

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 50

no Sulphur Pinot Gris

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

Vanilla Chai Old Fashioned	18	Hartshorn Sheep Whey Gin 40%	12
Willet Pot Still Bourbon, Fresh Lemon, Chai, Maple & Vanilla			
Australian Negroni	18	Hartshorn Sheep Whey Vodka 40%	12
Poor Tom's Gin, Maidenii Sweet Vermouth, Campari			
Henry Lee	21	Rhubarb Infused Vodka 38.6%	13
Grey Goose Vodka, Mr Black Cold Pressed Coffee Liqueur, Double Espresso			
Margarita	18	Poor Tom's Gin 41.3%	10
Espolon Reposado Tequila Cointreau, Fresh Lemon + Lime Juice			
The Earl Of Redfern	16	WHISKY + RUM	
Earl Grey, Poor Tom's Gin, Honey, Fresh Lemon Juice, Lavender		Served over Ice	
Hot Buttered	15	Sortilege Pristige 7yo Canadian A Grade Maple 40.9%	15
Butter, Brown Sugar, Cinnamon, Nutmeg, Beenleigh Double Barrel 15 Y.O Dark Rum, topped with Whipped Cream			
Blood Orange Mimosa	14	Talisker 10yo Single Malt 40%	16
Airtie Bank Sparkling Brut with Fresh Blood Orange Juice			
Kiwi & Jalapeno Margarita	18	Old Parr 12yo Extra Rich Blended Scotch 40.9%	16
Ocho Blanco Tequila, Cointreau, Fresh Lime Juice, Kiwi Fruit, Jalapeno Syrup, Fresh Mint			
Blood Orange Pisco Sour	16	Captain Morgan Spiced Rum 35%	12
Fresh Blood Orange Juice, Pisco, Fresh Lime Juice, Egg White			
Henry's V + T	14	Willet Bourbon Pot Still 47%	14
Rhubarb infused Vodka served over ice with Tonic + fresh Lime.			
Coulis	16	TEQUILA	
Blackberry Coulis, Beenleigh Double Barrel 15 Y.O Dark Rum, Chambord blackberry Liqueur, Fresh lime Juice, Soda water		Served over Ice	
Mulled Wine	14	Artenom 1414 Reposado 40%	14
Cranberries, Orange, Cabernet Sauvignon, Cloves, Cinnamon, Napoleon 1875 French Brandy, Star Anise.			
		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