SMALL PLATES

OXTAIL CROQUETTES sweet pimento dipping sauce	\$11
GRILLED ASPARAGUS shaved pecorino, crumbed duck egg & white truffle oil	\$12
HOUSE CURED OCEAN TROUT pickled cucumbers, caper berries, quail eggs & lemon crème fraîche	\$14
HEIRLOOM CRUDITÉ smoked cod roe	\$12
WOOD ROASTED BULL HORN PEPPERS raw zucchini flowers & gribiche	\$11
HERITAGE TOMATOES watermelon gazpacho, sundried black olives, basil & whipped goats milk feta	\$12
KING BROWN MUSHROOMS parsley, lemon pangrata	\$11
CRUMBED BONE MARROW salsa verde	\$12
SYDNEY ROCK OYSTERS vinaigrette with eschallot	\$3.50 EA

SIDES

BEER BATTER CHIPS sea salt, thyme, garlic aioli	\$8
RAW CARROTS honey, mint, seeds & nuts	\$7
BABY POTATOES poached in butter, lemon & herbs	\$9

KIDS MENU

CHEESEBURGER + CHIPS	\$10
FISH + CHIPS flathead pieces & chips	\$10
CRUMBED CHICKEN + CHIPS crumbed chicken pieces & chips	\$10

----MENU-----

FOR TWO

WHOLE BAKED BABY SNAPPER FOR TWO salad of zucchini mint & coriander & sauce vierge	\$45
BARMAN'S PLATE FOR TWO pork terrine, cured meats, scotch egg, house pickles, marinated olives, triple cream brie, heirloom tomatoes, bread & lavosh	\$40
CRISPY PORK BELLY FOR TWO Spanish black pudding, celeriac & apple	\$42
SUBSTANTIAL & SALADS	
WAGYU BEEF BURGER wagyu beef, American cheese, pickles, lettuce, tomato, chips & smokey sauce	\$17
SALAD OF RADISH fennel, ricotta, orange, crispy wild & brown rice	\$16
SALAD OF BABY BEETS apple, walnut, fennel flower, cress	\$16
FISH & CHIPS flat head, baby gem & home made tartare	\$20
ANGEL HAIR PASTA spanner crab, zucchini, chilli, garlic & lemon	\$27
LAMB NECK COOKED IN PASTRY smoked carrot, yoghurt & garden peas	\$24
RIB EYE ON THE BONE herb & roasted garlic butter & chips	\$34
TWICE COOKED CHICKEN BREAST	\$28

SOMETHING SWEET

SHAVED BATTONGA PINEAPPLE meringue, citrus dressing & coconut ice-cream	\$13
HOUSE MADE DOUGHNUTS filled with jam & custard	\$12
HONEY & SPICE ROASTED PEACHES earl grey ice-cream & biscuit crumbs	\$13

SPARKLING

MOET PICOLLO CHAMP DUTCHESS SPARKLING DOMAIN CHANDON SP VEUVE CLICQUOT CHA RUINART BLANC DE BI DOM PERIGNON CHAM

WHITE

8 POINT SAUVIGNON E
NOVA VITA SAUVIGNO
CLOUDY BAY SAUVIGN
PONTE PINOT GRIGIO,
PHILIP SHAW THE GARD
CAPE MENTELLE SEMII Margaret River WA
THE WILSON VINEYAR
MR FOX CHARDONNAY
PETALUMA CHARDONN
R O S È

BELLA ROSÈ, Marlbord

RED

INGRAM ROAD PINOT INVINO PINOT NOIR, C CLOUDY BAY PINOT N RADIO BOKA TEMPRA LA LINDA MALBEC, MA MAXWELL CABERNET MAJELLA CABERNET PIMPALA ROAD SHIRA TORBREK SHIRAZ, WO

