

WHITE WINE

Somos Corteses 65

Fresh and vibrant fruit, with nice texture from 109 days on skins.

Simao Sauvignon Blanc 14/50

White flowers, zippy citrus and bright refreshing acidity. A very grown up, elegant and restrained take on mineral sauvignon.

Chalmers Vermentino 47

Clean and crisp, notes of lemon verbena, brine and white nectarine with an overall chalkiness leaving you wanting more.

Cake Wines Pinot Gris 15/55

Textured, moderate acid with a nutty finish. Notes of fresh cut pear, fleshy lemon, white peach + spiced honey.

Somos Blanquito 12/45

An intriguing blend of arneis, cortese, sauvignon blanc and chardonnay. From vineyards across the Adelaide Hills including basket range and piccadilly. Fresh, textural, green apples and minerality.

Sigurd White Riesling, 70

Gewurtz, Graganega Blend
Stonefruit and florals, spice and a hint of green camomile tea. It builds thick through the mouth with loads of texture built in but cleans up nicely through the finish with a zing of grapefruit and orange blossom.

Goon Tycoons 2018 47

Supermodel Riesling
Wet stone, slate, refreshing florals and citrus, this glamour wine is all about fruity purity and crisp acidity to remind you that you're alive.

Ephemera Yarra 76

Chardonnay
Citrus and flint with plenty of mineral drive and acid backbone.

SPARKLING

Airlie Bank Cuvee Sparkling 12 / 45

Fresh and vibrant with citrus fruits and subtle apricot, complemented by a doughy, bready complexity.

Chalmers Felicitas Sparkling 18 / 60

Perfumed, elegant and refreshing, with notes of daffodil, nougat and crunchy peach.

Dub Style Sweet Bubbly in a can 14

The world's first preservative free sparkling, slightly sweet, extended skin contact viognier wine in a can – perfect as an aperitif or with dessert.

Perrier-Jouet Grand Brut 180

A delicate, elegant + balanced champagne with a long finish.

ROSÉ + AMBER

Vinden Headcase Rosé 52

Sweet and sour cherries, forest floor, beetroot, herbs and spices. Clean acidity and gentle tannins create a vibrant and balanced wine. Pretty, soft, plush and cuddly pinot noir.

Inkwell Tangerine Skin on Biodynamic 12/48

Ginger blossom, white peach and under-ripe apricots. Textured and chalky mouthfeel with a fine puckering tannin and acidity harmony.

Onannon The Level Skin on no Sulphur Pinot Gris 50

Bright, fragrant and juicy drink-young wine showing notes of Campari, musk, cinnamon, dried pear and red cherries.

Airlie Bank Gris on Skins 47

Clean and fresh with fruit and savoury notes. Hints of pear, stone fruit, just-ripe strawberry on the palate – with some ginger and something more like bitters at the finish.

RED WINE

The Hedonist Shiraz 12/43

An abundance of fresh red berries and cherries. Long strawberry acid line with lengthening tannins.

Even Keel Pinot Noir 62

Sweet and sour cherries, forest floor, beetroot, herbs and spices. Clean acidity and gentle tannins create a vibrant and balanced wine. Pretty, soft, plush and cuddly pinot noir.

Somos Tintito 12/45

An intriguing blend of grenache and multiple other varieties from multiple regions. Aged in an old French foudré. Just delicious.

Chalmers Nero D'Avola 48

Vibrant and juicy, captivating raspberry and cherry with notes of graphite and fine tannins.

Frederick Stevenson Dry Red 14/50

A light fun expression of the vintage that was. Light fragrance + crunchy acidity, with deeper, spicier expression of shiraz, grenache and mourvedre to round it out.

Ephemera Yarra Pyrenees Nebbiolo 72

Bricky tannin with light plushness to it. Slight herbal/dry spice note but finishes with a fair amount of lip-puckering fruit.

Frankland Estate Cabernet Sauvignon 60

Opulent and textural, wafts of ripe mulberry, dark chocolate, cedar and dried Italian mixed herbs.

Goon Tycoons Prohibition Red 14/54

Grenache-driven aromas and a deep, fleshy, big-flavoured palate. Medium to full-bodied, it has ample grip as well as slinky texture, charm and density.

Cake Wines Cabernet Sauvignon 57

Land on a bed of plum, blackcurrant and aniseed with a final clash of upfront fruit and a hint of eucalypt on the nose.

Cake Wines Barbera 60

Handpicked, 100% wholebunch, carbonic maceration, crushed straight to press, drained and ferment finished away from skins.

