

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	15	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 Scorz Prosecco - King Valley.,VIC	14	53

Champagne

Bernard Remy Carte Blanche Brut	90
Moet Chandon Imperial Brut	146
Mac Hebrart 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	15	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

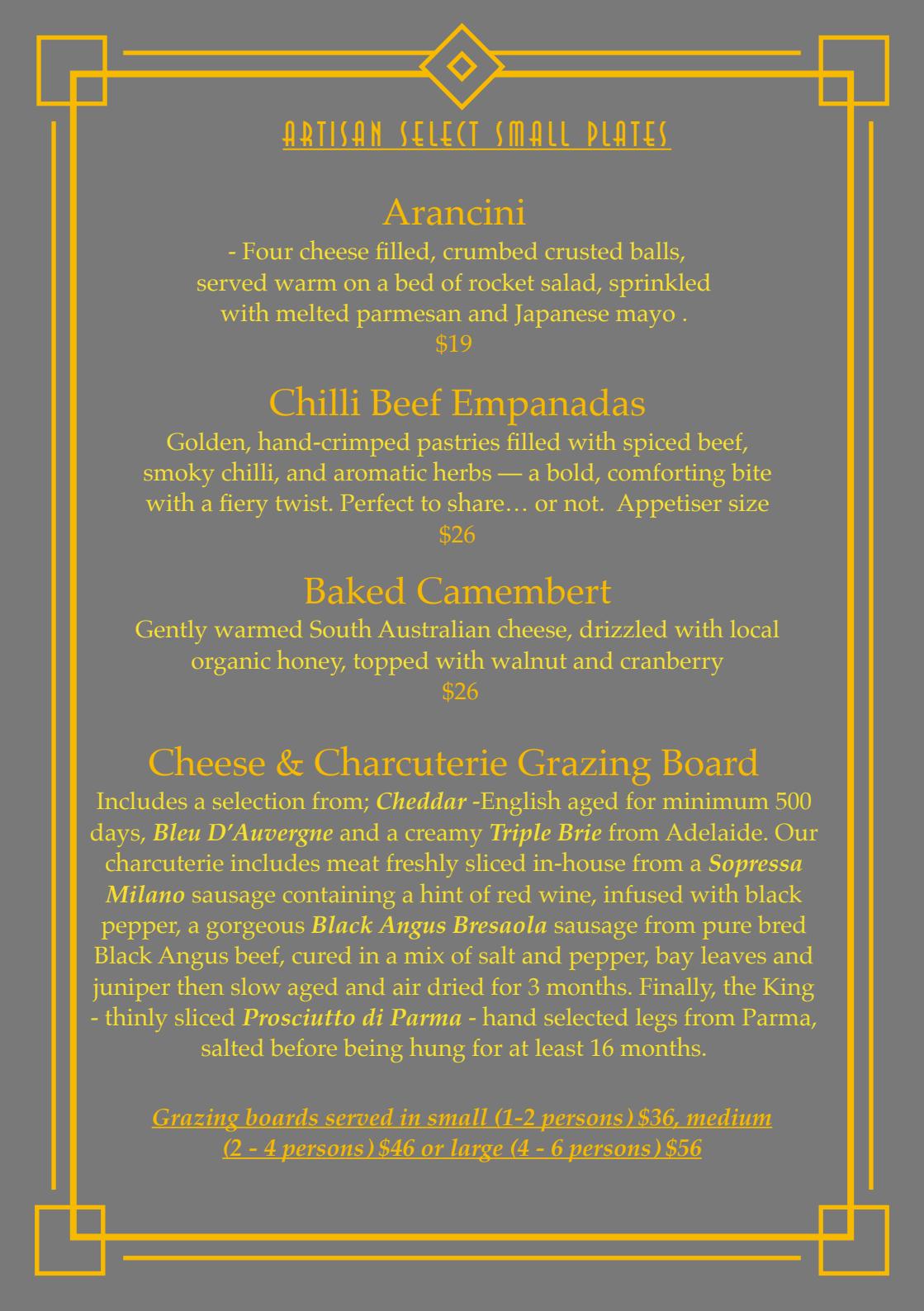
Barbera

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, \$28
Jameson Whiskey, Ratu Blended Rum,
Cazcabel Coffee, Sweet Vermouth



Elderberry Bliss

\$24 Four Pillars Shiraz Gin, Framboise ,
Elderflower, Seasonal Garnish.
Summer -In-A-Glass.....



French Kiss

Botanic Australis Plum Gin, \$22
Rose Hip Syrup, Mint, Cherry
Bitters and a Lot of Love



Rumble in the Crumble

\$24 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

\$24 Ambleside No 8 Botanical Gin, Mango Puree, Peychauds Bitters, Lime Garnish, Oolong Tea Syrup



Smoked Aristotle

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

\$23



Ginice Joplin

\$24 A delicate blend of 7K Raspberry & Haymans Sloe Gin, Pineapple, Lime, & Mulled Wine Syrup

