



Dining & Drinks



1922

HARBOUR VIEW HOTEL

HARBOUR VIEW HOTEL



Harbour View Hotel History

ICONIC SYDNEY PUB HARBOUR VIEW HOTEL HIT THE MARKET

Harbour View Hotel is a heritage-listed hotel at 18 Lower Fort Street, in the inner city Sydney suburb of Millers Point in the City of Sydney local government area of New South Wales, Australia. It was designed by Prevost & Waterman and built from 1922 to 1923. It is privately owned. It was added to the New South Wales state Heritage Register on 2 April 1999.

The hotel is a popular watering hole for Sydneysiders and tourists. The current hotel was constructed in 1924 after the previous one was forced to move to make way for the Sydney Harbour Bridge. During the bridge's construction it was a popular watering hole for thirsty workers. The current owners have completed a major renovation designed by Wayne McPhee & Associates. It features a ground floor Oval Bar, gaming room with 15 poker machines, first-floor bar and restaurant, function rooms and a rooftop terrace.



To Share

Sydney Rock Oyster Nambucca, NSW natural with lemon & mignonette (gf,df)	6 for 39. 12 for 69.
Antipasto (can be made gf) atrisan salami, prosciutto, manchego cheese, hummus & marinated olives	36.
Cheese Plate, Three Kinds Of Cheese, Quince Paste	32.
Herb & Garlic Bread (v)	15.
French Bread (v) balsamic vinegar, olive oil, and salted French butter	15.
Fried Wings tossed in home-made hot & spicy sauce	25.
Southern Fried Chicken sweet chilli sauce	24.
Mushroom & Mozzarella Arancini (6) (v)	26.
Fried SA Calamari Szechuan and black pepper salt, tartare sauce	27.
Stuffed Zucchini Flower (4)(v) spinach, ricotta with sauce vierge	29.

Salad

Roasted Pumpkin Salad (v, can be made vg) quinoa & beetroot, hummus, halloumi cheese with vinocotto & beetroot dressing	29.
Organic Soba Noodle Salad (can be made v, vg) cured salmon, capsicum, cucumber with soy & ginger dressing	30.
Caesar Salad (can be made gf) cos lettuce, crouton, hard boiled egg, bacon, shaved parmesan with caesar dressing -can add poached chicken \$6.	26.
Mixed Leaf Salad (v, gf, df, vg) citrus vinaigrette	15.

Weekend surcharge 10% . Public holiday surcharge 15%

We endeavour to be as possible with our ingredients, however we cannot guarantee the dishes do not contain traces of seafoods, nuts or others allergens.

If you have any specific dietary needs, please ask our staff for guidance.

Seafood

Chargrilled Whole Calamari	30.
served with sourdough bread, baby wild rocket, stew tomato sauce style	
Pan Fried NZ Salmon (gf)	48.
crushed potatoes & greens with lemon and dill butter	
Grilled Large King Prawns (can be made gf)	56.
served with sourdough bread, chilli & lime butter	
Whole Lobster Mornay	Market Price
W.A Rocklobster served with fries and salad	

Chargrilled Meat

Cheese Stuffed Chicken Breast	36.
golden roasted chicken breast stuffed with melted cheese, served with roasted vegetables, potato purée, and creamy mushroom sauce	
Striploin 250g (can be made df, gf)	39.
served with fries, salad, and herbs & garlic butter -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	
Surf And Turf (can be made gf)	59.
served with striploin 250g, 2 grilled king prawns, potato purée, and salad -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	
Little Joe MB4 Scotch Filet 300g (can be made df/gf)	62.
served with potato purée, salad -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	
1.5kg Tomahawk Ribeye On The Bone (can be made df/gf)	189.
served with potato purée, salad & red wine jus	

