

Drinks Menu

Cocktails

Salted Caramel Espresso Martini	22	Jaffa Negroni	24
Vodka, Kahlua, Cold Drip, Salted Caramel		Campari, Kahlua, Orange Gin	
Bubblegum Martini	17	Old Fashioned	20
Gin, Bubblegum, Triple Sec, Bianco Martini		Bourbon, Sugar Syrup, Bitters	
Lychee Martini	17	Smoky Old Fashioned	24
Vodka, Lychee, Lemon Juice, Bianco Martini, Oj Liq		Peated Whisky, Sugar Syrup, Bitters	
Fruit Mingle	15	Tiramisu Old Fashioned	21
Vodka, Blue Curacao, Lemonade, Grenadine		Bourbon, Syrup, Marsala, Choc Bitters	
Blue Vodka Mule	19	Classic Margarita	21
Vodka, Blue Curacao, Lemon Juice, Ginger Beer		Tequila, Lemon Juice, Triple Sec	
Tangerine Dreams	17	Chilli Margarita	23
Tangerine, Gincello, Lemon Juice, Prosecco, Lemonade		Chilli, Tequila, Amaro, Amaretto, Lemon Juice	
Aperol Spritz	18	Lychee Sour	20
Aperol, Prosecco, Soda Water		Vodka, Lemon Juice, Lychee, Foam	
South Beach Spritz	17	Whisky Sour	20
South Beach Aperitivo, Prosecco, Soda Water		Whisky, Lemon Juice, Sugar Syrup, Foam	
Classic Negroni	18	Amaretto Sour	17
Campari, Gin, Rosso		Amaretto, Lemon Juice, Sugar Syrup, Foam	

Mocktails

Bubblegumalicious	10
Bubblegum, Lemonade	
A Refreshing Lychee	10
Lychee, Ginger Ale	
The Mule is Orange	10
Blood Oj, Ginger Beer	
Crodino Spritz	9
Lemon Lime Bitters	7
Fire Engine	7
Lemonade, Grenadine	

In House Wine Bottle Corkage \$10, charged at the single price (Specials don't apply)
Select any Single Beer, Cider or Ginger Beer from our Bottleshop at no extra charge.
Pre-mixes are charged at a fixed price, enquire prior to selecting.

Bottleshop Specials don't apply at the bar

À La Carte

To Start

- House Marinated Sicilian Green Olives (VG) 9
Slow Proof Semi-dried Tomato Focaccia Smoked BBQ Rub Butter (VG) 9
Truffle Arancini Wild Mushroom, Mozzarella, Truffle Mayo (2pcs) (VG) 15
Charcuterie with Guindilla Peppers (GF)
San Daniele Prosciutto 15
Coppa 14
Cacciatore 13
Cauliflower Gratin Melted Provolone Cheese (VG) 12

To Share

All Boards are Accompanied with Crackers, Condiments and Seasonal Fruit

- Cheese Board Chef's Choice of Three Cheeses. Soft, Blue, and Hard 29.5
Antipasto Board Chef's Choice of Two Cheeses, Three Charcuterie Meats 39.5
Crackers (Choice of Extra or Gluten Free) 3.5

Flat Bread

- Prawn Flat Bread prawns, olives, capsicum, chillies, onion, san marzano tomato, mozzarella 28
Bianca Flat Bread Rosemary Oil, Buffalo Mozzarella, Aioli, Salsa Verde (VG) 19.5
With Anchovies 28
Salami Flat Bread Cacciatore, Hot Salami, Pepperoni, Nduja, Olive, Mozzarella 25

Entrees

- Local Scallop Miso Béchamel, Pickled Granny Smith Apple, Crispy Shallots (2pcs) (GFO) 24.5
La Bouqueria Chorizo charred capsicum hummus, pickled chinese radish, olive dust, nduja oil, turkish bread 26
Chicken Liver Parfait Cherry Gel, Sesame Rice Cracker, House Pickles, Pistachio (GF) 23.5
Roasted Fresh Sardines Puttanesca, Chilli Oil, Orange Gremolata, Olives (GF) 25.5
Add Charred Turkish Bread 2
Baked Camembert Crostini, Condiment, Strawberry Emulsion, Fermented Chillies (VG) 26

Dessert

- House Dark Chocolate Fondant Fruit, Cherry Gel, Vanilla Gelato 15

The Little Ones

- Kids Flat Bread Cheese, Tomato Sugo 12.5