

# Bar Menu

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Freshly shucked oyster, lime, ume	4.7ea
Citrus spiced olives	8
Dry spiced cashew nuts	8
Spiced edamame, sake, soy, sesame	12
A selection of nigiri	15
Soft shell hand roll	15ea
A selection of sashimi	32
Cured ocean trout, mustard yoghurt, caperberries	18
Curried prawn, toasted coconut	6.5ea
Truffled goats curd, toast	12
Salt and pepper school prawns	12
Cider braised chorizo	14
Stuffed zucchini flowers, sofrito	12
Prawn toast, black vinegar	18
Duck and shiitake san choy bow	14
Foie gras burgers, whipped feta, truffle honey	18
Lamb rump, home pickle, soubise	23
Twice cooked pork belly skewers, mustard soy	18
Fries, salt and vinegar salt	12
Poached strawberry sundae, Cointreau syrup	14
Apple and miso caramel tarts	9
Chestnut and yuzu parfait	6
Quince, currants and almond crumble	8
Cheese Selection	32

# Cocktails

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Salamanda	19
Herradura Silver, passionfruit purée, lime juice, agave syrup, dash of ginger beer	
Cods Gift	19
Appleton Rum, cloudy apple juice, orgeat syrup, passionfruit purée, grapefruit juice	
Carp Diem	21
Espolon Reposado, Cointreau, ginger syrup, lime juice, Tabasco	
Jack Sprat	19
Belvedere Vodka, sugar syrup, strawberry purée, basil leaves	
Nemosis	21
Campari, Bombay Sapphire, Antica formula, Junmai Ginjo Sake	
Mashed Maroon	19
Makers Mark, lemon juice, strawberry purée, mint leaves, rhubarb jam, rhubarb bitters	
Sharkbite	20
Sichuan peppercorn infused vodka, Worcestershire sauce, lemon juice, Tabasco, tomato juice, rosemary	
Goldfish Memory	21
Hennessy VSOP, Benedictine, cherry syrup, cherry bitters	
Hue Lagoon	19
Star of Bombay, lemon juice, violet syrup, Crème de Cassis, egg white	

All classic cocktails available upon request

Burmuda Swizzle	19
Bacardi 8, ginger syrup, vanilla syrup, lime juice, pineapple juice	
The Muscle	21
Glenmorangie, Ardbeg, lemon juice, sugar syrup, vanilla syrup, egg white	
Royal Lychees	19
Belvedere Vodka, Crème de Cassis, lychee juice, lemon juice, blueberries	
Love Boat	21
666 Butter Vodka, Baileys, Kahlua, cinnamon syrup, chocolate bitters	

# Mocktails

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Non-Alcoholic	
Angels Share	11
Passionfruit purée, orange, cloudy apple, rhubarb bitters	
Refresher Test	11
Lychee, lime, cranberry, lemonade	

The above mocktails are available with either rum, vodka or gin for \$20

# By the Glass

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## Sparkling

14	Colvetoraz Valdobbiadene Prosecco Brut	Veneto, Italy	14
NV	Clover Hill	Pipers River, TAS	16
NV	Charles Heidsieck	Champagne, France	25
NV	Veuve Clicquot	Champagne, France	27

## White

13	Scarborough Chardonnay	Hunter Valley, NSW	16
15	Lerida Estate Pinot Grigio	Canberra, ACT	15
14	Cape Mentelle Sauvignon Blanc Semillon	Margaret River, WA	13
13	Dr. H. Thanisch Riesling Kabinett	Mosel, Germany	19

## Rosé

15	Even Keel Pinot Noir	Canberra, ACT	16
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## Red

12	Robert Oatley 'Signature' Pinot Noir	Yarra Valley, VIC	14
14	Four in Hand Shiraz	Barossa Valley, SA	14
13	First Drop 'Mothers Ruin' Cabernet Sauvignon	McLaren Vale, SA	17
14	Thistledown 'The Vagabond' Grenache	McLaren Vale, SA	19

# Beer & Cider

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## Beer

Balmain Pale Ale	NSW, Australia	10
Kosciuszko Pale Ale	NSW, Australia	11
Dog Bolter Dark Ale	NSW, Australia	10
Alpha Pale Ale	VIC, Australia	12
Cascade Premium Pale Ale	TAS, Australia	10
Anchor IPA	San Francisco, USA	11
Balmain Pilsner	NSW, Australia	10
Little Creatures Pilsner	WA, Australia	10
Peroni Nastro Azzurro	Pavia, Italy	10
Hoegaarden (White Ale)	Belgium	12
Leffe Blonde	Belgium	14
Crown Lager	NSW, Australia	10
Cascade Premium Light	TAS, Australia	10
Robohop Golden IPA	VIC, Australia	15

## Cider

Barossa Valley Cider Co. Apple	SA, Australia	9
Barossa Valley Cider Co. Pear	SA, Australia	9