

BREAKFAST

7:00am to 11:00am, Monday - Sunday

Toast + Butter + Condiment (V)
Three Mills sourdough, butter and jam / **10**

Croissant (V)
Butter and jam / **10**

Toasted Ham + Cheese Croissant
House-made chutney / **14**

Gluten Free Granola (VGO, GF)
Spiced fig and coconut granola with coconut yoghurt, berries and your choice of milk / **16**

Double Bacon + Egg Roll
Soft milk bun, two rashers of bacon, two runny eggs and barbecue sauce / **16**

Two Eggs + Toast
Free range eggs, poached, fried or scrambled / **16**

Cinnamon + Ricotta Pancakes (V)
Served with banana, fresh berries, maple syrup and vanilla ice cream / **19**

No.10 Green Bowl (V)
Soft poached egg, avocado, spinach, orange couscous with tahini dressing / **19**

Smashed Avocado (V)
Toasted sourdough, cherry tomato, olive oil and nut-free dukkah, topped with feta and balsamic glaze / **21**
Add two poached eggs / **+6**

Rolled Oat Porridge (VG, DF)
Cooked with oat milk, sweetened with honey, and topped with berry compote / **16**

Bacon Benedict
English muffin, soft poached eggs, crispy bacon, and hollandaise sauce / **22**

Big Breakfast
Choice of eggs with bacon, chicken sausage, hashbrown, tomato and sourdough toast / **28**

EXTRAS

Gluten free bread or roll / **+2.5**

Ham, spinach, mushrooms or tomato / **+4**

Bacon, chicken sausage, avocado, halloumi, hash browns (x2) or poached eggs (x2) / **+6**

BEVERAGES

English breakfast, earl grey, peppermint, chamomile, or green tea / **4.4**

Coffee	
Espresso / 4.4	Chai latte / 4.4
Flat white / 4.4	Hot chocolate / 4.4
Cappuccino / 4.4	Affogato / 5.9
Cafe latte / 4.4	Iced latte / 5.4
Long black / 4.4	Iced long black / 4.4
Mocha / 4.4	Iced chocolate / 5.4
Piccolo / 4.4	Iced mocha / 5.4
Macchiato / 4.4	Babyccino / 2
Dirty Chai / 4.4	

Dine in mug / **+1**
Takeaway medium / **+1**
Takeaway large / **+2**
Extra shot / **+0.5**
Vanilla, hazelnut, or caramel syrup / **+0.5**
Soy, almond, oat, or lactose free milk / **+1**

Noah's Premium Bottled Juices
Crushed apple / **7.9**
Valencia orange / **7.9**
Apple, peach, kiwi / **7.9**
Apple, nectarine, coconut water, pineapple, lime / **7.9**

Morning Cocktails
Mimosa / **12**
Espresso Martini / **20**

Please inform the wait staff if you have any allergies or special dietary requirements.
Credit Card Surcharge 1.5%

LUNCH + DINNER

Lunch: 11:30am - 2:30pm, Monday – Friday

Dinner: 5:30pm - 9:00pm, Monday – Saturday

ENTRÉE

- Garlic Bread (4pc)** (VG, GFO)
Toasted with garlic and herb extra virgin olive oil / **12**
- Salt + Pepper Calamari** (GF, DF)
Crispy calamari tossed in crispy fried onion salt and served with spicy aioli / **19**
- Portobello Mushroom Chip 4pc** (VG)
Panko crumbed Portobello mushroom served with truffle mayo / **19**
- Fried Cauliflower Bites** (V)
Served with hummus and lemon / **19**

Bruschetta
Garlic toasted sourdough topped with fresh basil leaves, cherry tomato, house made lemon dressing, balsamic glaze and buffalo mozzarella / **18**

Korean BBQ Chicken (DF)
Tender pieces of chicken thigh coated in Korean BBQ sauce, served with sweet chilli, wombok, pickled carrots and sesame seeds / **19**

