SPARKLING WINE

NV Bellebonne 'Bis' Blanc de Blancs 25
Pipers River TAS

NV Louis Roederer 'Collection 246' 38
Reims, France

COCKTAILS

Rise & Fall 22
Four Pillars 'Yuzu' gin, apple, quince vermouth, Prosecco, bergamot bitters

Shot in the Dark 25
Four Roses bourbon, 'Black Forest' amaro, citrus, Unico Zelo yuzu vermouth

Hot Pink (contains chilli) 26
Batanga tequila blanco, grapefruit, pepperberry, Applewood 'Okar', orange bitter curacao, citrus

Death in the Valley 26
Four Pillars 'Bloody Shiraz' gin, absinthe, strawberry, hibiscus, sparkling blueberry & native lemongrass

Echo 26
Four Pillars 'Rare Dry' gin, daisy amaro, fino apera, wood fired lemon, orange bitters

Rêverie 24
Thomas Wines 'Elevage' sémillon , raspberry, lemon, bergamot, rose

The Don (contains nuts, egg) 36
Gospel rye, Furneaux 'Flinders Island Peated', Planteray XO rum, Madeira, macadamia, pecan

Grasshopper Jr. (contains dairy) 15
Beechworth biters company 'In the Weeds', daisy amaro, burnt honey amaretto, Fig leaf cream

10% surcharge applies on Sundays. 15% surcharge applies on public holidays.

NON-ALCOHOLIC

Kakadu Spritz 16
Strawberry & hibiscus, blueberry & lemongrass, salted lemonade

Honey Pot 17
Project Hydrosole burnt honey amaretto, honey, ginger, citrus

C.C. Splice (contains chilli) 16
Cucumber, celery, coconut, agave, citrus

Palo-Americano 15
Project Hydrosole orange aperitif, grapefruit, pepperberry, tonic

Yuzu Soda 13
Yuzu juice, cane sugar, soda

Elderflower Hibiscus Iced Tea 13
Elderflower, hibiscus

Kolonne NV 'Null' Sparkling Rosé 17
Berlin, Germany

2024 Chalmers Nero d'Avola 'Zero' 15
Heathcote, Victoria

Hiatus 'Pacific Ale' 12

Four Pillars 'Bloody Bandwagon' Shiraz Gin 12
Suggested serve with tonic water

BEER & CIDER

'Wanderer' Pale Ale by NOMAD - 4.5% 13

Bright brewery 'Alpine' Lager - 4.5% 13

Slow Lane 'Sereno' Italian Pilsner - 5% 16

Willie the Boatman 'Little Legend' Pale - 3.5% 13

Slow Lane 'Conditioned' Hazy Pale - 5.4% 15

Good Folk IPA- 6.5% 17

Lobo 'Trad' Apple Cider - 4.5% 14

We cannot guarantee that our drinks will be allergen-free, as they are prepared in an area that also handles nuts, dairy, sesame, eggs, and other allergens. No modifications can be made to house cocktails.