



*g r u b*

## SHARE

<i>Shoestring Fries, House Seasoning (VG/V/GF)</i> .....	<b>\$13</b>
<i>Corn Ribs, Shichimi Spice, Fresh Lime (VG/V/GF)</i> .....	<b>\$14</b>
<i>Fried Brussel Sprouts With a Chilli Miso Glaze (V/V/GF)</i> .	<b>\$15</b>
<i>Housemade Hummus, Muhammara &amp; Crispy Crostini (V/VG),...</i>	<b>\$18</b>
<i>Add Vietnamese Fried Pork Mince</i> <b>\$4</b>	
<i>Fried Chicken, Gochujang Mayo (GF)</i> .....	<b>\$21</b>
<i>Wolf of the Willows Braised Beef Brisket, .....</i>	<b>\$24</b>
<i>Preserved Olive Sauce, Toasted Pumpkin Seeds &amp; Fresh Chives (GF)</i>	

## MAIN

<i>Fried Chicken Mixed Leaf Salad, Mango Curry Dressing, ..</i>	<b>\$25</b>
<i>&amp; Crispy Noodle (GF/DF)</i>	
<i>Lebanese Eggplant, Tofu Skins, Chickpeas, .....</i>	<b>\$26</b>
<i>Garlic, Chilli &amp; Yeast Flakes (VG/V/GF/DF)</i>	
<i>The Nox Parm - Crumbed Sous Vide Chicken Breast .....</i>	<b>\$32</b>
<i>Fresh Mozzarella, Smoked Sugo, Fries &amp; Salad</i>	
<i>Market Fish on a Tomato Concasse, .....</i>	<b>\$37</b>
<i>Leek &amp; Sweet Pea Risotto</i>	
<i>Braised Short Rib, Lemongrass Beetroot &amp; Okra Relish....</i>	<b>\$39</b>
<i>Celeriac Puree &amp; Pan Jus Gras</i>	

## SIDE

<i>Add Mixed Leaf Salad .....</i>	<b>\$5</b>
<i>Add Fries .....</i>	<b>\$6</b>

*VG=Vegetarian V=Vegan GF=Gluten Free DF=Dairy Free  
Seasonal ingredients subject to availability*

### **Please note:**

*1.65% surcharge on all Credit & Debit Card transactions  
1.87% surcharge on all Your Order mobile order transactions*



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## SIGNATURE COCKTAILS

*Our Signature Cocktails are rooted in design—each named after one of our four signature paint colours. Working backwards from brush to bar, we've created drinks that mirror the mood, tone and vibe of the space itself. Our blend of aesthetic and flavour.*

***Golden Pheasant*** ..... \$22

*Beenleigh White Rum, Cointreau, Yellow Chartreuse, Orange Juice, Pineapple Juice, Charred Pineapple Garnish*

***Gypsy Canvas*** ..... \$28

*23rd Street Gin, Fiorente Elderflower Liqueur, Green Chartreuse, Lime Juice, Fried Basil Leaf Garnish*

***Port Glow*** ..... \$22

*White Light Australian Vodka, Chambord, Lemon Juice, Simple Syrup*

***Cowardly Custard*** ..... \$28

*Woodford Reserve Bourbon, Tuaca, One Whole Egg, Demerara Syrup, Shaved Nutmeg Garnish*

# MARTINI

## ***Patient's Is A Virtue* . . . . . \$30**

*Dirty. Classic. No Alterations.*

*This is the Nixie Nox Gin Martini.*

*Like it, love it, or don't order it.*

*No twists, no tweaks, be patient like the wolf.*

*75ml Patient Wolf Melbourne Dry Gin,*

*15ml Martini Extra Dry Vermouth, 15ml Olive Brine,*

*Three Olives, stirred and served in a chilled Nick & Nora*

## ***ANZAC Vodka Martini* . . . . . \$27**

*A New Zealand twist on the OG Kangaroo Vodka Martini.*

*75ml 42 Below Vodka, 10ml Martini Extra Dry Vermouth,*

*a dash of orange bitters, stirred until ice-cold and*

*garnished with a citrus twist.*

## ***The Vagrant* . . . . . \$27**

*Born in an old Ballarat rail shed, this Victorian Vesper*

*blends Gallivanter Gin and Vansetter Vodka with Lillet and*

*a lemon twist. Crisp, cold, and proudly local.*

*45ml Gallivanter Gin, 30ml Vansetter Vodka, 15ml Lillet*

*Blanc, finished with a lemon twist.*

## ***Hickson House Dirty Gin Martini Shot* . . . . . \$12**

*From The Rocks, not 'on the rocks'. Short, sharp, smooth.*

*A 30ml mini martini made for moments that call for class in a flash.*

*Hickson House Classic Dry Gin, Martini Extra Dry Vermouth, Olive Brine. Served in a shot glass with a single olive.*

