



RESIN BREWING

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COCKTAILS

16 Aperol Spritz

A summer classic for a reason. *Aperol balanced with prosecco and soda, finished with a fresh slice of orange for the ultimate refreshing sip. Light, bubbly & slightly bitter – perfect for sunny afternoons and long catch-ups with friends.*

18 Passionfruit Martini

Got a sweet tooth? *With locally sourced Scylla Passionfruit liqueur & vodka from our neighbours at Headlands Distillery, balanced with lime juice & agave syrup. A sweet yet tangy way to beat the heat, garnished with a slice of fresh passionfruit.*

18 Lychee Martini

Refreshing with a touch of sour. *Locally sourced liquor from our friends at Scylla Distillery & Headlands Distillery. A light balance of lychee syrup, lemon juice & lychees for a refreshing summer session cocktail.*

18 Espresso Martini

Needs no introduction. *Vodka from Headlands Distillery down the road, espresso from Park Road Garage & Barista Coffee liqueur from Wolf Lane. Had a long day but want to keep the party going? Get some turbo in your step.*

18 Tommy's Margarita

A popular variation of a true classic. *This tequila forward variation of a classic marg is bold & unapologetic. Balanced with lime juice & agave for tangy smoky notes.*

20 Grapefruit Tommy's

A familiar face, with a bit of a twist. *A classic Tommy's margarita with grapefruit juice filling the usual role of the lime giving this variation a tart yet sweet bite.*

20 Garden Static

Light and simple. *Vodka from our neighbours at Headlands distilling, lemon juice for a refreshing kick and house made rosemary syrup to bring the winter vibe.*

20 Headlands almond

A sip of sweet and savoury. *Combining the botanical depth of Headlands gin with the nutty complexity of amaretto and a dash of bitters form a delightfully smooth cocktail to be enjoyed by one of our fireplaces.*

20 Penicillin

A quick classic. *This even blend of whisky, honey, ginger and lemon will be sure to cure whatever ails you.*

20 The Commodore

Bold yet fresh. *Spiced rum from the Lord Byron distillery with lemon juice and a touch of passionfruit combined to produce a complex yet refreshing cocktail.*

Oak and Butter

22 Feeling classy but a little bit naughty? *A decadent riff on a classic old fashioned. House peanut butter whisky and a few dashes of chocolate bitters. Though served over ice, sure to warm you up.*

Cannoli cloud

22 Need a nightcap? *An irresistible blend of almond and pistachio liqueurs from our Paesano family, local gin from Headlands and a touch of white chocolate syrup. Pairs perfectly with our pistachio cannoli.*

(go ahead, dip it in we won't tell)

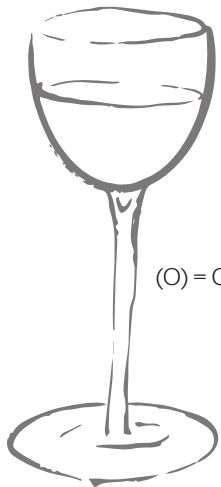
+ A cannoli to make it \$26



Please note: We include a 10% surcharge on Sundays & 15% on Public Holidays

WHITE WINE

- | GLS | BTL | |
|-----|-----|--|
| 10 | 42 | On The Grapevine Pinot Gris (O , V)
<i>Youthful juicy style built for warm weather refreshment, w' bright nectarine & delicate floral notes followed by a refreshing acid crunch. (Orange NSW)</i> |
| 12 | 46 | Proper Gander Fiano
<i>Tropical fruit flavours meets lovely apple & pear w' a lingering crisp finish. (Hilltops NSW)</i> |
| 12 | 48 | Vita Vie Sav Blanc (O , NP)
<i>Vibrant & aromatic. Bursting with tropical fruits. This is a very easy drinking savvy wine. (Central Ranges NSW)</i> |
| 13 | 50 | Corang Chardonnay
<i>Classic cool climate citrus & melon fruit intensity w' subtle smoky oak in support. Full flavoured w' a long, complex finish. (Tumbarumba NSW)</i> |
| 11 | 45 | On The Grapevine Rose (O)
<i>Crunchy, fresh & juicy w' a bouquet of strawberries & pink lady apples. The perfect wine for an afternoon in the garden. (Central Ranges NSW)</i> |



