

GIN AND FEVER-TREE TONICS

Hendricks and Fever-Tree Elderflower Tonic	17
Tanqueray and Fever-Tree Indian Tonic	16
Bombay Sapphire and Fever-Tree Indian Tonic	16
Four Pillars Rare Dry and Fever-Tree Mediterian Tonic	17
Four Pillars Shiraz and Fever-Tree Lemon Tonic	19

RED BULL COCKTAILS

Red Bull & Vodka	17
Red Bull Tropical Gin <i>Gordons Gin, Lime, Full can of Red Bull Tropical Edition</i>	17
Red Bull Watermelon Mojito <i>Pampero Blanco, Mint, Lime, Full can of Red Bull Red Edition</i>	18
Red Bull Dragonfruit Margarita <i>Olmecca Reposado, Triple Sec, Lime, Full can of Red Bull Green Edition</i>	18
Red Bull Acai Highball <i>Pampero Blanco, Bitters, Lemon, Full can of Red Bull Purple Edition</i>	18

FOOD MENU

Public House charcuterie board w/ selected cured meats, house pickles, charred bread	49
Duck liver parfait, apricot chutney, onion pickles w/ crostini	15
House made dips served w/ Focaccia breads, EVOO, dukkah - N	16
Crispy chips w/ aioli - GF, V	12
Calamari Fritti tossed w/ salted curry leaves, saffron aioli - GF	24
Tuna sesame Tataki w/ baby cucumber, wasabi crème, Ponzu dressing - GF	25
Tacos w/ corn tortilla, charred pineapple, shredded cabbage, Sriracha mayo - GF Spiced pulled pork 24 Soft shelled crab 24 Sesame eggplant 21	
Wagyu beef brioche sliders w/ bacon, slaw, miso mayo (3)	24
Japanese style fried chicken w/ Kimchi mayo, daikon pickles - GF	24
Beef Brisket Mac n Cheese croquettes w/ paprika mayo (4)	21
Miso glazed eggplant w/ sautéed spring onion, sesame, garlic - GF, VEG	24
Soba Noodle Salad w/ edamame, shaved cucumber, pickled daikon, sesame dressing Add miso chicken 10 salmon 10 miso glazed eggplant 7	21
Crispy wedge iceberg salad w/ baked prosciutto, red radish, Greek dressing - GF Add miso chicken 10 salmon 10 miso glazed eggplant 7	19
BBQ Beef Brisket Rueben w/ sauerkraut, pickled zucchini, spicy Russian dressing	21
Fish of the day, we change our dishes regular, please check with our staff	MP
Panko and Haloumi crumbed chicken breast w/ coleslaw, apple vinaigrette, jus	30
Saffron risotto cake, w/ ginger mushroom, broccolini, broth, goat cheese - GF, VEG	28
Thai beef salad w/ 250g Premium Black Angus Scotch fillet, Nam jin sauce - GF	36
Sous vide chicken breast w/ corn puree, charred leek, Cajun Dutch carrots - GF	32
Almond and herb crust lamb rack, w/ Dauphinoise potato, confit shallot jus - N	36
Kaffir lime coconut crème brulee, passion fruit cream, chilli rice cracker - GF	12

GF - GLUTEN FREE • V - VEGETARIAN • VEG - VEGAN • NUTS - N

We make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies however cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.

