

gramercy à la carte

Bar Tapas

Crumbed olive bites, honey-mustard sauce (veo) 10

Mac 'n' cheese bites, remoulade (v) 15

Chicken wings (500g) gochujang or adobo 18

Crispy chicken bites, sriracha aioli 18

Chorizo sausage rolls (5), bbq & cheese sauces 18

Arancini (5), pumpkin & gorgonzola, dressed with kale pesto & parmesan (v) 18

Fish tacos (3), corn capsicum salsa, mojo dressing, pickled cabbage, & lemon 18

Ossobuco croquettes (5), with chimmichurri, kewpie mayo & pecorino 25

Squid & chorizo, atop romesco sauce with salsa verde 22

Cajun Quesadilla, BBQ Chicken & cheese topped with tomato salsa & chimmichurri 22

\$18 Daily Specials

Monday - Chicken parmi

Tuesday - Hanger Steak

Wednesday - Choice of burger

Thursday - Fish & Chips

Kangaroo meatballs, chilli garlic sugo, charred sourdough, herbs & balsamic glaze, parmesan 25

Crispy pork belly, bean shoot salad, & gochujang (gf) 22

Kimchi pancakes, chilli, spring onion, sesame seeds, soy & vinegar sauce (gf) 22

Scallops, turnip puree, crispy brussel sprouts & pancetta, jus (gf) 28

Vegie nachos, tomato salsa, avocado & corn guacamole, cheese sauce, & sour cream (v, veo, gf) 22

Loaded chips, cheese sauce, corn, capsicum & tomato salsa (v, veo) 16

add BBQ chicken to nachos or chips \$7

Between Bread

Cheeseburger (gfo) 27

house made beef patty, bacon, pickles, cheese, red onion, & burger sauce in a potato bun with chips

Double it up \$8, extra patty & bacon

Grilled Chicken burger (gfo) 27

paprika chili mayo slaw, cheese, ranch & pickles in a turkish bun with chips

Steak sambo (gfo) 32

scotch fillet, gorgonzola, bbq onions, rocket & mustard aioli in a ciabatta panini with chips

Gramercy Hot Dog 27

cheese kransky, bbq onions, seeded mustard & honey sauce & fried shallots in a potato bun with chips

HAPPY HOUR

5PM-6PM

**CHEF'S SELECT
SHARE BOARD**

**SELECTED \$10 PINTS,
\$9 HOUSE WINES & SPIRITS,
& COCKTAIL SPECIALS**

Feeds 2-4

\$35⁰⁰



gramercy

à la carte

\$18 Daily Specials
Monday - Chicken parmi
Tuesday - Hanger Steak
Wednesday - Choice of burger
Thursday - Fish & Chips

Mains & Salads

Thai salad with a choice of mushroom ^(ve) or chicken 24
chilli, bean-shoots, tomato, cucumber, capsicum, crispy shallots, crispy rice paper,
sweet Thai dressing ^(gfo)

Charred broccolini & fennel 18
cherry tomato, red onion, almonds, Moroccan spice & lime dressing ^(ve, gf)
Add Haloumi ^(v) or Chicken \$7

Fish & chips 27
battered barramundi, salad, tartare & lemon

Pork chop 30
Mashed potato, sauteed baby carrots, crispy sage, mushroom sauce ^(gfo)

Chicken parmi 29
ham, napolitana sauce, mozzarella, salad & chips

Chef's Fish of the Day mp
served with seasonal sides

From the Grill

Hanger steak 300g 29
chimmichurri dressing, salad garnish & chips

Rump steak 250g 34 || Striploin 300g 42
served with chips & salad or Paris mashed potatoes
& choice of sauce (jus, mushroom, pepper)

Extras & sauces
sour cream | aioli \$2 | jus | pepper | mushroom | hot sauce \$3
bacon \$6 | marinated chicken \$7 | 180g scotch steak \$12 | haloumi \$7
side salad \$5 | Paris mashed potatoes \$7

Kids meals available on request
All orders to be placed at the bar | No take away available

v- vegetarian, ve- vegan, veo- vegan option, gf- gluten free, gfo- gluten free option