## ***Back In Black Manhattan* . . . . . \$30**

*Our Melbourne-born take on a timeless NY classic.*

*Layered and distinctly local—this version brings subtle red fruit and toasted grain notes to the fore.*

*60ml The Gospel Straight Rye Whiskey, 30ml Averna,*

*1 dash of Angostura Aromatic & Orange Bitters. Stirred down and served up with a twist of orange zest.*

# HOUSE COCKTAILS

***The Gospel God Tier Old Fashioned . . . . . \$38***

*The Gospel Rye Whiskey, Angostura Bitters, Demerara Syrup, Orange Garnish & We Say A Li'l Prayer For You*

***Rumming From My Problems . . . . . \$22***

*Mount Gay Eclipse, Campari, Martini Rosso, Demerara Syrup*

*You can't escape your problems, but you can rum from them. This Barbados Kingston Negroni trades gin for Mount Gay Rum, stirring through bitter currents and toffee tides. A Negroni for those who've stopped looking for lighthouses and learned to steer in the dark.*

***Oaxacan Old Fashioned . . . . . \$22***

*Luna Hueca Blanco Tequila, 400 Conejos Mezcal, Chocolate Mole Bitters, Angostura Orange Bitters, Marigold Flower.*

*All smoke, no mirrors. Luna Hueca Tequila meets 400 Conejos Mezcal in a slow-sipping mix of earth, smoke and chocolate mole bitters. A Jalisco-Oaxaca handshake in a glass.*

***Tequila Alejandro . . . . . \$22***

*Luna Hueca Blanco Tequila, Brown & White Crème de Cacao, Oat Milk, Shaved Nutmeg*

*Creamy, lush, just left of classic. It's dessert in a suit.*

***Plum Puppeteer . . . . . \$22***

*Wolf Lane Davidson Plum Gin, Marionette Apricot Brandy, Lime Juice, Simple Syrup*

*An Aussie take on a pre-Prohibition classic, trading sloe gin for tart Davidson plum and lifting it with Marionette Apricot Brandy and fresh lime.*

***Doom With a View . . . . . \$20***

*Not your Ylalya's sangria. Doom With A View is brooding but bright - a long, ice-filled pour of chilled red Doom Juice Rouge blended with Jack, Tuaca, and just enough apple to keep it dangerously drinkable. Fresh fruit, mint, and a fizz of dry ginger ale give it lift, while a lone strawberry rides the rim - 'cos nothing's off the table.*

# CLASSIC COCKTAILS

**Classic Margarita** ..... \$22  
*Luna Hueca Blanco Tequila, Vok Triple Sec, Lime Juice, Salt*

**Mezcal Margarita** ..... \$22  
*400 Conejos Mezcal, Vok Triple Sec, Lime Juice, Smoked Salt*

**Spicy Margarita** ..... \$22  
*El Toro Jalapeño Blanco, Vok Triple Sec, Lime Juice, Tajin Salt*

**Tommy's Margarita** ..... \$22  
*Luna Hueca Blanco Tequila, Lime Juice, Agave Syrup, (If You Need That Salt - Let Us Know)*

**Southside** ..... \$22  
*23rd St Signature Gin, Lime Juice, Mint Syrup, Fresh Mint*

**Mojito** ..... \$22  
*Beenleigh White Rum, Lime, Mint Syrup, Fresh Mint, Soda*

**Mango Mojito** ..... \$22  
*Beenleigh White Rum, Stache House Mango Liqueur, Lime Juice, Fresh Mint, Simple Syrup, Soda*