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Pasta

- Penne Pasta** 35.
chicken, bacon & mushrooms with creamy sauce
- Seafood Linguine** 46.
prawns, crab meat, calamari, zucchini, chilli lime, and tomato vierge
- Lobster Linguine** 59.
W.A rock lobster with linguine & creamy bisque
- Vegetarian Linguine (v)** 36.
pesto, mushrooms, and seasonal vegetables

Classic

- Harbour Beef Burger** (can be gf without bun) 29.
Tajima wagyu patty, American cheese, tomato, burger sauce, caramelize onion, potato scallop, iceberg, pickles & fries
- Fried Chicken Bacon & Cheese Burger Supreme** 28.
buttermilk fried chicken, grilled smoked bacon, American cheese, iceberg, aioli, pickles & fries
- Pumpkin & Halloumi Cheese Burger** (v, can be vg) 26.
pesto, spinach, tomato & fries
- Fish & Chips** 29.
crispy battered flathead fish, fries, and tartare & lemon
- Chicken Schnitzel fried with Parmesan crumb** 29.
served with potato purée, salad, gravy & herb butter
- Chicken Parmigiana** 34.
golden schnitzel topped with melted cheese and tomato, served with salad and potato purée, and gravy & herb butter
- Home-made Beef Pie** 32.
filled with slow-cooked beef, caramelised onions, bacon, and melted cheese, served with potato purée and gravy.

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Side

Fries (v, df, gf)	14.	Wedges sweet chilli & sour cream (v)	15.
Seasonal Greens (v, df, gf, vg)	16.	Sweet Potato Wedges sweet chilli & sour cream (v)	16.
Pepper Sauce	3.	Mushroom Sauce	3.
Gravy	3.	Sour Cream	2.

Dessert

Canelé (2) rum & vanilla, served with vanilla ice cream (by David Canelé Gourmand)	15.
Sticky Date Pudding butter scotch caramel & vanilla ice cream	15.
Hot Chocolate Fondant pistachio praline & vanilla ice cream	15.
Affogato coffee, vanilla ice cream & liqueur	18.

Kids (ages 12 & under only)

Cheese Burger & Fries	16.
Battered Fish & Chips	16.
Chicken Bites & Fries	16.

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Cellar Selection

Guigal Chateauneuf-du-pape	180.
Chateauneuf du Pape, France	
Chateau de chamirey mercury rouge	120.
Burgundy, France	
Domaine des perdrix Bourgogne Rouge	140.
Burgundy, France	
Rocche Costamagna Barolo DOCG	190.
Piedmont, Italy	

Sparkling

125ml / bottle

Dunes & Green Prosecco	South Australia	14. / 65.
Jansz Cuvée	Pipers River, TAS	15. / 79.
Veuve Clicquot	Reims, France	159.
Pol Roger Brut Reserve NV	Épernay, France	209.
Moët & Chandon	Épernay, France	132.
Dom Perignon	Épernay, France	590.

White

150ml / 250ml / bottle

Brokenwood Pinot Gris	Beechworth, VIC	15. / 24. / 70.
Mt Difficulty 'Bannockburn' Pinot Gris	Central Otago, NZ	75.
Bleasdale 'Adelaide Hills' Sauvignon Blanc	Adelaide Hills, SA	13. / 21. / 60.
Twin Island NZ Sauvignon Blanc	Marlborough, NZ	15. / 24. / 70.
Forest Hill 'Highbury Fields' Chardonnay	Great Southern, WA	15. / 24. / 70.
Vasse Felix Premier Chardonnay	Margaret River WA	17. / 28. / 80.
Moppity Estate Chardonnay	Tumbarumba, NSW	78.
Jim Barry 'Watervale' Riesling	Clare Valley, SA	15. / 24. / 70.
Pewsey Vale Vineyard 'Prima' Riesling	Eden Valley, SA	15. / 24. / 70.
Oxford Landing Moscato	Riverland, SA	14. / 23. / 65.

