



SOMETHING SMALL

French Fries <i>Aioli</i>	10
Six Sydney Rock Oysters <i>Lemon, Mignonette</i>	28
Marinated Olives (V, GF, HO) <i>Orange Zest, Aromatics, Olive Oil</i>	9
Steamed Whole Edamame Beans (V, HO) <i>Ponzu, Citrus</i>	9
Truffle Fries (GF) <i>Parmesan, Murray River Pink Salt</i>	15
Hawkesbury River Squid <i>Lemon Zest, Parsley, Baby Fennel, Aioli</i>	22
Buffalo Wings in Hot Sauce (GF) <i>Blue Cheese Sauce, Celery Crudités</i>	15

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Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee
that our food will be allergen free.*

(GF) Gluten Free
(V) Vegetarian
(HO) Healthy Option



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NON-ALCOHOLIC

SOFT DRINKS	7
Coke	
Coke Zero	
Lift	
Sprite	
WATER	9
Sparkling 700ml	
Still 700ml	



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SPIRITS

RUM

Bacardi Carta Blanca	12.5
Havana Club Añejo 3 Años	12.5
Havana Club Añejo Especial	12.5
Sailor Jerry Spiced	12.5
Havana Club Añejo 7 Años	13.5
Havana Club Seleccion de Maestros	13.5
Ron Zacapa Centenario 23	18.5

CACHAÇA

Sagatiba Pura	12.5
Sagatiba Velha	12.5

“CHEF MENZ” CHOICES

Salad of Large Rocket <i>(V, GF, HO)</i> <i>Nashi Pear, Fennel, Pumpkin Seeds, Parmesan (+7 Add Roast Chicken)</i>	18
Harissa Spiced Lamb Salad <i>(GF, HO)</i> <i>Sundried Tomatoes, Feta, Macadamia Nuts, Mint Yoghurt</i>	25
Pappardelle Lamb Neck Ragu <i>Spinach, Aubergine, Pecorino Cheese</i>	32
Pulled Pork Toastie <i>Dijon, Sauerkraut, Cheddar Cheese, Pickle, Sriracha</i>	20
Double Wagyu Cheese Burger <i>Mustard, Cheddar, Tomato, Onion, Pickle, Sauce</i>	23
Battered Ling fillets & chips <i>(GF)</i> <i>Gherkin, Lemon, Tartare</i>	25
Vegetable Lasagne <i>(V, GF)</i> <i>Oregano, Tomato Passata, Pesto, Mozzarella Cheese</i>	32
Grilled King Prawns (3) <i>XO Sauce</i>	25
Butter Chicken <i>(GF)</i> <i>Basmati rice, poppadums</i>	22

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FROM THE WOK

Steamed Greens (V, GF, HO) 22
Tofu, Vegetables, White Garlic Sauce, Brown Rice

BOARDS

Charcuterie Board 36
*Giant Chorizo Pamplona, Mallorquina
Pork & Anise Salumi, Condiments, Sourdough*

4 Artisanal Cheese's 48
Quince Paste, Walnut Roulade, Muscatels, Raisin Sourdough

Lynher Dairies Cornish Kern
West Cornwall, GBR, Pasteurised Cow's Milk

Cypress Grove Midnight Moon
Holland, California, Goat's Milk

Will Studd Brillat Savarin
Normandy, France, Cow's Milk

Colston Bassett Stilton
Nottinghamshire, GBR, Pasteurised Cow's Milk

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SPIRITS

TEQUILA

Olmecca Altos Plata 12.5
Olmecca Altos Reposado 13.5
Patrón Silver 14.5
Patrón Añejo 15.5
Don Julio 1942 19.5