**Amaretto Sour** ..... \$22  
*Disaronno, Lemon Juice, Simple Syrup*

**Whiskey Sour** ..... \$22  
*Jameson Irish Whiskey, Lemon Juice, Simple Syrup*

**Blackcurrant Gin Sour** ..... \$22  
*Vickers Blackcurrant Gin, Lemon Juice, Simple Syrup*

**Old Fashioned** ..... \$22  
*Wild Turkey Rye, Angostura Bitters, Sugar Cube*

**Negroni** ..... \$22  
*Campari, 23rd St Signature Gin, Sweet Vermouth*  
*(Ask us about a Boulevardier or a Kingston)*

**Espresso Martini** ..... \$22  
*Beenleigh White Rum, Stache House Cold Drip Coffee Liqueur,*  
*Little Drippa, Simple Syrup*

**Oat Milk White Russian** ..... \$22  
*White Light Australian Vodka, Stache House Cold Drip*  
*Coffee Liqueur, Oat Milk*

**Paloma** ..... \$18  
*Luna Hueca Blanco Tequila, Lime Juice, Agave Syrup,*  
*Capi Grape Soda*

**Jalapeño Pineapple Paloma** ..... \$18  
*El Toro Jalapeño Blanco, Lime Juice, Agave Syrup,*  
*Capi Pineapple Soda,*

**Aperol Spritz** ..... \$18  
*Aperol, Dalfarras Prosecco, Soda*

**Limoncello Spritz** ..... \$18  
*Solbevi Australian Limoncello, Dalfarras Prosecco, Soda*

**Pampelle Spritz** ..... \$18  
*Pampelle Ruby Grapefruit, Dalfarras Prosecco, Soda*



# DEERO

## ON TAP

<i>Brehehy Bros Royal Lager (5%)</i> .....	\$7 / \$9.5 / \$13
<i>Stomping Ground Gipps St Pale Ale (5.2%)</i> .....	\$7 / \$9.5 / \$13

## TINS & STUBBIES

<i>Brehehy Bros Superior Stout, VIC (6.2%)</i> .....	\$13
<i>Coopers Best Extra Stout, SA (6.3%)</i> .....	\$13
<i>Bright Brewery Staircase Porter, VIC (5.7%)</i> .....	\$13
<i>Bright Brewery MIA IPA, VIC (6.5%)</i> .....	\$13
<i>Philter Red Session Ale, NSW (4.8%)</i> .....	\$13
<i>Hawke's Patio Pale, NSW (4.5%)</i> .....	\$12
<i>Bodriggy Stingrays XPA, VIC (4.5%)</i> .....	\$12
<i>CBCo Brewing Sour, VIC (4.6%)</i> .....	\$12
<i>GFB Draught, VIC (4.2%)</i> .....	\$12
<i>Brehehy Bros Royal Lager, VIC (5%)</i> .....	\$11
<i>Bodriggy Speccy Juice Mid, VIC (3.5%)</i> .....	\$10
<i>VB Stubby, VIC (4.9%)</i> .....	\$12
<i>Mythos Hellenic Lager, GREECE (5%)</i> .....	\$12

## LONGNECKS

<i>XXXX Gold, QLD (3.5%)</i> .....	\$20
<i>Reschs Pilsner, NSW (4.4%)</i> .....	\$22
<i>Melbourne Bitter Longneck, VIC (4.6%)</i> .....	\$22
<i>Swan Draught, WA (4.5%)</i> .....	\$22
<i>Coopers Pale Ale, SA (4.5%)</i> .....	\$22
<i>Cascade Stout, TAS (5.8%)</i> .....	\$22

## NOT BEER TINS

<i>-196 Double Lemon (6%)</i> .....	\$16
<i>CBCo Bertie Ginger Beer (4%)</i> .....	\$14
<i>Willie Smith Bone Dry Apple Cider (6.5%)</i> .....	\$14
<i>Moon Dog Fizzer Piney Limey Seltzer (4%)</i> .....	\$14
<i>Moon Dog Fizzer Tropical Crush Seltzer (4%)</i> .....	\$14

# WINE LIST

## SPARKLING

### ***Three Vineyards, Sparkling, Central VIC***

*This private label from the Tahbilk stable features Pinot Noir Chardonnay, crafted from specially selected fruit to deliver a well-balanced, easy-drinking wine.*

**150mL - \$14 / Bottle - \$58**

### ***Dalfarras, Prosecco, Central VIC***

*A vibrant drop crafted from early-harvested fruit in South Eastern Australia, Dalfarras Prosecco delivers a fresh, zesty punch. Expect bright lemon, crisp apple, juicy pear and a splash of tropical fruit, all lifted by a fine, lively spritz. Fermented cool to lock in delicate aromatics and kept light thanks to precise carbonation, it's a clean, refreshing fizz perfect for easy sipping or celebratory clinking.*

