



15% Surcharge applies on public holidays

DAILY SPECIALS

Tuesday - \$15 PIZZA (10")

Wednesday - \$10 MULLED WINE

Thursday - \$16 NEGRONIS

Friday & Saturday - HAPPY HOUR

20% Off all drinks* from 4-6pm

*Conditions &
exclusions may apply

SEASONAL COCKTAILS

Tiramisu Milk Punch	22
Dark rum, cognac, chocolate, acid, cold brew, Savoirdi infused milk - clarified	
Garden Party	21
Pimms, gin, ginger ale reduction, cointreau, lemon, strawberry	
Grape Clouds	21
Pisco, sour grape, lemon, aquafaba, rhubarb bitters, lemonade	
Sailor's Remedy	20
Spiced rum, blood plum jam, tonic, rosemary	
Three Card Trick	21
Gin, fino sherry, lemon thyme syrup, lemon, sugar	
Cold Brew	22
Scotch, cold brew coffee liqueur, averna, orange	

FORGOTTEN CLASSICS

Jabberwocky	21
A low abv twist on a martini - gin, sherry, lilet blanc, lemon twist	
New York Sour	21
An extra wintery take on a whisky sour - scotch, lemon, aquafaba, sugar & red wine float	

We can make most classics upon request!

Seasonal Drinks

Mulled Wine 14

Sangiovese, orange liqueur, vanilla, spices

Limoncello Spritz 15

TAP Limoncello, prosecco & soda, fresh lemon

Aperol Spritz 16

Aperol, prosecco, soda, orange

Grapefruit Spritz 16

Pampelle grapefruit, prosecco, soda, grapefruit

Sbagliato 18

Campari, red vermouth, prosecco

NON ALCOHOLIC

Tropicana 16

Brunswick Aces Sapiir, lime, falernum, pineapple

Cherry Cola 14

Lyre's american malt "whiskey", maraschino liqueur, lemon, cola

Lyre's American malt or London Dry 11

"splits" with mixer

BEERS

TAP

Jetty Road Pale Ale	VIC	4.8%	425ml	12
Bad Shepherd Lager	VIC	4%	425ml	12

BOTTLES & TINNIES

Furphy Refreshing Ale	VIC	4.4%	375ml	10
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O'Brien Premium Lager Gluten-Free	VIC	4.5%	330ml	12
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MoonDog OldMate Pale	VIC	4.2%	330ml	11
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Fixation Obsession Session IPA	NSW	4.6%	375ml	12
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Red Hill Scotch Ale	VIC	5.8%	330ml	13
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Temple Okinawa Sour	VIC	4%	355ml	13
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BridgeRoad Robust Porter	VIC	5.2%	330ml	14
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Hop Nation Karma Oatmeal Stout	VIC	5%	375ml	16
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Coopers Premium Light	SA	2.9%	355ml	8
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CIDERS

The Hills Apple Cider	SA	5.0%	330ml	11
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The Hills Pear Cider	SA	5.0%	375ml	11
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NON-ALC

Gwei-Lo Non-Alc Pale Ale	HK	0.3%	355ml	9
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Heaps Normal Hazy Pale	NSW	<0.5%	375ml	9
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WINES

BY THE GLASS

SPARKLING

NVTAP Prosecco	Veneto, Italy	12
NVAirlie Bank Yarra Cuvee	Yarra Valley, VIC	14

ROSE

2021 DeepWoods Harmony	Margeret River, WA	14
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RED

2018 TAP Sangiovese	Tuscany, Italy	13
2018 Wallace Shiraz/Grenache	Barossa Valley, SA	14
2021 Parker Cabernet Sauvignon	Coonawarra, SA	14
2022 Zilzie BTW Pinot Noir	Murray Darling, SA	14

WHITE

2019 TAP Pinot Grigio	Veneto, Italy	13
2021 Dr Loosen Riesling	Mosel, Germany	14
2022 Maressa Chardonnay	Mornington, VIC	16
2021 Skipjack Sauvignon Blanc	Marlborough, NZ	13

WINES

BY THE BOTTLE

TAPWINES

500ml/1000ml

2019 Pinot Grigio	Veneto, Italy	38 / 70
2018 Sangiovese	Tuscany, Italy	38 / 70
NV Prosecco	Veneto, Italy	38 / 70

SPARKLING

NV Château Tanunda - Sparkling Shiraz	Barossa, SA	65
NV Airlie Bank - Yarra Cuvee	Yarra Valley, VIC	60
2008 Camillo Donati - Sauvignon	Granton, TAS	78
2005 Francois Chidaine - Chenin Blanc	Loire, France	200

NON-ALC

Plus & Minus Blanc de Blanc's

ROSÉ

2021 Deep Woods Harmony

South Australia	40
Margaret River, WA	60

WINES

BY THE BOTTLE

RED

2021 Wallace - Shiraz Grenache	Barossa Valley, SA	55
2020 Heartland Shiraz	Langhorne Creek, SA	60
2019 SC Pannell Merrival Shiraz	McLaren Vale, SA	105
2019 Glaetzer Amon Ra Shiraz	Barossa Valley, SA	200
2022 Chalmers Nero D'Avola	Heathcote, VIC	65
2022 Zilzie BTW Pinot Noir	Murray Darling, SA	60
2021 Parker Cabernet Sauvignon	Connawarra, SA	50
2020 SC Pannell Dead End Tempranillo	McLaren Vale, SA	65
2020 Piron Beaujolais Villages	Beaujolais, France	80

