

COCKTAILS

SAILOR'S SPICE 15

Our heart-warming take on the classic Daquiri. Sailor Jerry's spiced rum, fresh cranberry, lime, gingerbread syrup and Angostura aromatic bitters.



NAPOLEON'S PICK ME UP 16

For all the caffeine kick chasers out there! Napoleon French Brandy, Frangelico hazelnut liqueur, Cointreau, cold brew espresso, fresh orange juice and whites.

CANDY PANTS 16

Sweet tooth? This is the one for you! Licor 43, sweet pineapple reduction, fresh raspberry puree and garnished with a hand-picked edible flower.

MINT ESPRESSO MARTINI 15

It's still got the kick, but minty fresh with every sip! Combined with Absolut vodka, Kahlua coffee liqueur, Creme de menthe and espresso. PS We also serve the original.

FRENCH FRAISE 15

You don't have to speak French to know this one is delicious... Absolut vanilla, Chambord black raspberry liqueur, fresh strawberry puree, cranberry juice, topped with crisp sparkling wine. A very easy drink!

WATERMELON CAPRIOSKA 15

Taking the edge off the original recipe. We use Zubrowka bison grass vodka, fresh watermelon, lime and sugar, creating a very refreshing fusion of flavours.

TREUSE OR DARE? 17

Take your pick? The drink to start or end your night! Green Chartreuse, Four Pillars navy strength gin, fresh apple juice, lemon and mint. Or take the dare?

THYME MACHINE 16

A nostalgic reminder of Grandma's herb and veggie patch. Our variation on the classic Gimlet, we use Gin Mare, fresh mint, rosemary, thyme, lime and sugar.

TARTAN GARDEN 17

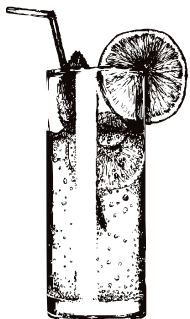
Fresh is the word! The everlasting fragrance of cucumber and basil champions this delicious concoction. Scottish Hendricks gin, St Germain elderflower liqueur, cucumber, basil & lengthened with fresh apple juice

THE COPPER TOP 16

The epitome of Ginger. Makers Mark Bourbon whisky, freshly squeezed orange, gingerbread syrup and cinnamon, stirred down in the old fashioned way.

SAINT NEGRONI 17

A refreshing twist on an old favourite. Hendricks gin, Campari, Bianco Vermouth and St Germain elderflower liqueur. Stirred down and garnished with fresh cucumber.



LYCHEE MARTINI 14

Absolut vodka, Parasio lychee liqueur, lychee juice, fresh cranberry juice, lime and sugar.

MOJITO 14

A choice of original, strawberry or passionfruit. Made with Bacardi white rum, fresh lime and mint.

TOMMY'S MARGARITA 14

A sweetened version of the classic made with Jose Cuervo Reposado tequila, fresh lime juice, agave syrup, served on the rocks.

CHOICE OF SOURS 14

Choose from Disaronno Amaretto, Bulleit Bourbon Whiskey or Barsol Pisco shaken with lemon juice sugar and whites.

APEROL SPRITZ 14

The Italian classic, layered in a wine glass over ice; Aperol, Prosecco and topped with soda, garnished with a fresh orange slice.

PIMMS JUG 25

British summer time! A jug of Tanqueray Gin, Pimms, fresh apple and orange juice, mixed with fresh fruits including strawberries, lemon, apple and mint then topped with dry ginger ale.

MOCKTAILS

BERRY BURST 10

Packed with anti-oxidants. Fresh raspberry and strawberry puree, pineapple, cranberry and lime juice shaken and served over ice.

PINEAPPLE CRUSHER 10

Simple but refreshing. Fresh pineapple juice, lime and gingerbread syrup shaken, then lengthened with dry ginger ale.



BEERS

Tooheys New	6.9
James Squire 150 Lashes	7.9
White Rabbit Dark Ale	7.9
Hahn Super Dry	7.9
James Boags	8
Coopers Pale Ale	8
Corona	8
5 Seeds Cider	8
Cascade Light	6



CHAMPAGNE

NV VEUVE CLICQUOT, Reims, France		110
NV VEUVE CLICQUOT, ROSE, Reims, France		120
NV CHANDON, Yarra Valley, VIC	12	60
NV CHANDON ROSE Yarra Valley, VIC	12	60
TOBACCO ROAD, PROSECCO, Piccolo, VIC		11



WHITE

TYRRELL'S "Beyond Broke Road", Orange Sauv Blanc, 2016	9	33
RICHARD HAMILTON Chardonnay, McLaren Vale SA	11	45
MICELI PINOT Grigio, Mornington Peninsula VIC, 2015	10	41
LECONFIELD, Riesling, Coonawarra, SA, 2015	13	52
PETALUMA. Chardonnay, Piccadilly, SA, 2016		100

RED

TYRRELL'S "Beyond Broke Road", Heathcote Shiraz, 2016	9	33
RICHARD HAMILTON Hut Block Cab/Sav, MaclarenVale SA	10	41
LECONFIELD, Merlot, McLaren Vale SA, 2014	13	52
LECONFIELD, Shiraz, McLaren Vale SA, 2014	13	52
BOWEN ESTATE, Cab Sauvignon, Coonawarra SA, 2011		100



MENU

DINNER ~ 5.30pm to 8pm

BEER BATTERED MARKET FISH

Garden salad, chips & house made tartare sauce 21.00

BEETROOT SALAD (VG)

Grilled haloumi, honey dressing & sourdough crumb 16.00

BANGERS N MASH (GF)

Onion, gravy and potato mash 18.00

CHICKEN SCHNITZEL

House garden salad and chips 21.00

BABY PRAWN SPAGHETTI

Spicy tomato sauce, rocket & parmesan cheese 25.00

CHEESE BOARD (VG)

Chef's selection of three Australian Cheeses, Lavoche biscuits, dried fruit, nuts 16.00

ANGUS BEEF BURGER

Iceberg lettuce, tomato, Swiss cheese, onion jam, aioli & chips 19.50

GRILLED ATLANTIC SALMON FILLET (GF)

House garden salad, lemon, chips 25.00

RIB EYE STEAK (250g) (GF)

Potato gratin, green beans, peppercorn sauce 28.50

DAILY PIE SPECIAL

18.50

DAILY CHEF SPECIAL

19.50

DAILY CAKE OF THE DAY

6.50

DAILY SOUP OF THE DAY

7.50

SIDES (BOWL OF)

HOUSE CHIPS served with aioli V 8.00

WEDGES served with sweet chilli sauce VG 9.00

DESSERT

TRIO OF ICE-CREAM 8.50

*Gluten Free Bread and Vegetarian options available Upon Request

Executive Chef: Nabil Belramoul