**150mL - \$15 / Bottle - \$59**

### ***Coldstream Hills, Pinot Noir Chardonnay, Yarra Valley, VIC***

*From the acclaimed Deer Farm Vineyard, this refined sparkling blends Pinot Noir and Chardonnay with precision. Expect delicate notes of apple, white peach and poached red fruit, layered with hints of brioche and hazelnut. A fine bead and gentle creaminess lead to a long, taut finish.*

**Bottle - \$80**

### ***Louis Morette, Champagne, Champagne, France***

*A refined and elegant champagne from one of France's prestigious regions. The Louis Morette Champagne balances delicate citrus and green apple flavours with a rich, creamy texture. Fine bubbles and a hint of brioche on the finish make it perfect for any celebration or special occasion.*

**Bottle - \$95**

# WINE LIST

## ROSÉ

### ***Cape Schanck Rosé, Grenache Pinot Noir Mataro, VIC***

*Crafted by T'Gallant, this Victorian Rosé offers fresh aromas of strawberry and watermelon, with subtle sweet spice. The palate is vibrant and dry, showing cranberry fruit, crunchy acidity and a savoury finish. A refined and refreshing drop, reminiscent of the Provencal style.*

***150mL - \$14 / 250mL - \$20 / Bottle - \$58***

## CHILLED RED

### ***Doom Juice Rouge, Shiraz Grenache, Riverland, SA***

*Born from a love of chilled red in any weather, Rouge is a vibrant Shiraz x Grenache blend crafted through wild fermentation, with minimal sulphur, and left unfiltered and unfiltered for a truly sustainable, vegan-friendly drop. Bursting with juicy notes of red frogs, raspberries, cherries, and a subtle earthiness, it's backed by dark berries, soft tannins, and refreshing minerality. Serve chilled and enjoy the ultimate quaffable red.*

***150mL - \$16 / 250mL - \$25 / Bottle - \$74***

## PET NAT

### ***Doom Juice Fizz, Shiraz, Central Ranges, NSW***

*Say hello to Doom Juice Fizz, a 2024 Pétillant Naturel crafted from organic Shiraz. This vegan, wild-fermented beauty is left unfiltered, unfiltered, and free of added sulphur, delivering a truly pure and refreshing sip. Juicy and crisp, with zesty strawberries, citrus, and goji berries on the nose, its dry palate is balanced by energetic acidity, a fine bubble, and vibrant minerality. A timeless banger for any occasion.*

***Bottle - \$69***

## WHITE WINE

### ***Three Vineyards, Pinot Grigio, Central VIC***

*A crisp, easy drinking wine. Expect bright tropical fruit, citrus zest, and a touch of spiced pear in every glass.*

**150mL - \$14 / 250mL - \$20 / Bottle - \$58**

### ***Artisan Mark, Chardonnay, Napa, CA***

*With intense honey and sweet stone fruit aromas, this Chardonnay explores the diverse flavours of its Californian origin with its rich, creamy, buttery flavour.*

**150mL - \$15 / 250mL - \$21 / Bottle - \$58**

### ***Petal and Stem, Pinot Gris, Marlborough, NZ***

*Notes of pear and honey with flavours of stone fruit, a NZ Gris that is rich and well balanced.*

**150mL - \$14 / 250mL - \$20 / Bottle - \$58**

### ***Plantagenet Angevin, Riesling, Great Southern, WA***

*From Wyjup Vineyard, this exclusive Riesling offers a lime zest fragrance, intense citrus flavors, and a long, saline-mineral finish.*

**150mL - \$17 / 250mL - \$23 / Bottle - \$65**

### ***Johnson Estate, Sauvignon Blanc, Marlborough, NZ***

*Classic Marlborough aromas of grapefruit and elderflower and a fusion of tropical fruit flavours, finishing crisp and fine.*

**150mL - \$16 / 250mL - \$22 / Bottle - \$62**

### ***Tarlao, Pinot Bianco, Friuli-Venezia Giulia, Italy***

*Handcrafted by Tarlao in the coastal plains of Aquileia, this Pinot Bianco offers delicate white florals and stone fruit aromas, leading to a vibrant palate of pear, citrus and gentle minerality. A fresh line of acidity lifts the elegant, clean finish.*