SALADS

Add Chicken or Calamari / +6

Greek Salad (V, GF,)
Tomato, cucumber, red onions, olives, feta cheese, and house made lemon dressing, topped with oregano / **20**

Classic Caesar Salad (GFO)
Crispy cos lettuce, croutons, bacon, shaved parmesan and anchovies, tossed in a classic Caesar dressing, and topped with a poached egg / **19**

Farro salad (V)
Farro and rocket leaves mixed with toasted almond flakes and topped with feta cheese / **22**

Asian salad (GF, DF, V)
Shredded wombok, slaw, and bean sprouts, tossed in sliced chilli, ginger, lime, and soy dressing, topped with coriander / **19**

FROM THE PAN

Saffron Risotto (GF)
Cooked with peas, grilled prawns and topped with freshly shaved parmesan / **28**

Seafood Linguine
Garlic, chilli, cherry tomato, Spanish onion, squid, prawns and black mussels, topped with freshly shaved parmesan / **32**

Potato + Pumpkin Gnocchi (V)
Cooked in burnt sage butter, with roasted pine nuts and goat cheese / **24**

Seafood Napoletana (GF)
Snapper fillet, black mussels and prawns, cooked in Napoletana with acqua pazza, cherry tomatoes, chilli, red onion, fennel and lemon, served with sourdough / **38**

Slow Cooked Beef Cheek (GF)
Served with caramelised eschalots, Dutch carrots and truffle mash / **34**

FROM THE GRILL

Chargrilled Steak of your choice served with Duck Fat Chat Potatoes, Broccolini and your choice of sauce (GF)
Sirloin 300g / **39**
Scotch Fillet 300g / **45**
Fillet Mignon 220g / **47**

Sauces: Peppercorn Brandy, Creamy Mushroom, Red Wine Jus or Chimichurri.
Extra Sauce / +3

Grilled Marinated Pork Loin (GF, DF)
Served with sesame rice and sautéed greens / **28**

Grilled Lamb Skewers (GF, DFO)
Served with toasted flat bread, chimichurri, tzatziki, lemon and tomato salad / **35**

Chef Tasting Board
Sirloin steak, grilled garlic prawns, marinated pork loin and lamb skewer, served with sautéed greens, chips and your choice of sauce / **75**

BURGERS

No.10 Beef Burger (GFO +2.5)
Angus beef patty with smoked pork fat, house-made bacon and tomato relish, American cheese, caramelised onion, crispy cos-lettuce and sliced tomato served with fries / **26**

No.10 Chicken Burger (GFO +2.5)
Chicken schnitzel with rocket, green chilli and ranch dressing, served with fries / **24**

No.10 Mushroom Burger (GFO +2.5)
Grilled Portobello mushroom with crispy cos-lettuce, caramelised onion, haloumi and basil pesto, served with sweet potato fries / **24**

SIDES

- Fries + Aioli / **10**
- Sweet Potato Fries + Aioli / **10**
- Sauteed Seasonal Greens / **12**
- Roasted Dutch Carrots with Honey Dressing / **12**
- Truffle Mash / **14**
- Potato Wedges served with Sour Cream + Sweet Chilli / **14**

DESSERT

Risotto Pudding
Served with berry compote, kiwi and Biscoff crumbs / **15**

Crème Brulee
Served with almond biscotti biscuit / **15**

Matcha Panna Cotta
Served with raspberry coulis and fresh raspberries / **15**

Chocolate Fondant
Soft-centred chocolate fondant served with vanilla ice cream / **15**

BAR SNACKS

Fries

With aioli

/ 10

Sweet Potato Fries

With aioli

/ 10

Potato Wedges (V)

Served with sour cream + sweet chilli

/ 14

Garlic Bread 4pc (VG, GFO)

Toasted with garlic and herb extra virgin olive oil

/ 12

Fried Cauliflower Bites (V)

Served with hummus and a lemon wedge

/ 19

Salt + Pepper Calamari (GF, DF)

Crispy calamari tossed in crispy fried onion salt and served with spicy aioli

/ 19

Portobello Mushroom Chip 4pc (VG)