(O) = Organic // (NP) = No Preservatives // (V) = Vegan

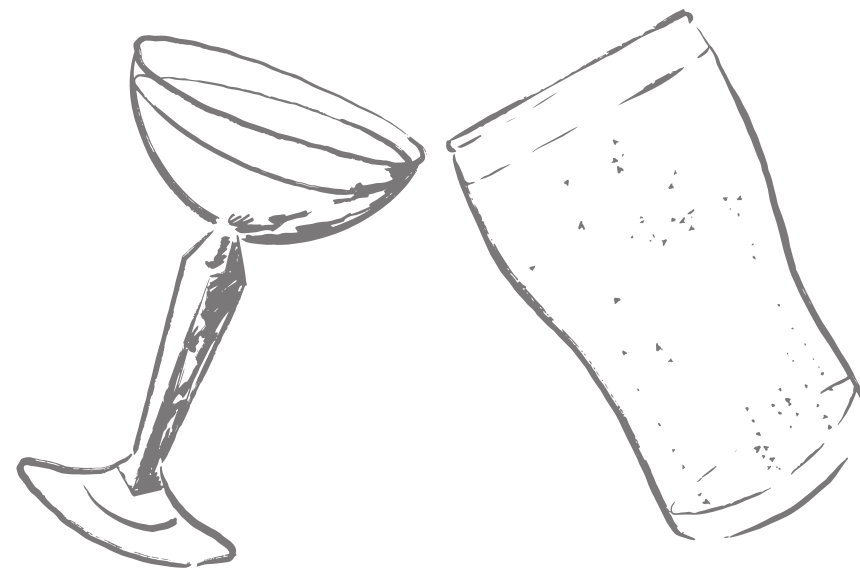
RED WINE

- | GLS | BTL | |
|-----|-----|--|
| 10 | 42 | On The Grapevine Merlot (O)
<i>Medium bodied w' black plum & blackberry flavours & a delicate bitter chocolate finish. (Orange NSW)</i> |
| 12 | 46 | Proper Gander Grenache
<i>Everything you want in a great Pinot Noir is in this Grenache! Florals, red berries with a spicy finish. (Hilltops NSW)</i> |
| 13 | 50 | Corang Tempranillo
<i>Packed full of rich, spicy red fruit w' a savoury undertone. Ripe & full flavoured w' fine tannins & a long finish. (Hilltops NSW)</i> |
| 12 | 48 | Vita Vie Shiraz (O , NP , V)
<i>Full bodied, fruit forward style of Shiraz! Rich w' dark berries & plum w' a smooth fruity finish. (Central Ranges NSW)</i> |
| 12 | 40 | Roro Aperitivo Spritz
<i>A spritz that delivers vibrant citrus flavours beautifully balanced with subtle caramel notes that add depth and complexity. (Yarra Valley VIC)</i> |



SPARKLING WINE

- | GLS | BTL | |
|-----|-----|--|
| 11 | 46 | Tamburlaine Prosecco
<i>Medium sweet, this Prosecco demonstrates refreshing citrus & pear juice w' a bouquet of freshly cut apple & lemon zest. (Orange NSW)</i> |
| 12 | 52 | Corang Cuvee
<i>Classic citrus & melon fruit, complex earthy, bready notes & a crisp lingering finish. (Tumbarumba NSW)</i> |
| 12 | 40 | Cicchio Pistachio Spritz
<i>Unique, bold and delicious. Notes of honey, rosewater and melon dance on the palate with subtle notes of pistachio to finish. (Yarra Valley VIC)</i> |
| 12 | 40 | Zoncello Limoncello Spritz
<i>This refreshing Limoncello Spritz was made for sun-drenched afternoons with family and friends. Zonzo's homemade Limoncello has been superbly blended with Australian sparkling wine. (Yarra Valley VIC)</i> |
| 12 | 40 | Bellina Bellini Di Christina
<i>Vibrant orange with generous peach nectar on the nose and palate, smooth creamy texture and gentle Prosecco fizz. (Yarra Valley VIC)</i> |



HAPPY HOURS

BEER Mon - Thurs 4 PM - 5 PM, Fri 4 - 6 PM

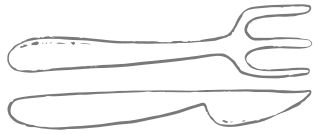
MARTINI'S Sat & Sun 3 PM - 4 PM

FIZZY FELLRS

- | | |
|----|---|
| 12 | Felr Ginger Beer (GF) |
| 10 | Felr Pink Lemonade Seltzer (GF) |
| 10 | Felr Peach Seltzer (GF) |
| 35 | Fizzy Bucket (Your choice of 4x Seltzers) |