**Bottle - \$65**

## RED WINE - BY THE GLASS

### ***Bella Luna, Sangiovese, Victoria***

*This Sangiovese, crafted from Victoria's vineyards, bursts with vibrant cherry notes and a hint of warming spice. Silky smooth and well-balanced, it beautifully showcases this beloved Italian varietal.*

**150mL - \$14 / 250mL - \$20 / Bottle - \$58**

### ***Plantagenet Three Lions, Pinot Noir, Great Western, WA***

*Vibrant maroon in the glass with lifted aromas of spicy grapefruit, cherry and subtle sweet jube. The palate is medium-bodied and plush, showing concentrated red fruit and soft, rounded tannins. A gentle touch of nutty French oak lingers through the finish.*

**150mL - \$18 / 250mL - \$24 / Bottle - \$65**

### ***Dadá Art, Malbec, Argentina***

*Purplish red Malbec with tones of cherry and ripe plum. Medium toasted American oak lends layers of vanilla, dried clove and cacao, with silky tannins seamlessly woven throughout.*

**150mL - \$15 / 250mL - \$21 / Bottle - \$59**

### ***A.B.Dice Very Special, Shiraz, McLaren Vale, SA***

*Shy at first, the gamey notes soften to let the forest berry flavours really open up. A bright acidity and softer tannins aids the moreish feel and gentle nature of this wine. Hints of Berries and Plums on the Nose.*

**150mL - \$16 / 250mL - \$22 / Bottle - \$62**

### ***Lazarus, Ripasso Rosso Blend, SA***

*Soft Notes of Pickled cherries, plums, cigar box and pavement on a hot day. There's a saline edge that quickly gives way to earthy notes and coarse tannins. Playful acidity peppers the palate leaving a creamier, soft finish.*

**150mL - \$16 / 250mL - \$22 / Bottle - \$62**

## RED WINE - BY THE BOTTLE

### ***Tahbilk Grenache Shiraz Mourvedre, VIC***

*An appealing savoury and multi layered blend, offering dark berry and plum fruits, finishing with some spicy notes and fine textured tannins.*

***Bottle - \$75***

### ***Cimicky Autograph, Durif, Barossa, SA***

*Intense ripe black cherry and liquorice aromas waft through the nostrils followed by hints of vanillin oak and earthy mocha. Rich, dense and concentrated the palate is stained with lush black cherry and dark plum fruit. Vanillin oak, scorched earth and spicy pepper characters lurk beneath.*

***Bottle - \$110***

### ***Ellena Giuseppe Langhe, Nebbiolo, Italy***

*The Nebbiolo hails from two small blocks from the Motturone and Paradisio Vineyards, both located in La Morra. With bold, spicy fruit flavours and firm tannins, this medium-bodied wine offers a creamy, smooth finish that is perfect for indulging in a luxurious experience.*

***Bottle - \$110***

### ***Soumah The Butcher, Syrah Cabernet Nebbiolo, Yarra Valley and Heathcote, VIC***

*The wine displays ripe blackberry and dense spice on the nose, with hints of lifted blackcurrant and wild herbs. The palate is refined but intense with juicy red fruit flavours balanced by lengthy tannins and a smooth, rich finish. The Syrah delivers the fruit, the Cabernet infuses a savoury focus and the Nebbiolo brings it all together with elegant structure.*

***Bottle - \$120***

# NON ALC

## BEERS

<i>Heaps Normal XPA (0.5%)</i> .....	\$9
<i>Heaps Normal Another Lager (0.5%)</i> .....	\$9

## NAKED LIFE MOCKTAILS

<i>Naked Life Margarita (0%)</i> .....	\$9
<i>Naked Life Mojito (0%)</i> .....	\$9
<i>Naked Life Paloma (0%)</i> .....	\$9
<i>Naked Life Italian Spritz (0%)</i> .....	\$9

## PLUS & MINUS WINES

### ***Plus & Minus Prosecco (0%) Australia***

*Citrus and apple aromas, a softly effervescent palate with sweet fruit, and cleansing acidity. Chill well and enjoy as an aperitif or with a range of cuisines.*

***150mL - \$11 / Bottle - \$47***

## SOFTS

<i>Soft Drinks, Juice, Lemon Lime &amp; Bitters</i> .....	\$4
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