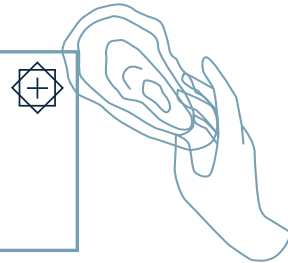


SAVOUR SPECIALITIES WITH *your friends*
EAT. DRINK. ENJOY.

THE WORLD IS YOUR OYSTER

TASSIE OYSTERS
 served natural with zhug
 dressing & charmoula sauce

- × single 6
- × half dozen 32
- × full dozen 60



BLOODY MARIE OYSTER SHOT 9

SNACK TIME

GRILLED SOURDOUGH 6
 spiced pumpkin butter

MARINATED OLIVES 9

CRISPY CHICKPEAS 5

SPICED CANDIED PEPITAS 7

EXTRA CRACKERS [gf] 4

TAKE IT CHEESY

BRIE 14
 baked pear, mustard seeds,
 toasted walnuts, fresh thyme

TRUFFLE MANCHEGO 16
 sherry soaked prunes,
 seeded cracker

MUHAMMARA 18
 walnut & pomegranate molasses,
 black tahini, candied pepitas

BLUE CHEESE MOUSSE 18
 roasted honey, savoury rhubarb compote,
 seeded cracker

CHARCUTERIE

SHAWARMA TERRINE [VO] 17
 savoury chicken shawarma tart,
 pickled currants, fresh herbs

WAGYU BRASEOLA [VO] 20
 pastrami spices, remoulade sauce,
 pickled celery, seeded cracker

GARLIC MUSSELS 19
 shakshuka sauce, garlic yoghurt,
 pickled red chilli, sourdough

EGGPLANT PATE 16
 roasted capsicum, fresh pomegranate,
 pickled red chilli, harissa sauce

DELICIOUS *classic/plant-based*
BANQUET

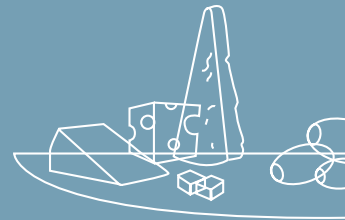
GREAT FOR 2 | 75PP

4 GLASSES OF WINE
 choose any wine on the list

4 TASSIE OYSTERS
 with zhug dressing & charmoula sauce

4 SMALL PLATES
 choice of 1 cheese, 2 charcuterie, 1 dessert

PLANT-BASED VERSION AVAILABLE



THE SWEETEST FINISH

DESSERTS

A SWEET FINISH

CHOCOLATE PECAN TART 14
 served with mascarpone, smoked sugar

SEASONAL ICE CREAM 12
 by LICK Ice Cream!

- × burnt caramel
- × macadamia praline
- × cocoa sorbet (v)



I HAVE TO DRIVE DRINKS



MOCKTAILS

ARABIAN ELIXIR 12

fresh fig meets “gin” and mediterranean tonic finished with lemon and gold

DARK & STORMY 12

spicy ginger beer, fresh lime & rum flavours

BARTENDER’S CHOICE 12

BEER

HEAPS NORMAL (Quiet XPA)

ZERO ALCOHOL WINE

SPARKLING WINE 10 / 45

SAUVIGNON BLANC 12 / 48

SHIRAZ 12 / 48

CHEERS BEERS



MEDITERRANEAN LAGER (ON TAP) 13

Yulli’s Brews | 425ml | 4.2%

CALIFORNIA STYLE IPA (ON TAP) 12

Garage Project | 425ml | 4.2%

HASTA LA VISTA HAZY PALE ALE 14

Nomad Brewing | 440ml | 4.6%

GLUTEN FREE LAGER 12

TWØBAYS | 375ml | 4.5%

BERLINER WEISSE SOUR 10

Yulli’s Brews | 375ml | 3.3%

CHERRY CIDER 14

Pagan | 330ml | 8%

GINGER BEER 10

Matso’s | 330ml | 3.3%

GUEST BEERS



STRAWBERRY FIELD OF DREAMS WHEAT ALE 18

473ml | 6.0%

HATSUKOI NEO-TOKYO STYLE LAGER 12

330ml | 5.0%

TROOPER AUSTRALIAN XPA 14

440ml | 4.5%

BEER 12

330ml | 4.8%



WINE DOWN



BUBBLES

2022	MAISON SOLEIL	Pet Nat (white)	Alpine Valley, VIC	15 / 65
2021	HUGHES & HUGHES	Pet Nat (red)	Flowerpot, TAS	16 / 70
NV	LA ZONA	Prosecco	Christmont, VIC	13 / 55
NV	MVSA	Brut Cava	Alicante, SPA	15 / 60
NV	COLLET	Brut Champagne	Champagne, FRA	22 / 110
NV	LAURENT PERRIER	Champagne - La Cuveé	Champagne, FRA	145

TINTED

2021	BASKET RANGE	Rosé	McClaren Vale, SA	16 / 60
2022	ARFION “FEVER”	Pinot Gris (Skin Contact)	Yarra Valley, VIC	16 / 70

WHITES

2020	WETZER	Gruner	Hungary	17 / 80
2020	KOERNER	Vermentino	Clare Valley, SA	18 / 70
2022	SONNEN	Sauvignon Blanc	Derwent River, TAS	17 / 80
2022	GOOD INTENTIONS	Semillon (skin contact)	Gippsland, SA	18 / 90

RED

2022	BROTHERS	Grenache, Ver (chilled)	Clare Valley, SA	15 / 65
2020	STOKE	Shiraz	Kangaroo Island, SA	18 / 90
2022	MINIM	Sangiovese	Heathcote, VIC	17 / 80

CELLAR PICKS

2022	KOERNER	Riesling (Coravin)	Clare Valley, SA	23 / 105
2020	BASKET RANGE	Chardonnay (Coravin)	Adelaide Hills, SA	25 / 115



COCKTAILS



WINTER KISS 18

a cardamom spiced margarita with flavours of pear, lime and tequila

MAKES ME PUCKER 18

an addictively zesty whiskey sour with a beautiful cinnamon & clove aroma

ARABIAN ELIXIR 17

fresh fig meets gin and mediterranean tonic finished with lemon and gold

DIRTY SULTAN 19

a super sexy classic martini topped with olive brine foam *choose dirty or with a twist!*

DESSERT COCKTAILS



PB&J MARTINI 18

peanut butter whiskey, strawberry liqueur, sweet vermouth

CHEESECAKE MARTINI [v]

vodka, raspberry pureé, macadamia liquer, creamy almond milk foam

PREMIUM SPIRITS



GIN

- × Applewood, Davidson Plum 16
- × St. George, Botanivore 17

RUM

- × Flor de Cana, 7 Year Old Reserve 16
- × Diplomatico, Venezuelan Rum 17

WHISKEY

- × Michter’s, American Whiskey 15
- × Bulleit, Bourbon 15
- × Taylor Smith, Single Malt 16

TEQUILA & MEZCAL

- × Casamigos 14
- × Vida 16

