrus & Passion Pop

BOOZEY BREW | 19

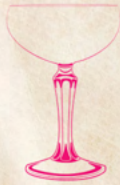
Patrón XO Café, Amaro Nonino & Maple Whiskey

BUTTERS | 19

Butter Washed Spiced Rum, Nashi Pear, Pistachio Orgeat & Tiki Bitters

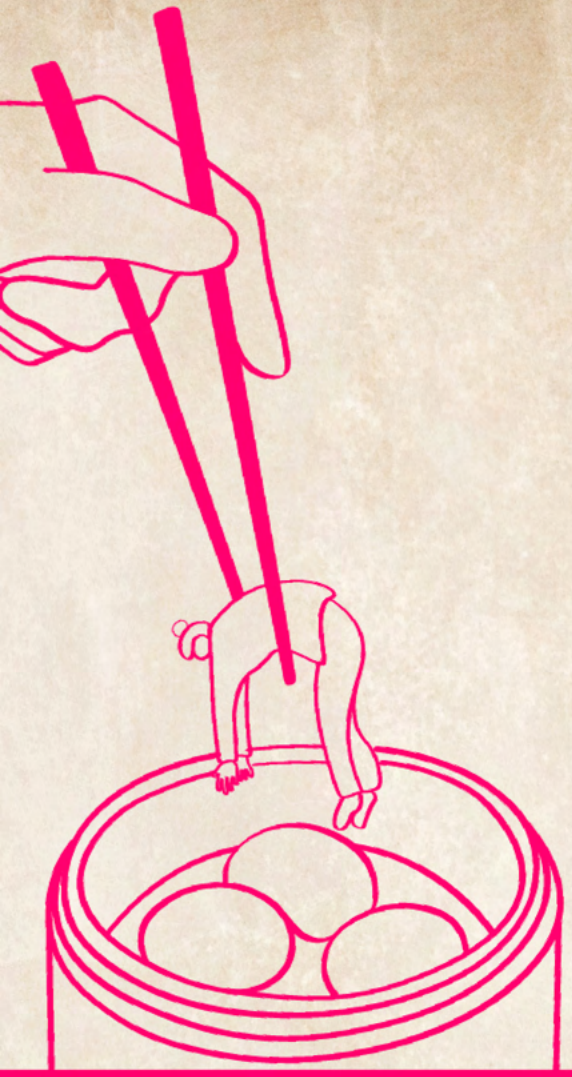
PIE FOR ADULTS | 19

Pastry Infused Absolut Vanilla Vodka, Blueberry, Mum's Baking Spices, Citrus & Foam



CLASSICS AVAILABLE

- Espresso Martini
- Amaretto Sour
- Pornstar Martini
- Aperol Spritz
- Long Island Iced Tea
- Cosmo
- Negroni



SNACKS

STICKY GARLIC EDAMAME (GF, V, VGN) | 9
Wok Tossed in Our House Garlic Soy Sauce

SHOESTRING FRIES (GF, V, VGN+) | 10
House Seasoning, Herbed Garlic Ailoi & Tomato Sauce

CHIPS AND DIP (GF, V) | 12
Blue Totopos served with House Smashed Guac OR Oaxaca Queso Cheese Dip

SOLOS SERVED W CHIPS

DAGWOOD CHEESEBURGER (GF+) | 22
Waygu Beef Pattie, Bacon, Cheese, House Pickles, Tomato Sauce & Mustard

SOFT SHELL CRAB BURGER (GF+) | 24
Fried Crab, Pickled Carrot & Daikon, Mixed Lettuce & Chili Lime Mayo

MUSHROOM BURGER (V, GF+) | 22
Pan Fried Portobello Mushroom, Mixed Lettuce, Heirloom Tomato & Chimichurri

SMALLS

CAULIFLOWER BITES (GF, V, VGN +) | 13
Fried Cauliflower, Shichimi Togarashi Chili Seasoning, Herbed Garlic Aioli, Shallots

