

# Menu

## Appetisers

Bread & butter	\$4
Our Gilda	\$6
Warm olives, house pickles	\$7
Prawn Toast	\$9
Fuet tartar, sobrassada, cured yolk	\$12

## Entree

Braised leeks, agrodolce, romesco, horseradish snow	\$21
Roast peppers, olive tapenade, crisp red onion, sumac	\$19
Cured salmon, avo mousse, chilli pickles, mint oil	\$27

## Mains

Braised beef cheek, wild mushrooms, black garlic jus, raspberries	\$39
Roast Pumpkin, wild mushrooms, raspberries	\$32
Glazed pork belly, cider, mint yoghurt, apples	\$39
Gnocchi, bisque, prawns	\$38
Vego gnocchi, pea puree, broccolini, asparagus, cherry toms	\$34

## Sides

Lettuce salad, pesto, pickles	\$13
Patatas Bravas	\$14

## Dessert

Raspberry cheesecake, coulis, candied zest, popping candy	\$16
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Please inform our team of any dietary requirements or allergies when placing your order. We will do our best to accommodate your needs.

We kindly request no menu changes. Thank you for understanding and enjoying our dishes as intended.

10% Surcharge on weekends and 15% surcharge on Public Holidays



# WINE, BEER 'N' SPIRITS MENU

## FARM HAND SAUVIGNON BLANC (W)

Subtle aromatics of citrus and passionfruit with a hint of grassy complexity. The palate is fresh and vital with a lemony intensity and a core of bright fruit balanced by zesty acidity. Organic and Vegan friendly.

\$10 per glass

## FARM HAND CHARDONNAY (W)

Distinct fruit-driven aromas of citrus and nectarine with subtle creamy notes. It finished dry and is complemented by fresh acidity. Organic and Vegan friendly.

\$10 per glass

## FARM HAND PINOT GRIGIO (W)

Dry white wine with great flavour, balance and acidity. Aromas of pear and citrus and hints of dried herbs. The palate is crisp with crunchy orchard fruit delivering a fresh and bright flavour and a clean, zesty finish. Organic and Vegan friendly.

\$12 per glass

## YEAR FIANO 23 (W)

Medium-bodied with a crisp acidity, showcasing flavors of lemon zest, green apple, and a touch of honey. A mineral-driven finish adds depth and elegance. Clean, slightly creamy, with a lingering citrus and almond-like note. Clean and crisp, leaving a lingering impression of fresh fruit and delicate floral nuances.

\$17 per glass \$80 bottle

## TREAD SOFTLY SAUVIGNON (W)

Aromatic nose of citrus, guava and passionfruit complexed with subtle dried herbs, light spice, and cleansing acidity. Vegan friendly.

\$11 per glass

## JERICO FUMÉ BLANC 2021 (W)

A lifted tropical bouquet jumps out of the glass. Heady pineapple, passionfruit and ripe peaches are underpinned by delicate characters of brioche and cashew nuts. A dry Sauvignon Blanc.

\$14 per glass

## A. RODDA 2023 'BAXENDALE' VINEYARD CHARDONNAY (W)

Highly lifted aromas of red apples and meadow flowers are complexed with secondary characters of flint, spice and wet stone. On the palate, intense minerality combined with fine acidity and lees complexity create a mouthfeel that is velvety and creamy yet focused and intense.

\$24 per glass \$115 bottle

## GIOVANNI ARMANI GIORGIO - 2023 BIANCO SUPERIORE (W)

Lemon pith, pineapple juice and drops of passionfruit. Dry and refreshing, with stone fruit flavors and a subtle twist of floral citrus. This Italian-inspired blend consists of Vermentino, Malvasia Bianco and Trebbiano.

\$14 per glass \$65 bottle

## 2023 GIOVANNI ARMANI GIORGIO ROSADO DELL'AMORE (VEGAN ROSÉ)

A dry, Italian-inspired rosé crafted from a blend of Nebbiolo, Sangiovese, and Aglianico grapes. This wine offers a harmonious balance of juicy strawberry notes and powdery tannins, resulting in a fresh and mineral-driven profile.

\$14 per glass \$65 bottle

## FARM HAND ROSÉ

Attractive pale pink in the glass with red berry vibrancy and some complexing spice notes lead to a moreish palate that delivers a dry style with an exciting texture and a clean, crisp finish. Organic and Vegan friendly.