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Rosé

150ml / 250ml / bottle

La Vieille Ferme Rosé	Rhone Valley, FR	13. / 21. / 60.
Coteaux D'Aix en Provence Rosé	Provence, FR	14. / 23. / 65.

Red

Earthworks Shiraz	Barossa Valley, SA	13. / 21. / 60.
Yalumba 'The Paradox' Shiraz	Barossa Valley, SA	99.
Ringbolt Cabernet Sauvignon	Margaret River WA	15. / 24. / 70.
Moppity Estate Cabernet Sauvignon	Hilltops, NSW	78.
Mt Difficulty 'Roaring Meg' Pinot Noir		16. / 26. / 75.
Central Otago, NZ		
Kooyong Estate Pinot Noir	Mornington, VIC	90.
Yalumba 'The Signature' Shiraz Cabernet		139.
Barossa Valley, SA		
John Duval 'Plexis' GSM	Barossa Valley, SA	17. / 28. / 80.
Vasse Felix Premier Syrah	Margaret River WA	80.

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COCKTAILS

Signature

Creme de Fraises White rum, Strawberry purée, Cream, Pineapple	25.
Marine Delight Vodka, Blue Curaçao, Peach syrup, Dash of Orange	25.
Piña Colada Island White rum, Malibu, Blue Curaçao, Coconut syrup, cream, Pineapple	25.
Go Green! Midori, Vodka, Mango purée, Apple juice	25.
Don't Lychee Me Vodka, Parasio Lychee, Lychee puree, Apple juice, Whites	26.
X Toblerone Kahlua, Baileys, Frangelico, Whipped cream	25.

Classics

Limoncello Spritz limoncello, Prosecco, Soda	20.
Margarita Blanco tequila, Cointreau, Lime	25.
Mojito White Rum, Mint, Lime, Simple Syrup, Soda, Lemonade	25.
Espresso Martini Vodka, Kahlua, Espresso	25.
Negroni Gin, Campari, Rosso	25.
Old Fashioned Maker's Mark, Angustra Bitters, Simple Syrup	25.
Bloody Mary Vodka, Tomato, Tabasco, Worcestershire, Lime	25.

Jugs

Pimm's Pimm's, Lemonade, Fresh Fruits, Mint	48.
Aperol Spritz Aperol, Prosecco, Soda	48.

Mocktails

Hawaiian Bliss Coconut Syrup, Pineapple Juice, Orange Juice, Lime Juice, Passion Fruit Pulp, Soda	16.
Scary Berry Mixed Berry Purée, Apple Juice, Lime Juice, Lemonade	16.
Virgin Piña Colada Pineapple Juice, Coconut Syrup, Cream	16.

Beer

By the glass

Hahn Super Dry	11.5
Hahn Super Dry 3.5	11.5
Guinness	14.
Apple Pink Lady Cider	12.
Stone & Wood Pacific Ale	13.5
Byron Bay Premium Lager	11.5
Kosciuszko Pale Ale	13.5
Coopers Pale Ale	11.5
Kirin	13.5
Byron Bay Lemon Squash	13.5

By the bottle

Corona Extra Dry	14.
Heineken	13.5
Heineken Zero	12.
Great Northern	11.5
VB	11.5
Heaps Normal	12.
Hahn Super Dry Gluten Free	12.

Coffee & Tea

Espresso	5.	English Breakfast Tea	5.5
Macchiato	5.5	Earl Grey Tea	5.5
Piccolo	5.5	Green Tea	5.5
Long Black	6.	Peppermint Tea	5.5
Flat White	6.5	Chamomile Tea	5.5
Cappuccino	6.5	Iced Long Black	7.5
Latte	6.5	Iced Choco	8.
Hot Chocolate	6.5	Iced Latte	8.
Mocha	7.	Iced Mocha	8.5

*Extra shot, Decaf, Soy / Almond / Oat Milk, Vanilla / Caramel / Hazelnut Syrup 1.

