

**WHITES**

Vasse Felix Sauv Blanc Sem 2016, Margaret River	12	58
Vavasour Sauv Blanc 2016, Marlborough, NZ	11	54
Greywacke Sauvignon Blanc 2016, Marlborough, NZ	15	68
Bay of Stones Sauv Blanc 2017, Adelaide Hills	8	29
Corte Giara Pinot Grigio 2016, Lake Garda, Italy	9	42
Tomfoolery Fox Whistle 2017, Pinot Gris, Eden Valley	11	48
Howard Park Miamup Chardonnay 2016, Margaret River	12	58
Jones Road Chardonnay 2014, Mornington Peninsula 63	13	
Vasse Felix Heytesbury Chardonnay 2015, Margaret River		120
Geyer Muscat of Alexandria 2016, Barossa Valley	11	50
Bakkheia Different Drummer Fumé Blanc 2016, Geographe 85		
Mandoon Late Harvest Riesling (sweet) 2016, Swan Valley	10	48
Düfte Punkt Riesling (dry) 2016, Eden Valley	11	55

**RED**

Bay of Stones Shiraz 2016, South East	8	29
Katnook Founders Block Merlot 2015, Coonawarra	9	45
Silent Estate 'Satyr' Pinot Noir 2016, Hawkes Bay	9	45
Silkwood Estate Pinot Noir 2016, Pemberton	10	49
Tomfoolery Young Blood Grenache 2016, Barossa Valley	11	55
Taylor Made Malbec 2016, Clare Valley	12	60
IronCloud Cabernet Malbec 2015, Ferguson Valley	12	60
Arlewood Cabernet Sauvignon 2014, Margaret River	13	65
Tomfoolery Young Blood Shiraz 2017, Barossa Valley	11	52
Terra Vino Mataro Shiraz 2013, McClaren Vale	13	63
Hentley Farm Caretaker Shiraz 2016, Barossa Valley	13	65
Hither & Yon Tempranillo 2017, McClaren Vale	11	56
Chard Farm River Run Pinot Noir 2015, Otago, NZ		78
Torbreck The Struie Shiraz 2014, Barossa Valley		120
Torbreck The Run Rig Shiraz 2010, Barossa Valley		300



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## ROSÉ

Pizzini Brachetto Moscato Rosé 2017, King Valley	7	29
The Pawn "El Desperado" 2016, Adelaide Hills	10	48
Bouchard Aine Rosé De France 2015, France	12	58
Rabbit Ranch Rosé 2017, Central Otago, NZ	14	65
Rose Kentish Côtes De Provence Rosé 2015, France	16	78

## SPARKLING

Bay of Stones Brut NV, Barossa Valley	7	29
Segura Vidas Reserva Cava NV, Penedes, Spain	9	47
Prosecco Mascareri NV, Venato, Italy	10	48
Marchand & Burch Crémant de Bourgogne NV, Burgundy, France	16	78
Laurent-Perrier Brut NV, Champagne, France	110	



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## COCKTAILS

- Perfect Storm** **\$15.00**  
A rum lovers dream and super refreshing. Sailor Jerry Spiced Rum, lime, Angostura bitters and ginger beer served in a tall glass over ice – simply awesome!
- Apple Cross Eye** **\$18.00**  
A cocktail so good they named a suburb after it. Bison grass vodka, black raspberry with an apple twist.
- Vanilla Passionfruit Martini** **\$18.00**  
When city chic meets tropical paradise. Vanilla liqueur and passionfruit purée, brought together by a dash of pineapple.
- Lychee Martini** **\$18.00**  
Sweet yet sour. Soft yet sharp. Lychee, elderflower and a generous helping of citrus.
- Espresso Martini** **\$18.00**  
The perfect pick-me-up. A fresh shot of espresso, dark chocolate and vanilla.
- Ruby Tuesday** **\$18.00**  
Deliciously refreshing. Red grapefruit soda, gin and elderflower.
- El Frambuesa** **\$18.00**  
A twist on the classic Margarita. Tequila, raspberry, lime and Agave syrup, shaken into a glass over ice.
- Bon Temps** **\$18.00**  
Conjured up within the french quarter of Louisiana; Bon Temps means good times and good times mean Rosé, Aperol, passionfruit and lime
- Gin Crusta** **\$18.00**  
Tanqueray London dry gin, Cointreau, lemon and Maraschino shaken and poured into a sugar rimmed glass.