Panko crumbed Portobello mushroom served with truffle mayo

/ 19

Bruschetta

Garlic toasted sourdough topped with fresh basil leaves, cherry tomato, house made lemon dressing, balsamic glaze and buffalo mozzarella

/ 18

Korean BBQ Chicken (DF)

Tender pieces of chicken thigh coated in Korean BBQ sauce, served with sweet chilli, wombok, pickled carrots and sesame seeds

/ 19

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

BEER + CIDER

Bottle + Can

Capital Brewing Co. Alc-Less ABV: <0.5%	/ 9
James Boag Light	/ 9
Great Northern Super Crisp Lager ABV 3.5%	/ 9
Carlton Draught	/ 10
Peroni	/ 10
Byron Bay Larger	/ 10
Sommersby Pear Cider	/ 10
Sommersby Apple Cider	/ 10

Draught Beer + Cider

	Schooner	Pint
Capital Brewing Coast Ale	/ 10	/ 14
Capital Brewing Trail Pale Ale	/ 10	/ 14

NON-ALCOHOLIC

Soft Drink

Coke, Coke Zero, Solo, Sprite, Ginger Ale, Tonic Water, LLB	/ 4
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Noah's Premium Bottle Juices

Crushed Apple,	/ 7.9
Valencia Orange	/ 7.9
Apple, Nectarine, Coconut + Lime	/ 7.9
Apple, Peach + Kiwi	/ 7.9

BY THE GLASS + BOTTLE

Sparkling

		Glass	BTL
Bandini Prosecco	Veneto, ITA	/ 12	/ 38
Kismet NV Moscato	Multi-region, VIC	/ 11	/ 36

White

		150ml	250ml	BTL
Lark Hill Regional Riesling	Canberra District, NSW	/ 14	/ +6	/ 46
First Creek Pinot Grigio	Hunter Valley, NSW	/ 12	/ +6	/ 42
Tai Tira Sauvignon Blanc	Marlborough, NZ	/ 14	/ +6	/ 46
Shaw + Smith Sauvignon Blanc	Adelaide Hills, SA	/ 17	/ +8	/ 65
Nick Spencer Pinot Gris	Hilltops, NSW	/ 15	/ +7	/ 52
Cloud St Chardonnay	Margaret, VIC	/ 13	/ +6	/ 49
Hesketh Sauvignon Blanc	Adelaide Hills, SA			/ 38

Red

		150ml	250ml	BTL
El Desperado Rosé	Adelaide Hills, SA	/ 14	/ +7	/ 54
First Creek Botanica Pinot Noir	Hunter Valley, NSW	/ 15	/ +7	/ 56
Tar and Roses Tempranillo	Heathcote, VIC	/ 15	/ +7	/ 56
Robert Stein Merlot	Mudgee, NSW	/ 14	/ +7	/ 54
RockBare Click '99 Shiraz	Barossa, SA	/ 13	/ +6	/ 48
Nick O'Leary Shiraz	Canberra, ACT	/ 18	/ +8	/ 70
Mountadam Five Fifty Cabernet Sauvignon	Clare Valley, SA	/ 13	/ +6	/ 48
Hesketh Wild At Heart Rosé	Adelaide Hills, SA			/ 38
Hesketh Middy Somewhere Shiraz	Adelaide Hills, SA			/ 38

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

COCKTAILS

Alcohol Free

Passionfruit + Orange Spritz

Passionfruit, Orange Juice, & Soda

/ 12

Cranberry Mint Mojito

Cranberry, Lime, Mint, & Soda

/ 12

Virgin Moscow Mule

Ginger Ale, Lime & Apple Juice

/ 12

Watermelon Mango Tango

Watermelon Syrup, Mango Juice, Lime & Soda

/ 12

Signature Cocktails

Salted Caramel Espresso Martini

Vodka, Kahlúa, Cointreau, Salted Caramel, & Fresh Espresso

/ 20

Elderflower Gimlet

Bombay London Gin, Elderflower, Lime, & Orange

/ 22

Margarita (Choose: Lychee, Watermelon, Passionfruit or Mango)

