

Wine .

Sparkling

		Glass	Bottle
Varichon et Clerc - Blanc de Blancs	Burgundy, France	\$10	\$45
San Martino - Prosecco	Veneto, Italy	\$12	\$54
Champagne Gardet - Brut NV	Montagne de Reims, France		\$110

White

One Chain - Chardonnay	South Eastern Australia	\$8	\$34
The Sum - Sauvignon Blanc	Great Southern, WA	\$9	\$38
Logan Weemala - Riesling	Orange, NSW	\$10	\$45
La Villa - Pinot Grigio	Veneto, Italy	\$10	\$45
Mollydooker "The Violinist" - Verdelho	McLaren Vale, SA	\$10	\$45
Rosily - Semillon Sauvignon Blanc	Margaret River, WA	\$11	\$52
Rowlee - Chardonnay	Orange, NSW	\$11	\$52
Neudorf Moutere - Dry Riesling	Nelson, NZ	\$12	\$56
Gotas De Mar - Albarino	Rias Baixas, Spain	\$12	\$56
Teusner "Gabrielle" - Aged Semillon	Barossa Valley, SA		\$66

Orange

Logan - "Blushing Minnie" Pinots	Orange, NSW	\$12	\$54
Castelli - Funk L' Orange (375)	Great Southern, WA	\$14	\$35

Rosé

Pierre Et Papa	Herault, France	\$10	\$45
Maison Angelvin	Saint Tropez, France	\$12	\$52

Red

Radio Boka - Tempranillo	Valencia DO, Spain	\$8	\$38
Logan Weemala - Pinot Noir	Orange, NSW	\$10	\$45
Patritti - Cabernet Sauvignon	McLaren Vale, SA	\$11	\$50
The Other Wine Co - Grenache	McLaren Vale, SA	\$13	\$60
Mollydooker "The Boxer" - Shiraz	McLaren Vale, SA	\$13	\$60
Teusner "Dog Strangler" - Mataro	Barossa Valley, SA	\$13	\$60
Rowlee - Nebbiolo	Orange, NSW		\$70
Castelli Estate - Cabernet Sauvignon	Great Southern, WA		\$75
Lake Breeze - Cabernet Petit Verdot "Arthurs Reserve"	Langhorne Creek, SA		\$94

Cocktails.

'56 Pimbleton Cup | 18

Pimms, Cynar, lemon juice, ginger beer, fresh fruit and mint

Family Tree | 18

Four Pillars Gin, Italian Small Batch Bitters, blood orange syrup, lemon

Iris of the Storm | 18

Havana Club Especial, gingerbread syrup, fresh lime, Capi ginger beer

Peachy Queen | 18

Peach and Lime Granita, Aperol, Prosecco

Water Buoy | 18

Stolichnaya Vodka, watermelon liquor, watermelon, cranberry, lime

Subpiña | 18

Flor de Cana 7, pineapple syrup, lime, egg white, bitters

Food.

Marinated Olives ^{gf, df} | 9

Roasted Peanuts | Nori | Sesame seeds | Shichimi ^{gf} | 9

Charcuterie Board | 24

Jamon Serrano – Dry-cured Ham
Chorizo Pamplona – Cured Pork Sausage
Cabecera de Cerdo – Air Dried Pork Neck

Cheese Board | 24

Fourme d'Ambert, Cow's Milk, Blue Mold, Auvergne France
Guilloteau Saint Angel, Cow's Milk, White Mold, Rhone-Aples France
Manchego, Sheep's Milk, Hard, La Mancha Spain

Duck Liver Parfait | Lavosh | Metaxa Jelly | Pickle | Walnuts | 18

Scallop | Parmesan | Corn | Corn Husk Ash | Nusturtium ^{gf} | 22

Octopus | Chorizo | Ink | Kifler Potatoes | Tomato ^{gf} | 20

Beef Short Ribs | Asparagus | Beetroot | Horseradish ^{gf} | 24

Lamb Belly | Anchoiade | Onion | Quinoa ^{gf, df} | 24

Pork Belly | Cauliflower | Fennel Fronds | Mostarda ^{gf} | 24

Heirloom Carrots | Cucumber | Dukkah | Orange | Persian Feta ^{gf} | 18

King Trumpet Mushrooms | Egg Yolk | Matcha | Sourdough | 18

Buffalo Mozzarella | Basil | Heirloom Tomatoes | Strawberries ^{gf} | 18

Something Sweet.

Chocolate Brownie | Black Pepper | Buttermilk | Passionfruit | 16

Lemongrass Panna Cotta | Almonds | Coconut | Yuzu | 16

Our food is designed to be shared.
Whilst we will endeavor to accommodate your dietary needs, we are unable to
guarantee any dish completely free of traces of allergens.
10% surcharge applies on Sundays & Public Holidays