

Aperitivo

Aperol Spritz <i>Aperol, Prosecco, Soda</i>	12
Grapefruit Americano <i>Campari, Carpano Rosso, Grapefruit Juice, Soda</i>	12
Negroni Classico <i>Campari, Carpano Classico Rosso, Gin</i>	15
Negroni Punt e Mes <i>Campari, Carpano Punt e Mes, Vermouth, Gin</i>	15
Negroni Antica Formula <i>Campari, Carpano Antica Formula, Gin</i>	18
Negroni Spagliato <i>Campari, Carpano Classico Rosso, Prosecco</i>	12
Bellini <i>Prosecco, Peach Purrée</i>	12

Classics

Campari and soda	9
Campari and tonic	9
Campari and orange	9
Beefeater Gin and tonic	9
Hendrick's Gin and tonic	13

Wine

Sparkling	Bottle	Glass
N/V Bandini Prosecco DOC Brut <i>Veneto Italy</i>	55	11
White		
15 Sticks Pinot Grigio <i>Yarra Valley Vic</i>	50	10
15 Catalina Sounds Sauvignon Blanc <i>Marlborough NZ</i>	65	13
Rosé		
15 AIX Rosé <i>Provence France</i>	65	13
Red		
15 Crowded House Pinot Noir <i>Marlborough I NZ</i>	55	11
14 Mojo Shiraz <i>Barossa Valley SA</i>	50	10

Beer

Peroni Nastro Azura <i>Italy</i>	9
Peroni Leggera 3.5% <i>Italy</i>	8

(Wines by the glass are approximately 1.5 standard drinks - 150ml)

For complete wine list please ask our wait staff

Bar Menu

Available Wed – Sat, 4 - 7pm
Sun, 1 – 3pm

Coffin Bay oysters freshly shucked, natural or with sweet ginger vinaigrette (each)	4.5
Mini prawn cocktails (3)	15
Salt and pepper calamari, citrus aioli	16
Beer battered flathead fillets, chips, tartare sauce (3)	16
Truffled mushroom arancini, smoked tomato aioli (5)	15
Chicken Karaage sliders, pickled vegetables, Sriracha mayo (3)	15
Crispy pork cheek sliders, kimchi salad, Kewpie mayo (3)	15
Haloumi sliders, mushroom, spinach, basil pesto (3)	15
House cut sebago chips, aioli, sea salt flakes	9

Cheese

Select from the list below to compose your plate per 50g portion:

Monte Enebro *Spain*, red onion jam

Creamy white interior and a strong and very distinctive goat flavour with a hint of blue.

St Agur Blue *France*, poached pear and truffle honey

Very creamy and accessible, mild mannered blue.

Mildly piquant flavours. Almost rindless with pale ivory pate, liberally sprinkled blue marbling.

L'Artisan Extravagant triple crème *Vic*, green olive tapenade

This hand-ladled triple crème is made by a French cheese maker using premium milk and cream from Schulz Organic Farm.

Gruyere 1655 AOP *Switzerland*, sour apple compote

This hard cheese is aged in the gruyere cellars and has a rich, full flavour

Selection of Two 20

Selection of Three 30

All cheeses are served with warmed walnut bread and house made lavosh