Tequila, Cointreau, Monin Syrup, Lime & Salt

/ 20

Death By Chocolate

Hot Chocolate with Baileys, Frangelico & Vanilla Vodka

/ 22

Watermelon Mojito

Bacardi White Rum, Watermelon, Mint, Lime & Soda

/ 20

Passionfruit Vodka Martini

Vodka, Vermouth, Passionfruit & Lime

/ 20

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

COCKTAILS

Classic Cocktails

Margarita

Tequila, Triple Sec, & Lime Juice

/ 18

Negroni

Bombay London Gin, Campari, & Red Vermouth

/ 20

Cosmopolitan

Vodka, Cointreau, Cranberry, & Lime

/ 20

Espresso Martini

Vodka, Kahlúa, Cointreau, & Fresh Espresso

/ 20

Amaretto Sour

Amaretto, Sour Mash Whiskey, & Lemon

/ 18

Aperol Spritz

Prosecco, Aperol, Soda, & Orange

/ 18

Dont see the classic you want? Just ask your server.

Gin

Bombay Sapphire, Bramble, Four Pillars, & Hendricks

Vodka

Skyy & Grey Goose

Bourbon

Jim Beam, Jack Daniels, Makers Mark, & Woodford Reserve

Whisky

Matsui Whisky, Glenfiddich, Johnnie Walker, Jameson, Laphroaig, & Canadian Club

Rum

Beenleigh, Sailor Jerry, & Kraken

Liqueur

Chambord, Disaronno, Midori, Frangelico, Kahlúa, & Baileys

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

BREAKFAST

7:00am to 11:00am, Monday - Sunday

Toast + Butter + Condiment (V)
Three Mills sourdough, butter and jam / **9**

Croissant (V)
Butter and jam / **10**

Toasted Ham + Cheese Croissant
House-made chutney / **14**

Gluten Free Granola (VGO, GF)
Spiced fig and coconut granola with coconut yoghurt, berries and your choice of milk / **16**

Double Bacon + Egg Roll
Soft milk bun, two rashers of bacon, two runny eggs and barbecue sauce / **16**

Two Eggs + Toast
Free range eggs, poached, fried or scrambled / **16**

Waffles (V)
Caramelised banana, and vanilla ice cream / **19**
Add bacon / **+6**

No.10 Energy Bowl (V)
Soft poached egg, avocado, spinach, orange cous cous with tahini dressing / **19**

Smashed Avocado (V)
Toasted sourdough, tomato, lemon dressing, and dukkha / **21**

Rolled Oat Porridge (VG, DF)
Cooked with oat milk, sweetened with honey, and topped with berries / **16**

Corn Hash
House-made corn and potato hash browns with bacon, avocado, and lemon dressing / **24**
Add two poached eggs / **+6**

Bacon Benedict
English muffin, soft poached eggs, crispy bacon, and hollandaise sauce / **22**

Big Breakfast
Choice of eggs with bacon, chicken sausage, hashbrown, tomato and sourdough toast / **28**

EXTRAS

Gluten free bread or roll / **+2**

Ham, spinach, mushrooms, tomato, hash browns (x2) or poached egg / **+4**

Bacon, chicken sausage, avocado, halloumi or poached eggs (2x) / **+6**

BEVERAGES

English breakfast, earl grey, peppermint, chamomile, or green tea / **4.4**

Coffee
Espresso / **4.4**
Flat white / **4.4**
Cappuccino / **4.4**
Cafe latte / **4.4**
Long black / **4.4**
Mocha / **4.4**
Piccolo / **4.4**
Macchiato / **4.4**
Dirty Chai / **4.4**
Chai latte / **4.4**
Hot chocolate / **4.4**
Affogato / **5.9**
Iced latte / **5.4**
Iced long black / **4.4**
Iced chocolate / **5.4**
Iced mocha / **5.4**
Babyccino / **2**

