

open 7 days

6:00 to 'late' Mondays - Saturdays 6:30 to 'late' Sundays

gift cards available on our website

27-31 Degraves Street Melbourne

bookings 9650 6156 or www.thequarter.com.au follow us: @thequarterondegraves

Fully licensed. No modifications or split bills on busy periods. We accomodate allergies/intolerances. We take extreme cautions to minimize the risk of cross contamination, however, we cannot guarantee that any of our products are completely free of allergens. Please let us know before ordering. Surcharge Saturdays 10%. Surcharge Sundays & Public Holidays 15%. We do not take bookings Sat. 6:00-12:00 & Sun. 7:00-13:00

COFFEE at THE QUARTER

By Monte. A brief and graphic description of the coffee we serve.

HOT COFFEE



COLD COFFEE



SPIRITED COFFEE



KEY



COFFEE BEANS

Monte Espresso Beans locally roasted \$58 / 1kg Bag

DRINKS

Non alcoholic - Hot and Cold

TFΔ	and	HERB	ΔΙ ΙΔ:	NFU	SIOI	21
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Pot 5.5

English Breakfast Tea (with your choice of milk on the side), Earl Grey Tea, Chai Tea, Green Tea, Peppermint, Chamomile, Lemongrass & Ginger.

AL	TE	R	N	AΤ	IV	Έ

Hot Chocolate	L6
Biscoffee: House Biscoff & Coffee Mix (contains dairy), Milk, whipped Cream	L8
Spiced Chai Latte, Turmeric Latte, Matcha Latte.	R5-L6
Chai Leaf Brew -please allow brewing time	Pot 7.5
+ Soy / Almond / Oat / Coconut / Lactose Free.	— +·
+ Extra Shot / Decaf.	— +·
+ Syrup: Vanilla / Hazelnut / Caramel / toasted Marshmallow ————	— +·

JUICE BY MARKET JUICE

S7-L8

Cold pressed Orange, Apple, Pineapple, Pear, Mango, Lemon $_{+0.5}$, Lime $_{+0.5}$, Ginger $_{+1}$.

Mix up to 3. Please ask our friendly staff if there is any daily special Juice option.

MARKET JUICE delivers pure freshness. **Cold pressed** and **bottled** with the finest, locally sourced ingredients. No additives. No preservatives. No colouring.

GINGER SHOT 4

Lightly Spicy and House Made using cold pressed juice by Market Juice.

Ginger, Orange, Lemon, Turmeric, Cayenne Pepper, Cinnamon, Cardamom,

SOFT DRINKS by COCA-COLA

5.5

Coca-Cola Classic, Coca-Cola Zero Sugar, Sprite.

OTHER SOFT DRINKS

Cloves and a pinch of Salt.

Kirk's Soda Water, Tonic Water, Dry Ginger Ale	5
Lemon Lime & Bitters, Soda Lime & Bitters	7.5
Raspberry Lemonade, Raspberry Coke	7.5
Bubblegum Lemonade, Lavender Lemonade	7.5

ITALIAN SODAS BY SAN PELLEGRINO

6

Chinotto (Bittersweet Chinotto Orange), Limonata (Lemon), Aranciata Rossa (Blood Orange).

