Starter

Appellation rock oysters, finger lime mignonette *(gf)*	each....5.0
Our house-made sourdough focaccia:	
+ Beetroot hummus, smoky seeds, pomegranate *(vg, gfo)*	13.0
+ Stracciatella, pickled green tomato, guindilla peppers *(v, gfo)*	16.0
Fried chicken ribs, old bay spice & ranch *(gf)*	18.0
Albacore tuna crudo, radish, lilliput capers *(gf)*	20.0

Salad & Vegetable

Fries, aioli, tomato sauce *(v, gf)*	10.0
Shaved cabbage salad, croutons, currants, pecorino *(v)*	13.0
Charred broccolini, roasted garlic, lemon *(vg, gf)*	13.0
Eggplant parmigiana, tomato confit, caciocavallo cheese *(v)*	19.0
Smoked salmon salad, avocado, cherry tomatoes, jalapeno, lime *(gf)*	25.0
Heirloom tomatoes, bocconcini, basil, olive oil snow *(v, gf)*	18.0

Pizza

Our pizza is naturally leavened sourdough, using local Australian flour, cold fermented 72 hrs

Cacio E Pepe | garlic butter, fior di latte, pepper, pecorino *(v)*	16.0
Margherita | basil, mozzarella, tomato base *(v)*	20.0
Funghi | king brown mushroom, taleggio, thyme *(v)*	23.0
Diavola | salami, 'Nduja, pepperoncini, taleggio, hot honey	25.0
Gambero | prawn, chilli peppers, shallots, lemon, parsley	26.0
Salsiccia | pork & fennel sausage, roasted eggplant, green peppercorn	25.0

+ gluten friendly base 3.5 + vegan cheese 2.5

Extras:

+ olives | anchovies | chilli peppers | hot honey	each 2.0
+ prawns | salami | 'Nduja | prosciutto | king brown mushrooms	each 5.0

Main

Beef burger & chips, grilled onion, lettuce, cheddar, pickles *(gfo +3.0)*	23.0
Green pea risotto, buffalo curd, fennel pollen *(v)*	28.0
Fish & chips, tartare, lemon, soft herb salad *(gfo)*	32.0
Tiger prawn spaghetti, fennel, pepperoncini	37.0
Scotch fillet (300g), potato hash, mushroom, café de paris butter *(gf)*	45.0

Cheese

Our cheese selection, accompaniments, rye crackers:

Blue cheese, quince | Hard cheese, house pickles | Soft cheese, date chutney

1 cheese 13.0 2 cheeses 21.0 3 cheeses 28.0

Dessert

Native davidson plum sorbet *(vg, gf)*	9.0
Buttermilk panna cotta, strawberry, pistachio *(v, gf, n)*	14.0
Tiramisu, chocolate crunch, popping candy *(v)*	15.0

(v) vegetarian *(vg)* vegan *(gf)* gluten friendly *(gfo)* gluten friendly option *(n)* contains nuts

Signature Cocktail

Captain's Rum Punch | spiced rum, tropical juices, guava, lime, orgeat, bitters	20.0
Pineapple Daiquiri | pineapple infused rum, licor 43, lime, burnt pineapple syrup	20.0
Cucumber Cooler | cucumber infused gin, elderflower liquor, lemon juice, lemongrass	20.0
Pornstar Martini | vanilla vodka, passionfruit, vanilla syrup, prosecco side-sip	22.0

Margarita Madness

Apple & blackcurrant	22.0
Smoky pineapple	22.0
Spicy habanero	20.0
Frozen margarita - Today's flavour is...	18.0

Carafe

Rosé Sangria | gin, lemon, pomegranate, watermelon syrup, strawberries, soda	38.0
Summer in Vietnam | vodka, eldelflower liquor, apple cider, cucumber, viet mint	38.0
Pimm's | Pimms no1, fresh fruit, lemonade	38.0
Traditional Lemonade | vodka, lemon, sugar, soda	38.0

Spritz

Aperol | aperol, prosecco, soda, orange	16.0
Pampelle | pampelle, prosecco, lime, grapefruit	18.0
Kiwi | gin, elderflower liqueur, kiwi, lime, kombucha, prosecco	18.0
Summer Blush | pink gin, cranberry, prosecco, lime, soda	22.0