Cocktail · MENU ·

TRIED & TASTED

- 16 **Absolut Cosmo** Absolut Citron Vodka, Cointreau, Cranberry & Lime
- 14 **Aperol Spritz** Aperol, San Martino Prosecco & Soda
- 18 **Bloody Good Mary** Absolut Vodka, Worcester, Tabasco & Tomato
- 19 **Buffalo Old Fashioned** Buffalo Trace Bourbon, Sugar & Bitters
- 19 **Buffalo Sour** Buffalo Trace Bourbon, Lemon, Sugar & Bitters
- 18 **Espresso Martini** Absolut Vanilla Vodka, Mozart Chocolate, Kahula & Espresso
- 16 **French Martini** Absolut Vodka, Chambord & Pineapple
- 20 **Goslings Dark Storm** Goslings Black Rum, Ginger Beer & Lime
- 18 **Havana Mojito Original | Passionfruit** Havana 3, Mint, Lime & Soda
- mp **Martini** (choice of Gin|Vodka & Dry|Wet)
- 12 **Mimosa** San Martino Prosecco, Peach Monin & Orange
- 24 **Mumm-osa** Mumm Champagne & Orange
- 18 **Negroni** Malfy Gin, Antica Formula & Campari
- 18 **Olmecca Margarita Original | Spicy** Olmecca Tequila, Cointreau & Lime
- 18 **Sidecar** Chateau Chantelle Brandy, Cointreau, Lemon, Orange & Ginger Syrup

Signature Drink

RECOMMENDED

- 16 **Elderflower Martini** Absolut Citron Vodka, Elderflower Monin & Lemon
- 17 **Kentucky Bird** Wild Turkey Rye, Campari, Lemon, Passionfruit Monin & Pineapple
- 17 **Tommy's Margarita** Olmeca Tequila, Lime & Agave Monin
- 18 **Wild Fairy Sour** Malfy Rosa, Aperol, Lemon, Agave Monin & Bitters



Cocktail
MENU

Wine

WHITE

	S	L	B
Via Caves, Chardonnay, Margaret River, WA	11	18 ⁵⁰	50
Levant, Chardonnay, Yarra Valley, VIC	15	22	65
Vidal, SB, Marlborough, NZ	10	17	45
Whicher Ridge Odyssey Garden, SBS, Margaret River, WA	11	17 ⁵⁰	48
Swell Season, Riesling, Margaret River, WA	13	20	58
Trentham, Moscato, Trentham Cliffs, NSW	10	17	45
Tim Adams, Pinot Gris, Clare Valley, SA	11	18 ⁵⁰	50
Valle Viti's, Pinot Grigio, Friuli, ITA	10	17	45

ROSE

Triennes, Grenache Rose, Provence, FRA	12	19 ⁵⁰	53
Solis, Mourvedre Rose, Provence, FRA	12	19 ⁵⁰	53

Wine

SPARKLING

San Martino, Prosecco, Vazzola, ITA	11 ⁵⁰	50
Chandon, Brut, Yarra Valley, VIC	15	65
Mumm, Grand Cordon, Champagne, FRA	23	110
Mumm, Rose Grand Cordon, Champagne, FRA		120
Bollinger, Special Cuvée, Champagne, FRA		130
Aperol spritz Aperol, prosecco, soda, orange		14

RED

	S	L	B
Wilybrook Estate, Cabernet Sauvignon, Margaret River, WA	14 ⁵⁰	22 ⁵⁰	61
Langmeil, 'Prime Cut' Shiraz, Barossa, SA	12	19	55
Whicher Ridge Odyssey Garden, Shiraz, Margaret River, WA	11	17	48
Alamos Malbec, Mendoza, ARG	12	19	55
Levant, Pinot Noir, Yarra Valley, VIC	15	22	65
Chalk Hill, Tempranillo Grenache, McLaren Vale, SA	12	19	55