SPARKLING MINERAL WATER BY SAN PELLEGRINO

250 ml San Pellegrino (Small)	6
750 ml San Pellegrino (Large)	11

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BREAKFAST

Available Mondays - Saturdays until 11:30 & Sundays* until 12:30

The Classics, reinterpreted ———————————————————————————————————	
GET SMASHED - gfo © Bloody Mary Smashed Avocado served with two poached Eggs and smoked Salmon on organic Sourdough. Topped with Feta and Dukka spice.	29
QUARTER EGGS BENNY - gfo Two poached Eggs with slow roasted pulled Pork, crunchy crackling and Apple Cider Hollandaise. Served on English style muffins and topped with green Apple matchsticks.	26
CRAB BENEDICT - gfo Two poached Eggs served on top of English Muffins, Crab meat and Avocado. Topped with Hollandaise, Caviar and Paprika. Warm & Cold.	28
WAFFLE CROQUE MADAME Grilled Bacon and Haloumi layered between Waffles. Topped with two fried Eggs, Bechamel gratin and salsa verde.	26.5
Vegetarian and Vegan	
HALOUMI EGGS - v, gfo © T French 75 Grilled Haloumi cheese with fresh cherry medley Tomato and two poached Eggs on Pesto Sourdough. Topped with Dukka spice. Served with Haloumi croutons and a Lemon cheek.	26.5
The Quarter's very own	
SWEET POTATO AND PUMPKIN FRITTERS - v Served with Avocado Smash, Rocket and two poached Eggs.	26.5
QUARTER GREENS - gf, v, dfo, vgo Buttered baby Spinach, green Beans, Broccoli, Avocado and Quinoa dressed with a lemon vinaigrette Add 1 egg (+\$3) or 2 eggs (+\$5).	23.5
VEGAN BENNY - vg, gfo © I Mimosa Toasted English Muffin with sautéed Spinach, roasted Cherry Tomatoes and grilled Tofu. Cashew and Turmeric vegan 'Hollandaise'.	25.5
HOT POT EGGS - gfo Two poached Eggs in a slow cooked Beef Ragu. Served with a side of crusty Sourdough and topped with crumbled Feta.	27.5

THE **BIG** BREAKFAST

29.5

Two Eggs cooked your way - Poached, Scrambled or Fried - served with Bacon, grilled Haloumi, Avocado Salsa, grilled Tomato, Chorizo, Hash Brown and Wholemeal Bread.

- Served with your choice of **Tomato Relish** or **Hollandaise**.

^{*} Public Holidays follow Sunday's schedules for Breakfast and Lunch

BREAKFAST

Available Mon.-Sat. until 11:45 | Sun. & P. Holidays until 12:45 approx

On the Sweet Side	
GRANOLA - v	18.5
Crunchy toasted Granola served with Berries, Greek Yoghurt & Honey.	
QUINOA PORRIDGE - gf, df, vgo	18.5
Organic Quinoa and Millet Porridge cooked in Coconut Milk with Coconut Sugar. Served with fresh Berries, Honey and Silvered Almond.	
AÇAÍ BOWL - v, df © T Mango Bellini	21
Frozen Açai smoothie, Muesli, fresh mixed Berries, Banana, Chia seeds and silvered Almonds.	
OVERNIGHT OATS - v	23.5
Overnight soaked Oats in Apple juice, Coconut flakes, Chia seeds and Cinnamon. Served with Greek Yoghurt, seasonal Berries and Maple syrup.	
MOCHA HOTCAKES - v	27
Double stack of hotcakes served with Nutella, Vanilla Ice Cream, Banana and Oreo. Topped with Canadian Maple. S/w Coffee Shot.	
SCONES - v	16.5
House-made sided with Dollop Cream and Strawberry Jam	

Make Your Own Breakfast

BACON & EGGS - gfo, df

15.5

How would you like them? Poached, scrambled or fried? Served with Bacon on your choice of *Philippa's Organic* Bread (see list below).

TOAST BY PHILIPPA'S ORGANIC - gfo, vgo

8.5

Sourdough, Wholemeal, Fruit toast, English Muffins or Gluten Free (+1.5) S/W Butter and your choice of: Strawberry Jam, *Vegemite*, Peanut Butter, Nutella or house made Berry Coulis (+2.5).

