

## Dessert Port

<b>Campbell's Muscat</b>	gls \$8 btl \$48
RUTHERGLEN, VIC	
Luscious mouth filling raisined fruit combine with the oak flavours to produce a wine of great length	
<b>Spring Vale 'Louisa'</b>	gls \$8 btl \$48
<b>Sticky Gewurtztramier</b>	
TASMANIA	
Perfectly balanced. Intense but delicate. A generously sweet palate, finishing clean.	
<b>Penfolds Grandfather Port</b>	gls \$13
<b>Yalumba Galway Pipe</b>	gls \$10

## Soft drinks

<b>Green Smoothie</b>	
Spinach, Manuka honey, banana, coconut water, chia seeds, yoghurt & ice \$12	
<b>Red Smoothie</b>	
Raspberries, Manuka honey, banana, coconut water, turmeric, cinnamon, goji berries, yoghurt & ice \$12	
<b>Smoothie</b> (honey & yoghurt) or <b>Frappe</b> (ice blended). Choice of <b>Mango, Mixed Berry</b> or <b>Banana</b>	\$8
<b>Milkshakes</b> (ice cream). Choice of <b>Mango, Banana, Chocolate, Vanilla</b> or <b>Mixed Berry</b>	\$8
<b>Fresh Juice</b> – Apple, Orange or Watermelon ( <i>available until 3pm</i> )	\$8
Sparkling water 750ml	\$6.5
Remedy Kombucha – original or ginger & lemon	\$6.5
Homemade Ice Tea– guava or lemon	\$6.5
Lebanese lemonade	\$6
Coke, Coke Zero, Sprite or LLB	\$4.3
Apple, cranberry or tomato juice	\$5
Ginger ale or tonic water	\$3.5
Nakula organic coconut Water	\$6
Bundaberg Ginger beer	\$4.8
<b>Coffee</b>	
Short black, macchiato, piccolo	\$3.3
Cap, Latte, flat white, long black	R \$3.8 L \$4.3
Mocha, hot chocolate	L \$5
Chai latte, Matcha chai latte	\$5
Tumeric golden latte	\$5
Extra shot, decaf, soy	+ 50c
Almond milk	+1
Iced coffee or chocolate	\$7
10% surcharge on Sundays & public holidays	

## Spirits

<b>Scotch Whisky</b>	
Johnnie Walker Red	\$8
Johnnie Walker Black	\$9.5
Laphroaig 10yr	\$11
Chivas Regal 12yr	\$9.5
Glenfiddich 12yr	\$10
Ardbeg 10yr	\$11
<b>Bourbon Whisky</b>	\$8.5
Wild Turkey, Maker's Mark, Jim Beam or Jack Daniels	
<b>Other Whisky</b>	\$8
Jameson's Irish Whisky or Canadian Club	
<b>Rum</b>	
Captain Morgan	\$8
Bundaberg Rum	\$8
<b>Brandy</b>	
Courvoisier VSOP	\$10
Chatelle Napoleon VSOP Brandy	\$8
<b>White Spirits</b>	
Russian Standard Vodka	\$8
Belvedere Vodka	\$10
Gordon's Gin	\$8
Bombay Sapphire Gin	\$9.5
Bacardi	\$8
<b>Digestifs</b>	
Drambuie	\$9
Grand Marnier	\$8.5
Ouzo 12	\$7
Averna Herbal Liqueur	\$7
Jagermeister	\$8
Benedictine	\$8
Jose Cuervo Tequila	\$8
Patron XO Café Tequila	\$10
Frangelico	\$8
Disaronno Amaretto	\$8
Campari	\$7
Sambucca	\$8
Pimms No1	\$7.5
<b>Tea</b>	
Byron chai loose leaf tea	\$4.5
Earl Grey, English Breakfast, fresh mint, chamomile, peppermint, green	\$4



