

# Wines (by the glass)

## SPARKLING & CHAMPAGNE

Mrs Q Prosecco - King Valley VIC NV	11
Mumm Grande Cordon Brut Reserve - Reims, France NV	18
Billecart - Salmon Brut Reserve - Mareuil-Sur-Ay, France NV	23

## ROSÉ AND FRIENDS

Mrs Q Rosé - Barossa Valley SA 2018	11
Reverie Grenache - Loire Valley, France 2019	13
Das Juice Sem/Sauv Blanc, Chardonnay - Adelaide Hills, SA 2020	14
Nomads Garden Fume Blanc - Beechworth, VIC 2019	13

## WHITE

Cantina Tollo Pinot Grigio - Abruzzo, Italy 2018	11
Babich Sauvignon Blanc - Marlborough, NZ 2019	11
Karrawatta Anna's Sauvignon Blanc - Adelaide Hills, SA 2018	12
Jericho Fiano - Adelaide Hills, SA 2019	13
Harvest Moon Chardonnay, Central VIC 2020	12
Indigo 'Blue Label' Chardonnay - Beechworth VIC 2017	14

## RED

Mrs Q Pinot Noir - Adelaide Hills, SA 2019	11
La Petite Perriere Pinot Noir - Loire Valley, France 2019	13
La Galope Malbec - Gascony, FRA 2017	11
Jericho - GSM Grenache, Syrah, Mourvedre - McLaren Vale, SA 2019	12
Buckshot Shiraz - Heathcote, VIC 2019	14

# Cocktails

PUBLIC SOUR, Brookies Sloe Gin, Watermelon liqueur, Lime	21
MEXICAN MULE, Arquitecto Tequila, Green apple Liqueur, Flamin' ginger beer	21
PASSIONFRUIT CAIPIRINHA, Cachaca, Passionfruit, Lime, Passionfruit Liqueur	21
BRAMBLER, Bombay Bramble Gin, Lemon, Blackberry	21
SPICED PINEAPPLE DAIQUIRI, Plantation Pineapple Rum, Maraschino, Lime, Pineapple Juice	20
FLAMIN' GINGER SPRITZ MOCKTAIL, Flamin' Ginger beer, Green apple, Lime	10
PINK HIBISCUS SPRITZ MOCKTAIL, Pink Grapefruit, Hibiscus, Fresh Grapefruit	10

# Draught Beer

4 Pines Pacific Ale	6.5   13
Asahi (handle)	13
Balter XPA	14
Brooklyn Sour	14
Carlton Draught	6.5   13
Kosciuszko	14
Mountain Goat	14
Peroni (handle)	13
Pirate Life South Coast Pale	14
White Rabbit Blonde Ale	14
Brookvale Union Ginger Beer	7   13
Bulmers Apple Cider	14





## Small Share

Seared Hokkaido scallops with grilled melon and black garlic purée	19
House-cured salmon with betel leaf, avocado and yuzu dressing	19
Vegetable and water chestnut spring rolls with chilli plum sauce	16
Wagyu beef sliders with bacon, lettuce and miso mayo	19
Ginger and shiitake mushroom dumplings with soy pudding	16
Japanese-style fried chicken, kewpie mayo and pickled ginger	19
Duck and pickled mango salad with palm sugar dressing and sesame rice cracker	19
Crispy-fried tiger prawns with fragrant herb salad and Sriracha mayo	19

## Steamed Taiwanese Bao:

Seared shiitake mushroom with grilled asparagus and fragrant herbs	24
Slow-roasted pulled pork with apple & coriander slaw and Sriracha	24

## Large Share

Chargrilled calamari with Moroccan chickpea salad and pomegranate dressing	24
BBQ pork ribs with apple & coriander slaw and smokey BBQ glaze	26
Quinoa and summer vegetable salad with toasted almonds and tahini dressing	26
African spiced beef skewers with mint & cucumber salad and horseradish purée	28

## Boards

Deluxe Vegetarian Board: pickled vegetables, hummus, marinated olives, select cheeses, grilled asparagus, semi-dried tomatoes and crop pita shards	32
Wagyu Bresaola Board: select cured meats, celeriac remoulade, cured salmon, cheese, grilled ciabatta and house pickles	32

## Sandwiches & Sides

Shoestring fries with chilli salt and aioli	10
Heirloom tomato and basil salad with buffalo mozzarella and grilled ciabatta	14
Bikini sandwich: shaved Jamón, truffle paste, Manchego cheese	18
Cuban sandwich: slow-braised pork, ham, Gruyère cheese and pickles	18
Caprese sandwich: buffalo mozzarella, semi-dried tomatoes and pesto	16