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To Share

Sydney Rock Oyster Nambucca, NSW natural with lemon & mignonette (gf,df)	6 for 39. 12 for 69.
Antipasto (can be made gf) artisan salami, prosciutto, manchego cheese, hummus & marinated olives	36.
Cheese Plate, Three Kinds Of Cheese, Quince Paste	32.
Herb & Garlic Bread (v)	15.
French Bread (v) balsamic vinegar, olive oil, and salted French butter	15.
Fried Wings tossed in home-made hot & spicy sauce	25.
Southern Fried Chicken sweet chilli sauce	24.
Mushroom & Mozzarella Arancini (6) (v)	26.
Fried SA Calamari Szechuan and black pepper salt, tartare sauce	27.
Stuffed Zucchini Flower (4) (v) spinach, ricotta with sauce vierge	29.

Salad

Roasted Pumpkin Salad (can be made v, vg) quinoa & beetroot, hummus, halloumi cheese with vinocotto & beetroot dressing	29.
Organic Soba Noodle Salad (can be made v, vg) cured salmon, capsicum, cucumber with soy & ginger dressing	30.
Caesar Salad (can be made gf) cos lettuce, crouton, hard boiled egg, bacon, shaved parmesan -can add poached chicken \$6.	26.
Mixed Leaf Salad (v, gf, df, vg) citrus vinaigrette	15.

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Seafood

Chargrilled Whole Calamari sourdough bread, baby wild rocket, stew tomato sauce style	30.
Pan Fried NZ Salmon(gf) crushed potatoes & greens with lemon and dill butter	48.
Grilled Large King Prawns (can be made gf) served with sourdough bread, chilli & lime butter	56.
Whole Lobster Mornay W.A Rocklobster served with fries and salad	Market Price

Chargrilled Meat

Cheese Stuffed Chicken Breast golden roasted chicken breast stuffed with melted cheese, served with roasted vegetables, potato purée, and creamy mushroom sauce	36.
Striploin 250g (can be made df, gf) served with fries, salad, and herbs & garlic butter -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	39.
Surf And Turf (can be made gf) Striploin 250g, 2 grilled King prawns, potato purée, and salad -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	59.
Little Joe MB4 Scotch Filet 300g (can be made df/gf) served with potato purée, salad -can add pepper sauce \$3. / mushroom sauce \$3. / gravy sauce \$3.	62.
1.5kg Tomahawk Ribeye On The Bone served with potato purée, salad, and red wine jus (can be made df/gf)	189.

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Pasta

Penne Pasta chicken, bacon & mushroom with creamy sauce	35.
Seafood Linguine prawns, crab meat, calamari, zucchini, chilli lime and tomato vierge	46.
Lobster Linguine W.A rock lobster with linguine & creamy bisque	59.
Vegetarian Linguine (v) pesto, mushrooms, and seasonal vegetables	36.

Classic

The Beef Burger (can be gf without bun) Tajima wagyu patty, American cheese, tomato, burger sauce, iceberg, pickles & fries	25.
Fried Chicken Bacon & Cheese Burger Supreme buttermilk fried chicken, grilled smoked bacon, American cheese, iceberg, aioli, pickles & fries	28.
Pumpkin & Halloumi Cheese Burger (v, can be vg) pesto, spinach, tomato & fries	26.
Fish & Chips crispy battered flathead fish, fries, and tartare & lemon	29.
Chicken Schnitzel Fried With Parmesan Crumb served with potato purée, salad, and gravy & herb butter	29.
Chicken Parmigiana melted cheese and tomato, served with potato purée, salad, and gravy & herb butter	34.
Home-made Beef Pie filled with slow-cooked beef, onions, bacon, and cheese, served with potato purée, and gravy	32.

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Pepper	3.	Mushroom Sauce.	3.
Gravy	3.	Sour Cream	2.