EXTRAS

Extra Egg / Extra Toast ————————————————————————————————————	— One 3 - Two 5
Hash Brown	One 3.5 - Two 5.5
Spinach / Grilled Tomato / Mushrooms / Hollandaise / Feta	4.5 ea
Bacon / Avocado (Sliced or Smashed) / Grilled Haloumi —	5.5 ea
Smoked Salmon / Chorizo	7 ea
Fresh Chili / Tomato Relish / Turmeric or Beetroot Hummus	2.5 _{ea}
Swap your toast with a Croissant or a Bagel	3.5 ea



BREAKFAST COCKTAILS

Mimosa (12.5) - Mango Bellini (12.5) - French 75 (16.5) - Bloody Mary (21)

SANDWICHES

Available Mon - Sat 11:00 to 16:30 & Sun* 11:30 to 16:30

PULLED PORK ON WHOLEMEAL

19.5

Slow roasted Pork shoulder, green Apple slaw and smokey Bourbon BBQ sauce.

On Wholemeal Bread and served with Fries.

REUBEN ON WHOLEMEAL

19.5

Rations of Beef Pastrami topped with Sauerkraut, Swiss Cheese and Russian dressing.

On Wholemeal Bread and served with Fries.

MINUTE STEAK - 200g Steak

27.5

On toasted Turkish Bread with Tomato Relish, American Cheese, smashed Avocado, fresh Tomato, Rocket, Aioli and Chips.

CHICKEN AND AVOCADO

22.5

Served on toasted Turkish Bread bread with Cheese, Spinach, fresh Tomato and Aioli. Sided with Fries.

VEGETARIAN - v

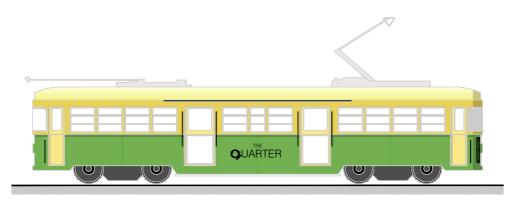
19.5

Served on toasted Turkish Bread with Portobello Mushrooms, Rocket, Spinach, Haloumi, roasted Pumpkin and Tomato Relish. Sided with Fries.

Please see Cake and Pastry display and Specials for additional items. Our staff will let you know of further options.

Items in the take away menu are available to dine in but for a slight price increase.

Pastries are always served warm. Please allow time.



You can find this miniature of the W-Class Tram somewhere in The Quarter. Clue: look up

v. Vegetarian

LUNCH and DINNER

7

Available Mondays - Saturdays from 12:00 & Sundays* from 13:00

SMALLER PLATES

14.5 **SOUP OF THE DAY** Please refer to our daily specials menu. 21.5 **BAO BUNS 3 WAYS - vo** 3 Buns with the following fillings - Korean style crumbed Chicken with Korean BBQ sauce & Slaw. - 6-hour Hickroy smoked **Lamb** on the bone with micro salad. - Vegetarian style **Tofu** bao with Avocado salsa. Served with house-made Beetroot Hummus. Bun contains Dairy. Going to Share it? Avoid fights just by Adding an Extra Bun for only \$6 29.5 —— Sangiovese Signor Vino SKILLET PRAWNS - gfo Saganaki style Prawns in a skillet pan served in a rich Tomato and Oregano sauce with Garlic and Greek Feta. Served with Sourdough -Gluten Free Bread is available. **MEATBALLS** ©-- P Cab. Sav. A Grower's Touch 19.5 Serve of four. Ground Pork and Veal seasoned with aromatic Herbs, sautéed in a rich red Sugo and topped with aged Cheese. 26 ZUCCHINI FLOWERS - V © Y Sauvignon Blanc Sheep Shape Seasonal. Serve of 3. Filled with fresh Ricotta and Mint. Lightly battered and fried. Served on a salad of Rocket and Cucumber ribbons with a light dressing. ANTIPASTO PLATE FOR TWO © Rosé Hugo Family Estate 48 Share plate with Prosciutto, Brie and Blue Vein Cheeses, black Olives, roasted Capsicum, Raisins, Apple matchsticks, Quince paste and Crackers. 39 CHEESE PLATTER FOR TWO - v © Fiano Hugo Family Estate Selection of 3 Australian Cheeses served with Lavosh, Quince paste, Muscatels and fresh Apple. For further details, please ask our friendly staff. 10.5 GARLIC & HERB FLAT BREAD - add Cheese +\$2 - v - We suggest this pairing

gf. Gluten Free | gfo. Gluten Free Option | v. Vegetarian | vg. Vegan | vgo. Vegan Option

