

WINE	150ml	500ml	Btl
Spring PUNCH- Red wine base, peach ginger.	6	20	
RED			
Spiced cherry wine - non-alc -housemade	9		
Pinot Noir- Yarra Valley- by Philip Lobley	11		51
Syrah- Grampians by LBW	13	53	
Teroldego- Heathcote by Little Brunswick	11		51
Grenache- Heathcote- Helix	14		54
Pinot Noir- Tasmania- Future Perfect	12		52
Gamay- Adelaide Hills By Turon Hills	13		53
Dolcetto- Rich Daddy By Pool wines	14		54
CHILLED RED			
Tap- Chilled red -	11	30	
Tempranillo - Grannies Garden By Wilkie Wines	13		53
Grenache Noir- Nite Vision -Pool Wines	14		54
ORANGE/ROSE/CONTACT/PET NAT			
Rose- Pinot -Bad Kitty- by Philip Lobley	11		51
Skin Contact Pinot Gris- Speedo Gris- Yarra Valley- by Fin wines	11		51
Pet Nat -Rosé Nero D'Avola- Blood Moon Wines	13		53
Orange- Ferdora tipper - By Wilkie Wines	14		54
Orange Grecco- All Seagull, no chips- By Little Brunswick	12		52
Rose- Grenache- Strange Love- West aus- by Mon Tout	12		52
Bin chicken - Blend- Ribolla Gialla/Greco/Fiano/Moscato Giallo	12		52
Pet Nat- Spicy Bubbles- Riesling - by Meredith	14		54
Fiano/ Greco on skins -time and place - Macedon- By Defialy	12		52
WHITE			
Prosecco-lightly sparkling LBWINES	11		
Prosecco Bottle- Victoria-by Future Days			47
Fume Blanc- Yarra Valley- by Decent	13		53
Riesling- Western Victoria By Meredith Wines	12		52
Chardonnay- King Valley- by Blue Blue Blue	14		54
Pinot Gris - house vic	12		52
Fiano - Heathcote - by Harbinger Wines	13		53
Savagnin- King Valley -by Blue Blue Blue	12		52
COCKTAILS			
Spritz- pickone:Montenegro, Aperol, Limoncello, Amaretto	16		
Negroni	14		
Spaghatt- Aperol, lemon juice, beer -available low-alc	14		
Montenegro Mule- Montenegro, vodka, ginger ale mint	14		
Sour cherry Margarita - available non-alc as well	15		
Paloma Tequila -grapefruit	15		
TNR Manhattan- classic with a cherry choc twist	18		
Martini - classic, espresso/ butterscotch, dirty- olive/pickle or jalapeno	18		
Kalimotxo- red wine and coke	15		
Sour Peach Heart -vodka, peach liqueur, lemon	16		
Ruby lil dirty secret -Lillet, tonic, olives, vodka	16		
Pear Crumble -spiced rum, butterscotch, pear, honey	16		
Mummys Blueberry Cola- tequila, lemon, and our house soda	15		
BEER & SOFTS			
3 Ravens- tap- Lager/Pale- schooner	9		
Peroni Red/Heaps Norm	7		
Citray Sour / Blood Orange	10		
Perla Yerba Mate	8		
Pasito/Coke/dc/Sprite/Grpfrt/Creamy soda			5
Housemade Blueberry Cola			7
SHIRLEY TEMPLE Mocktail			8

SNACKS

Focaccia w/whipped herb butter	8
2 Sydney Rock, Hot Pickle Oyster (A)	10
Cheezels full box / half box	6/3
Mixed whole olives	6
House pickled vegetables	6
Marinated Italian white anchovies (I)	8
White bean dip with silverbeets w/bread	11
Tannato ~anchovy tuna~ stuffed cucumbers (3)	11
House tuna pate , w/bread (M)	11
Mini burrata	6
Baked brie with burnt honey and hazelnuts -w/bread	11
Ricotta with Lemon	6
TIN FISH- Check or ask staff for current selection	

SNACKPLATE

1. Bread, pickles, white anchovies, cheese and olives	26
2. Bread, Pickles, white anchovies cheese, olives, Italian meats	34

SALAD

Rocket walnut parmesan	11
Italian lettuce cucumber	11

PASTA

Napolitana	9/14
Add sausage +6	
Spring zucchini veloute	19
Nettle kale pesto rigatoni w/ stracciatella	21
Saffron butter mussels (A)	23
Bolognese rigatoni	23
Pork&fennel bianco ragù - tagliatelle	26

DESSERT

Choc chip cookie tiramisu	9
Pan D'arancio Orange cake w/ cream GF	9

all pasta is spaghetti except where noted¹
all non-seafood pasta comes with parmesan
nap, pesto can always be made **vegan**- ask about all dietary needs
gluten free penne (whole menu is gf when swapped gf crackers and pasta) 1

¹ Ordering at the bar or on the qr code on your table

TIN FISH MENU -All tins unless (a) are imported from portugal (I)

sardines in organic tomato by maria organic 120g \$20
trout in caper sauce by ABC 120g- \$26
trout in curry by ABC 120g \$26

brown anchovy by Cantabrico 45g \$20
spiced mussels in pickled sauce \$20
octopus in garlic sauce \$28
smokey port lincoln mussels with cape jaffa whisky (A) South Aus 105g- \$28

Pate

picked tuna pate 75g \$15
spiced smoked mackerel pate 75g \$16
spiced tuna pate by lucas 75g \$15

All served with bread

TIN FISH MENU - All tins unless (a) are imported from portugal (I)

sardines in organic tomato by maria organic 120g \$20
trout in caper sauce by ABC 120g- \$26
trout in curry by ABC 120g \$26

brown anchovy by Cantabrico 45g \$20
spiced mussels in pickled sauce \$20
octopus in garlic sauce \$28
smokey port lincoln mussels with cape jaffa whisky (A) South Aus 105g- \$28

Pate

picked tuna pate 75g \$15
spiced smoked mackerel pate 75g \$16
spiced tuna pate by lucas 75g \$15

All served with bread

Halloween party vampires liar