Dessert

Canelé (2) rum & vanilla, served with vanilla ice cream (by David Canelé Gourmand)	15.
Sticky Date Pudding butter scotch caramel & vanilla ice cream	15.
Hot Chocolate Fondant pistachio praline & vanilla ice cream	15.
Affogato Coffee, vanilla ice cream & Liqueur	18.

Kids (ages 12 & under only)

Cheese Burger & Fries	16.
Battered Fish & Chips, Lemon & Tartare	16.
Chicken Bites & Fries	16.

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Cellar Selection

Guigal Chateauneuf-du-pape Chateauneuf du Pape, France	180.
Chateau de chamirey mercury rouge Burgundy, France	120.
Domaine des perdrix Bourgogne Rouge Burgundy, France	140.
Rocche Costamagna Barolo DOCG Piedmont, Italy	190.

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Sparkling

125ml / bottle

Dunes & Green Prosecco	South Australia	14. / 65.
Jansz Cuvée	Pipers River, TAS	15. / 79.
Veuve Clicquot	Reims, France	159.
Pol Roger Brut Reserve NV	Épernay, France	209.
Moët & Chandon	Épernay, France	132.
Dom Perignon	Épernay, France	590.

White

150ml / 250ml / bottle

Brokenwood Pinot Gris	Beechworth, VIC	15. / 24. / 70.
Mt Difficulty 'Bannockburn' Pinot Gris	Central Otago, NZ	75.
Bleasdale 'Adelaide Hills' Sauvignon Blanc	Adelaide Hills, SA	13. / 21. / 60.
Twin Island NZ Sauvignon Blanc	Marlborough, NZ	15. / 24. / 70.
Forest Hill 'Highbury Fields' Chardonnay	Great Southern, WA	15. / 24. / 70.
Vasse Felix Premier Chardonnay	Margaret River WA	17. / 28. / 80.
Moppity Estate Chardonnay	Tumbarumba, NSW	78.
Jim Barry 'Watervale' Riesling	Clare Valley, SA	15. / 24. / 70.
Pewsey Vale Vineyard 'Prima' Riesling	Eden Valley, SA	15. / 24. / 70.
Oxford Landing Moscato	Riverland, SA	14. / 23. / 65.

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Rosé

150ml / 250ml / bottle

La Vieille Ferme Rosé	Rhone Valley, FR	13. / 21. / 60.
Coteaux D'Aix en Provence Rosé	Provence, FR	14. / 23. / 65.

Red

Earthworks Shiraz	Barossa Valley, SA	13. / 21. / 60.
Yalumba 'The Paradox' Shiraz	Barossa Valley, SA	99.
Ringbolt Cabernet Sauvignon	Margaret River WA	15. / 24. / 70.
Moppity Estate Cabernet Sauvignon	Hilltops, NSW	78.
Mt Difficulty 'Roaring Meg' Pinot Noir	Central Otago, NZ	16. / 26. / 75.
Kooyong Estate Pinot Noir	Mornington, VIC	90.
Yalumba 'The Signature' Shiraz Cabernet	Barossa Valley, SA	139.
John Duval 'Plexis' GSM	Barossa Valley, SA	17. / 28. / 80.
Vasse Felix Premier Syrah	Margaret River WA	80.

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COCKTAILS

Signature

Creme de Fraises 25.
White rum, Strawberry purée,
Fresh cream, Pineapple

Marine Delight 25.
Vodka, Blue Curaçao,
Peach syrup, Dash of Orange

Piña Colada Island 25.
White rum, Malibu, Blue Curaçao,
Coconut syrup, cream, Pineapple

Go Green! 25.
Midori, Vodka,
Mango purée, Apple

Don't Lychee Me 26.
Vodka, Parasio Lychee,
Lychee puree, Apple, Whites

X Toblerone 25.
Kahlua, Baileys, Frangelico, Whipped cream

Mocktails

Hawaiian Bliss 16.
Coconut Syrup, Pineapple Juice, Orange Juice,
Lime Juice, Passion Fruit Pulp, Soda