ABSINTH

La Fée Absinth Bohemian 24.5

COGNAC

Rémy Martin VSOP 16
Martell VSOP 20
Hennessy VS 20.5
Hennessy XO 32



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SPIRITS

GIN

Beefeater London Dry	12.5
Bombay Sapphire	12.5
Plymouth	12.5
Archie Rose	16.5
Four Pillars	16.5
G'Vine Nouaison	16.5
Hendrick's	16.5
Tanqueray N° TEN	18.5
Monkey 47	24

VODKA

Wyborowa Polish	12.5
Belvedere	16
Belvedere Unfiltered Diamond Rye	17
Grey Goose	17
Russian Standard Imperia	17

DESSERT

18^{EA}

Mango & Coconut Custard Trifle (GF) Passionfruit Sorbet
Chocolate Brownie Tart Citrus Salad, Orange Yoghurt Ice Cream
Pandan Crème Brulee (GF) Macadamia Wafer, Coconut Sorbet
Cheesecake Hazelnut Coffee Crumb, Salted Caramel Ice Cream

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BEER AND CIDER

INTERNATIONAL

Asahi	13
Corona	13
Heineken	13
Peroni	13
Stella Artois (<i>draught</i>)	10/14

CIDER

Bonamy's Apple Cider	11
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LOCAL

Cascade Light	10
Crown Lager	
Pure Blonde	
Stone & Wood Original Pale Ale	11

LOCAL CRAFT

Goose Island IPA	11
James Squire One Fifty Lashes Pale Ale	
Little Creatures Pale Ale	
White Rabbit Dark Ale	

SPIRITS

AMERICAN WHISKEY

Buffalo Trace	12.5
Jack Daniel's	12.5
Jim Beam White Label	12.5
Southern Comfort	12.5
Maker's Mark	13.5
Basil Hayden's	14.5
Blanton's Original	14.5
Wild Turkey Spiced	14.5
Booker's	18.5

IRISH WHISKEY

Jameson	12.5
Connemara Pleated Single Malt	16.5



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SPIRITS

SINGLE MALT WHISKY

Auchentoshan 12y.o.	<i>Lowlands, Scotland</i>	15.5
Glenfiddich 12y.o.	<i>Speyside, Scotland</i>	15.5
Highland Park 12y.o.	<i>Orkney Islands, Scotland</i>	16.5
Glenmorangie Lasanta	<i>Highlands, Scotland</i>	17
Ardbeg 10y.o.	<i>Islay, Scotland</i>	17.5
Glenmorangie Quinta Ruban	<i>Highlands, Scotland</i>	17.5
Talisker 10y.o.	<i>Isle of Skye, Scotland</i>	18.5
Oban 14y.o.	<i>Isle of Skye, Scotland</i>	19
Laphroaig 10y.o.	<i>Islay, Scotland</i>	19.5
Glenmorangie Nectar d'Or	<i>Highlands, Scotland</i>	19.5
Glenfiddich Solera 15y.o.	<i>Speyside, Scotland</i>	21.5

WINES

ROSÉ

	<i>Glass</i>	<i>Bottle</i>
Squealing Pig, Rosé <i>Marlborough, New Zealand, 2017</i>	13	60

Cape Mentelle <i>Margaret River, Western Australia, 2017</i>	16	72
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RED

Ross Hill, 'Tom & Harry', Cabernet Sauvignon <i>Orange, NSW, 2016</i>	14	63
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Cape Mentelle 'Trinders' Cabernet Merlot <i>Margaret River, New Zealand 2016</i>	16	79
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Tertini, Pinot Noir <i>Southern Highlands, NSW, 2016</i>	16	73
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Penfolds, 'Max's', Cabernet Sauvignon <i>Multi-regional blend, SA, 2015</i>	17	80
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Frogmore Creek, Pinot Noir <i>Coal River, TAS, 2016</i>	19	85
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Head Wines, 'The Blonde', Shiraz <i>Stone Well, Barossa Valley, SA, 2016</i>	20	91
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Where a wine vintage is not available, another vintage may be substituted without notice.



