

DRINKS

BEER & CIDER

TAP

<i>Single Fin Summer Ale</i>	\$10
<i>Pipe Dreams Coastal Lager</i>	\$10
<i>Tap of the Month</i>	\$10

BOTTLED

<i>San Miguel</i>	\$10
<i>Stone & Wood</i>	\$10
<i>Asahi</i>	\$10
<i>Arquiteka Cider</i>	\$11

CANS

<i>Sidetrack XPA</i>	\$9
<i>Mountain Goat Amber Ale</i>	\$10
<i>Little Dove New World Pale Ale</i>	\$10
<i>Bentspoke Crankshaft IPA</i>	\$10
<i>Colonial Sour</i>	\$11
<i>Boatrockers Stout</i>	\$11
<i>Hello Sunshine Cider</i>	\$9
<i>Matsos Ginger Beer</i>	\$10

WINE

SPARKLING

<i>Pirovano Prosecco, Italy</i>	\$13 / \$55
<i>Varichon & Clerc Blanc de Blanc, France</i>	\$12 / \$50
<i>Ayala Champagne, France</i>	\$130

WHITE

<i>Henschke Pinot Gris Blend 2020, Adelaide Hills SA</i>	\$14 / \$60
<i>Ish Fiano 2019, King Valley VIC</i>	\$13 / \$55

Leftfield Albarino 2019, Gisborne NZ
\$12 / \$50

Vidal Reserve Chardonnay 2019, Hawkes Bay NZ
\$15 / \$65

Babich Sauvignon Blanc 2020, Marlborough NZ
\$13 / \$55

John Kosovich Chenin Blanc 2015, Swan Valley WA
\$65

Riposte The Katana Chardonnay 2018, Adelaide Hills SA
\$80

Coltilde Davenne, Chablis 2018, France
\$110

ROSE

Hahndorf Hill Rose 2020, Adelaide Hills SA
\$14 / \$60

Sew & Sew Rose 2018, McLaren Vale SA
\$65

RED

Curlewis Pinot Noir 2018, Geelong VIC
\$15 / \$65

Ricca Terra Nero D'Avola 2020, Riverland SA
\$14 / \$60

Delas Côte Du Ventoux 2018, Rhône France
\$14 / \$60

Archer Shiraz 2014, Heathcote VIC
\$15 / \$65

The Lindsay Collection Tempranillo 2018, Barossa Valley SA
\$13 / \$55

San Miranda Barbera 2015, King Valley VIC
\$70

Wildfire Pinot Noir Shiraz 2019, Yarra Valley VIC
\$75

Wild Duck Creek Shiraz Malbec 2018, Heathcote VIC
\$70

Clarendon Hills Grenache 2012, Blewitt Springs SA
\$110

John Duval GSM 2015, Barossa Valley SA
\$120

Wildfire Cabernet Merlot 2018, Yarra Valley VIC
\$75

Château Auzias 2017, Cabardes France
\$75

Chai Saint Etienne Jurancon Noir 2018, South West France
\$85

DRINKS

COCKTAILS

JUICY GOOSE

Grey Goose, Pampelle, Strawberry, Lime, Orange, Passionfruit, Mango & Soda

\$21

REJUVENATION

Gin, Apple & Celery Shrub, Ginger & Absinthe

\$22

HULA-LA

Sixty's Rum Mix #2, Lime, Grapefruit, Passionfruit & Pale Ale

\$21

THE BEAT

Bourbon, Lemon, Beetroot & Lavender

\$20

CRUMBLE CORE

Calvados, Cinnamon & Toasted Pecan Bitters

\$22

GALLUS

Scotch, Islay, Dark Chocolate infused Amaro & Yuzu Honey

\$22

BLOODY MARY

Vodka, Tomato, Lemon, Gochujang, Salt & Pepper

\$20

TUXEDO

Gin, Vermouth, Italicus, Orange Bitters & Absinthe

\$22

DRAM QUEEN

Coffee Rum, Vermouth, Pimento Dram & Bitters

\$21

MEZCAL MARTINEZ

Mezcal, House Vermouth, Cynar & Chocolate Bitters

\$22

SIESTA

Tequila, Campari, Lime & Grapefruit

\$21

CHARTREUSE SWIZZLE

Green Chartreuse, Falernum, Lime, Pineapple & Mint

\$22

GIN

DASHER & FISHER OCEAN GIN

Paired with Fever Tree Light Tonic & Garnished with Radish

\$16

KI NO TEA

Paired with Fever Tree Yuzu & Lime Soda & Garnished with Lemon Peel & Mint

\$15

BATHTUB GIN

Paired with Fever Tree Aromatic Tonic & Garnished with Orange & Cinnamon

\$16

THE BOTANIST

Paired with Fever Tree Indian Tonic & Garnished with Lemon & Rosemary

\$15

NO.3 LONDON DRY

Paired with Fever Tree Indian Tonic & Garnished with Pink Grapefruit

\$14

MCHENRY FEDERATION

Paired with Fever Tree Mediterranean Tonic & Garnished with Lime & Lemon Myrtle

\$14