GRAPE SCOT!!!!!!

<u>White Wines</u>

Moet \$ Chandon

Imperial

Tik Tok Chardonnay Central Ranges Mudgee from Datley Wines 2D11\$7.50 by The Glass/\$29 bottleMatua Marlborough Sauvignon Blanc New Zealand 2D12\$8.50 by The Glass/\$35 bottleFour O Clock Chardonnay Spring Seed Wine Co South Australia 2D12 (100% ORGANIC)\$46/BottleKillermans Run Kilikanoon Reisling South Australia 2D13\$48/BottleRed WinesTik Tok Shiraz Central Ranges Mudgee from Datley Wines 2D11\$7.50 by The Glass/\$29 bottle

 Nk Tok Shiraz Central Kanges Mudgee From Datley Whies 2011
 \$7.50 by The Blass/\$25 bottle

 Saddlers Creek Cabernet Merlot Hunter Valley 2012
 \$8.50 by The Glass/\$35/Bottle

 Spring Seed Runner Shiraz Seed Wine Co South Australia 2013 (100% ORGANIC)
 \$46/Bottle

 Wynns Coonawarra Estate Cabernet Sauvignon South Australia 2011
 \$48/Bottle

 Rose Wines
 \$48/Bottle

 Luna Rosa Central Ranges "Rosado" 2012
 \$8.50 by The Glass/\$35 bottle

 Sparkling Wines
 \$8.50 by The Glass/\$35 bottle

\$160/Bottle

<u>By The Bottle</u>

<u>Beers, Ales, Stouts</u>

Heineken	\$8.00
Peroni	\$8.00
Coopers	\$7.50
Pure Blonde	\$7.50
Toohey's Extra Dry	\$7.00
Ossian 4.1 % Scotland	\$11.00
Lia Fail (Stone of Destiny) 4.7 % Scotland	\$11.00
Blackfriar 7.0 % Scotland	\$12.00
<u>Ciders</u>	
Strongbow Original	\$8.00
Strongbow Pear Cider	\$8.00
Stowfort Press	\$8.00
Henry Weston 2011 Vintage 500ml 8.2%	\$12.00

<u>COCKTAILS</u>

Sauchiehall St Smash	\$16.00
Jack Daniels Honey, Fresh Basil, Fresh Lemon Juice, Sugar and Soda	
Renee Macintosh Mojito	\$16.00
Gordons Gin, Fresh Mint, Fresh Lime Juice, Sugar & Apple Juice.	
Strawberry and Vanilla Caipiroska	\$16.00
Smirnoff Vodka, Fresh Strawberries, Fresh Lime, and Vanilla.	
Dundee Martini	\$16.00
Smirnoff Vodka, Chambord Rasperry Liquer & Pineapple Juice.	
Arran Peach Iced Tea	\$16.00
Gordons Gin, Smirnoff Vodka, Peach Liquer, Jose Cuervo Tequila,	
Bacardi Rum, Fresh Lime Juice & Cranberry Juice	
Aberdeen Slammer	\$16.00
Southern Comfort, Amarretto, Smirnoff Vodka, Mixed Berry Syrup	
& Orange Juice	

Ginger Bottle	\$16.00
Morgans Spiced Rum, Vanilla Liqueur, Fresh Lime juice and Ginger Beer,	
Fresh Mint	
Cucumber and Elderflower Collins	\$16.00
Hendricks Gin, Blackberry Liquer, Cucumber, Elderflower,	
Fresh Lemon Juice and Sugar	
Cuban Mojito	\$16.00
Bacardi Rum, Fresh Mint, Fresh Lime Juice, Sugar and Soda	
Berry Cosmopolitan	\$16.00
Absolut Rasperry Vodka, Strawberry Liquer,	
Fresh Strawberries, Fresh Lime Juice & Cranberry Juice	
Factor 50 Russian	\$16.00
Smirnoff Vodka, Kahlua, Milk and Cream	
Bellini	\$12.00
Peach & Prosecco	
Rossini	
Strawberries and Prosecco	\$12.00