Draught Beer

Beer of the month

4 Pines, Rice Lager, 4.2%

Sch Pint

11 13

Everyday tipple

Kirin Ichiban, 5%

13⁵⁰ 15⁵⁰

Heineken, 5%

13 15

Thatchers Cider, 4.8%

10 12

Margaret River Brewhouse, Kolsch, 4.7%

10⁵⁰ 12⁵⁰

Coopers, Pale Ale, 4.5%

10⁵⁰ 12⁵⁰

Coopers, Lager, 4.2%

9 11

Swan Draught, 4.4%

10⁵⁰ 12⁵⁰

Hahn Super Dry, 3.5%

10 12

James Squire '150 Lashes', 4.2%

12⁵⁰ 14⁵⁰

Little Creatures 'Little Hazy Lager', 3.5%

11⁵⁰ 13⁵⁰

Stone & Wood 'Pacific Ale', 5.2%

13 15

James Squire, Ginger Beer, 4%

14 16

Guinness, 4.2%

12 14

Kilkenny, 4.3%

12 14

Seasonals

Beerfarm Slip 'n' slide, IPA 6%

11⁵⁰ 13⁵⁰

MR Brewhouse, In the Pines NEIPA, 6.1%

12⁵⁰ 14⁵⁰

Whisky | 10 years

Bushmills	Antrim Ireland	11
Liberties	Dublin Ireland	13
Glenmorangie	Highland	11
Laphroaig	Islay	13
Ardbeg	Islay	13
Talisker	Isle of Skye	13
Jura Origin	Isle of Jura	13
Highland Park	Orkney Islands	11
Glengrant	Speyside	12
Glenfarclas	Speyside	13
Aerstone 'Land Cask'	Lowland	12
Aerstone 'Sea cask'	Lowland	12

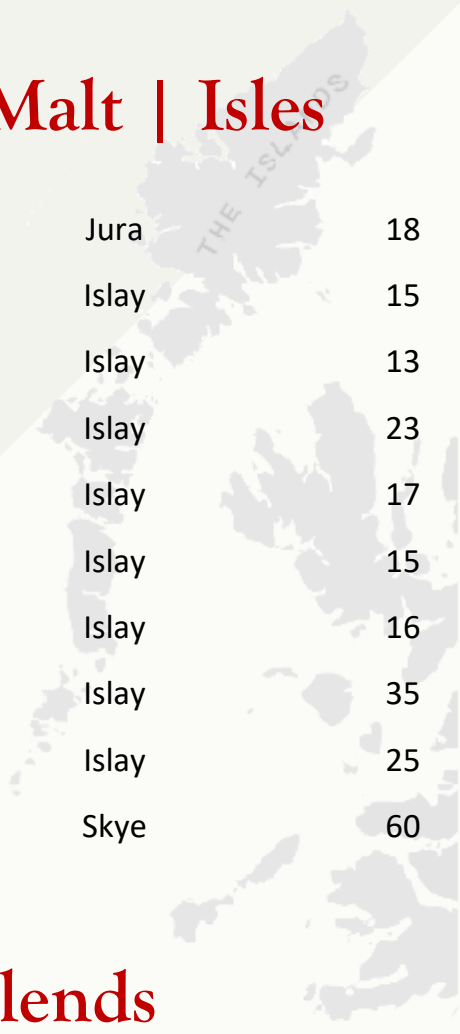
Scotch Single Malt | Speyside

Aberlour 12	12
Cragganmore 12	14
Cardhu 16	28
Balvenie Doublewood 12	14
Glenfiddich 12	11
Glenfiddich I.P.A.	20
Glenfiddich XX	17
Glenfiddich Fire & Cane	20
Glenfiddich 26	80
Glenlivet 12 Double oak	14
The Glenlivet 18	24
Glenlivet 25	70
Mortlach Special Release	40

High & Lowlands

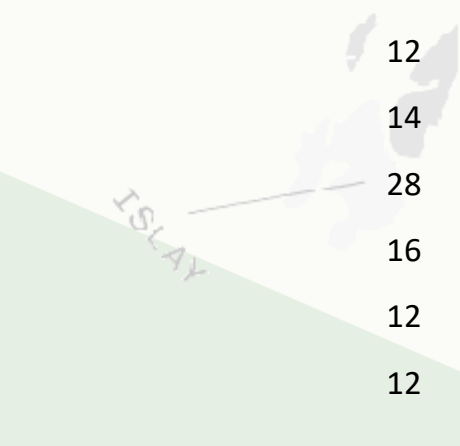
Ailsa Bay	Lowland	13
Springbank 15	Campbeltown	25
Oban 14	Highland	20
Dalmore 15	Highland	19
Glenmorangie 'Nectar'	Highland	15
Glenmorangie 18	Highland	20
Glenmorangie Signet	Highland	43
The Macallan 12	Highland	21
Macallan 'Night on Earth'	Highland	29
Oban 10	Highland	18
Clynelish 12	Highland	32 ⁵⁰
Singleton 15	Highland	23

Scotch Single Malt | Isles



Jura Prophecy	Jura	18
Port Charlotte	Islay	15
Bruichladdich Classic	Islay	13
Lagavulin 16	Islay	23
Laphroaig Quarter Cask	Islay	17
Bunnahabhain 12	Islay	15
Ardbeg AN OA	Islay	16
Ardbeg 19	Islay	35
Bowmore 'Vault Edition'	Islay	25
Talisker 25	Skye	60

