



cheers

BREWED

Local

James Boags Light, TAS	8
Furphy, VIC	9
James Boags Premium, TAS	9
Hahn Super Dry, NSW	9
Byron Bay Lager, NSW	9
XXXX Gold, QLD	9

Craft

White Rabbit Dark Ale, VIC	10
Little Creatures Pale Ale, WA	10
One Fifty Lashes Pale Ale, NSW	10

Imported

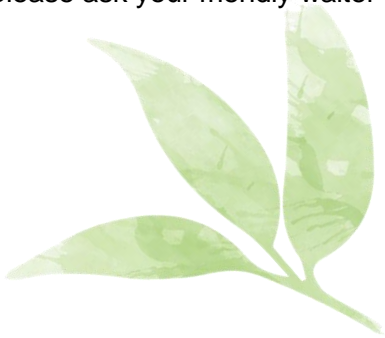
Heineken, Netherlands	10
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Cider

Pipsqueak Apple, WA	9
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SPIRITS

Extensive local & International spirits section,
please ask your friendly waiter for selections



VINO - GLASS

Bubbles

De Bortoli Bancroft Bridge Brut	9.5 38
La Gioiosa Valdobbiadene	11.5 55
Prosecco Superiore DOCG, Italy	

White

De Bortoli Bancroft Bridge	9.5 38
Sauvignon Blanc, NSW	
Mt Difficulty 'Roaring Meg'	11 49
Sauvignon Blanc, Central Otago NZ	
Hently Farm Riesling,	10.5 48
Eden Valley, SA	
Fromm La Strada Pinot Gris,	11 54
Marlborough, NZ	
Fromm La Strada Chardonnay,	10 49
Marlborough, NZ	

Pink

Audrey Wilkinson Moscato	11 49
Hunter Valley NSW	

Red

De Bortoli Bancroft Bridge	9.5 38
Shiraz Cabernet, NSW	
Ara Pinot Noir,	11 49
Marlborough NZ	
Heathcote Cravens Place Shiraz,	11.5 55
Heathcote VIC	
Vasse Felix Filius Cabernet Sauvignon,	12 58
Margaret River WA	
Audrey Wilkinson Merlot,	11.5 55
Hunter Valley NSW	



Mains

Burger - salt & pepper beef pattie - mustard - cucumber pickles - cheddar cheese –
rosemary fries
\$26

Scotch fillet MSA 3 300g - charred greens - chimichurri - fries
\$36

Risotto - lemon - green pea – goats curd- Swiss brown mushrooms
\$26

Market fish – heirloom carrots – kale – kipfler potatoes – harissa
\$32

Tempura battered barramundi - leaves - tartare - fries
\$26

Cos lettuce - speck - croutons - parmesan - anchovy dressing - soft egg \$20
Add chicken \$8

On the side

Vine tomatoes - Lebanese cucumbers - fetta - fresh oregano - marinated olives –
Spanish onion
\$9

Bowl of fries - aioli
\$9

Please ask your friendly waiter for dessert options