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PASTA and RISOTTO

LINGUINE WITH MEATBALLS ©—— ? Cab. Sav Growers Touch Pork and Veal meatballs with sliced Chorizo and black Olives tossed in a red Sugo. Finished with aged Pecorino.	29.5
LINGUINE WITH SEAFOOD - dfo Sav. Blanc Sheep Shape Prinot Noir Storm Ridge With Prawns, Calamari, Mussels and Scallops. Tossed with white Wine, Parsley and Garlic in a red sauce.	39
PENNE WITH ZUCCHINI AND PEAS - v, dfo, vgo	27.5
Tossed in a rose sauce with Zucchini ribbons, red Onion, Garlic and garden Peas. Served with extra virgin Olive oil and aged Parmesan. *dfo & vgo swap rose sauce with <i>Napoli</i> sauce upon request Risotto	
PENNE PRAWNS – dfo © Prosecco Terra Felix	33.5
Tiger Prawns tossed in Garlic, Spinach, white Wine. Drizzled with Extra Virgin Olive Oil and seasoned with cracked Pepper. (Risotto)	
RIGATONI ALL'AMATRICIANA - dfo	29
With Crushed Tomato, Pancetta (pork), Onion, extra virgin Olive oil, Garlic and fresh Chilli. Finished with Parmigiano Reggiano.	
THREE CHEESE GNOCCHI - V Chardonnay Miles from Nowhere 1 Shiraz The Accomplice House made Potato Gnocchi tossed with Gorgonzola, Blue Vein and Pecorino and fresh Spinach. On a creamy sauce.	32
GNOCCHI BEEF RAGU ©——— § Sangiovese Signor Vino	34
Slow cooked braised Beef ragu, Garlic and fresh Chilli, topped with Reggiano Parmigiana and fresh Parsley. (V Risotto)	
gfo - Gluten Free Pasta available +3	
gfo - Substitute Pasta with Risotto	
✓ Risotto This item is Risotto suitable	ine pairing

9

Available Mondays - Saturdays from 12:00 & Sundays* from 13:00

MAIN COURSES

37 PORK BELLY - gf Twice cooked Pork belly sided with Dutch Carrots cooked on an Apple Cider Mustard sauce. Served on a bed of Beetroot hummus. 38 SMOKED LAMB RIBS ©— — 🖁 Grenache Watkins Langhorne Creek House smoked slow cooked Lamb ribs served with Zucchini chips and a Bourbon BBQ sauce. BEEF BURGER ©— Pale Ale Cavalier 28.5 House made grass-fed Wagyu Beef patty, double jack Cheese, Pickles, Tomato relish and a Herbed Mayo. Sided with Fries. On a toasted bun. Extras: Bacon (+\$2), Patty (+\$3.5), Cheese (+\$1). 26.5 **VEGGIE** BURGER - v, vgo Plant-based pattie, Vegan Cheese, Avocado, Chimichurri sauce, Apple slaw and Zucchini. On a toasted bun*. Extras: Bacon (+\$2), Vegan Patty (+\$3.5), Vegan Cheese (+\$2). *Bun Contains Dairy. For Vegan Option we will use Sourdough. CHICKEN BURGER Lager Cavalier 28.5 Crispy fried Korean style Chicken thigh with Rocket, house Kimchi and Sriracha Mayo on a toasted bun. Sided with chips. PAELLA - SERVES TWO -56 Spanish Bomba Rice with Prawns, Scallops, Mussels, Calamari, mild Chorizo (pork sausage), Chicken, Capsicum, Peas and Saffron in a Vegetable stock. Don't forget to check our Daily Specials for more mains!