Dine in mug / **+1**
Takeaway medium / **+1**
Takeaway large / **+2**
Extra shot / **+0.5**
Vanilla, hazelnut, or caramel syrup / **+0.5**
Soy, almond, oat, or lactose free milk / **+1**

Noah's Premium Bottled Juices
Crushed apple / **7.9**
Valencia orange / **7.9**
Apple, peach, kiwi / **7.9**
Apple, nectarine, coconut water, pineapple, lime / **7.9**

Morning Cocktails
Mimosa / **12**
Espresso Martini / **20**

Please inform the wait staff if you have any allergies or special dietary requirements.
Credit Card Surcharge 1.5%

LUNCH + DINNER

Lunch: 11:30am - 2:30pm, Monday – Friday

Dinner: 5:30pm - 9:00pm, Monday – Saturday

ENTRÉE

Chickpea Fritters (V)

Served with tomato, onion and olive salad, honey yoghurt and lemon / **20**

Salt + Pepper Calamari (GF)

Crispy calamari tossed in coriander and chilli, served with spicy lime aioli / **19**

Mushroom + Mozzarella Arancini (V)

Served with garlic mayonnaise and shaved parmesan cheese / **20**

Crispy Polenta Chips (V)

Served with garlic mayonnaise and shaved parmesan cheese / **15**

Chicken Tacos

Pulled chicken served on soft taco shells, topped with shredded lettuce, sour cream, guacamole, fresh coriander, sliced red chilli and lime / **22**

Korean BBQ Chicken (DF, GF)

Tender pieces of chicken breast marinated in Korean spices, served with sweet chilli, wombok, pickled carrots, fresh lime, and sesame seeds / **19**

SALADS

Add Chicken or Calamari / +6

Couscous and Roast Vegetable Salad (VG)

Orange and sultana couscous tossed with crisp lettuce, topped with roasted vegetables, dukkah, and zesty lemon dressing / **20**

Classic Caesar Salad (GFO)

Cos lettuce, croutons, bacon, shaved parmesan cheese, anchovies, and classic Caesar dressing, topped with a poached egg / **19**

Thai Beef and Crispy Noodle Salad (DF)

Grilled prime Angus beef, served on a salad of tomato, cucumber, onion, slaw and crispy noodles, tossed in a lime dressing, and topped with sliced red chilli and coriander / **20**

Asian salad (GF, DF, V)

Shredded wombok, slaw, and bean sprouts, tossed in sliced red chilli, ginger, lime, and soy dressing, topped with coriander / **19**

FROM THE PAN

Chicken Cacciatore (GF)

Tender chicken breast braised in olive, capsicum, caper, anchovy, onion, garlic and tomato sugo, served with steamed rice and topped with fresh basil / **32**

Home-made Pork + Fennel Sausage (GF)

Served with creamy mashed potato, seasonal vegetables and onion gravy / **34**

Lamb and Spinach Curry (GF)

Tender lamb pieces cooked in a mildly spiced coconut and spinach sauce, served with rice and cucumber raita / **26**

Salmon Poke Bowl (GF, DF)

Pan fried five spiced salmon, served with pickled carrot, beetroot, and ginger slaw, shredded cucumber and a sweet soy and sesame dressing / **36**

Chorizo, Cherry Tomato + Garlic Pasta

Sliced chorizo, cherry tomatoes, red onion, garlic, and fresh herbs, topped with freshly shaved parmesan cheese / **25**

Prawn Pappardelle

Prawns tossed in chilli, onion, cherry tomatoes, garlic, and tomato sugo, topped with fresh herbs, freshly shaved parmesan cheese, and lemon / **27**

Crispy Battered Fish + Chips

Battered market fresh fish, served with chips, salad, and caper mayonnaise / **26**

FROM THE GRILL

All items served with salad, fries and your choice of, mushroom, dianne or red wine sauce.

Grilled Angus Rump 350g (GF, DF) / **40**

Chargrilled Grain-Fed Sirloin 300g (GF, DF) / **44**

Chargrilled Prime Eye Fillet 200g (GF, DF) / **46**

BURGERS

All burgers are served in a toasted brioche bun with a side of fries.

