		Gls / Btl
Wine	PET NAT	
	la violetta ‘patio nat’ (preservative free) reisling & muscat, great southern, WA	14 65
	WHITE	
	la violetta ‘ye-ye blanc’, reisling, great southern, WA	14 65
	m&j becker ‘hunter valley’ chardonnay, hunter valley, NSW	14 70
	luta wines ‘echoes’, chardonnay, nelson, NZ	130
	Orange Wine	
	geyer wine co. skin-contact chenin blanc, orange wine, barossa valley, SA	13 70
	ROSÉ	
	sud de frank ‘rosé’, shiraz & viognier, regional SA	12 55
	RED	
	poppelvej ‘vicissitudes of life’, pinot noir, adelaide hills, SA	15 70
	bryterlater ‘fredrick’, pinot noir, north canterbury, NZ	110
	jilly wine co ‘lone rager’, shiraz, central rangers, NSW	15 70
Beer	gage roads ‘pipe dreams’ coastal lager 4.2% tap	
	gage roads ‘single fin’ summer ale 4.5% can	10
	gage roads ‘side track’ all day XPA 3.5% can	10
	atomic hazy 4.5% can	10
		10
Alcoholic Kombucha	mate maker co. alcoholic kombucha mango peach	9
	mate maker co. alcoholic kombucha citrus mule	9
Spritz	RHUBI	15
	rhubi, sweet vermouth, grapefruit soda	
	APEROL	15
	aperol, prosecco, soda, citrus	
	LYCHEE	15
	lychee liquor, prosecco, mint, lime	
Spirits	vodka soda lime	10
	gin soda cucumber	10
	gin tonic lime	10
Non/Low Alcohol	yes you can yuzu sake 0%	8
	yes you can peach billini 0%	8
	gage roads ‘yeah buoy’ non-alcoholic xpa 0.5% can	8
	kombucha - ginger lemon/ rasp lemon	6
	grapefruit soda	5
	sparkling water 250/750ml	5/10

Please inform staff of any intolerances or allergies
(v) vegetarian, (vg/vgo) vegan/option, (df) dairy free, (gf/gfo) gluten free/option

10% Sunday surcharge 15% Public Holiday surcharge

STARTERS

bread, pepe saya (v, vgo)	8
queen green olives (gf, vg)	8
hummus, toasted chickpea, lemon oil (gf, vg)	12
cucumber tzatziki, pickled red onion, herb oil (gf, vg)	13
babaganoush, parsley, harissa oil (gf, vg)	13
mezze platter - bread, olives, hummus, tzatziki, babaganoush (vg)	26

SHARING PLATES

grilled halloumi, orange infused honey, toasted sesame, dukkah (gf, v)	17
roasted cauliflower, kassundi, turmeric yoghurt and kale (gf, v)	19
gin cured salmon, yuzu vinaigrette, pickled fennel, burnt cucumber mayo (gf, df)	22
roast pork belly, apple labneh, date and metaxa syrup, walnut (gf)	24

LARGE PLATES

sage roasted butternut, whipped feta, chilli aubergine, toasted seed, beetroot ketchup (gf, vg)	24
nduja oil green prawn, tomato chutney, lime cheek (gf, df)	29
slow cooked lamb shoulder, mint pistachio, pomegranate, celeriac (gf)	34

SIDE PLATES

lemon grilled broccolini, toasted almond (gf, vg)	14
rocket salad, dried fruit, nut, herb oil (gf, vg)	12
truffle and rosemary fries, aioli (gf, vg)	12

DESSERT

ask staff for weekly dessert options	12

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