Classic Cocktail

Mojito| Espresso Martini | Cosmopolitan | Margarita Long Island Iced Tea | Piña Colada | & more...	20.0
Negroni | Sours	22.0

Mocktail

Fruit Punch | Nojito | Virgin Mary	11.0

On tap

	pot	pint	jug
Carlton Draught	6.5	13.0	38.0
Somersby apple cider	7.0	14.0	41.0
4 Pines Pacific Ale	7.0	14.0	41.0
Balter XPA	7.0	14.0	41.0
Pirate Life 'South Coast' Pale Ale	7.0	14.0	41.0

Bottle & Can

Cascade Premium Light	7.0
Corona	11.0
Asahi	11.0
Peroni Nastro	11.0
Stone & Wood Pacific Ale	12.0
Mountain Goat Steam Ale	12.0
4 Pines Nitro Stout	12.0
Carlton Zero (non-alcoholic)	6.0
The Hills Cider Co. pear cider	11.0
Rekorderlig Cider strawberry & lime	12.0

Our menu and kitchen contains allergens including but not limited to nuts, shellfish, gluten and dairy

Champagne & Sparkling

	150ml	250ml	Bottle
House Brut Cuveé, SA	10.0		49.0
Ca di Alte Prosecco DOC, Veneto, IT	11.0		55.0
Chandon Blanc De Blanc Brut, Coldstream, VIC	13.5		66.0
Dunes & Greene Moscato, South Eastern, SA	11.0		50.0
Veuve Clicquot Brut, Champagne, FR			115.0
Yarra Burn Cuveé Rosé, Yarra Valley, VIC			55.0

White

Babich Sauvignon Blanc, Marlborough, NZ	10.5	17.0	49.0
Artigiano Pinot Grigio, Veneto, IT	10.5	17.0	52.0
Jim Barry 'The Atherley' Riesling, Clare Valley, SA	11.0	18.0	54.0
Forest Hill Highbury Fields Chardonnay, G.Southern, WA	12.0	20.0	59.0
Parish Riesling, Coal River, TAS			77.0
Palliser Sauvignon Blanc, Martinborough, NZ			58.0
Pascal Jolivet Sancerre, Loire Valley, FR			105.0
Garagiste 'Le Stagiaire' Pinot Gris, M. Peninsula, VIC			69.0
Mount Macleod Chardonnay, Gippsland, VIC			66.0
Domaine Jean Defaix, Chablis, FR			95.0
Brokenwood Indigo Chardonnay, Beechworth, VIC			120.0

Rosé

Riot Wine Co Rosé, McLaren Vale, SA	10.5	17.0	60.0
Lost Buoy Grenache Rosé, McLaren Vale, SA			58.0
Maison Francaise Rosé, Lanquedoc, FR			72.0
Blind Corner Orange, Margaret River, WA			69.0

Red

First Creek 'Botanica' Pinot Noir, Hunter Valley, NSW	10.5	17.0	52.0
Angas & Bremer 'The Creek' GSM, Langhorne Creek, SA	11.5	19.0	55.0
The Sum Shiraz, Great Southern, WA	10.5	17.0	52.0
Mojo Cabernet Sauvignon, Barossa Valley, SA	11.0	18.0	54.0
San Pietro Pinot Noir, M. Peninsula, VIC			65.0
Kelvedon Pinot Noir, East Coast, TAS			78.0
Tilia Malbec, Mendoza, ARG			55.0
Poggio Anima 'Belial' Sangiovese, Tuscany, IT			63.0
Rising Gamay, Yarra Valley, VIC			75.0
Alpha Box & Dice Palmetto Shiraz, McLaren Vale, SA			65.0
Kilikanoon 'Covenant' Shiraz, Clare Valley, SA			90.0
Heathcote Estate 'The Origin', Shiraz Heathcote, VIC			110.0
Vasse Felix 'Filius' Cabernet Sauvignon, Margaret River, WA			72.0

Whilst all reasonable efforts are taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free

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st kilda beach