Scotch Blends



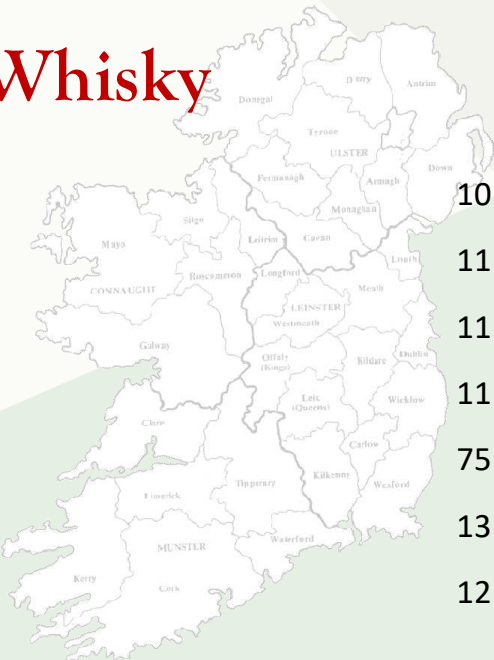
Dimple 15	12
Chivas Regal XV	14
Chivas Regal Ultis	28
Chivas Regal Mizunara	16
Chivas Regal Extra	12
Monkey Shoulder	12

Local Whisky

The Gospel Solera Rye	Melbourne	14
Dark Lark	Tasmania	35
Lark Symphony N ^o 1	Tasmania	25
Lark Rebellion	Tasmania	35
Tattarang Springs	Tasmania	14
Upshot PX Sherry Cask	Western Australia	21
Upshot Red Corn	Western Australia	26

Irish Whisky

Bushmills 10	10
Jameson	11
Jameson Caskmates Stout	11
Jameson Caskmates I.P.A.	11
Jameson Reserve Vintage 2007	75
Liberties Copper Alley	13
Powers	12



Japanese Whisky



Mars Maltage Cosmo	27
Hibiki Harmony	25
Nikka Black	17
Nikka Coffey Grain	19
Nikka Coffey Malt	19
Nikka (Pure Malt) Taketsuru	16
Nikka Yoichi	19
Nikka Miyagikyo	19
Nikka 17	80
Hakushu	16
Hakushu 12	22
Hakushu 18	70
Suntory World Whisky AO	23
Yamazaki	18
Yamazaki 12	45
Yamazaki 18	180

