



<b>ON TAP</b>	<b>285ml</b>	<b>425ml</b>
Sample Golden Ale (VIC)	5.00	8.00
Balter XPA (QLD)	5.50	8.50
Westons Stowford Cider (England)	5.50	8.50
Sparkling Water - Bottomless	3	

<b>SPARKLING</b>	<b>Glass</b>	<b>Bottle</b>
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NV Paul Louis Blanc de Blancs	10.00	45.00
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Sparkling  
Loire Valley (France)

*French aperitif-style dry sparkling. With complex aromas of white fruits, blossoms and soft mouth-feel of fruity notes.*

NV Zaptung	10.00	43.00
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Prosecco

McLaren Vale (SA)

*Nice and dry on the finish with big bubbles flavoured with soft spice, almond paste & white flowers.*

NV Vigna Sancòl	10.50	45.00
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Prosecco

D.O.C Valdobbiadene (Italy)

*Light to medium weight lively, persistent classic Italian Prosecco. Full of fragrance and flavour.*

NV Jacquesson Cuvée No. 740		140.00
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Champagne (France)

*The bouquet is a mesh of patisserie, honey and apple citrus. With a palate of brioche, marzipan, ginger biscuit, and tangy fruit.*

## **WHITE / GLASS**

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**2015 Frankland Estate** **Glass** **Bottle**  
**10.00** **45.00**

**Chardonnay**

**Frankland (WA)**

*Bright, light yellow colour with a lightly toasty cashew nut and grapefruit bouquet, fresh youthful and vibrant.*

**2015 Villa Wolf** **10.00** **45.00**

**Pinot Gris**

**Pfalz (Germany)**

*Medium weight, dry, bright, pale straw in the glass. The nose is complex and enticing.*

**2016 TWR** **11.00** **50.00**

**Pinot Gris**

**Marlborough (New Zealand)**

*Dry style with lifted aromas of nashi pear, raspberry, red apple and white florals follow.*

**2016 Dr Loosen** **10.00** **48.00**

**Riesling**

**Mosel (Germany)**

*Dry, refreshing and fruity with crisp, peach and citrus.  
A fine mineral edge that is typical of the region.*

**2016 Huia** **11.00** **50.00**

**Savignon Blanc**

**Marlborough (New Zealand)**

*Intense and fruity with zesty, lip-tingling gooseberry, greengage and lime notes underlined with just a hint of tropical fruit.*

## **WHITE / BOTTLE**

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**2016 Domäne Wachau** **Bottle**  
**50.00**

**Grüner Veltliner - Federspiel Terrassen**

**Wachau (Austria)**

*Dry medium-body crisp acidity, juicy fruits and white spice on the finish.*

## **WHITE WINE / BOTTLE**

	<b>Glass</b>	<b>Bottle</b>
<b>2015 Churchview Silverleaf</b>		<b>40.00</b>

**Semillon Sauvignon Blanc  
Margaret River (WA)**

*Aromas of freshly cut hay, lemongrass, lemon sorbet  
with a crisp and dry finish.*

<b>2016 Meerea Park 'XYZ'</b>		<b>42.00</b>
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**Chardonnay  
Hunter Valley (NSW)**

*Light straw in colour, aromas of yellow peach and dried  
fig on the nose.*

## **ORANGE WINE**

	<b>Glass</b>	<b>Bottle</b>
<b>2017 Roussanne</b>	<b>11.00</b>	<b>45.00</b>

**Shadowfax  
Werribee (VIC)**

*Lovely texture with the nose showing orange blossom and  
mandarin fruits. The palate hinting of pear and orange fruits.*

## **ROSÉ**

	<b>Glass</b>	<b>Bottle</b>
<b>2016 Onannon</b>	<b>10.00</b>	<b>45.00</b>

**Yarra Valley (VIC)**

*The palate has a gentle, creamy mouthfeel and intense  
flavours of red berries, peppery spice and blackcurrants.*

<b>2017 Pink Matter</b>	<b>10.00</b>	<b>45.00</b>
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**McLaren Vale (SA)**