## Cocktails

<b>Pink Ginger Honey Cosmo</b>	\$18
Belvedere Pink Grapefruit Vodka, TAG No5 Ginger Honey Vodka, muddled fresh lime & ginger & cranberry juice shaken & served in a chilled martini glass.	
<b>Coconut &amp; Lime Margarita</b>	\$18
1800 Coconut Tequila, Cointreau & fresh lime blended with ice & wild lime sorbet & topped off with coconut flakes.	
<b>Patron Café Martini</b>	\$19
Fresh espresso coffee shaken with Patron XO Café Tequila & Belvedere Pure Vodka served in a chilled martini glass.	
<b>Pomegranate Mojito</b>	\$17
Bacardi white rum, pomegranate syrup, muddled fresh lime & mint with dry ginger ale, pomegranate seeds & crushed ice.	
<b>Watermelon &amp; Cucumber Caipirinha</b>	\$17
Fresh lime, watermelon puree, cachaça, muddled cucumber, raw sugar & ice.	
<b>Toblerone</b>	\$17
A heavenly mix of Bailey's Irish Cream, Frangelico, Kahlua, cream, honey & gooey chocolate in a chocolate drizzled glass.	
<b>Hugo</b>	\$15
Sparkling Coriole Prosecco with fresh mint, fresh lime & elderflower syrup	
<b>Pimms Traditional</b>	\$17
Pimms No1 Cup with lemonade, dry ginger ale, fresh cucumber, mint, strawberry & orange.	

10% surcharge on Sundays & public holidays

## Sparkling

<b>Willowglen Brut</b>	gls \$8 btl \$30
BILBUL, NSW	
<b>Divici Prosecco (vegan)</b>	gls \$9 btl \$40
TREVISO, ITALY	
<b>Bandini Prosecco</b>	gls \$11 btl \$45
VALDOBIADENNE, ITALY	
<b>Laurent Perrier Brut</b>	btl \$110
CHAMPAGNE, FRANCE	

## Beer & cider

<b>Stone &amp; Wood Pacific Ale</b>	\$8.5
BYRON BAY, NSW – 4.4%	
<b>Murray's Fred IPA</b>	\$10
ANNA BAY, NSW – 5.6%	
<b>Hop Hog Pale Ale</b>	\$10
Baskerville, WA – 5.8%	
<b>4 Pines American Amber Ale</b>	\$8
MANLY, NSW – 5.1%	
<b>Lucky Buddha Beer</b>	\$7
CHINA – 4.8%	
<b>Murray's Rudeboy Pilsner</b>	\$9
ANNA BAY, NSW – 4.8%	
<b>Darlo Dark Lager</b>	\$8
SYDNEY, NSW – 4.9%	
<b>Pure Blonde Ultra Low Carb</b>	\$7
SOUTHBANK, VICTORIA – 4.6%	
<b>Boag's Premium Lager</b>	\$7.5
LAUNCESTON, TASMANIA – 5%	
<b>Beck's</b>	\$7
GERMANY – 4.9%	
<b>Corona</b>	\$8
MEXICO – 4.6%	
<b>Cascade Premium Light</b>	\$6
TASMANIA – 2.6%	
<b>Monteith's Crushed Apple Cider</b>	\$8.5
NEW ZEALAND – 5%	

## White wine

**House white** gls \$7 Carafe 500ml \$19  
**Semillon Sauvignon Blanc**  
GRIFFITH, NSW

Tropical fruit, passionfruit & freshly cut grass elements, wrapped neatly in zesty citrus flavours. Great with jumbo prawns.

**Swinging Bridge** gls \$9 btl \$39  
**Pinot Gris**  
ORANGE, NSW

Poached pears & spice carry onto the palate. Crisp, clean wine to go with almost anything.

**Mt Moriac** gls \$9.5 btl \$43  
**Chardonnay**  
GEELONG, VIC

Hints of nectarine & melon with a touch of grapefruit acidity & toasty spice from the cashew vanilla oak.

**Penny's Hill** gls \$10 btl \$44  
**Sauvignon Blanc**  
ADELAIDE HILLS, SA

Single vineyard Sav showing purity, elegance & a clean natural acidity. Lovely match with the grilled white fish.

**Dalz Otto** gls \$10 btl \$45  
**Pinot Grigio**  
KING VALLEY, VIC

Enticing aromatics of fennel & pear. The palate is all about fresh fruit with a touch of nuttiness on the finish.

**Raidis Estate** gls \$10.5 btl \$45  
**'The Kid' Riesling**  
COONAWARRA, SA

How can you go wrong with aromas of musk, ginger & stone fruit and flavours of mango, peach & red grapefruit!