**If you feel like a classic, please ask our team!**

## DRAUGHT (PINT)

Bad Apples 3.5	(3.5%)	8
Young Henrys Newtowner Pale	(4.8%)	10
Young Henrys Natural Lager	(4.2%)	10
Coors Lager	(4.2%)	10
Blue Moon Belgian White	(5.4%)	10
Monteith's Apple Cider	(4.5%)	10

## BOTTLED BEERS

Single Fin Summer Ale	8
Peroni Leggera	8
Little Creatures Rogers	8
White Rabbit Dark Ale	9
Corona	9
Peroni	9
Guinness Draught (Can)	9.5
Feral Hop Hog	12

## BOTTLED CIDERS

Napoleone Apple Cider	11
Napoleone Pear Cider	11
The Hills Apple Cider	12

## GINGER BEER

Zenzero Ginger Beer	12
Zenzero Ginger Beer (Chilli)	12



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### SOMETHING TO START

<b>OVEN BAKED BREAD</b> Truffle oil	<b>\$9.00</b>
<b>HAND CUT CHIPS</b> House made aioli (v)	<b>\$9.00</b>
<b>OCTOPUS, CHORIZO, OLIVES</b> Bread (gfo)	<b>\$16.00</b>
<b>CHEF'S BOARD</b> Jamon, chorizo, sorpresa, nduja, olives, pickles, Turkish bread (gfo)	<b>\$30.00</b>

### SOMETHING LIGHT

<b>JUMBO SPRING ROLL</b> Hand rolled, chicken, Asian slaw	<b>\$9.00</b>
<b>BROCCOLINI</b> Chili oil, parmesan (gf, v)	<b>\$9.00</b>
<b>KOREAN STYLE CHICKEN WINGS</b> Spicy soy, Asian slaw	
	<b>Bowl \$14.00</b>
	<b>Bucket \$30.00</b>

<b>GRILLED HALOUMI</b> Pineapple salsa, lemon zest (gfo, v)	<b>\$14.00</b>
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### SOMETHING FROM THE PIZZA OVEN

<b>MOZZARELLA</b> Tomato, basil, Napoli sauce (v)	<b>\$16.00</b>
<b>HAM AND MUSHROOM</b> Roma tomato, olive	<b>\$19.00</b>
<b>CHORIZO</b> Olive, parmesan	<b>\$19.00</b>
<b>PRAWN</b> Chili, coriander slaw	<b>\$22.00</b>
<b>CHICKEN</b> Capsicum, red onion	<b>\$20.00</b>

\*All pizzas are available gluten free on request

### SOMETHING MORE

<b>SEARED TUNA</b> Ponzu, wasabi cream, yuzu jam	<b>\$19.00</b>
<b>PORK BELLY (3)</b> Caramel miso, kimchi salsa	<b>\$18.00</b>
<b>TERIYAKI SALMON</b> Black rice salad, quinoa, lemon, spring onion	<b>\$27.00</b>
<b>VIETNAMESE RICE NOODLE SALAD</b> Tuna tartare, cucumber, carrot, Asian slaw, greens (gfo)	<b>\$18.00</b>
<b>DUCK &amp; CHICKEN TACOS (3)</b> Pineapple salsa, sriracha	<b>\$18.00</b>
<b>NEW YORK BEEF SLIDERS (2)</b> Brioche bun, tomato, mozzarella, mayo	<b>\$14.00</b>
<b>PULLED PORK BUNS (2)</b> Asian slaw, mint, coriander, chili, bbq sauce	<b>\$14.00</b>

### SOMETHING TO FINISH

<b>CRÈME BRULÉE</b> Shortbread (gfo)	<b>\$11.00</b>
<b>CHOCOLATE TART</b> Citrus mascarpone, nut praline	<b>\$13.00</b>

<b>CHEESE PLATTER</b> Maffra – Aged Cheddar d'Argental Lingot – Soft Gorgonzola Piccante – Blue Served with quince, lavosh and dried fruit	<b>\$30 or \$12 each</b>
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gf – gluten free  
gfo – gluten free option (pizza base + \$4.00)  
v - vegetarian



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## COFFEE

Espresso \$3.00  
Double Espresso \$3.50  
Short Macchiato \$3.00

Flat White, Latte, Cappuccino,  
Long Black, Hot Chocolate \$4.00

Long Macchiato \$4.50  
Mocha \$4.00  
Chai Latte \$4.00  
Iced Coffee, Iced Chocolate,  
Iced Mocha \$5.00  
Affogato \$5.00

## TEA \$4.50

English Breakfast  
Earl Grey  
Masala Chai  
Peppermint Tea  
Green Tea  
Camomile Tea

## JUICE \$4.00

Cloudy Apple  
Orange  
Pineapple  
Grapefruit  
Cranberry

## SODA \$4.00

Lemonade  
Coke  
Coke zero  
Dry ginger ale  
Ginger beer  
Tonic water  
Soda water  
Sparkling water (750m) \$8.00

## WEEKLY SPECIAL

### MONDAY AND TUESDAY

12pm – 9pm **\$20**  
Enjoy a bucket of Korean style  
chicken wings available all day.



### THURSDAY SPECIAL

12pm – 9pm **\$20**  
Thursday is almost the end of the week so enjoy it  
with our pizza and drink special. Any of the pizzas  
on the menu with a house wine or beer.



### SUNDAY PIZZA SPECIAL

11am – 5pm **\$10**  
Pizzas on our menu are available for the one price.

### DRINKS HAPPY HOURS

Wednesday and Sunday 5-6pm

All of our house beers, house spirits and house  
wines are reduced for your enjoyment



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