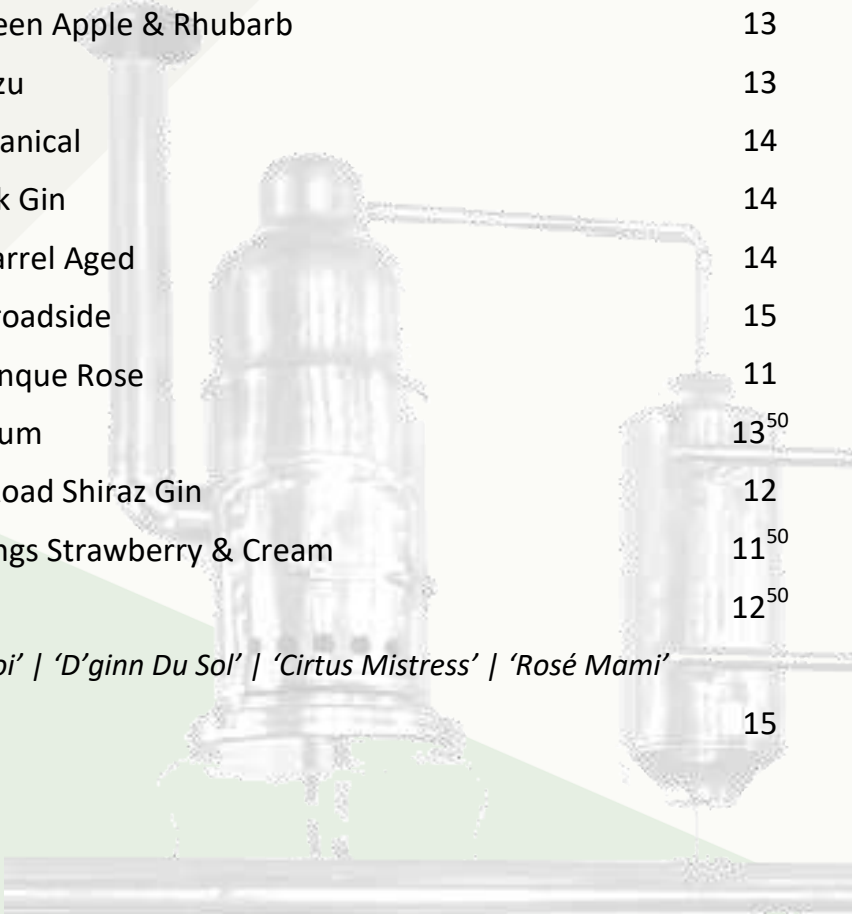
Bourbon & North American Whisk(e)y

Wild Turkey Rye	11 ⁵⁰
Wild Turkey Rare Breed	14
Jim Beam Devils Cut	12
Buffalo Trace	11
Makers 46	13
Canadian Club 12	13
J.P. Wisers 18	15
Sazerac Rye	15
Jeffersons Small Batch	13 ⁵⁰

Port & Brandy

Chateau Chantelle	9
Galway Pipe 12years Tawny	6 _{nip} 11 _{glass}
Martell VSOP Cognac	14

Australian Gin



Archie Rose Distillers Strength	15
Patient Wolf	12
Patient Wolf Summer Thyme	12
Patient Wolf Blackthorne	12
Forty Spotted Wild Rose	11
Four Pillars Olive Leaf	13
Four Pillars Green Apple & Rhubarb	13
Four Pillars Yuzu	13
Giniversity Botanical	14
Giniversity Pink Gin	14
West Winds Barrel Aged	14
West Winds Broadside	15
West Winds Pinque Rose	11
West Winds Plum	13 ⁵⁰
Seppeltsfield Road Shiraz Gin	12
Tattarang Springs Strawberry & Cream	11 ⁵⁰
Wild Road	12 ⁵⁰
<i>'Gin Ne Sais Quoi' 'D'ginn Du Sol' 'Cirtus Mistress' 'Rosé Mami'</i>	
Banks & Bloom	15

International Gin



Malfy Blood Orange	Italy	11 ⁵⁰
Malfy Limone	Italy	11 ⁵⁰
Malfy Amarena	Italy	11 ⁵⁰
Malfy Rosa	Italy	11 ⁵⁰
Roku	Japan	11 ⁵⁰
Komasa	Japan	15
Hendricks	Scotland	12
Hendricks Flora Adora	Scotland	12
Tanqueray N° 10	England	14
Bombay Sapphire Sunset	England	13
Edgerton Pink	England	12
Nikka Coffey	Japan	12
Whitley Neill Blackberry	England	12
Whitley Neill Blood Orange	England	12
Berkshire Rhubarb & Raspberry	England	12
Berkshire Dandelion & Burdock	England	12

Dark | Light Rum

Diplomatico N° 1 Batch Kettle Rum	Venezuela	25
Diplomatico N° 2 Barbet Rum	Venezuela	25
Goslings Black	Bermuda	12
Goslings Old Rum	Bermuda	25
Bunderberg Small Batch	Australia	11 ⁵⁰
Old Mount Gay	Barbados	25
Kirk & Sweeney	Dominican	14
Rum Diary	Australian	11
Ratu Dark	Fiji	12
Bumbu XO	Caribbean	13

Spiced Rum

Ratu Signature	Fiji	12
Ratu Spiced	Fiji	12
Kraken	U.S.A.	11
Sailor Jerrys	Caribbean	11
Bumbu original	Caribbean	13



Vodka

Grey Goose	France	13
Ciroc	France	12
Belvedere	Poland	13
Ketel One	Holland	12
Haku	Japan	12
Absolut <i>Vanilla/ Citron</i>	Sweden	11
Absolut Elyx	Sweden	12
Cannabis Botanical Vodka	Australia	14
Banks & Bloom Ice Vodka	Australia	12 ⁵⁰

Tequila & Mezcal

Olmea Altos Plata	11 ⁵⁰
Olmea Resposado	11 ⁵⁰
El Toro, Café	13
El Toro, Jalapeno	12
Tromba	15
Don Julio 1942	30
Los Siete Misterios	35
Gran Patron Piedra	68
Cazcabel Coconut Honey	12 ⁵⁰