SIGNATURE COCKTAILS

Public Sour 24

Bombay Bramble Gin, Watermelon Liqueur, Chambord

Blackberry Collins 24

Bombay Gin, Blackberry Puree, Lime

Blush n Bloom 24

Tanqueray No.10 Gin, Elderflower, Aperol

Cool Runnings 24

Bacardi Carta Blanca, Mango Liqueur, Pineapple, Falernum

Peach Ice Tea 24

Smirnoff Vodka, Cointreau, Peach Tea, Lime

Public Spritz 24

Grey Goose Essence, Watermelon Liqueur, Soda

Tipsy Citrus 24

Mandarin Liqueur, Johnnie Walker Black, Lime

MOCKTAILS

Magic Spritz 16

Lyre's Italian Spritz, Blood Orange Fever Tree

Berry Crush 16

Blackberry Puree, Apple, Grapefruit Fever Tree

SPIRITS BY THE BOTTLE

700mL - Grey Goose | Ketel One | Ciroc | Bombay | Patron Silver | Bulleit 350

Don Julio 1942 750

All served with soda, lemonade & Red Bull

1.75L - Grey Goose 900

TEQUILA

Olmecca Repasado 13

1800 Coconut 17

Don Julio Anejo 16

Don Julio Blanco 16

Patron Silver 15

Patron Reposado 17

Patron Anejo 18

Casamigos Blanco 16

Casamigos Reposado 16

APERITIFS & DIGESTIVES

Antica Formula 13

Aperol 13

Jagermeister 13

Pimms 13

Montenegro 13

LIQUEURS

Baileys 13

Campari 13

Chambord 14

Cointreau 14

Disaronno 14

Frangelico 13

Galliano White 14

Galliano Black 14

Galliano Vanilla 14

Kahlua 13

Malibu 13

Midori 13

WHITE WINE

SPARKLING & CHAMPAGNE

Riot Fizz Sparkling Chardonnay, <i>Adelaide Hills SA</i>	12 (glass only)
Bandini Prosecco, <i>Veneto IT</i>	65
Chandon Blanc de Blancs, <i>Yarra Valley VIC</i>	16 95
Mumm Courdon Rouge Brut NV, <i>Reims FR</i>	120
Louis Roederer Brut, <i>Reims FR</i>	175
Ruinart Blanc de Blancs, <i>Reims FR</i>	410
Billecart-Salmon Brut NV, <i>Mareuil-sur-Ay FR</i>	29 160
Billecart-Salmon Brut Rosé NV, <i>Mareuil-sur-Ay FR</i>	235
Billecart-Salmon Blanc de Blancs, <i>Mareuil-sur-Ay FR</i>	310
Billecart-Salmon Brut - 1.5L <i>Magnum</i>	500
Billecart-Salmon Brut NV - 3L <i>Jeroboam</i>	1000

ROSÉ

Rameau d'Or Petit Amour, <i>Provence FR</i>	12 56
Domaine Saint-Marie, <i>Provence FR</i>	72
Triennes, <i>Provence FR</i>	77

SAUVIGNON BLANC

Babich, <i>Marlborough NZ</i>	11 53
Shaw and Smith, <i>Adelaide Hills SA</i>	68
Domaine Vacheron Sancerre, <i>Loire Valley FR</i>	120

CHARDONNAY

Credaro Five Tales. <i>Margaret River WA</i>	12 56
Stonier, <i>Mornington Peninsula VIC</i>	68
Dog Point, <i>Marlborough NZ</i>	88
Levantine Hill, <i>Yarra Valley VIC</i>	105

WHITE VARIETALS

Aquilani Pinot Grigio, <i>Friuli Venice Italy</i>	14 65
Rieslingfreak No 3, <i>Clare Valley SA</i>	12 56
Abellio Albarino, <i>Rías Baixas ESP</i>	68
Mountadam Riesling, <i>Eden Valley SA</i>	74
Grosset Polish Hill Riesling, <i>Clare Valley SA</i>	165

RED WINE

PINOT NOIR

Storm Bay, <i>Coal River Valley TAS</i>	13 62
Catalina Sounds, <i>Marlborough NZ</i>	76
Mins by Tractor, <i>Mornington Peninsula VIC</i>	88
Bouchard Pere & Fils Bourgogne, <i>FR</i>	95
Giant Steps Sexton, <i>Yarra Valley VIC</i>	130
Levantine Hill, <i>Yarra Valley VIC</i>	150
Domaine Armand Rousseau Gevrey-Chambertin, <i>FR</i>	440

SHIRAZ

Tar & Roses, <i>Heathcote VIC</i>	13 62
Campbells Bobbie Burns, <i>Rutherglen VIC</i>	72
Mount Langi Ghiran Cliff Edge, <i>Bayindeen VIC</i>	78
Vasse Felix, <i>Margaret River WA</i>	78
Wild Duck Creek Yellow Hammer Hill Shiraz Malbec, <i>Heathcote VIC</i>	82
Wild Duck Creek Springflat, <i>Heathcote VIC</i>	130
Henschke Mount Edelstone, <i>Barossa Valley SA</i>	315
Torbreck The Laird, <i>Barossa Valley SA</i>	770

RED VARIETALS

Juniper Cabernet Merlot, <i>Margaret River WA</i>	12 56
La Galope Malbec, <i>Gascony FR</i>	53
Elderton Cabernet Sauvignon, <i>Barossa Valley SA</i>	65
Torbreck The Steading GSM, <i>Barossa Valley SA</i>	78

SPIRITS

VODKA

Smirnoff	13
Grey Goose	16
Ciroc	16
Ketel One	14

GIN

Gordons	13
Bombay Sapphire	14
Four Pillars Dry	16
Four Pillars Shiraz	18
Hendricks	16
Tanqueray	14

WHISKY

Johnnie Walker Red	13
Johnnie Walker Black	15
Buffalo Trace	14
Bulliet	13
Canadian Club	13
Jameson	13
Glenmorangie 10yo	16
Aberlour 12yo	18
Laphroaig 10yo	18
Starward Two Fold	16

RUM

Bacardi Spiced	13
Captain Morgan	13
Pampero Blanco	13
Havana White	13
Sailor Jerry	14
Sailor Jerry Apple	14
Kraken	15

CLASSIC COCKTAILS

Espresso Martini	24
<i>Grey Goose, Kahlua, First Press coffee</i>	
Margarita	24
<i>Patron Silver, Cointreau, Lime</i>	
Aperol Spritz	18
<i>Aperol, Sparkling Wine, Soda</i>	
Cosmopolitan	24
<i>Smirnoff Vodka, Cointreau, Lime, Cranberry</i>	
Mojito	24
<i>Bacardi Carta Blanca, Lime, Mint</i>	
Negroni	26
<i>Antica Formula, Campari, Bombay Gin</i>	
Long Island Iced Tea	26
<i>Olmecca Tequila, Ketel One, Cointreau, Bombay Gin, Bacardi Carta Blanca, Lime, Cola</i>	
Old Fashioned - choose spirit	
Bulliet	24
Makers Mark	24
Bacardi Spiced	24
Johnnie Walker Red	24
Sour - choose spirit	
Disaronno	24
Aperol	24
Olmecca Reposado	24
Johnnie Walker Red	24