

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

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

Edamame tossed in Truffle oil, sea salt GF, V	12
Crispy Chips w/ sweet chilli aioli GF, V	12
House Made Dips served w/ Focaccia breads, EVO, pistachio dukkah	16
Charcuterie Board w/ selected cured meats, house pickles, charred bread	49
Calamari Fritti tossed with curry leaves salt, saffron aioli. GF	24
Corn Tempura served with Tali sauce and fetta crumbs V (4)	23
Tacos w/ corn tortilla, charred pineapple salsa, shredded cabbage, Sriracha mayo GF Spiced pulled pork 24 Soft shelled crab 24 Sesame eggplant 21	24
Wagyu Beef Brioche Sliders w/ bacon, slaw, miso mayo (3)	24
Bao Buns with crispy pork belly (or Tofu), cucumber pickles, chilli jam and herbs. (3)	24
Japanese Fried Chicken w/ Kimchi mayo, daikon pickles GF	25
Baby Cos Salad parmesan cheese, garlicky yoghurt dressing, shichimi spices .	15
Mixed leaf Salad with wild puffed rice, pumpkin seed, crispy lotus and miso dressing Add miso glazed chicken 10 salmon 10 miso glazed eggplant 7	15
Southern fried chicken burger, slaw, Korean gochujang sauce, mayo and side fries.	22
Pulled pork burger, Hickory BBQ sauce, apple slaw, side fries.	22
Chicken parma with sugo and pancetta, mix salad and fries.	24
Crispy fish & chips (yellowspotted trevalley), house tartar sauce, mixed leaves.	25
Baked Ricotta, baby spinach and water chestnut cannelloni, pumpkin curry sauce V	24
Confit Duck leg, served with chive mashed potato, Bok choy and mandarin sauce GF	26
Crispy pork belly, sautéed chorizo, brussel sprouts, cherry tomato ,celeriacee puree GF	26
200g Wagyu rump MB6 with green peppercorn jus, watercress, and pickled shallot GF	36
Burnt Basque Cheesecake with poached rhubarb, gingersnap and blackberry gin syrup	14

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 Bombay Bramble Gin, Watermelon Liqueur, Chambord	24
Blackberry Collins Bombay GIn, Blackberry Puree, Lime	24
Blush n Bloom Tanqueray No.10 Gin, Elderflower, Aperol	24
Cool Runnings Bacardi Carta Blanca, Mango Liqueur, Pineapple, Falernum	24
Peach Ice Tea Smirnoff Vodka, Cointreau, Peach Tea, Lime	24
Public Spritz Grey Goose Essence, Watermelon Liqueur, Soda	24
Tipsy Citrus Mandarin Liqueur, Johnnie Walker Black, Lime	24

MOCKTAILS

Magic Spritz Lyre's Italian Spritz, Blood Orange Fever Tree	16
Berry Crush Blackberry Puree, Apple, Grapefruit Fever Tree	16

SPIRITS BY THE BOTTLE

700mL - Grey Goose Ketel One Ciroc Bombay Patron Silver Bulleit Don Julio 1942 All served with soda, lemonade & Red Bull	35 0 75 0
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	14
White Galliano	14
Black Galliano	14
Vanilla Galiano	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 Magnum	500
Billecart-Salmon Brut NV - 3L Jeroboam	1000

ROSÈ

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>Rias 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 Rosseau 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 Hendricks Tanqueray	18
	16
	14

WHISKY

Johnnie Walker Red	13
Johnnie Walker Black	15
Buffalo Trace	14
Bulliet	14
Canadian Club	13
Jameson	13
Glenmorangie 10yo	16
Aberlour 12yo	16
Laphroaig 10yo	18
Starward Two Fold	18
	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
Grey Goose, Kahlua, First Press coffee	
Margarita	24
Patron Silver, Cointreau, Lime	
Aperol Spritz	18
Aperol, Sparkling Wine, Soda	
Cosmopolitan	24
Smirnoff Vodka, Cointreau, Lime, Cranberry	
Mojito	24
Bacardi Carta Blanca, Lime, Mint	
Negroni	26
Antica Formula, Campari, Bombay Gin	
Long Island Iced Tea	26
Olmecca Tequila, Ketel One, Cointreau, Bombay Gin, Bacardi Carta Blanca, Lime, Cola	
Old Fashioned - choose spirit	
Bulliet	24
Makers Mark	24
Bacardi Spiced	24
Johnnie Walker Red	24
Sour - choose spirit	24
Disaronno	24
Aperol	24
Olmecca Reposado	24
Johnnie Walker Red	24