Southern Fried Chicken Burger (GFO +1)

Crispy, seasoned fried chicken thigh, with slaw, tomato, melted cheese and smoky chipotle sauce / **26**

Bubble + Squeak Burger (V/GFO +1)

Crisp potato and vegetable patty, with tomato, mixed leaves, and horseradish mayonnaise / **25**

BBQ Bacon + Cheeseburger (GFO +1)

House-made beef patty topped with grilled bacon, American cheese, tomato, lettuce, and BBQ sauce / **24**

Add an extra patty / **+5**

12 INCH PIZZAS

Margherita

Tomato, bocconcini and fresh basil / **22**

BBQ Chicken

Shredded chicken, bacon, sliced onion, mushrooms and mozzarella / **24**

Capricciosa

Ham, mushrooms, Kalamata olives, anchovies and mozzarella / **24**

SIDES

Fries + Aioli / **10**

Garlic Bread 4pc / **12**

Cheesy Garlic Bread / **14**

Sweet Potato Fries + Aioli / **10**

Sauteed Seasonal Vegetables / **10**

DESSERT

Churros

Served with caramel dipping sauce / **14**

Crème Brulee

Served with fresh berries / **14**

Sticky Date Pudding

Served with warm caramel sauce and vanilla ice cream / **14**

Chocolate Fondant

Served with chocolate ice cream / **14**

BAR SNACKS

Fries

With aioli

/ 10

Sweet Potato Fries

With aioli

/ 10

Mushroom + Mozzarella Arancini (V)

Served with garlic mayonnaise and shaved parmesan cheese

/ 20

Garlic Bread (VG, GFO)

Toasted with garlic and herb extra virgin olive oil

/ 12

Cheesy Garlic Bread (V, GFO)

Toasted with garlic and herb extra virgin olive oil and melted cheese

/ 14

Salt + Pepper Calamari (GF)

Crispy calamari tossed in coriander and chilli, served with spicy lime aioli

/ 19

Chicken Tacos

Pulled chicken served on soft taco shells, topped with shredded lettuce, sour cream, guacamole, fresh coriander, sliced red chilli and lime

/ 22

Korean BBQ Chicken (GF, DF)

Tender pieces of chicken breast marinated in Korean spices, served with sweet chilli, wombok, pickled carrots, fresh lime, and sesame seeds

/ 19

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

BEER + CIDER

Bottle + Can

Capital Brewing Co. Alc-Less ABV: <0.5%	/ 9
James Boag Light	/ 9
Great Northern Super Crisp Lager ABV 3.5%	/ 9
Carlton Draught	/ 10
Peroni	/ 10
Byron Bay Larger	/ 10
Sommersby Pear Cider	/ 10

Draught Beer + Cider

	Schooner	Pint
Capital Brewing Coast Ale	/ 10	/ 14
Capital Brewing Trail Pale Ale	/ 10	/ 14
Capital Brewing Summit Hazy Mid	/ 10	/ 14
Capital Brewing Cloudy Cider	/ 10	/ 14

NON-ALCOHOLIC

Soft Drink

Coke, Coke Zero, Solo, Sprite, Ginger Ale, Tonic Water, LLB	/ 4
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Noah's Premium Bottle Juices

Crushed Apple,	/ 7.9
Valencia Orange	/ 7.9
Apple, Nectarine, Coconut + Lime	/ 7.9
Apple, Peach + Kiwi	/ 7.9

BY THE GLASS + BOTTLE

Sparkling

		Glass	BTL
Bandini Prosecco	Veneto, ITA	/ 12	/ 38
Kismet NV Moscato	Multi-region, VIC	/ 11	/ 36