TEAPOTS TO SHARE

Vanilla Bison	\$28.00
Smirnoff Vodka, Vanilla Liquer, Fresh Lime Juice, Vanilla & Apple Juice	
Cool Tea Punch	\$28.00
Pimms No 1, Hendricks Gin, Strawberry Liquer, Strawberries,	
Cucumber, Orange Juice, and Lemonade	
Rasberry Rose	\$28.00
Appleton VX Rum, Raspberry Vodka, Raspberry Liqueur, Fresh Lemon Juice,	
Cranberry Juice, Lemonade & Soda	

FLAMING SHOTS TO SHARE

Finneston Crane on Fire

\$28.00

Green Chartreuse 55% proof, Sambuca, Baileys, Blue Curacao

<u>Breakfast menu (ask about our gluten free and dietry options)</u>	
Full Scottish breakfast (Served All Day) Two Eggs, bacon, square sausage, black pudding, potato scone, mushrooms, baked beans, grilled tomato, toast	\$18.00
Smoked beans w/ sausage, eggs & bacon on sourdough.	\$14.50
Smoked salmon, poached eggs & dill.	\$16.00
Extras- Egg, Bacon, Tattie Scone, Black Pudding, Tomato, Baked Beans, Spinach Square Sausage,	\$2.00
Vegetarian Breakfast Options Two Eggs, potato scone, mushroom, tomato, baked beans.	\$14.00
Two potato and Beetroot hash, w/ poached eggs, baby rocket, Dijon dressing.	\$14.00
Pesto marinated roast mushrooms w/ fetta & poached eggs.	\$16.00
Vegan Breakfast Options Scrambled tofu w/ grilled tomato & wilted baby spinach.	\$16.00

Entrees/Shares

Garlic and Herb Bread topped with Cheddar	\$8.00
Soup of The Day served with Warm Crusty Bread	\$11.00
Sweet Potato and Pecan Salad w/marinated feta,	\$10.00
Seared scallops w/ black pudding and apple salad.	\$14.00
Peking duck spring rolls w/ bean sprout, shallot & ginger salad.	\$14.00
<u>Sides</u>	
Chips	\$6.00
Steamed Veg	\$6.00
Scottish Chips and Curry Sauce	\$8.00
Truffle Fries w/shaved parmesan	\$8.00
<u>Pizza Slab</u>	
Fresh tomato sauce, feta, olives, chorizo & rocket	\$19.00
Black tiger prawns, chilli, roast tomato.	\$19.00
Roast tomato, basil confit garlic & mozzarella.	\$19.00
Garlic Chicken, Mushroom,	\$19.00

Lunch (Availalble till 3.30pm)

1	250g Black Angus Rump w/ fries & garden salad.	\$14.00
	Crispy skin Tasmanian salmon w/ bacon and shallot colcannon, white wine sauce.	\$14.00
	Pappardelle w/ roast tomato sauce, chorizo and black tiger prawns, shaved parmesan.	\$14.00
	The Arisaig steak and Ale pie w/ mash potato, crispy leek, red wine jus.	\$10.00
	Mushroom risotto w/ white truffle oil & shaved parmesan.	\$14.00

Dinner (Available 5pm till late)

Grilled barramundi w/ basil crust, crushed kipflers & pipperade.	\$21.00
Pan roasted duck breast w/ confit potato, rhubarb and orange	\$28.00
Arisaig Steak and Ale Pie w/ mash potato, steamed veg, red wine jus.	\$18.00
Marinated lamb rump w/ zucchini, mint & feta cake, black olive oil.	\$23.50
Hand cut pappardelle w/ black tiger prawns, chorizo, roast tomato & rocket.	\$18.00
Cullenskink risotto w/ creme fraiche & fresh chives.	\$19.00
Scotch Fillet Steak - pan seared, w∕ clapshot & green peppercorn sauce.	\$26.00
200g Pepper crusted eye fillet w/ truffle fries, buttered baby spinach & brandy cream sauce.	\$28.00

<u>Desserts</u>

Salted caramel semi fredo sandwichs, w/ butterscotch sauce.	\$12.00
Sticky Date Pudding w/carmel sauce and Vanilla Bean Ice Cream	\$12.00
Cheese Platter	\$16.00