gf. Gluten Free | gfo. Gluten Free Option | v. Vegetarian

We suggest this pairing

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PIZZA

MARGHERITA - v © Sangiovese Signor Vino	20
Mozzarella cheese and Oregano on home-made Napoli Sauce.	
VEGETARIAN - V ⊕ § Sauvignon Blanc Sheep Shape Mushroom, Feta, red Peppers, Spanish Onions, Mozzarella cheese, Oregano, fresh Parsley, green Peas and crispy Kale. On Pesto.	26.5
PRAWN AND PROSCIUTTO ©—— Prinot Gris Storm Ridge San Marino Prosciutto, fresh Prawns and Fior di Late cheese. On home-made Napoli sauce and Parsley.	28
CHICKEN AND CHORIZO ©——— © Pale Ale Cavalier Grilled Chicken, mild Chorizo, seasoned scalloped Potatoes, Mozzarella cheese and a hint of Chilli. On home made Napoli sauce.	28
SAUSAGE AND THREE CHEESE ©—— § Shiraz Hugo Family Estate Artisan Pork Sausage, Haloumi, Feta and Blue Vein Cheeses on a home made Napoli base.	29
LAMB © Grenache Watkins Langhorne Creek Grilled Lamb, Onion, red Pepper, Mushroom, Mozzarella cheese and Olives. Topped with Pesto and Tzatziki sauce and served on a home style pizza base.	30.5
CEO Cluton Fron Dizza Possa quailable 12	

GFO Gluten Free Pizza Base available +3

we suggest this pairing

gf. Gluten Free | v. Vegetarian | vg. Vegan | vgo. Vegan Option

Available Mondays - Saturdays from 12:00 & Sundays* from 13:00

SALADS

SUPER GRAIN - V, gf ⊕ Piano Hugo Family Estate Quinoa, Currants, roasted Pear, toasted Almonds, baby Spinach, Pumpkin seeds, Cashews, crispy Kale and a Lemon dressing.	28
Add Chicken +\$5.5	
LAMB - gf © Grenache Watkins Langhorne Creek Grilled Lamb back-strap with charred Pumpkin, goats Cheese, Watermelon Radish, brown Rice, baby Spinach, toasted Sesame seeds and crispy Kale. Served on a bed of Turmeric hummus.	38
CALAMARI ©————————————————————————————————————	29
CAPRESE - v, gf Heirloom Tomatoes with fresh Fior di Latte and Capers. Drizzled with extra virgin Olive oil. Add Prosciutto +\$6	27.5

SIDES

GARLIC & HERB FLAT BREAD - add Cheese +\$2 - v	10.5
FRIES WITH AIOLI - v, vgo (s/w tomato sauce)	10.5
STEAMED BROCCOLI AND GREEN BEANS - vg, gf	11.5
GREEK SALAD - v, gf With Tomato, Onion, Olives, Cucumber and Feta.	12.5
ROCKET SALAD - v, gf With Pear, Parmesan and Onion.	13.5
We sug	ggest this pairing

gfo. Gluten Free Option | v. Vegetarian

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DESSERTS...

... and afternoon tea. Items are subject to availability - see display

CLASSIC ITALIAN TIRAMISÙ - V Layered Espresso soaked Pan di Spagna and Mascarpone cream. S/W Scotch Fingers, Whipped Cream and Mocha sauce. contains Alcohol.	16.5
BISCOFF CHEESECAKE - V Baked Golden Edge Cheese cake topped with your favourite spread. Sides of Biscuit crumbs, Biscoffee sauce and Dollop Cream.	16.5
LEMON TART Biscuit crumb base under Lemon curd. Sides of Biscuit crumbs, Caramel Sauce and Passionfruit.	16.5
FLOURLESS CHOCOLATE MUD CAKE - v, gf * Jamaican style self-saucing Chocolate cake. Made with Almond meal. Served warm. Sides of Vanilla Ice Cream and Chocolate sauce.	17.5
STICKY DATE PUDDING - v Classic Date Pudding with a Frangelico Butterscotch Sauce. Served warm. Sides of Vanilla Ice Cream and pitted Dates. Contains alcohol.	17.5
Add a second Side to your Dessert (Cream or Ice Cream)	
PORTUGUESE TART - v Custard Filled. Served warm.	6.5
HOUSE MADE MUFFIN OF THE DAY - v Please ask our friendly staff. Dusted with icing Sugar. Served warm.	6.5
HOUSE MADE BANANA BREAD - v Grilled with Butter and dusted with icing Sugar. Served warm.	9
CHEESE PLATTER FOR TWO - V Selection of 3 Australian Cheeses served with Lavosh, Quince Muscatels and fresh Apple. Our friendly staff will let you know th selection upon request.	
gf. Gluten Free	-