White

		150ml	250ml	BTL
Lark Hill Regional Riesling	Canberra District, NSW	/ 14	/ +6	/ 46
Motley Cru Pinot Grigio	King Valley, VIC	/ 12	/ +6	/ 42
Tai Tira Sauvignon Blanc	Marlborough, NZ	/ 14	/ +6	/ 46
Shaw + Smith Sauvignon Blanc	Adelaide Hills, SA	/ 17	/ +8	/ 65
Nick Spencer Pinot Gris	Hilltops, NSW	/ 15	/ +7	/ 52
Cloud St Chardonnay	Margaret, VIC	/ 13	/ +6	/ 49
Hesketh Sauvignon Blanc	Adelaide Hills, SA			/ 38

Red

		150ml	250ml	BTL
El Desperado Rosé	Adelaide Hills, SA	/ 14	/ +7	/ 54
The Luminist Pinot Noir	Abbotsford, VIC	/ 15	/ +7	/ 56
Tar and Roses Tempranillo	Heathcote, VIC	/ 15	/ +7	/ 56
Robert Stein Merlot	Mudgee, NSW	/ 14	/ +7	/ 54
RockBare Click '99 Shiraz	Barossa, SA	/ 13	/ +6	/ 48
Nick O'Leary Shiraz	Canberra, ACT	/ 18	/ +8	/ 70
Mountadam Five Fifty Cabernet Sauvignon	Clare Valley, SA	/ 13	/ +6	/ 48
Hesketh Wild At Heart Rosé	Adelaide Hills, SA			/ 38
Hesketh Midday Somewhere Shiraz	Adelaide Hills, SA			/ 38

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

COCKTAILS

Alcohol Free

Passionfruit + Orange Spritz

Passionfruit, Orange Juice, & Soda

/ 12

Cranberry Mint Mojito

Cranberry, Lime, Mint, & Soda

/ 12

Virgin Moscow Mule

Ginger Ale, Lime & Apple Juice

/ 12

Watermelon Mango Tango

Watermelon Syrup, Mango Juice, Lime & Soda

/ 12

Signature Cocktails

Salted Caramel Espresso Martini

Vodka, Kahlúa, Cointreau, Salted Caramel, & Fresh Espresso

/ 20

Elderflower Gimlet

Bombay London Gin, Elderflower, Lime, & Orange

/ 22

Margarita (Choose: Lychee, Watermelon, Passionfruit or Mango)

Tequila, Cointreau, Monin Syrup, Lime & Salt

/ 20

Death By Chocolate

Hot Chocolate with Baileys, Frangelico & Vanilla Vodka

/ 22

Watermelon Mojito

Bacardi White Rum, Watermelon, Mint, Lime & Soda

/ 20

Passionfruit Vodka Martini

Vodka, Vermouth, Passionfruit & Lime

/ 20

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily

COCKTAILS

Classic Cocktails

Margarita

Tequila, Triple Sec, & Lime Juice

/ 18

Negroni

Bombay London Gin, Campari, & Red Vermouth

/ 20

Cosmopolitan

Vodka, Cointreau, Cranberry, & Lime

/ 20

Espresso Martini

Vodka, Kahlúa, Cointreau, & Fresh Espresso

/ 20

Amaretto Sour

Amaretto, Sour Mash Whiskey, & Lemon

/ 18

Aperol Spritz

Prosecco, Aperol, Soda, & Orange

/ 18

Dont see the classic you want? Just ask your server.

Gin

Bombay Sapphire, Bramble, Four Pillars, & Hendricks

Vodka

Skyy & Grey Goose

Bourbon

Jim Beam, Jack Daniels, Makers Mark, & Woodford Reserve

Whisky

Matsui Whisky, Glenfiddich, Johnnie Walker, Jameson, Laphroaig, & Canadian Club

Rum

Beenleigh, Sailor Jerry, & Kraken

Liqueur

Chambord, Disaronno, Midori, Frangelico, Kahlúa, & Baileys

HAPPY HOUR + A HALF

House wines, beers and cider / 6 ea



4:30 - 6pm daily



KIDS MENU

Kids Garlic Bread 2pc / 6

Kids Cheeseburger + Chips / 15

Kids Fish + Chips / 15

Kids Chicken Schnitzel + Chips / 15

Tomato + Parmesan Spaghetti / 15