KOREAN FRIED CHICKEN BITES (GF) | 18
Buttermilk Brined Chicken Thigh, House Bulgogi, Ginger Kewpie

AGAVE GLAZED CHICKEN WINGS (GF) | 17
w. Sticky Agave Soy, Chili Lime Mayo, Sesame Seeds, Fresh Chili
[Substitute Agave Glazed Tofu for VGN+]

KINGFISH CEVICHE (GF) | 20
w. Pico De Gallo, Baby Cucumber. Jalapeno Salt, Blue Totopos Corn Chips

PORK SIU LUN DUMPLINGS | 17
w. Garlic, Soy, Chili Oil, Fried Shallots

HOUSE MADE VEG DUMPLINGS (V, VGN) | 17
w. Lemongrass & Lime Oil, Fried Shallots

TONKATSU PORK BAO BUNS (3) | 24
Shredded Tonkatsu Pork, Wombok & Apple Slaw, Kewpie Mayo

FRIED CHICKEN BAO BUNS (3) | 24
Fried Chicken Thigh, Mixed Lettuce, Tonkatsu BBQ Sauce

FOOD TASTES BEST WHEN SHARED

OUR MENU IS DESIGNED TO SHARE.
As a Rough Guide, We Recommend **One Large & Two Smalls** Between Two People.

LARGES

SLOW COOKED MEXICAN SPICED PORK RIBS (GF) | 35
600g Rib Rack. House Adobo BBQ Sauce, Gremolata Salsa & Pico De Gallo

YELLOW CHICKEN MARYLAND (GF) | 29
w. Sauteed Asian Greens & Edamame Coconut Cream Sauce

18 HOUR SECRET SPICED BEEF CHEEK (GF+) | 36
w. Pico De Gallo, Pickled Red Onion, Tortillas, Charred Nopal Cactus, & Lime & Chili Mayo

BAKED HALF CAULIFLOWER (GF, V, VGN +) | 22
w. Agave Dutch Carrots, Roasted Truss Tomatoes, Spiced Burnt Butter, Chimichurri

MUCHOS NACHOS (GF) | 26
w. Blue Totopos, Shredded Slow Cooked Beef Cheek, Oaxaca Cheese, Sour Cream, House Smashed Guac, Pico De Gallo

PLEASE INFORM STAFF OF ALL ALLERGIES + DIETARIES PRIOR TO ORDERING.

Please be aware that while all care is taken when catering to special dietary requirements - it must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat, eggs, fungi and dairy products.

VGN - VEGAN | VGN+ - VEGAN AVAIL | V - VEGETARIAN | V+ - VEGETARIAN AVAIL
GF - GLUTEN FREE | GF+ - GLUTEN FREE AVAIL | SPICY SCALE | FISH / SHELLFISH
10% PUBLIC HOLIDAY SURCHARGE | ALL CARDS 1.4% SURCHARGE

BETTER BOTTOMLESS BRUNCH EVERY SUNDAY

JOIN US FOR TWO HOURS OF A ROTATING FOOD AND DRINK OFFERING FROM $65 PER PERSON.

WHY IS IT BETTER? CAUSE WE LIFTED OUR GAME AND YOU CAN NOW ADD HOUSE WINE & TAP BEER TO YOUR SESSION. PLUS FOR AN EXTRA $10PP YOU CAN ADD HOUSE SPIRITS.

CHECK OUT THE LINE UP ON OUR BRUNCH BOARD

HAPPY HOURS

WEEKDAYS 4PM - 6PM

WINE | GLS 10
BLANC DE BLANC
SAUV BLANC
TEMP - GRENACHE

BEER
PINTS AT SCHOONER PRICES, GIDDY-UP

COCKTAILS | 13
MARGS
APEROL SPRITZ
ESPRESSO MARTINIS
AMARETTO SOUR