**Black Cottage** gls \$11 btl \$46  
**Sauvignon Blanc**  
MARLBOROUGH, NZ

This Sav has a lively nose, full of lychee, gooseberry & passionfruit. Excellent fruit concentration & a mouth watering finish.

**Cullen** btl \$54  
**Sauvignon Blanc/Semillon**  
MARGARET RIVER, WA

This is an award winning wine with the experts raving about how perfectly it drinks especially when matched with fish.

**Coombe Farm** btl \$58  
**Chardonnay**  
YARRA VALLEY, VIC

Beautifully balanced & unapologetically ripe & rich, this is chardonnay as it should be! Fermented in French oak with great structure, a creamy palate & clean finish.

**Craggy Range** btl \$64  
**Sauvignon Blanc**  
MARTINBOROUGH, NZ

Everything you would expect from a quality NZ Sauv Blanc. Dry, mouth watering and a heavenly match with our grilled white fish.

## Rosé

**House rosé** gls \$8 Carafe 500ml \$24  
PAYS D'OC, FRANCE  
A typical example of rosé from the south of France, displaying red berries on the palate and delivering a nice, long finish.

**Les Vignes Rose** gls \$11.5 btl \$48  
**Cinsault/Grenache**  
LANGUEDOC, FRANCE

Started in 1877 with a donkey & a horse, this smashing winery now encompasses 80 hectares. Lovely typical dry French rose.

## Red wine

**House red** gls \$7 Carafe 500ml \$19  
**Shiraz Cabernet**  
GRIFFITH, NSW

This silky smooth little number with a hint of violets just loves to be drunk in large quantities!

**The Fat Bastard** gls \$8.5 btl \$34  
**Pinot Noir**  
LANGUEDOC, FRANCE

Delicious summer berry characters with hauntingly delicate spice & a surprisingly long elegant finish.

**La Vuelta** gls \$9.5 btl \$38  
**Cabernet Sauvignon**  
MENDOZA, ARGENTINA

Mouth filling cherry & blackcurrant flavours along with subtle tannins make this Cab Sav great drinking any time!

**Ernest Hill The Dam** gls \$10 btl \$42  
**Merlot**  
HUNTER VALLEY, NSW

Soft yet rich in flavor with delicious cherry plum jam fruit characters and a hint of pepper sauce.

**Cape Barren** gls \$10.5 btl \$44  
**Grenache Shiraz Mourvèdre**  
MCLAREN VALE, SA

A harmonious blend of savoury spice, velvety smooth chocolate & mocha flavours balanced with supple fine tannins.

**First Drop** gls \$11.5 btl \$49  
**'Mother's Milk' Shiraz**  
BAROSSA VALLEY, SA

Soft & textured, this Barossa shiraz is full of dark cherry & blackberry flavours. Hard to stop at one glass!

**Raidis Estate** btl \$54  
**'Billy' Cabernet Sauvignon**  
COONAWARRA, SA

Regarded is one of the best regions in the world for quality Cab Sav, the 'Billy' sure delivers with luscious flavour & texture & an earthy, complex aroma.

**Red Claw** gls \$12 btl \$56  
**Pinot Noir**  
MORNINGTON PENINSULA, VIC

A world leading region for fantastic Pinot. Juicy cherry & dark berry fruits complimented by a long, silky palate make this the perfect match for Kangaroo.

**Foster e Rocco** btl \$58  
**Sangiovese**  
HEATHCOTE, VIC

An exciting style that provides so many food matching options. Slightly heavier bodied than a pinot noir but with more fruit flavour!

**Rockbare** btl \$62  
**Shiraz**  
MCLAREN VALE, SA

Rich, succulently intensifying palate of mulberry & dark plum with underlying elements of chocolate, clove, black olive tapenade and an empyreal earthiness.

**Alma Negra Misterio Tinto** btl \$70  
**Malbec**  
MENDOZA, ARGENTINA

This is a real treat. More than a wine, this is an experience! Dark as night with a truck load of toasted coffee, blackberry & crisped brown sugar. Spoil yourself!

**Hinton Estate** btl \$74  
**Pinot Noir**  
CENTRAL OTAGO, NZ

A wonderfully rounded, seductive wine with ripe berry fruit & thyme characters & soft, voluptuous tannins.