G	GLASS / BOTTLE	
1PAGNE		\$26
IG	\$9	\$38
PARKLING	\$10	\$45
IAMPAGNE	\$22	\$160
BLANC CHAMPAGNE		\$180
MPAGNE		\$450

GLASS / BOTTLE

N BLANC, Marlborough NZ	\$8	\$38
NON BLANC, Adelaide Hills SA	\$9.50	\$45
GNON BLANC, Marlborough NZ	\$14.00	\$65
O, Vento IT	\$8.50	\$42
RDENER PINOT GRIS, Orange NSW	\$9	\$49
MILLION SAUVIGNON BLANC,	\$11	\$56
ARD RIESLING, Watervale SA	\$10	\$52
AY, Beechworth VIC	\$8.50	\$38
NNAY, Adelaide Hills SA	\$9	\$42

GLASS / BOTTLE

rough NZ	\$9.50	\$44
E ROSÈ, Mornington VIC	\$11.50	\$49

GLASS / BOTTLE

T NOIR, Yarra Valley VIC	\$9.50	\$42
Otago NZ	\$11.50	\$65
NOIR, Marlborough NZ	\$14.50	\$78
ANILLO , Valencia ESP	\$9	\$44
1endoza ARG	\$9.50	\$45
T MERLOT, McLaren Vale SA	\$9	\$43
SAUVIGNON, Coonawarra SA	\$13	\$65
AZ, McLaren Vale SA	\$8	\$38
oodcutter's SA	\$12.50	\$48



COCKTAILS - \$17 EACH

Our summer 'House Party List' is tailored at the single serve. Sharp seasonal drinks to help you celebrate these long summer nights.

· · THE

SPRITZ Peruvian Pisco infused with rose petals come together to create a light effervescent spritz $\mathbf{x}^{(i)}$

2060

WATERMELON FIZZ

Belvedere Pure matches perfectly with house made watermelon soda



Our take on the classic rum & cola, using our own salted cola syrup with our house blended rum

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YUZU DAIQURI

Fresh yuzu juice & orange bitters enhance this classic rum sour

CANDIED COBBLER

Our house infused liquorice sherry balanced with angustora bitters for a great summer sipper





COCKTAILS



ROUGE REGAL

style, light & easy drinking

A delicate champagne based aperitif

MR 'S'

Marshmallow & rosemary pair up in this sweet number along with belvedere pure to create a lasting impression









Lawn party List SHARE - \$32 EACH

Our summer 'Lawn Party List' is a mix of fresh vibrant libations, aimed to share amongst friends. Our team draws on bright summer flavors & house made ingredients for this one.

COCONUT & CANTALOUPE FIZZ

Your choice of white rum or gin matched with fresh coconut water & cantaloupe juice in this sharing experience



AN UNUSUAL FIZZ

We've taken the unusual flavours of Hendricks gin with our own house made cucumber & raspberry lemonade



Our twist on the bellini using seasonal fruit & champagne to share



PINEAPPLE & GINGER FIZZ

Rum comes together with pineapple & ginger in this tiki-tastic libation for 4

One of sour, two of sweet, three of strong, four of weak'

BOBBIN APPLE BOWL

Your choice of base spirit is matched with fresh apple, mint & vanilla in a punch bowl



WATERMELON KEGGER



OUR ICED TEA

We work with your choice of spirit & a sweet black tea, over ice with bitters & citrus

BOOM! We've taken this American kegger classic & improved it with the addition of bitters & Belvedere Pure



Pimms, matched with cognac, ginger ale & homemade lemonade harking back to the Pimms No. 3 cup which was originally based on brandy

TEQUILA & CHAMOMILE SOUR

House infused chamomile tequila matched with fresh coconut water & cantelopue juice





THE GREENS ESPRESSOTINI

House made salted caramel syrup paired with our house blended rum to breathe life into a modern classic



RIDGE ST SWIZZLE

Fresh apple pairs with your choice of alcohol & angostura bitters to create a lasting impression

THE GREENS SPRITZ

Our house blend of white wine is paired . with fresh apple & homemade lemonade to create our take on the white wine spritz

PIMMS O'CLOCK





Sparkling Rose pairs with Belvedere Pure & fresh fruit all come together in this sharing punch