

COCKTAILS

Martini	18
Gin or Vodka - anyway you like	
Long Island Iced Tea	18
Tequila, Vodka, Gin, White Rum, Cointreau & Cola	
Haitian Hammock	18
Dark Rum, Tequila, Lime & Cloudy Apple Juice	
Butter My Popcorn	18
Frangelico, Amaretto & Baileys	
Espresso Martini	18
Vodka, Kahlua, Crème de Cacao & Espresso	
Negroni	16
Gin, Sweet Vermouth, Campari & Bitters	
Old Fashioned	16
Rye Whisky, Sugar & Bitters	
Aperol Spritzer	16
Aperol, Prosecco & Orange juice	
Cosmopolitan	16
Vodka, Cranberry, Cointreau & Lime	

We probably also make your favourite cocktail if it's not here. Just try us.

SELECTED RED WINES

	Glass	Carafe
Six Foot Six Pinot Noir ...Geelong, VIC	10	23
Winstead Pinot Noir ...Bagdad, TAS	13	30
Rosemount Shiraz ...Barossa, SA	8	19
Handpicked Shiraz ...Barossa, SA	12	27
Fox Creek 'Jim's Script' JSM ...McLaren Vale, SA	12	27
Reschke Cabernet Sauvignon ...Coonawarra, SA	11	25
Farm To Table Cabernet Merlot ...Strathbogie Ranges, VIC	9	19
Calibre Malbec ...Mendoza, Argentina	10	23
Muga Tempranillo ...Rioja, SPAIN	-	40

AGED RED WINES by the Taste or Glass

	Taste (60ml)	Glass (150ml)
La Rioja Alta Vina Ardanza Reserva 2005 Tempranillo Rioja, Spain Spicy and balsamic aromas, scents of vanilla, black pepper & blackberries.	9	20
Yarra Yering Shiraz/Cabernet Gruyere Blend 2008 Yarra Valley, VIC Appealing red fruit & spice aromas with underlying blackcurrant & aniseed	8	20
Lindeman's Coonawarra Pyrus Cabernet Blend 1998 Coonawarra, SA Lindemans' classic Bordeaux blend from the exceptional 98 vintage. .	10	25
Penfold's Grange 1982 Barossa Valley, Clare, Magill & Adelaide Plains "Rich, sweet plum jam aromas with a hint of leafiness." Andrew Cailliard	60	150

SELECTED WHITE WINES

	Glass	Carafe
Summer Poppy Sauvignon Blanc ...Marlborough, NZ Fun, fruity, slightly sweet notes	8	19
Eradus Sauvignon Blanc ...Awatere Valley, NZ Crisp, sttony, dry with restrained floral aromatics	10	23
Penna Lane Watervale Riesling ...Clare Valley, SA Lime, honey, passionfruit, dry finish	11	25
Hill Smith Estate Chardonnay ...Eden Valley, SA Citrus, quince, stone fruit flavours, smoky notes	10	23
Vinaceous Pinot Grigio ...Adelaide Hills, SA Dry white with subtle floral aromatics, lingering pear on the palate.	9	21
Ladies Who Shoot Their Lunch Chardonnay ...Strathbogie Ranges, VIC Spicy, fruity and a little oaky.	12	27
Red Claw Pinot Gris ...Mornington Peninsula, VIC Lychee, pear notes dominate, floral nose	11	24
Pink Claw Rosé ...Heathcote, VIC Bone dry, heavily blushed rose, with bright raspberry, apple	10	23

SPARKLING WINE

Ruggeri Prosecco ...Veneto, ITALY	9 (glass)
Henri Le Blanc Brut ...Champagne, FRANCE	9 (glass)
Handpicked Moscato ...Belbo, ITALY	19 (half bottle)

CRAFT BEER & CIDER - all Victorian

Two beers on tap. Check the Blackboard for today's ales. \$6 pots \$12 pints

Napoleone helles Lager	9
Napoleone Saison	9
Barrow Boys Stormy Lager	8.5
Two Birds Golden Ale	8.5
Two Birds Sunset Ale	8.5
Moondog Old Mate Pale Ale	8.5
Cavalier Pale Ale	9
Cavalier Brown Ale	8.5
Footscray Ale	8.5
Anytime IPA	9
Mornington Russell Brown Ale	10.5
Mornington Imperial IPA	12
Bridge Rd Enigma Pilsner	10
Bridge Rd Little Bling	7
Temple NWO American Stout	10
Napoleone Cider Apple or Pear	9

LUNCH MENU

TOASTED SANDWICHES, MADE FRESH DAILY

Ham, Cheese & Tomato	6.00
Tuna, Egg & Olive Tapenade	6.00
Mushroom, Smoked Cheddar, Aioli & Lettuce (V)	6.00
Zucchini Frittata (V) w/ watercress, fennel salad & spicy yoghurt	10.00
Smoked Trout, Potato & Dill Tart w/ heirloom tomato & goats cheese salad	12.00
Roast Pumpkin, Caramelized Onion & Blue Cheese Tartin (V) w/ walnut salad	12.00
Cheese Board (V) 2 select cheeses, quince paste, homemade spiced bread & crackers	16.00
Marinated Olives (GF, V, DF)	4.50

EVENING & WEEKEND LUNCH MENU

Available weekdays 5.00-9.30, Weekends & Public Holidays 12.00-9.45

Beer Battered Fish & Chips Flake, beer battered chips, pickled shallot salad w/ lemon myrtle sauce	15.00
Nova Salad (GF, V) Rocket, apple, quince, walnuts, goats cheese & truffle dressing	9.00
Vegetarian Lasagne (V) Spinach, ricotta, wild porcini mushroom & Napoli sauce	15.00
Zucchini Frittata (V) w/ watercress, fennel salad & spicy yoghurt	10.00

SLIDERS **SPECIAL: 3 Sliders & beer battered chips** **25.00**

Soft Shell Crab	9.00	Char Siu Pork	9.00
Lamb	9.00	Roasted Mushroom (V)	9.00
Potato Skins Kilpatrick (2 per serve) Fried potato skins filled w/ smoked cheddar, jamon & kilpatrick sauce			7.00
Pan Seared Scallops Served w/ salted cucumber & blood orange citrus sauce			15.00
Spiced Calamari Citrus marinated baby calamari on a bed of rocket			14.00
Beer Battered Chips (V)	w/ your choice of two sauces		9.00
Sweet Potato Fries (V)	w/ your choice of two sauces		9.00
Onion Rings (V)	w/ tangy tomato sauce		8.00
Jamon Croquette			3.50
Mushroom Croquette (V)			3.50
Turkey, Brie & Jalapeno Croquette			3.50
Cheese Board (V) 2 select cheeses, quince paste, homemade spiced bread & crackers			16.00

OUR SIGNATURE SAUCES

Chocolate, Habanero & Wattle Seed - Lemon Myrtle

Tangy Tomato - Flavour Bomb - Rosemary Aioli