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WINES

SPARKLING AND CHAMPAGNE

	<i>Glass</i>	<i>Bottle</i>
Chandon Brut, NV <i>Yarra Valley, VIC</i>	14	55
Chandon Brut Rosé, NV <i>Yarra Valley, VIC</i>	14	55
T'Gallant Prosecco, NV <i>Mornington Peninsula, VIC</i>	15	60
Veuve Clicquot Yellow Label Brut, NV <i>Reims, France</i>	28	135
Veuve Clicquot Rich, NV <i>Reims, France</i>	34	160
Veuve Clicquot, Rosé Champagne, NV <i>Reims, France</i>		200

WHITE

Brangayne, Chardonnay <i>Orange, NSW, 2016</i>	13	62
Albino Armani, 'Corvara', Pinot Grigio <i>Valdadige, Italy, 2016</i>	14	64
Tertini, Riesling <i>Southern Highlands, NSW, 2016</i>	15	70
Coldstream Hills, Chardonnay <i>Yarra Valley, VIC, 2018</i>	17	80
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand, 2018</i>	19	86
Shaw and Smith, M3, Chardonnay <i>Adelaide Hills, SA, 2016</i>	19	89

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SPIRITS

RYE WHISKY

Canadian Club Classic 12y.o	16.5
Michter's US*1 Single Barrel	18
Sazarac Straight 6y.o.	18
Hudson Manhattan	23
Knob Creek	26.5

BLENDED SCOTCH WHISKY

Chivas Regal 12y.o.	14.5
Chivas Regal 18y.o.	24
Johnnie Walker Blue Label	37



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MOCKTAILS

15^{EA}

Coco Bliss

Falernum syrup, coco syrups, pineapple juice and lime juice

Seoul Calling

Yuzu, herbal tea and raspberry

WINES

DESSERT

Glass

Brumont, Château Bouscassé, 'Les Larmes Célestes'

Madrian, France, 2013

15

FORTIFIED

Rockford Wines, P.S. Marion, Tawny

Barossa Valley, SA

21

Seppelt, D.P. 57, Show Tokay, NV

Rutherglen, VIC

21



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CLASSIC COCKTAILS

20^{EA}

Aperol Spritz

Aperol Spritz, house brut with fresh orange

Aviation

Gin, crème de violette, maraschino liqueur and lime juice

Boulevardier

Bourbon or rye whisky, Campari and sweet vermouth

Dark & Stormy

Dark rum and ginger beer

Fruit Punch (red, white or rosé wine)

Chopped fruit and flavoured liqueur

Martini

Gin or vodka, dry or dirty, garnished with lemon twist or olives

Moscow Mule

Vodka, ginger beer and lime juice

Sazerac

Rye whisky, absinth and Peychaud's bitters

Sours (amaretto, pisco, or whisky)

Lemon juice, egg white and simple syrup

St. Germain Spritz

St. Germain, house brut with edible flowers

White Lady

Gin, triple sec, lemon juice and egg white



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HOUSE CRAFTED COCKTAILS

20^{EA}

Coco Loco

*Vodka, watermelon juice and liquor, lime juice and coconut syrup
garnished with watermelon ball and basil*

Destination 339

*Four Pillars, Campari, passionfruit puree and agave syrup
garnished with banana leaf*

Flaming Tail

*Bombay Sapphire, basil syrup, watermelon and lime juice,
garnished with elderflower, guava foam and fresh rosemary*

GM's Special

*Laphroaig 12y.o., Campari, sweet Vermouth,
garnished with orange marmalade*

Red Pillar

*Tequila, rose syrup sparkling brut and lime juice,
garnished with jalapeño, olive oil and rose foam*

Smokey Pedro (Classic Twist or Old Fashioned)

*Bourbon, fig ginger syrup and cardamom bitter,
garnished with dried fig*

Stolen Heart

*Chivas Regal, Averna, sugar syrup, orange and lemon juice
garnished with orange ice and orange zest*



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