*Dry and textural, light in colour, playful and fresh  
with a strong citrus finish.*

## **DESSERT/SWEET WINE**

	<b>Glass</b>	<b>Bottle</b>
<b>2015 Rob Dolan 'White label'</b>	<b>10.00</b>	<b>45.00</b>

**Late Harvest Sauvignon Blanc  
Yarra Valley (VIC)**

(500ml)

*Luscious, mouth coating and intense. Flavours of  
preserved lemon and marmalade.*

## RED WINE / GLASS

	Glass	Bottle
<b>2017 Airlie Bank</b>	<b>10.00</b>	<b>42.00</b>
<b>Pinot Noir</b>		
<b>Yarra Valley (VIC)</b>		

*Light to medium weight - flavoured with savoury dark cherry characters alongside a touch of liquorice, earth and spice.*

<b>2016 Palmetto</b>	<b>10.00</b>	<b>45.00</b>
<b>Shiraz</b>		
<b>Barossa Valley (SA)</b>		

*Fresh take on the classic Barossa Shiraz. Aromas of red berries and stone fruits with hints of spice and white pepper. The palate is medium bodied with ripe plum.*

<b>2015 Pierre Amadieu</b>	<b>10.00</b>	<b>45.00</b>
<b>Côtes du Rhône</b>		
<b>Rhone Valley (France)</b>		

*Medium bodied Grenache and Shiraz blend with fresh berry flavours. Dry rather than fruity.*

<b>2015 Pittnauer</b>	<b>11.00</b>	<b>45.00</b>
<b>Pitti Blend</b>		
<b>Burgenland (Austria)</b>		

*Blend of Blaufränkisch and Zweigelt. Medium bodied in weight with a plush texture, lovely floral, spice and savoury notes.*

## CHILLED RED

	Glass	Bottle
<b>2016 Rebel Rebel</b>	<b>11.00</b>	<b>45.00</b>
<b>Montepulciano</b>		
<b>McLaren Vale (SA)</b>		

*Flashes of jasmine and juicy red fruits, with a classic fine savoury warmth and balanced acidity.*

**RED WINE / BOTTLE****Bottle****2015 Irvine****40.00****Merlot****Springhill, Eden Valley (SA)**

*Rich and juicy Merlot bursting with distinct characters, vibrant fruit and velvety softness. Medium to heavy in weight.*

**2016 Penfolds Koonunga Hill****42.00****Shiraz****(SA)**

*Plump style with plush red-berried fruits, generosity of flavour and supple ripe tannins. It has excellent structure and length.*

**2014 clos Clare - The Hayes Boy****44.00****Grenache****Watervale (SA)**

*The palate is in the red fruit spectrum with fine, mouthcoating tannins and refreshing acidity. Sweet rather than dry.*

**2013 La Spinetta Il Nero di Casanova****45.00****Sangiovese****Tuscany (Italy)**

*Vibrant ruby red, with candied orange, dark fruit and dried flowers on the nose. It's full-bodied with soft, powdery tannins and a chewy finish.*

**2015 S.C. Pannell Field St****45.00****Shiraz****McLaren Vale (SA)**

*Full bodied and great for wintery weather. Rich, mouth filling, velvety texture with blackberry, prune, pomegranate and liquorice.*

**2014 La Spinetta****65.00****Langhe Nebbiolo****Piedmont (Italy)**

*Aromas of dried rose petals and plum and blueberry fruit. Full-bodied, rich and chewy with dusty tannins and a juicy yet elegant finish.*

## **COCKTAILS**

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<b>Aperol Spritz</b> - <i>Aperol, Prosecco, Orange</i>	<b>13</b>
<b>Pimms Cup</b> - <i>Pimms, Lemonade, Ginger Beer, Fruit</i>	<b>13</b>
<b>Tom Collins</b> - <i>Gin, Lemon, Mint</i>	<b>15</b>
<b>Dark &amp; Stormy</b> - <i>Sailor Jerry, Cointreau, Ginger Beer</i>	<b>15</b>
<b>Old Fashioned</b> - <i>Bourbon, Bitters, Sugar, Orange</i>	<b>16</b>
<b>Negroni</b> - <i>Campari, Sweet Vermouth, Gin</i>	<b>19</b>
<b>Mocktail</b> - <i>Grenadine, Orange Juice</i>	<b>7</b>