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^{*} This cake is made Flourless and <u>not</u> in our premises. We cannot guarantee it is free of traces of any allergen.

SPIRITS and LIQUEURS

A nice way to conclude a satisfying dinner

BELVEDERE 17

Vodka - Polish Rye Vodka

Zyrardów, Poland – Soft Vanilla, White Pepper and Almond notes. Smooth and Creamy Mouthfeel – Dry Finish – 40% ABV.

GREY GOOSE 19

Vodka – French Wheat Vodka

Cognac Region, France – Clean Citrus, Almond and Subtle Floral Hints. Silky and Crisp – Extra Smooth – 40% ABV.

WOODFORD RESERVE

17

Whiskey – Kentucky Straight Bourbon

Versailles, Kentucky, USA – Rich Caramel, Dark Chocolate, and Toasted Oak. Full Bodied – Spicy and Warming – 40% ABV.

FOUR PILLARS RARE

17

Gin - Contemporary Australian Gin

Yarra Valley, Victoria – Juniper, Orange Zest, Native Lemon Myrtle and Pepperberry. Medium Bodied – Bright and Aromatic – 41.8% ABV.

HENDRICK'S 19

Gin - Scottish Small Batch Gin

Girvan, Scotland – Infused with Cucumber and Rose Petals. Floral, Fresh and Delicate – Light to Medium Bodied – 41.4% ABV.

EL ESPOLÓN BLANCO

15

Tequila - 100% Agave Blanco

Los Altos, Jalisco, Mexico – Roasted Agave, Citrus, and Black Pepper. Crisp and Dry – Medium Bodied – 40% ABV.

KRAKEN SPICED

16

Rum - Caribbean Spiced Rum

Trinidad & Tobago – Dark Molasses, Vanilla, Clove and Cinnamon. Full Bodied – Rich and Warming – 40% ABV.

YOUR EVERYDAY FAVOURITES

14 ea

House Vodka, Gin, Scotch Whiskey, Irish Whiskey, White Rum + Basic Mixer

LIQUEURS & DIGESTIVES

12 ea

+ 6

Dry Vermouth, Sweet Vermouth, Cointreau Orange Liqueur, Bailey's Irish Cream, Kahlúa Coffee Liqueur, Frangelico Hazelnut Liqueur, Campari Bitter Orange Liqueur.

Serves as follows: 30ml + mixer / 45ml on its own or on ice

Extra Shot

Premium Mixer - Limonata, Aranciata Rossa, Chinotto, LLB +1

SPARKLING WINE

Glass | Bottle

SPARKLING BRUT, WILLOWGLEN 1

12 | 48

Riverina, New South Wales - Green Apple, Pear and Citrus aromas. Brioche and Floral notes - Light to Medium Bodied - Aged 6 to 12 months in Bottle after fermentation - Dry - 11% ABV.

PROSECCO, TERRA FELIX

13 | 54

King Valley, Victoria - Pear, Grapefruit and ripe Peach aromas. Acacia notes - Light Bodied - Aged 6 to 12 months in Bottle after fermentation - 10%

WHITE WINE

Glass | Bottle

FIANO, HUGO FAMILY ESTATE

12 | 48

McLaren Vale, South Australia – Southern Italian Varietal – Aromas of Nashi Pear, White Flowers, and Lemon Zest. Notes of Honeydew Melon, Almond, and Light Spice – Subtle Minerality and a Creamy Texture – Medium Bodied – Dry with Fresh Acidity – 12.5% ABV.

