

### COCKTAILS

#### OURS

Nota Sour   Frangelico   hazelnuts   egg white	16
GPS   gin   Prosecco   sherbet   Limoncello	15
The Mandarin   tequila   mandarin	15
Bloody Gazpacho   vodka   tomato   aged balsamic   Tabasco	17
'Our Martini'   Monkey 47   Lillet   Casa Mariol Blanco	20
Smoked Old Fashioned   Starward Two Fold   orange   thyme	18

#### OUR CLASSICS

Cointreau on the Rocks	9
Aperol Spritz	15
Negroni	17
Margarita	15
Dark & Stormy	14
Sours   Whiskey, Amaretto	16
Espresso Martini	16

### WINES

#### BUBBLES

		G	B
Pierre Gimonnet Champagne N.V.	Champagne, France	20	95
Puncheon Darts Prosecco   2017	King Valley, VIC	12	55
'Happy Nat' Pétillant-Naturel   2018	Denmark, WA	15	70

#### SKIN CONTACT & ROSÉ

Maison Angelvin Rosé   2017	Côtes de Provence, France	14	65
Dormilona 'Blanco' Semillon   2018	Margaret River, WA	12	55
'Happy' Pinot Gris   2018	Adelaide Hills, SA	15	70

#### WHITE

Somos Blanquito Blend   2018	Adelaide Hills, SA	12	50
Soumah Savarro   2017	Yarra Valley, VIC	14	65
Serra da Estrela Albariño   2017	Rias Baixas, Spain	15	70
Kumeu 'Village' Chardonnay   2017	Kumeu, New Zealand	13	60

#### RED

Somos Carignan Cinsault   2018	McLaren Vale, SA	15	70
Unico Zelo Harvest Pinot Noir   2018	Adelaide Hills, SA	12	55
Otelia Merlot   2014	Wrattonbully, SA	13	60
Kalleske Zeitgeist Shiraz   2018	Barossa Valley, SA	15	70

### BEERS

Stone & Wood Pacific Ale   Draught	Byron Bay, NSW	9
Peroni Leggera Mid   Draught	Bergamo, Italy	9
Balter Pilsner	Currumbin, QLD	9
Bridge Road Chevalier Saison	Beechworth, VIC	12
Bentspoke Barley Griffin Pale Ale	Canberra, ACT	12
Madocke Blonde Belgian Blonde	Gold Coast, QLD	12

## FEAST

Chef's selection for your table

55 pp | 75 pp

## SNACKS

---

House baked bread   butter	5
Puffed rice crisp   smoked sesame cheese   semi-dried tomato	5
Tempura fish sandwich   house tartare   mustard cress	8
Confit pork   toasted brioche   jamon	8
Savoury churro   Ortiz anchovy   honey	9
Blini   caviar   egg yolk	10

---

## FISH

Slow cooked octopus   raspberry emulsion   fennel   citrus	22
Market fish   colcannon   matelote sauce	Market price
White fish   pipis   Champagne velouté   caviar	Market price

---

## MEAT

Warm lamb salad   kale   greens   mint   ricotta   chimichurri	26
Brisbane Valley quail   sweet corn polenta   burnt butter	24
Sirloin   hasselback potatoes   bone marrow sauce   watercress	36

---

## VEGETABLES

Agnolotti   smoked eggplant   crispy pancetta   Pecorino Romano	22
Broccolini   anchovy butter   toasted almonds	14
Seasonal chopped salad	14
Baby vegetables salad   dukka   goat's curd	14
House mash   bone marrow sauce	10

---

## DESSERT

Warm house crumble   vanilla anglaise	12
Callebaut chocolate brulée   raspberry sorbet	14
Custard tart   prunes   Pedro Ximenez ice cream	16
The Cheese Pleaser's selection   house condiments	12   20   32