

✦ Wines ✦

SPARKLING	GL	BTL
Pizzini Prosecco NV – Magnum 1500ml King Valley, VIC		115
Chandon Blanc de Blancs NV Yarra Valley, VIC	17.5	84
Moet & Chandon Imperial Brut NV Epernay, France	28	135
Veuve Clicquot Yellow Label Brut NV Reims, France		190
WHITE	GL	BTL
Pennello Pinot Grigio IGT 2023 Delle Venezia, Italy	16	77
Fattori Soave DOC Veneto, Italy	15	71
Ocean Eight Pinot Gris 2023 Marlborough, NZ	18.5	89
Mandrarossa Fiano IGT 2022 Sicily, Italy	16.5	82
Xanadu 'Circa 77' Chardonnay Margaret River, WA	17.5	84
Montalto 'Pennon Hill' Chardonnay Mornington Peninsula, VIC		89
Thierry Mothe Chablis AC 2022 Burgundy, France		165
ROSE	GL	BTL
Sud Rose Languedoc, France	16	79
RED	GL	BTL
Coldstream Hills Pinot Noir Yarra Valley, VIC	17.5	84
Dalrymple Pinot Noir Pipers River, TAS		95
Cloudy Bay Pinot Noir Marlborough, NZ		150
Marques de Tezona Tempranillo Castilla-La Mancha, Spain	16	77
Maretti Chianti Puglia, Italy	16.5	79
Longview 'Saturnus' Nebbiolo Adelaide Hills, SA		110
Kaesler Stonehorse Shiraz Clare Valley, SA	18	91
Poggerino Chianti Classico DOCG 2022 Tuscany, Italy		101
Penfolds St Henri Shiraz Multi Regional, SA		160
La Boca Malbec Mendoza, Argentina	16.5	82

Please note: All credit and debit card transactions incur a bank surcharge fee of 1.1 %+ GST.
EFTPOS (must insert card & select cheque or savings) is surcharge free.
15% public holiday surcharge applies.



Menu

✦ Snacks ✦

SALT & VINEGAR CALAMARI FRITTO 26

lemon, aioli (A)

SALUMI 34

lonza, salami da palma, san danielle prosciutto, pickles, mustard (LG)

Add: puffed wood fired flatbread (V, VG) 8

PRAWN ROLLS (2) 26

milk bun, chives, dill, lemon (I)

WARM OLIVES 15

herbs, smoked almonds (VG, V, LG)

STRACCIATELLA 25

cucumber, dill, chilli (V, LG)

Add: puffed wood fired flatbread (V, VG) 8

CHEF'S PICK

HERVEY BAY SCALLOPS 10EA

nduja butter, pangratatto, chives (LGO)

OYSTER 6.5EA

limoncello mignonette (LG)

THREE CHEESE ARANCINI 9EA

truffle mayo, grana padano (V)

GNOCO FRITTO 7EA

whipped ricotta, zucchini (V, LDO, VGO)

KINGFISH CRUDO 27

parsley, lemon, olive oil (LG)

(LG) Low Gluten | (LD) Low Dairy | (V) Vegetarian | (VG) Vegan | (LGO) Low Gluten Option |
(LDO) Low Dairy Option | (VO) Vegetarian Option | (VGO) Vegan Option Seafood Origin: (A)
Australian | (I) Imported | (M) Mixed

Please inform a team member if you have allergies or intolerances.
We'll do our very best to accommodate them, but as our menu
is prepared freshly in kitchen, there may be trace allergens.

✦ Cocktails ✦

MIDNIGHT BLOOM 25

White Rum, Spiced Rum, Raspberry, Cherry, Lime, Pineapple, Bitters

Our vibrant, tropical Tiki-style smash served over crushed ice with a hint of bitters.

BITTER PEARL 25

Dry Gin, Lychee Liqueur, Italian Bitter, Apple, Lemon

*Bright and bittersweet, balancing delicate lychee and
crisp apple with citrus and a subtle bitter bite.*

PEACH & JALAPENO ICED TEA 25

Tequila, Peach, Lemon, Jalapeno, Black Tea

*A refreshing boozy iced tea with juicy peach, zesty lemon and
a warming jalapeño kick, rounded out with smooth tequila.*

PASSIFLORA 25

Vodka, Passionfruit, Bitter Aperitif, Lactic, Vanilla, Cacao, Lemon

*Our take on the iconic Pornstar Martini. Vodka, Passionfruit and Bitter Aperitif are layered
with rich white chocolate, vanilla and bright citrus for a decadent finish.*

FORBIDDEN 25

Vodka, Amaro, Green Apple, Lemon

*Our modern revival of the beloved Appletini. Crisp vodka and green apple meet
Amaro and fresh lemon for a bright, tart and sophisticated finish.*

GREENHOUSE 25

Mezcal, Elderflower, Lime, Cucumber, Pineapple

*Our fresh, garden-inspired Margarita combining smoky mezcal, delicate elderflower,
cucumber and mint with bright lime and pineapple.*

THE CORNER BOOTH 25

Bourbon, Maple, Rosemary, Orange bitter, Rosemary Smoke

*Our take on an Old Fashioned. Rich and aromatic with bourbon, maple and rosemary,
finished with orange bitters and a touch of smoke.*

DELILAH 25

Gin, Lemon, Strawberry, Coconut & Matcha Foam

*Our Melbourne-inspired take on the strawberry matcha obsession. Bright strawberry
and gin are balanced with citrus and finished with a creamy coconut matcha foam.*

AFTER DARK 25

Vodka, Cold Brew Coffee, Coffee Liqueur, Butterscotch & Vanilla Foam

*Rich espresso and vodka meet velvety vanilla and
smooth butterscotch for an indulgent nightcap.*

CLASSIC COCKTAILS AVAILABLE ON REQUEST.