GRAMPIANS RIESLING, CLARNETTE

12 | 48

Grampians, Victoria - Green Apple, Citrus, Pear, Apricot aromas. Orange Blossom notes - Light to Medium Bodied - Dry to Off Dry - 12%.

PINOT GRIS, STORM RIDGE

13 | 54

Yarra Valley, Victoria - Pear, Citrus and Peach aromas. Honeysuckle notes - Light to Medium Bodied - Off Dry - 13.5% ABV.

SAUVIGNON BLANC, SHEEP SHAPE (a)

12 | 48

Riverina, New South Wales – Lemon Zest and Green Apple aromas. Hints of Passionfruit, Pineapple and Cut Grass – Subtle Herbal and Citrus Blossom notes – Light Bodied – Off Dry to Very Slightly Sweet – 12% ABV.

CHARDONNAY, MILES FROM NOWHERE

13 | 54

Margaret River, West Australia - Peach, Nectarine and Lemon aromas. Vanilla, Butter and Toasty Oak notes - Medium Bodied - Slightly Sweet - 13.5% ABV.

OTHERS

CORKAGE 3.5 / glass

Red and rosé wine selection

RED WINE

WINE

Glass | Bottle

PINOT NOIR, STORM RIDGE

Yarra Valley, Victoria - Cherry, Anise and ripe Strawberry aromas. Forest Floor and spicy Cedar notes - Light Bodied - 12 months in Oak - 13.5% ABV.

CABERNET SAUVIGNON, GROWERS TOUCH

12 | 48

Hanwood, New South Wales - Blackcurrant, Cherry, and ripe Plum aromas. Bell Pepper, Eucalyptus and Clove notes - Light to Medium Bodied - 12 to 18 months in Oak - 14% ABV.

GRENACHE, WATKINS LANGHORNE CREEK

13 | 54

Langhorne Creek, South Australia - Hibiscus, Wild Raspberry, and Red Licorice aromas. Subtle notes of Sicilian Olives, Fresh Rosemary, and Ground Cumin – Medium Bodied – 14.5% ABV.

SANGIOVESE, SIGNOR VINO

14 | 58

Adelaide Hills, South Australia - Cherry, Raspberry and Plum aromas. Dried Herb, Black Pepper, Cinnamon, Vanilla and Earthy notes - Medium to Full Bodied - 6 to 12 months in Oak - 14% ABV.

SHIRAZ, THE ACCOMPLICE

11 | 45

Riverina, New South Wales - Ripe Raspberry and Cherry aromas. Juicy Redcurrant and Blackberry flavours with hints of Vanilla and Mocha - Soft Oak Tannins and Gentle Spice – Medium to Full Bodied – 12 to 18 months in Oak - 13.5% ABV.

SHIRAZ, HUGO FAMILY ESTATE

15 | 62

Maclaren Vale, South Australia - Blackberry, Plum, and Dark Cherry aromas. Black Pepper, Cloves, Vanilla and Eucalyptus notes - Full Bodied - 12 to 18 months in Oak - 14.5%.

ROSÉ Glass | Bottle

ROSÉ - HUGO FAMILY ESTATE

13 | 54

Barossa Valley, South Australia - Fresh Strawberry, Watermelon, and Cranberry aromas. Subtle notes of Rose Petals, Citrus Peel, and a Hint of Spice – Dry with a Crisp Finish – Light to Medium Bodied – 13.0% ABV.

A variety both on tap or by the bottle

BEER ON TAP

Craft Beer by Cavalier Brewing, Melbourne

Approx. Schooner: 425ml

Pint: 570ml

LAGER Schooner 14.5 - Pint 16.5

Light citrus and Floral notes. Bready aroma - Light to Medium Bodied - Malt Sweetness - Moderate Hop Bitterness - 5.5% ABV.