Scary Berry 16.
Mixed Berry Purée, Apple Juice,
Lime Juice, Lemonade

Virgin Piña Colada 16.
Pineapple Juice, Coconut Syrup,
Fresh Cream

Classics

Limoncello Spritz 20.
limoncello, Prosecco, Soda

Margarita 25.
Tequila Blanco, Cointreau, Lime

Mojito 25.
White Rum, Mint, Lime, Simple Syrup,
Soda, Lemonade

Espresso Martini 25.
Vodka, Kahlua, Espresso

Negroni 25.
Gin, Campari, Rosso

Old Fashioned 25.
Makers Mark, Angustra Bitters,
Simple Syrup

Bloody Mary 25.
Vodka, Tomato, Tabasco,
Worcestershire, Lime

Jugs

Pimm's 48.
Pimm's, Lemonade, Fresh Fruits, Mint

Aperol Spritz 48.
Aperol, Prosecco, Soda

BEER

By the glass

Hahn Super Dry	11.5
Hahn Super Dry 3.5	11.5
Guinness	14.
Apple Pink Lady Cider	12.
Stone & Wood Pacific Ale	13.5
Byron Bay Premium Lager	11.5
Kosciuszko Pale Ale	13.5
Coopers Pale Ale	11.5
Kirin	13.5
Byron Bay Lemon Squash	13.5

By the bottle

Corona Extra Dry	14.
Heineken	13.5
Heineken Zero	12.
Great Northern	11.5
VB	11.5
Heaps Normal	12.
Hahn Super Dry Gluten Free	12.

Coffee & Tea

Espresso	5.
Macchiato	5.5
Piccolo	5.5
Long Black	6.
Flat White	6.5
Cappuccino	6.5
Latte	6.5
Hot Chocolate	6.5
Mocha	7.
English Breakfast Tea	5.5
Earl Grey Tea	5.5
Green Tea	5.5
Peppermint Tea	5.5
Chamomile Tea	5.5
Iced Long Black	7.5
Iced Choco	8.
Iced Latte	8.
Iced Mocha	8.5
*Extra shot, Decaf coffee Soy, Almond, Oat Milk Vanilla, Caramel, Hazelnut Syrup	1.

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To Share

Sydney Rock Oyster Nambucca, NSW(gf,df) natural with lemon & mignonette	6 For 39. 12 For 69.
Antipasto (can be made gf) atrisan salami, prosciutto, cheese, hummus & olives	36.
Cheese Plate three kinds of cheese, quince paste	32.
Herb & Garlic Bread (v)	15.
Fries (df, gf, v)	14.
Sweet Potato Wedges sweet chilli & sour cream	16.
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Fried SA Calamari Szechuan and, black pepper salt, tartare sauce	27.
Mushroom & Mozzarella Arancini (6) (v)	26.
Fried Wings tossed in home-made hot & spicy sauce	25.
Southern Fried Chicken sweet chilli sauce	24.
Stuffed Zucchini Flower (4) (v) spinach, ricotta with sauce vierge	29.

Salad

Roasted Pumpkin Salad (can be made v, vg) quinoa & beetroot, hummus, halloumi cheese with vinocotto & beetroot dressing	29.
Organic Soba Noodle Salad (can be made v, vg) cured salmon, capsicum, cucumber with soy & ginger dressing	30.
Caesar Salad (can be made gf) cos lettuce, crouton, hard boiled egg, bacon, shaved parmesan with caesar dressing -can add poached chicken \$6.	26.
Mixed Leaf Salad (v, gf, df, vg) citrus vinaigrette	15.

Seafood

Pan Fried NZ Salmon (gf) crushed potatoes & greens with lemon and dill butter	48.
Grilled Large King Prawns (can be made gf) served with sourdough bread, chilli & lime butter	56.

