

WINE LIST

SPARKLING

	GLASS	BOTTLE
NV PROSECCO Big Rivers, NSW	12	37
NV MONMOUSSEAU CHENIN BLANC Loire Valley, France	15	51
NV SPARKLING SHIRAZ South Australia	10	33

WHITES

		CARAFE	
2020 ANSONICA Merbein, VIC	13	25	39
2022 CHENIN BLANC Gundagai, NSW	13	25	40
2024 PINOT GRIS Benalla, VIC	12	25	36
2024 FIANO Murray Darling, NSW	9	20	30
2023 FALANGHINA Murray Darling, NSW	13	30	45
2021 CHARDONNAY Tumbarumba, NSW	15	30	44
2022 MOSCATO Southeast Australia	9		30

NATURAL & ROSÉ

2023 PET NAT Big Rivers, NSW	13	25	43
NEBBIOLO SHIRAZ ROSÉ Murray Darling, NSW	12	25	37
ACCIDENTAL ROSÉ II Benalla, VIC	11	20	38
SKINZY DOUBLE TREAT Goulburn Valley, VIC	13		38



REDS

	GLASS	CARAFE	BOTTLE
2023 GAMAY Benalla, VIC	15	30	48
2022 SANGIOVESE Gundagai, NSW	15	30	44
2022 MALBEC Benalla, VIC	13	25	42
2022 CABERNET FRANC Coonawarra, SA	11	20	38
2021 SHIRAZ Benalla, VIC	13	25	42
MULLED WINE Red wine, heated with our famous mulled wine syrup, served with a slice of orange	11		

THREE WINE FLIGHT **18**
Your choice of three half serves of wine

HAPPY HOUR \$20 CARAFES

DESSERT & FORTIFIED

	75ML
NOBLE SEMILLON DESSERT WINE Leeton, NSW	9
12 YEAR OLD TAWNY Barossa Valley, SA	9
HONEY LIQUEUR (FKA HONEY MEAD) Victoria	11

PLEASE ORDER AT THE BAR

MIXED

WHITE SANGRIA

Housemade Spiced Syrup, Comet Raspberry and Lemon Myrtle Syrup, White wine and Soda

12

PEACH BELLINI

Glen Yarra VIC, Made by Karma's a Bitch

12

RED SANGRIA

Housemade Spiced Syrup, Red wine and Soda

12

RASPBERRY SPRITZ

7k Tasmanian Raspberry Gin, NON 1 Salted Raspberry & Chamomile and Soda

18

CIDER, SELTZER & BEER

CHEEKY GROG CO. DRY APPLE CIDER

6% - Bunbartha, VIC

POT

SCHOONER

8

12

LOCAL BREWING CO. LAGER

4.2% - Clifton Hill, VIC

8

12

LOCAL BREWING CO. IPA

6.2% - Clifton Hill, VIC

CAN

9

LOCAL BREWING CO. XPA

5.0% - Clifton Hill, VIC

9

LOCAL BREWING CO. STOUT

5% - Clifton Hill, VIC

9

MORE OPTIONS IN THE FRIDGE

NON-ALCOHOLIC

NON 1 - SALTED RASPBERRY AND CHAMOMILE

GLASS

BOTTLE

12

50

NON 3 - CINNAMON AND YUZU

12

50

NON 5 - LEMON MARMALADE & HIBISCUS

50

NON 7 - CHERRY & COFFEE

50

SOFT DRINKS

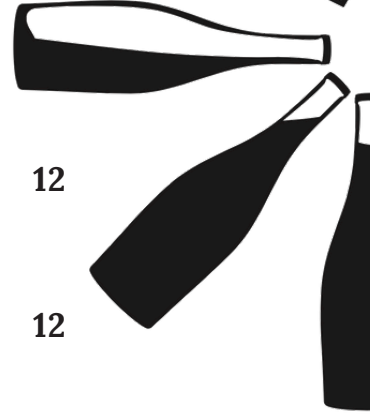
COMET LEMON & LIME SYRUP & SODA

5

COMET RASPBERRY & LEMON MYRTLE SYRUP & SODA

5

PLEASE ORDER AT THE BAR





FOOD MENU

SMALL THINGS

OVEN ROASTED BUTTON MUSHROOMS (V) With garlic & thyme	8
SMOKED TOMATO TAPA With sliced sourdough baguette	8
CORIOLE OLIVES (V) Chef's blend, McLaren Vale	10
OLIVE OIL AND STICKY BALSAMIC VINEGAR (V) With sliced sourdough baguette	12
HUMMUS PLATE (V) With dukkah, olive oil and toasted flatbread	14

PLATTERS

CHEESE BOARD One, two or three 50g portions of cheese, served with quince paste, grapes and sourdough baguette	14 / 22 / 30
PÂTÉ BOARD Your choice of City Larder chicken, duck or mushroom Pâté served with sourdough baguette	18
PORK TERRINE / DUCK RILLETTES BOARD	22
CHARCUTERIE BOARD Two 50g portions of cheese, pâté, salami, olives, grapes and bread Add salami to any of the above +6	42

SALAD

ROCKET AND PEAR (V) Fresh rocket and sliced pear salad, topped with walnuts, raspberry balsamic vinegar and olive oil dressing	10
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PIZZA

ALL COOKED ON A 24 HOUR SOURDOUGH BASE

MEDIUM
9"

MARGHERITA (V) 15
Cherry tomatoes, bocconcini, oregano

FUNGHI (V) 18
Olive oil, garlic, market mushrooms,
bocconcini, black olives and thyme

FENNEL SALAMI 18
Fennel salami, caramelised red onion, bocconcini,
olives

FRESH PROSCIUTTO 20
Topped with fresh buffalo mozzarella, fresh
Australian prosciutto and a drizzle of olive oil

TOO CHEESY (V) 18
Garlic, olive oil, three cheeses, oregano

BREAKFAST 15
Two frange eggs, market prosciutto

DESSERT 15
Nutella with berry coulis

ADD VEGAN CHEESE OR CHILLI OIL / GLUTEN FREE AVAILABLE

PLEASE ORDER AT THE BAR