

Share

- Hot sicilian and green mammoth olives with vanilla and Sonoma bread ^(Vegan) 9.
- Herb and gruyere cheese arancini with preserved lemon aioli ^(V) 9.
- Whole roasted garlic bread, herbed goat's cheese, balsamic ^(V) 14.
- Ploughman's plate- Cheddar, ham hock & pistachio terrine, grilled sonoma bread, cornichons & quince paste ^(gf bread avail) 16.
- Fried Salt cod fritters with sauce gribiche 14.
- Fried haloumi with romesco sauce ^(V) 12.

Lunch

- Cured salmon, wakame, radish, spinach, miso spread on char grilled sonoma sourdough and 63 degree egg ^(gf available) 19.
- 18 hour braised beef short rib, black eyed beans, avocado, corn, cherry tomatoes, baby cos lettuce, crispy corn tortillas ^(gf) 18.
- Braised pork belly, 63 degree egg, tomato essence, broad beans and shaved zucchini, cottage cheese ^(gf) 19.
- Salt and pepper squid, tamarind, charred wombok salad ^(gf) 22.
- Red bean quesadilla with gruyere cheese, poached egg, braised eggplant, mexican salsa, sour cream & lime ^(V, gf) 17.
- Potato gnocchi, broccoli, radicchio, broad beans, spiced cauliflower, plump sultana escabeche. ^(V) 22.
- Morton bay bug risotto with dill, tarragon and sea urchin roe butter ^(gf) 28.
- Southern fried chicken burger, kim chi, smoked cheese, pickled spanish onion, aioli 19.
- Pan fried mulloway fillet, roasted celeriac puree, chilli sprouts ^(gf) 28.

Side

- Cauliflower, Gruyere, butternut pumpkin and truffle `al forno' ^(gf) 12.
- Kale, chili roasted corn, pickled spanish onion, sesame seeds, goats cheese mousse ^(V, gf) 10.

Sweet

- Sugar pie with mascarpone and vanilla poached pear 14.
- Mulled cherries, white chocolate and citrus mousse, caramelised white chocolate crumble 14.





Lunch

weekdays from noon -3pm (see our weekend all day brunch menu)

Wines by the glass

Sparkling wine by the glass - Please see our full wine list for all options.

Primo Estate Primo Secco NV Prosecco *McLaren Vale SA* **9/**
Deviation Road Altair NV Sparkling Rosé *Adelaide Hills SA* **12/**

Rosé by the glass

Domaine de Triennes Rosé 2014 *Provence France* **11/**

White wine by the glass

Arindo Verdejo 2013 *Rueda Spain* **11/**
Vine Mind Riesling 2015 *Clare Valley SA* **12/**
Mount Vernon Pinot Gris 2015 *Marlborough NZ* **11/**
Amato Fiano 2016 *Margaret River WA* **11**
Juniper Semillon Sauvignon Blanc 2016 *Margaret River WA* **9/**
Warramate Chardonnay 2014 *Yarra Valley Vic* **13/**

Red wine by the glass

Warramate Pinot Noir 2015 *Yarra Valley Vic* **13/**
Prunotto Barbera d'Alba 2014 *Piedmont Italy* **12/**
Poggio 'Anima' Montepulciano 2014 IGT *Abruzzo Italy* **11/**
Torbreck 'Juveniles' Grenache Shiraz Mourvedre 2014 *Barossa Valley SA* **12/**
Watson Family Vineyards Shiraz 2014 *Margaret River WA* **10/**
Nashwauk Tempranillo 2013 *McLaren Vale, SA* **12/**

Craft beer, cider

Stockade Brew Co. **Duel Hopy Lager** 4.7% alc/v *Camden NSW* 9.
Stockade Brew Co. **Peachy Keen** Sour Mash Peach Gose 4.2% alc/v *Camden NSW* 9.
Stockade Brew Co. **The Sesh** Golden Session Ale 4.1% alc/v *Camden NSW* 9.
Stockade Brew Co. **Rare Ink** Session Stout 4.1% alc/v *Camden NSW* 9.
Stockade Brew Co. **Chop Shop** Pale Ale 4.7% alc/v *Camden NSW* 9.5
Stockade Brew Co. **8 Bit** IPA 6.5% alc/v *Camden NSW* 9.5
Stockade Brew Co. **Roly** Smoked Jalapeno Porter 6.6% alc/v *Camden NSW* 9.5
Stockade Brew Co. **Fallen Angel** Chilli Mocha Stout 6.8% alc/v *Camden NSW* 9.5
Stockade Brew Co. **Mysterio** Double IPA 9% alc/v *Camden NSW* 9.5
Merchant Brewing Co. **Earl Pear Blonde Ale** 6.4% alc/v *Inner West NSW* 9.5
4 Pines Brewery **Kolsch** 4.6% alc/v *Manly NSW* 9.
Doss Blockos **New York Pale Lager** 4.6% alc/v *Prahran VIC* 9.
McLaren Vale **Vale Ale** 4.5% alc/v *McLaren Vale SA* 9.
Stone and Wood **Pacific Ale** 4.4% alc/v *Byron Bay NSW* 9.
Coopers **Premium Light** 2.9% alc/v *Regency Park SA* 7.
Hillbilly Crushed **Apple Cider** 4.5% alc/v *Blue Mountains NSW* 8.

Cocktails

Aperol Spritz *prosecco, aperol and soda* 12.
Champagne Cocktail *NV bubbly with cointreau, sugar and orange zest* 12.
Hendrick's *gin, tonic, cucumber and black pepper* 13.
Sea Dog *captain morgan spiced rum, ginger beer and fresh lime* 14.
Pearisian *absolut vodka, chambord, pineapple juice and fresh pear* 14.
Bloody Mary *absolut vodka, spices, worcester, lemon, tomato* 11.
Mojito *white rum with mint, sugar, lime and soda* 14.
Caipiroska *absolut vodka, lime and sugar* 14.
Espresso Martini *absolut vodka, kahlua, espresso* 14.

1 litre carafe Cocktails to Share - serves 3-4

Pimms Cocktail *pimms number 1, dry ginger, lemonade, cucumber and orange* 28.
Morso White Wine Sangria *absolut pear vodka, lychees, lemon and orange* 28.
Campari *orange and soda* 28.
Captain Earl *captain morgan spiced rum, cointreau, earl grey tea, fresh lemon, orange juice and mint* 28.

Softs

Vestal sparkling **mineral water** 750ml 7.
House made fruit sodas, **Glass-** 4. **Carafe-** 10. **Spiked with gin, vodka or rum** 11/28.
House brewed **ginger beer** 4.
Organic Karma **Cola** 5.
Organic Lemmy **Lemonade** 5.