

## CLASSICS & HOUSE WINES



### WHITES

#### Chardonnay

Martins Pick Up, 2023 South Australia.	13	22	52
Sorby Adams Gudilly, Barossa Valley SA (VF)	13	21	49

#### Sauvignon Blanc

Kerepi Farm - 2024 Marlborough NZ	15	25	60
Dog Point - Marlborough NZ	23	38	92

#### Pinot Gris

Innocent Bystander - Yarra valley, Vic	16	27	64
Blackbilly - McLaren Vale, SA	19	32	76

#### Pinot Grigio

Seabrook Linage - Adelaide Hills SA	16	27	64
Vino Intrepido 2023 - King Valley, VIC	19	32	76

#### Moscato

Ted's Place Moscato, SA.	16	26	61
Vivo DeBortolini - Riverina, NSW	12	20	48

#### Prosecco

Squealing Pig - South Eastern Australia	14		53
Ted's Place Scorza Prosecco - King Valley, VIC	14		53

#### Champagne

Bernard Remy Carte Blanche Brut			90
Moet Chandon Imperial Brut			146
Mac Hebrant 1er Cru Blanc De Blanc Brut			180

#### Riesling

Silent Noise 'Ho' - Watervale, SA	18	30	72
Sorby Adams Jellicoe - Eden Valley, SA	16	28	64

#### Verdelho

Clovely - South Burnett, Qld	16	28	64
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*We also have an exquisite range of Premium Wines. Please ask to see our list.*

Dec 2025

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### REDS

#### **Rose**

Cape Barren Native Goose - 2024 Adelaide Hills	14	23	56
Clovely Rose 2023 - South Burnett, Qld	13	21	49

#### **Merlot/Blend**

Clovely Shiraz/Saperavi 2019 - Suth Burnett, Qld	16	28	64
Clovely Cabernet Merlot 2021 - South Burnett, Qld	13	21	49

#### **Shiraz**

Sorby Adams - Gudilly Shiraz, Barossa SA (VF)	16	26	61
Martins Pick Up - 2023 South Australia	13	22	52

#### **Cabernet Sauvignon**

Raw Vine - Organic & Preservative Free, Riverland SA	16	28	64
Black Pearl - 2022 S.E. Australia	12	20	48

#### **Pinot Noir**

Paddy Borthwick Estate - Wairarapa, NZ	24	40	96
Fat Bastard Pinot Noir - Languedoc, France	16	26	61

#### **Barbera**

Clovely 2021 - South Burnett, Qld	16	28	64
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#### **Gamay Special**

Beaujolais - see staff for latest arrivals

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## ARTISAN SELECT SMALL PLATES

### Arancini

- Four cheese filled, crumbed crusted balls, served warm on a bed of rocket salad, sprinkled with melted parmesan and Japanese mayo .

\$19

### Chilli Beef Empanadas

Golden, hand-crimped pastries filled with spiced beef, smoky chilli, and aromatic herbs — a bold, comforting bite with a fiery twist. Perfect to share... or not. Appetiser size

\$26

### Baked Camembert

Gently warmed South Australian cheese, drizzled with local organic honey, topped with walnut and cranberry

\$26

### Cheese & Charcuterie Grazing Board

Includes a selection from; *Cheddar* -English aged for minimum 500 days, *Bleu D'Auvergne* and a creamy *Triple Brie* from Adelaide. Our charcuterie includes meat freshly sliced in-house from a *Sopressa Milano* sausage containing a hint of red wine, infused with black pepper, a gorgeous *Black Angus Bresaola* sausage from pure bred Black Angus beef, cured in a mix of salt and pepper, bay leaves and juniper then slow aged and air dried for 3 months. Finally, the King - thinly sliced *Prosciutto di Parma* - hand selected legs from Parma, salted before being hung for at least 16 months.

Grazing boards served in small (1-2 persons) \$36, medium (2 - 4 persons) \$46 or large (4 - 6 persons) \$56

# MOCKTAILS

0% alcohol - 100% flavour.

## MANGO NO-JITO

Some naughty mint leaves, thoroughly spanked. Lime juice, non alcoholic white cane spirit & soda.



## ESPRESSO MARTI-NO

House made premium espresso cold drip. Non alcoholic white cane spirit, and a rich, distinct coffee liqueur

## NO-GRONI

Non alcoholic London Dry Gin, Aperitif Rosso, Italian Orange and some Valley magic..



## PINK NO-GIN FIZZ

Some jolly old London Dry Gin, a drop of Italiano Orange Blossom topped with Ozzie elderflower tonic, mate.

## HOUSE COCKTAILS - 2

### Whore's Breakfast - (*whiskey & a fag*)

Laphroaig 10 yo Scotch Whiskey,  
Jameson Whiskey, Ratu Blended Rum,  
Cazcabel Coffee, Sweet Vermouth

\$28



\$24

### Elderberry Bliss

Four Pillars Shiraz Gin, Framboise ,  
Elderflower, Seasonal Garnish.  
Summer -In-A-Glass.....

French Kiss  
Botanic Australis Plum Gin,  
Rose Hip Syrup, Mint, Cherry  
Bitters and a Lot of Love

\$22



\$24

### Rumble in the Crumble

Seven Seasons Bush Apple Gin,  
Honey, Nutmeg, Cloves & a  
sprinkle of Secret Spices

## HOUSE COCKTAILS

### Rosas Gambit

Lacey's Hill Myrtle Gin, Ginger ,  
Vanilla & Rhubarb Syrup, Whites  
and freshly Brûléed

\$24



### Oolong Dream

Ambleside No 8 Botanical Gin,  
Mango Puree, Peychauds  
Bitters, Lime Garnish, Oolong  
Tea Syrup

\$24



### Smoked Aristotle

Woodford Reserve Bourbon,  
Amaro Montenegro, Sweet  
Vermouth, Smoked & served  
with cinnamon

\$23



### Ginice Joplin

A delicate blend of 7K Raspberry &  
Haymans Sloe Gin, Pineapple,  
Lime, & Mulled Wine Syrup

\$24