NON ALC

- | | |
|------|------------------------------------|
| 5 | Soft Drink Bottle |
| 8 | Capital Brewing Alc-Less |
| 8 | Pacific Ale Darkes Forest 0% Cider |
| 12.5 | San Pellegrino 750mL |



LUNCH MENU AVAILABLE 12 PM - 2:30 PM EVERYDAY

- 22** **Chicken Schnitty (GFO)**
Chips & salad.
+ \$5 Parmi upgrade
- 27** **Wagyu Burger (GFO)**
Miller's local bakehouse bun, 200g wagyu beef patty, inhouse made burger sauce, lettuce, tomato, caramelised onion, chips.
- 20** **Fish & Chips (I) (GFO)**
Beer battered flathead, chips, salad.
- 25** **Salt & Pepper Squid (I) (DF, GF)**
Lebanese fattoush salad.
- 22** **Roast Root Salad (Vg, GF, DF)**
Paprika roasted root veg, mixed lettuce, walnut, charred capsicum, beetroot relish, tomato, sumac.

example of set menu

SET MENU \$65 each **minimum 2pax**

Millers' Local Bakehouse Sourdough - Charred Peppers (Vg, GF) - Cacio e Pepe Arancini (GF) - Lamb Ribs (GF, DFO) - Beef Cheeks (GF) - Salad - Ricotta Cannoli

example of set menu

SET MENU \$80 each **minimum 4pax**

Millers' Local Bakehouse Sourdough - Olives (Vg GF) - BBQ Octopus (I) (DF, GF) - Crudo (A) (DF) - Lamb Ribs (GF, DFO) - Saganaki (GF) - Beef Cheeks (GF) - Market fish (A) (DF) - Salad - Duck Fat Robo Kipfler Potato's - I Tira-miss-u



If you have any dietary requirements, please inform our staff before you begin feasting. We will do our best to cater for everyone. However, allergens are present in our kitchen. Please note a 10% surcharge applies on Sundays

SNACKS

- 7** Millers' Local Bakehouse Sourdough
Applewood smoked butter (DFO).
- 6 each** Oysters (A)
Shucked to order - rhubarb, eschalot and tabasco mignonette.
- 10** Olives (Vg, GF)
Inhouse marinated olives.

SMALLS

- 30** BBQ Octopus (I) (DF, GF)
Skordalia, dill oil, baby mint.
- 25** Crudo (A) (DF)
Fat washed IPA, grapefruit, chili, herbs, capers.
- 18** Cacio e Pepe Arancini (GF)
Aioli.
- 15** Falafel (Vg)
Mum's recipe, pickled turnip, condiments.
- 24** Saganaki (GF)
Honey, walnuts, lemon.
- 22** Lamb Ribs (GF, DFO)
Ouzo, honey, labneh, mint oil.
- 18** Charred Peppers (Vg, GF)
EVOO.
- 16** Grilled Beef Kofte Pocket
Inhouse made beef kofte, lebanese bread, sumac onions, chilli yoghurt.

GF	Gluten Free	In accordance with Australian Country of Origin Labelling legislation, all seafood items are identified as follows:
DF	Dairy Free	
DFO	Dairy Free Option	
V	Vegetarian	
Vg	Vegan	
A	Australian Product	
M	Mixed origin Product	
I	Imported Product	

LARGE

- 40** Beef Cheeks (GF)
Cannellini bean, jus, glazed heirloom veg.
- 35** Market Fish (A) (DF, GF)
Tahini salsa, charred lemon.
- 32** Stuffed Veg (Vg, GF)
Village stuffing, sugo, EVOO.

SIDES

- 18** Duck Fat Robo Kipfler Potato's (DF, GF)
Salsa verde.
- 10** Mixed Leaves (Vg)
Tarragon, white balsamic emulsion.
- 16** Burnt Veg (Vg)
Vegan nduja, olive crumb.
- 12** Chunky Chips (GF)

DESSERT

- 10** I Tira-miss-u
- 15** Ricotta Cannoli w/ pistacio crumbs
- 26** Add a cocktail to your cannoli

KIDS

- 20** Spagetti bolognese
- 20** Chicken nuggets & chips
- 20** Cheeseburger & chips
- Every kids meal comes with an icecream & a pop top*

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