NON-ALC

Songbird Cabernet Sauvignon	South Australia	50
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WINES

BY THE BOTTLE

WHITE

2021 Skipjack-Sauvignon Blanc	Marlborough, NZ	50
2020 Haha Sauvignon Blanc	Marlborough, NZ	45
2022 Mount Pleasant Semillon	Hunter Valley, NSW	70
2022 Maressa Chardonnay	Mornington, VIC	75
2021 Dr Loosen Riesling	Mosel, Germany	65
2022 Clos Clare- Riesling	Clare Valley, SA	80
2020 Chalmers- Vermentino	Heathcote, VIC	75
2022 Punt Road Pinot Gris	Mornington Peninsula, VIC	60
2019 Yeringberg Viognier	Yarra Valley, VIC.	90
2020 Domaine Wachau GV	Wachau, Austria	80
NON-ALC		
Giesen Sauvignon Blanc 0%	Marlborough, NZ	55

FOOD TO SHARE

Charcuterie Board 35

San Daniele prosciutto 16 month, French saucisson, hot sopressa, bresaola Valtellina.

Served with tomato relish, pickles, crostini & bread

Cheese Board 35

Milawa Blue (cow), Le Dauphin double cream (cow), Gouda Meekerstee organic (goat), Agour Ossau Iraty (sheep) 6 months

Served with tomato relish pickles, crostini & bread

Charcuterie & Cheese Board 55

San Daniele prosciutto 16 month, french saucisson, hot sopressa, bresaola Valtellina

Tirwan blue (cow), St Angel triple cream (cow), Gouda Meekerstee organic (goat), Agour Ossau Iraty (Sheep) 6 months

Served with tomato relish, pickles, crostini & bread.

Extra gluten-free wafers 2

Extra Crostini 2

Extra bread 3

Extra garlic & rosemary pizza bread sticks 4

FOOD TO SHARE

Mixed Nuts	7
Marinated Olives Rosemary, thyme, garlic, chili & citrus	8
French Fries. with house spice mix & aioli.	12
Buffalo Mozzarella with San Daniele Prosciutto & bread	22
Burrata with cherry tomatoes & basil oil* *add bread + 3	18
Croquetas - 3pc	12
Choice of:	
Jamon	
Goats Cheese & Jalapeño	
Chorizo	
Mesclun Salad, Bocconcini, Olives, Tomato & Basil	15
Wild Rocket Salad, Pecorino & Pear	13

PIZZA

10" / 13"

Roast Garlic Pizza (v)	14 / 21
Fior Di Latte mozzarella, extra virgin olive oil, garlic, rosemary	
Bocconcini (v)	19 / 29
Bocconcini, San Marzano tomato concasse, fresh basil	
Ham	21 / 32
Double smoked Gypsy Ham Fior Di Latte mozzarella, San Marzano tomato concasse	
Ham & Mushroom	21 / 32
Double smoked gypsy ham, swiss brown mushrooms, Manzanella olives, San Marzano tomato concasse, Fior Di Latte mozzarella	
Hot Sopressa Salami	21 / 32
Sopressa salami, San Marzano tomato concasse, Fior Di Latte mozzarella, Manzanella olives	
Bull Boar Sausage	23 / 35
Bull Boar Sausage, San Marzano tomato concasse, provolone, chilli & fresh basil	
Mushroom (v)	21.5 / 33
Swiss brown mushrooms, mushroom duxelle, balsamic onions, Fior Di Latte mozzarella, taleggio, truffle oil, thyme	
Roast Pumpkin (v)	21 / 32
Butternut pumpkin, garlic, pecorino, onion, Fior Di Latte mozzarella, goat's cheese, rocket, pine nuts	

San Daniele Prosciutto 22 / 34

San Daniele prosciutto, bocconcini, San Marzano tomato concasse, rocket, extra virgin olive oil

White Anchovies 21 / 32

Anchovies, Manzanillo olives, San Marzano tomato concasse, bocconcini & chili

Four Cheese (v) 21 / 32

Fontina, Fior Di Latte mozzarella, pecorino, gorgonzola, toasted walnuts

Zucchini (v) 21 / 32

Zucchini ribbons, gorgonzola, Fior Di Latte mozzarella, pine nuts, balsamic onions, sage

Kipfler Potato (v) 21 / 32

Kipfler potato, balsamic onions, taleggio, Fior Di Latte mozzarella, rosemary

Chorizo & Prawn 24 / 35

Chorizo, tiger prawns, provolone, garlic, onion, chili, coriander

Marinara 24 / 35

Squid, prawns, anchovies, bocconcini, San Marzano tomato concasse, parsley

Confit Quail 25 / 36

Quail, pancetta, sherry onion, San Marzano tomato concasse rosemary, thyme and cracked pepper

Pizza Bianca. 17 / 25

Chocolate hazelnut spread with strawberries

Gluten-free base 2 / 4

Vegan cheese 2 / 4

GELATO

14 for 2 scoops

Sorbet

Passionfruit

Vodka & Lime

Lemon

Blood Orange

Gelato

Ferrero Rocher

Pistachio

Fig & Almond

Pannacotta & Raspberry