Mocktails & Soft Drinks

Henieken 0%	6 ⁵⁰
Gage Roads Yeah Buoy XPA 0%	8 ⁵⁰
Easy Tiger Easy Ale 0%	7 ⁵⁰
Seeclip Gin 0%	6 ⁵⁰
N/Amereto Sour Orgeat Monin & Cherry Syrup, Pineapple & Lemon Juice	10
Non-Collins Seedlip N/A Gin, Lemon Juice & Soda	10
Orange Spritz Orange Monin, Fever Tree Mediterranean Tonic	9
Passionfruit No-jito Passionfruit Monin, Mint, Lime Juice & Soda	10
Virgin Mary Tomato Juice, Worcester, Tabasco & Lemon Juice	10
Virgin Pina Colada Pineapple Juice, Coconut Puree & Lime Juice	9
Antipodes Still Sparkling (500ml)	6 ⁵⁰
Fever Tree Mediterranean Tonic	5
Coke & Coke Zero	5
Goslings Ginger Beer	6 ⁵⁰
Pepsi Pepsi Max Schweppes Indian Tonic Ginger Ale Lemonade Lemon, Lime & Bitters	sml 4 ⁵⁰ lg 6 ⁵⁰
Juice Orange Cranberry Pineapple Apple	sml 4 ⁵⁰ lg 6 ⁵⁰

Coffee & Tea

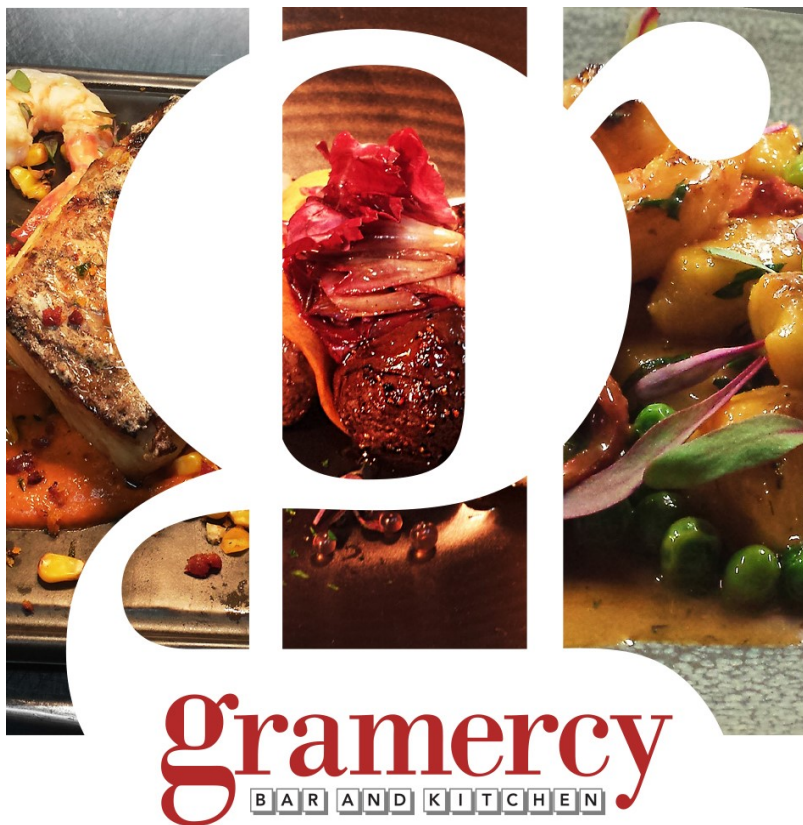
Espresso	3 ⁵⁰
Double Espresso	4 ⁵⁰
Long Black Flat White Cappuccino Latte	4 ⁵⁰
Short Macchiato Chai Latte Hot Chocolate	4
Long Macchiato Mocha	5
Iced Latte Ice Mocha Ice Coffee	4 ⁵⁰
Ice Chocolate	4
Yellowline Cold Brew Coffee	4

Additions

Decaf	0 ⁵⁰
Extra Shot	1
Alternative Milk Oat Almond Soy	1
Mug Takeaway	1 ⁵⁰

Tea Pot

English Breakfast Green Tea Peppermint Earl Grey Lemon & Ginger	5
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We do functions & gift vouchers!

We are also able to tailor our beverage selection to suit your requirements.

Platter and share options available for your event.

We are also able to cater for smaller groups. If you specify your request, we'll take care of the rest.

All of our menus utilise seasonal produce and as a result, are subject to change.

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