BEER + CIDER

The Grifter Brewing Co. Australian Pale Ale 10 5%

The Grifter Brewing Co. Watermelon Pilsner 12 4.9%

Stone + Wood Pacific Ale 12 4.4%

Moo Brew Pilsner 10 5.5%

Ashai Super Dry 12 5%

Moo Brew Mid Strength 8 3.5%

Pagan Apple Cider 9.5 9%

Pagan Cherry Cider 11 8%

NON-ALCOHOLIC

Very Mandarin Soda 6.5

Cloudy Pear Soda 6.5

Grapefruit + Basil Soda 6.5

Badoit Sparkling Water 7

COCKTAILS

The Botanical 18
White Rum, Strawberry Syrup, Fresh Lime, Aniseed Myrtle Liqueur

Australian Negroni 18
Poor Tom's Gin, Maidenii Sweet Vermouth, Campari

Henry Lee 21
Grey Goose Vodka, Mr Black Cold Pressed Coffee Liqueur, Double Espresso

Margarita 18
Espolon Reposado Tequila Cointreau, Fresh Lemon + Lime Juice

Old Fashioned 18
Willet Bourbon Pot Still, Bitters + Citrus served over Ice

Orange Mimosa 12
Airlie Bank Sparkling Brut with Fresh Cold-Pressed Orange Juice

Blood Orange Mimosa 14
Airlie Bank Sparkling Brut with Fresh Blood Orange Juice

Strawberry + Chamomile Paloma 17
Chamomile, Honey, Fresh Grapefruit, Espolon Tequila + Sparkling Water

Watermelon Martini 18
Grey Goose Vodka, fresh Lime, Watermelon Juice, Cointreau + fresh Mint

Henry's V + T 14
Rhubarb infused Vodka served over ice with Tonic + fresh Lime.

GIN + VODKA

Served over Ice

Hartshorn Sheep Whey Gin 40% 12

Hartshorn Sheep Whey Vodka 40% 12

Rhubarb Infused Vodka 38.6% 13

Poor Tom's Gin 41.3% 10

WHISKY + RUM

Served over Ice

Sortilege Pristige 7yo Canadian A Grade Maple 40.9% 15

Talisker 10yo Single Malt 40% 16

Old Parr 12yo Extra Rich Blended Scotch 40.9% 16

Captain Morgan Spiced Rum 35% 12

Willet Bourbon Pot Still 47% 14

TEQUILA

Served over Ice

Artenom 1414 Reposado 40% 14

Ocho Blanco 40% 11

ABSINTHE

Absinthe Distilleries Et Domaines De Provence 65% (Serves 2) 30

SAVOURY

Brickfields Bread Assortment, EVOO 8
[V / DF]

Italian Marinated Olives 6
[V / GF / DF]

Grazing Board | Whipped Goats Curd, Buffalo Milk Blue, Aged Cheddar, Rosé Marinated Figs, Brickfields Fig + Raisin Crispbread. 19

Charcuterie Board | Smoked Pork Butifarra, Pork + Fennel Salami, 12+ Month Aged NSW Jamón, Sherry + Forest Mushroom Salami, Cold Smoked Beef Cecina, Brickfields Olive Crispbread. 21
[DF]

Herb + Citrus Burrata | Parsley + Dill EVOO Injection, Blood Orange + Green Tomato Carpaccio, Coriander, Sesame, Walnut, Pistachio Dukkah. 15
[GF]

Pacific Oysters (6) | Mirin, Sake, Lemongrass Salsa. 25
[DF / GF]

Garlic Labneh | Olive + Rosemary Textures, Green EVOO, Brickfields Olive Sourdough Crispbread. 10
[VG]

Raw Tuna Tostada (3) | Chipotle Aioli, Avocado Mousse, Black Roe. 17
[DF]

Pan Fried Haloumi | Cucumber, Kalamata Olive, Roast Peppers, Coriander Salsa, Blood Orange, EVOO Zest. 16
[VG]

Maple Glazed + Roasted Pumpkin Wedge | Tahini, Chia, Toasted Pistachios, Walnuts. 14
[GF / VG]

Potatas Bravas | Pequillo Pepper Tapenade, Toasted Walnuts, Seeds. 14
[V / GF / DF]

King Fish Ceviche | Purple Potato Crisps, Lime, Chilli + Garlic "Tiger's Milk" Sauce. 18
[DF / GF]

Crumbed Hawkesbury Calamari | Sansho Pepper, Tofu Aioli. 18
[DF / GF]

Tri-Mushroom Ravioli | Browned Butter, Hazelnuts, Crisp Sage, Fresh Shaved Truffle, Truffle Pecorino. 21
[VG]

South American Roasted Pork | Roasted Jerusalem Artichokes, Tomatillo Sauce, Chia 25
[DF / GF]

Argentinian Roasted Chicken With Chimichurri 17 Half 30 Whole
[DF / GF]

Brussel Sprout Salad | Napa Cabbage, Apple, Walnut, Truffle Pecorino 14
[GF]

SWEET

Lime Yoghurt Mousse, Sweet Veg Coulis, Rhubarb Gel, Caramelised Rhubarb, Raspberry Sponge, Meringue + Mascarpone Ice Cream. 15
[VG]

Whiskey, Hazelnut + Macadamia Crumble, Dulche De Leche Cream Spume, Orange Sponge + Caramel Crisp. 14
[VG]

*DF = Dairy Free
 GF = Gluten Free
 VG = Vegetarian
 V = Vegan*