## **BOTTLES**

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### **Beer**

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<b>Grand Ridge Almighty Light (VIC)</b> .....	<b>7.00</b>
<b>Omission Pale Ale (USA) - (98% GF)</b> .....	<b>9.00</b>
<b>Hawthorn Amber Ale (VIC)</b> .....	<b>9.00</b>
<b>Young Henry's Newtowner Pale Ale (NSW)</b> .....	<b>9.00</b>
<b>Two Birds Golden Ale (VIC)</b> .....	<b>9.00</b>
<b>Cricketers Arms IPA (VIC)</b> .....	<b>9.00</b>
<b>Stone &amp; Wood Pacific Ale (Byron Bay)</b> .....	<b>9.00</b>
<b>West City Brewing Oaty Session Stout (VIC)</b> .....	<b>10.00</b>
<b>Wolf Of The Willows JSP (Johnny Smoke Porter)</b> ..	<b>11.00</b>
<b>Wolf Of The Willows ISA (India Saison) (VIC)</b> .....	<b>12.00</b>
<b>Chimay Brown Ale (Belgium)</b> .....	<b>12.00</b>

### **Cider**

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<b>Twisted Sister Apple Cider (VIC)</b> .....	<b>9.00</b>
<b>Twisted Sister Pear Cider (VIC)</b> .....	<b>9.00</b>
<b>Kirin Fuji Apple Cider (Japan)</b> .....	<b>10.00</b>

## **CANS**

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<b>Balter Alt Brown Ale (QLD)</b> .....	<b>9.00</b>
<b>Furphy Refreshing Ale (VIC)</b> .....	<b>8.00</b>

## **SOFT DRINKS**

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Coke, Diet Coke, Lemonade, Dry Ginger Ale	3.50
Lemon Lime & Bitters, Ginger Beer, Orange Juice	4

<b>StrangeLove (Organic)</b>	5
Smoked Cola, Bitter Grapefruit, Blood Orange & Chilli	

## **TEA**

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English Breakfast, French Breakfast, Earl Grey, Gunpowder Green, Lemongrass & Ginger, Peppermint, Chamomile, Rooibos, Liquorice & Fennel	4
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## **FOOD MENU**

Antipasto Board - (V)  
Selection of Bread, Crackers, Olives, 12  
Pickled Vegetables, Chutney & Seasonal Fruit  
(Add Chicken Paté - 7)

The Works Board  
Antipasto Board + 3 Cheeses + 3 Charcuterie 54  
(your choice of cheese/charcuterie)

Three Cheeses  
3 Cheeses of your choice w/ Crackers 25

Three Charcuterie  
3 Charcuterie of your choice w/ Bread 25

Ploughman's Board  
1 Charcuterie, 1 Cheese, Paté, Pickles w/ Bread 25

Cheese

1: Chèvre ( <i>Goats</i> ) S&G (SA)	8
2: Gruyere ( <i>Hard</i> ) Belfaux Dairy (Switzerland)	9
3: Le Secret De Compostelle ( <i>Hard</i> ) (Basque)	10
4: Camembert ( <i>Soft</i> ) Fermier (France)	10
5: Bleu D'Auvergne Mornac ( <i>Blue</i> ) (France)	11

Charcuterie

1: Chicken Paté (WA)	7
2: Salami ( <i>Mild</i> ) Prosciutto & Pistachio (QLD)	9
3: Salami ( <i>Hot</i> ) Sopressa (VIC)	10
4: Fiocco ( <i>Dry Cured Ham</i> ) Mr Cannubi (VIC)	10
5: Bresaola ( <i>Beef</i> ) De Palma Grass Fed (NSW)	10

Extra Bread/Crackers 4

Bowl of Olives 4

N/ Gluten Free crackers available (V) - Vegetarian

Please inform staff of any allergies or dietary requirements.