\$11 per glass

## TREAD SOFTLY ROSÉ

Lifted aromas of soft red berry fruit with cream and subtle spices. This is a fresh fruited and driven wine full of forest fruits, lemon citrus and florals with spice. Fresh and racy with subtle texture built in. Vegan friendly.

\$11 per glass

## DE BORTOLI PROSECCO (SP)

Pale with green hues. Fruit-driven with hints of green apple and wisteria. It tastes of apple and pear with fresh pithy lemon, gentle creaminess, complete with very fine bubbles.

\$11 per glass

## KONPIRA MT MIDORIYAMA CLASSIC EDITION 2024 (SP)

Is a vibrant sparkling rosé crafted from 100% Dolcetto grapes. This Pétillant Naturel (Pét Nat) wine offers a delightful blend of flavors, featuring notes of rhubarb, nectarine, and strawberry, complemented by a mineral-driven mid-palate. Its clean, refreshing fizz enhances the tasting experience without being overpowering.

\$15 per glass \$70 bottle

## BROWN BROTHERS MOSCATO (SP)

A lightly sparkling (frizzante) white wine, known for its sweet, fruity flavors with notes of musk, citrus, and tropical fruits. It has a refreshing, slightly effervescent finish and a low alcohol content.

\$10 per glass

## MIMOSA (SP)

Sparkling wine and Fresh OJ

\$10 per glass

## SASSAFRAS WHITE ANCESTRAL 23 (SP)

2023 Gamburra white Ancestral method sparkling wine is made with a blend of Tumbarumba Chardonnay and Canberra Savagnin. The Chardonnay gives line and length, the Savagnin contributing floral aromatics and some richness of flavour.

\$17 per glass \$82 bottle

## DAZMA 2024 SANGIOVESE (RED)

A lively red sitting under medium weight, fresh feeling with its brightness of fruit, dusting of spice and crunch of blood orange acidity. Tart cherry, cranberry, raspberry liquorice, sage leaf, pepper, cola - righteous list of descriptors. Sangiovese 101 but in a chillable red mode.

\$12 per glass \$55 bottle

## LAULaura CATENA LA POSTA PAULUCCI MALBEC 2022 (RED)

Full-bodied, plummy and opulent, and with plenty of toasty oak, but it's delivered with elegance and restraint.

\$18 per glass \$83 bottle

## CLAYMORES LOSING MY RELIGION MONTEPULCIANO

Red wine bursting with fresh dark cherry, subtle raspberry and layers of herbaceous, earthy spice and mocha.

\$14 per glass

## KONPIRA GYMKATA SYRAH 2024 (RED)

Aromatics of fresh picked rhubarb, acacia and allspice with a delectably soft palate of crabapple and plum jam escorted by a lovely mid-palate tannin.

\$14 per glass \$63 Bottle

## BEERS

Stone and Wood, Corona, Asahi, Peroni \$9

Pure Blonde \$8

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## SPIRITS

Vodka, Rum, Tequila, Cointreau, Midori, Baileys, Kahlua, Malibu, Gin, Aperol, Blue Curacao

\$12.50

Served with your choice of mixes





# COCKTAIL MENU

## ALCOHOLIC SLUSHIES

A refreshing frozen treat with a boozy twist! Ask our friendly staff about today's refreshing slushie flavour and the perfect spirit mix to match.

\$15

## MOJITO

A refreshing blend of rum, muddled mint leaves, lime juice, simple syrup, and soda water, a perfect balance of sweetness and citrus.

\$20

## TEQUILA SUNRISE

A vibrant cocktail featuring tequila, orange juice, and a splash of grenadine, creating a beautiful sunrise-inspired drink.

\$20



## APEROL SPRITZ

An iconic Italian cocktail made with Prosecco, Aperol and a splash of soda water served over ice. Crisp, bittersweet, and bubbly!

\$22

## COSMOPOLITAN

A classic and sophisticated cocktail with vodka, cointreau, cranberry juice and lime juice.

\$23

## JAPANESE SLIPPER

A refreshing and elegant cocktail with midori, cointreau and lemon juice resulting in a stunning green hue and a perfectly sweet-tart flavor.

\$23

## CLASSIC MARGARITA

A classic favorite, combining tequila, lime juice, and triple sec, resulting in a tangy and refreshing drink.

\$21

## DAIQUIRI

Made with rum, lime juice, and simple syrup, the Daiquiri offers a smooth and refreshing experience with a perfect blend of sweet and tart notes.

\$19

## ESPRESSO MARTINI

This elegant cocktail combines vodka, coffee liqueur, espresso, simple syrup and garnished with coffee beans.

\$22