Chargrilled Meat

Striploin 250g (can be made df, gf) served with fries, salad, and herbs & garlic butter -can add pepper sauce \$3./mushroom sauce \$3./gravy sauce \$3.	39.
Little Joe MB4 Scotch Filet 300g (can be made df/gf) served with potato purée, salad -can add pepper sauce \$3./mushroom sauce \$3./gravy sauce \$3.	62.

Pasta

Seafood Linguine prawns, crab meat, calamari, zucchini, chilli lime, and tomato vierge	46.
Penne Pasta chicken, bacon & mushrooms with creamy sauce	35.
Vegetarian Linguine (v) pesto, mushrooms, and seasonal vegetables	36.

Pub Classic

The Beef Burger (can be gf without bun) Tajima wagyu patty, American cheese, tomato, burger sauce, iceberg, pickles & fries	25.
Fried Chicken Bacon & Cheese Burger buttermilk fried chicken, grilled smoked bacon, American cheese, iceberg, aioli, pickles & fries	28.
Pumpkin & Halloumi Cheese Burger pesto, spinach, tomato & fries (v, can be made vg)	26.
Fish & Chips crispy battered flathead fish, fries, and tartare & lemon	29.
Chicken Schnitzel fried with Parmesan crumb served with potato purée, salad, and gravy & herb butter	29.
Chicken Parmigiana cheese and tomato, potato purée, salad, gravy & herb butter	34.
Home-made Beef Pie filled with slow-cooked beef, onions, bacon, and cheese, served with potato purée, and gravy	32.

Dessert

Sticky Date Pudding butter scotch caramel & vanilla ice cream	15.
Hot Chocolate Fondant pistachio praline & vanilla ice cream	15.
*Coffee (Long Black/Latte/Flat White/Cappucino) Tea (English breakfast/Earl grey/Green)	6. 5.5

Kids

Ages 12 & under only

Cheese Burger & Fries	16.
Battered Fish & Chips, Lemon & Tartare	16.
Chicken Bites & Fries	16.



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Drinks

Sparkling

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Moët & Chandon	Épernay, France	132.
Dom Perignon	Épernay, France	590.

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Forest Hill 'Highbury Fields' Chardonnay	Great Southern, WA	15. / 24. / 70.
Vasse Felix Premier Chardonnay	Margaret River WA	17. / 28. / 80.
Moppity Estate Chardonnay	Tumbarumba, NSW	78.
Jim Barry 'Watervale' Riesling	Clare Valley, SA	15. / 24. / 70.
Pewsey Vale Vineyard Riesling	Eden Valley, SA	15. / 24. / 70.
Oxford Landing Moscato	Riverland, SA	14. / 23. / 65.

Rosé

La Vieille Ferme Rosé	Rhone Valley, FR	13. / 21. / 60.
Coteaux D'Aix en Provence Rosé	Provence, FR	14. / 23. / 65.

Red

Earthworks Shiraz	Barossa Valley, SA	13. / 21. / 60.
Yalumba 'The Paradox' Shiraz	Barossa Valley, SA	99.
Ringbolt Cabernet Sauvignon	Margaret River WA	15. / 24. / 70.
Moppity Estate Cabernet Sauvignon	Hilltops, NSW	78.
Mt Difficulty Pinot Noir	Central Otago, NZ	16. / 26. / 75.
Kooyong Estate Pinot Noir	Mornington, VIC	90.
Yalumba 'The Signature' Shiraz Cabernet	Barossa Valley, SA	139.
John Duval 'Plexis' GSM	Barossa Valley, SA	17. / 28. / 80.
Vasse Felix Premier Syrah	Margaret River WA	80.

MoCo Cocktail

Rhubarb Grapefruit Paloma	Made with Orendain Tequila	20.
Bloody Shiraz Gin Spritz	Made with Four Pillars Gin	20.
Yuzu & Peach Gin Spritz	Made with Four Pillars Gin	20.
Espresso Martini	Made with Love & Broken Bean Coffee Liqueur	22.

