



<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.*

**2015 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.*

**2015 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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**2015 Meerea Park 'XYZ'**

**Bottle**

**42.00**

**Chardonnay**

**Hunter Valley (NSW)**

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

## **WHITE WINE / BOTTLE**

	<b>Glass</b>	<b>Bottle</b>
<b>2015 Churchview Silverleaf Semillon Sauvignon Blanc Margaret River (WA)</b>		<b>40.00</b>
<i>Aromas of freshly cut hay, lemongrass, lemon sorbet with a crisp and dry finish.</i>		

## **ORANGE WINE**

	<b>Glass</b>	<b>Bottle</b>
<b>2017 Roussanne Shadowfax Werribee (VIC)</b>	<b>11.00</b>	<b>45.00</b>
<i>Lovely texture with the nose showing orange blossom and mandarin fruits. The palate hinting of pear and orange fruits.</i>		

## **ROSÉ**

	<b>Glass</b>	<b>Bottle</b>
<b>2016 Onannon Yarra Valley (VIC)</b>	<b>10.00</b>	<b>45.00</b>
<i>The palate has a gentle, creamy mouthfeel and intense flavours of red berries, peppery spice and blackcurrants.</i>		

<b>2017 Pink Matter McLaren Vale (SA)</b>	<b>10.00</b>	<b>45.00</b>
<i>Dry and textural, light in colour, playful and fresh with a strong citrus finish.</i>		

<b>2016 Maxwell 'Little Demon' Grenache Barossa Valley (SA)</b>		<b>40.00</b>
<i>Light and well balanced, with sweet berry fruit and floral flavours. A touch of sweetness and a fresh crisp finish.</i>		

## **DESSERT/SWEET WINE**

	<b>Glass</b>	<b>Bottle</b>
<b>2015 Rob Dolan 'White label' Late Harvest Sauvignon Blanc Yarra Valley (VIC)</b>	<b>10.00</b>	<b>45.00</b> (500ml)
<i>Luscious, mouth coating and intense. Flavours of preserved lemon and marmalade.</i>		

## **RED WINE / GLASS**

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	<b>Glass</b>	<b>Bottle</b>
<b>2016 Airlie Bank Pinot Noir Yarra Valley (VIC)</b>	<b>10.00</b>	<b>42.00</b>

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

<b>2016 Palmetto Shiraz Barossa Valley (SA)</b>	<b>10.00</b>	<b>42.00</b>
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*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>2014 Pierre Amadieu Côte du Rhône Rhône Valley (France)</b>	<b>10.00</b>	<b>42.00</b>
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*Medium bodied Grenache and Shiraz blend with fresh berry flavours. Dry rather than fruity.*

<b>2015 Pittnauer Pitti Blend Burgenland (Austria)</b>	<b>11.00</b>	<b>45.00</b>
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*Blend of Blaufränkisch and Zweigelt. Medium bodied in weight with a plush texture, lovely floral, spice and savoury notes.*

## **CHILLED RED**

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

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

## **RED WINE / BOTTLE**

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	<b>Bottle</b>
<b>2015 Irvine</b> <b>Merlot</b> <b>Springhill, Eden Valley (SA)</b> <i>Rich and juicy Merlot bursting with distinct characters, vibrant fruit and velvety softness. Medium to heavy in weight.</i>	<b>40.00</b>
<b>2016 Penfolds Koonunga Hill</b> <b>Shiraz</b> <b>(SA)</b> <i>Plump style with plush red-berried fruits, generosity of flavour and supple ripe tannins. It has excellent structure and length.</i>	<b>42.00</b>
<b>2014 clos Clare - The Hayes Boy</b> <b>Grenache</b> <b>Watervale (SA)</b> <i>The palate is in the red fruit spectrum with fine, mouthcoating tannins and refreshing acidity. Sweet rather than dry.</i>	<b>44.00</b>
<b>2012 La Spinetta Il Nero di Casanova</b> <b>Sangiovese</b> <b>Tuscany (Italy)</b> <i>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.</i>	<b>45.00</b>
<b>2015 S.C. Pannell Field St</b> <b>Shiraz</b> <b>McLaren Vale (SA)</b> <i>Full bodied and great for wintery weather. Rich, mouth filling, velvety texture with blackberry, prune, pomegranate and liquorice.</i>	<b>45.00</b>
<b>2013 La Spinetta</b> <b>Langhe Nebbiolo</b> <b>Piedmont (Italy)</b> <i>Aromas of dried rose petals and plum and blueberry fruit. Full-bodied, rich and chewy with dusty tannins and a juicy yet elegant finish.</i>	<b>65.00</b>

## **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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<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>Mountain Goat Pale Ale (VIC)</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>

## **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>

## **Can**

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<b>Balter Alt Brown Ale (QLD)</b> .....	<b>9.00</b>
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## **SOFT DRINKS**

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Ginger Beer, Orange Juice, Tomato Juice	4
Coke, Diet Coke, Lemonade	3.50

## **StrangeLove (Organic)** 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: Germaine Epoisses ( <i>Washed Rind</i> ) (France)	10
5: Bleu D'Auvergne Mornac ( <i>Blue</i> ) (France)	11

Charcuterie

1: Chicken Paté (VIC)	7
2: Prosciutto ( <i>Ham</i> ) Borgo (QLD)	9
3: Salami ( <i>Hot</i> ) Sopressa (VIC)	9
4: Salami ( <i>Mild</i> ) Prosciutto & Pistachio (QLD)	9
5: Bresaola ( <i>Beef</i> ) De Palma Grass Fed (VIC)	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.