PALE ALE Schooner 14.5 - Pint 16.5

Hazy. Mango, Pineapple and Citrus aromas. Floral and Herbal notes - Medium Bodied - Fruity Sweetness - Moderate Hop Bitterness - 5.5% ABV.

MORE BEER - PACKAGED

PERONI RED

Vigevano, Italy | European Lager - 4.7% ABV. Bottle. Smooth and well-balanced. Gentle bitterness. Notes of light malt and citrus.

CORONA EXTRA

Fremantle, Western Australia | American Pale Ale - 5.2% ABV. Bottle. Bright and hop-driven with aromas of citrus and stone fruit. Balanced malt sweetness with a crisp, refreshing finish. Served with Lime.

LITTLE CREATURES PALE ALE

12

Fremantle, Western Australia | American Pale Ale - 5.2% ABV. Bottle. Bright and hop-driven with aromas of citrus and stone fruit. Balanced malt sweetness with a crisp, refreshing finish.

O'BRIEN PALE ALE - gf

12

Ballarat, Victoria | **Craft Beer** - Pale Ale - 4.5 % ABV. Bottle. Sweet and fruity. Brewed without Gluten - But Full of Character. Millet and sorghum hops. Citrus and tropical fruit notes - GF

FOOTLOOSE STOMPING GROUND - Alcohol Free

Collingwood, Victoria | Pale Ale - Non Alcoholic. Can.

Tropical hop aroma with mandarin, grapefruit, melon & floral hints. Gentle bitterness, crisp and refreshing, with a clean, balanced finish.

IPA STOMPING GROUND

13

10

Collingwood, Victoria | IPA – 6.0% ABV. Can.

Juicy West Coast-style IPA bursting with pineapple, citrus, grapefruit, and pine. Bold bitterness meets resinous backbone for a bright, robust finish.

COCKTAILS

Alcoholic and Non-Alcoholic

COCKTAILS



Frangelico, Baileys, Kahlua, Coffee, Vanilla Ice Cream and a Queen Bee Surprise.

COSMOPOP 23

Vodka, Triple Sec, cold pressed Lime, Cranberry juice and Bubblegum syrup.

LAVENDER 'GIMLET' THE BOSS

24

Our own twist: Dry Gin, Lavender Syrup, Triple Sec and cold pressed Lime.

PORNSTAR MARTINI

24

Vodka, Passionfruit liqueur + Pulp, Vanilla, pressed Lime and Sparkling Wine.

SPICY MARGARITA

24

Tequila, Cointreau, Cayenne Pepper, house made Simple Syrup and cold pressed Lime and a hint of Ginger. Salty rim.

MOJITO 22

White Rum, fresh Lime, raw Sugar, Mint leaves and Soda water.

MANHATTAN

25

Reserve Bourbon, Sweet Vermouth, Angostura, fresh Orange and Cherry.

SPRITZES 18 each

Aperol Spritz. Campari Spritz.

CLASSIC COCKTAILS

Priced from \$20

Please refer to our friendly staff for more details. Some examples include Negroni, Classic Margarita or Espresso Martini, Bourbon Old Fashioned, Dry or Dirty Gin/Vodka Martini, Apple+Midori Martini, etc.

MOCKTAILS - NON ALCOHOLIC

CANDY BURST 15.5

Sweet & Sour. Pressed Lemon and Orange, Raspberry, Marshmallow Syrup, Bubblegum syrup and San Pellegrino Limonata. Candy Garnish.

BERRY LAVENDER TONIC

14.5

Bitter & Sweet. Lavender syrup, fresh Berries, Tonic and a squeeze of Lemon.

GOLDEN CARAVAN

16.5

Sweet & Spiced. Cold pressed Pear and Ginger, Cardamom, Clove, Vanilla and a subtle touch of Cayenne Pepper. Cinnamon sugar rim.

