



BAR SNACKS

**ANY THREE
BAR SNACKS
\$35**

- \$10 BOWL OF CHIPS** with aioli & tomato sauce
- \$10 CHEESY GARLIC BREAD**
- \$14 SWEET POTATO CHIPS** with aioli
- \$14 TERIYAKI CAULIFLOWER BITES** (vg)
- \$14 KARAAGE CHICKEN** with kewpie mayo, lime wedge
- \$14 LEMON PEPPER CALAMARI** with tartare sauce, lime wedge (gfo)
- \$15 PORK BELLY BITES** crispy skin pork belly with apple plum sauce (gfo)
- \$16 CHICKEN FLATBREAD PIZZA** fresh mozzarella, spinach, onion, cherry tomatoes, feta, plum glaze, smoked mayo
- \$15 MARGHERITA FLATBREAD PIZZA** tomato, parmesan, fresh basil, buffalo mozzarella, napoli sauce
- \$16 BAKED CAMEMBERT** toasted breads selection of sourdough and ciabatta, crackers and grissini
- \$16 DUCK SPRING ROLLS** house made spring rolls served with plum sauce on the side
- \$16 NACHOS (SMALL)** corn chips, mozzarella, house-made salsa, sour cream, guacamole
// ADD beef mince +\$6 // ADD pulled pork +\$6 // ADD jalapenos +\$2
- \$15 1/2 KG OF FULL WINGS**
 - BBQ BOURBON**
 - SOUTHERN FRIED** dry rub southern fried with ranch sauce
 - CHIPOTLE** (mild)
 - BUFFALO** with blue cheese dipping sauce (medium)
 - HELLFIRE WINGS** with a Greek yoghurt dip (hot)

**PLEASE ORDER AT THE BAR
OR ONLINE - FROM YOUR TABLE**



BURGERS

SERVED WITH CHIPS

- \$22 WAGYU BEEF BURGER** wagyu beef patty 150g, cheese, tomato, lettuce, aioli, tomato sauce, milk bun, chips (gfo)
- \$24 GRILLED CHICKEN BURGER** chicken thigh, bacon, lettuce, tomato, cheese, special sauce, milk bun, chips (gfo)
- \$24 PULLED PORK BURGER** bbq pulled pork, honey mayo slaw, smokey mayo, milk bun, chips (gfo)
- \$25 RIB FILLET STEAK SANDWICH** rib fillet steak 150g, cheese, lettuce, tomato, caramelised plum onion jam, aioli, tomato sauce, ciabatta, chips (gfo)
- \$20 PORTOBELLO MUSHROOM BURGER** with haloumi, rocket, house-made tomato relish, potato bun, chips (v)
(vegan cheese optional)
- \$20 CHICKPEA & LENTIL BURGER** with lettuce, tomato, vegan cheese, capsicum sauce, potato bun, chips (vg)
- \$2.5 SWEET POTATO CHIPS UPGRADE**
- \$2.0 ADD BACON RASHER (1)**
- \$2.5 GLUTEN FREE BUN**
- 60c SAUCE - TOMATO, BBQ, AIOLI**



LIGHT MEALS

- \$21 CAESAR SALAD** bacon, parmesan, boiled egg, anchovies, croutons, caesar dressing (GFO)
// ADD GRILLED CHICKEN \$5 // CALAMARI \$5 // CAULIFLOWER BITES \$5
- \$21 ROAST PUMPKIN & AVOCADO SALAD** roasted pumpkin, avocado, baby spinach, mesclun, cherry tomato, red onion, chick peas, cashews, lemon tahini dressing (gfo, vg, df)
// ADD GRILLED CHICKEN \$5 // CALAMARI \$5 // CAULIFLOWER BITES \$5
- \$18 VEG NACHOS** corn chips, mozzarella, house-made salsa, sour cream, guacamole (gfo) // ADD sliced jalapenos \$2
- \$24 BEEF NACHOS** beef mince with house-made bolognese sauce, corn chips, mozzarella, sour cream, guacamole (gfo) // ADD sliced jalapenos \$2
- \$24 PULLED PORK NACHOS** corn chips, mozzarella, guacamole, sour cream, marintated bbq pulled pork (gfo) // ADD sliced jalapenos \$2

- \$23 CARBONARA PASTA** fettucini, speck, cream, mushrooms, topped with shaved parmesan // ADD CHICKEN \$5
- \$28 CREAMY GARLIC PRAWN PASTA** farfalle pasta, cherry tomatoes, garlic, onion, mushrooms, pesto, shaved parmesan, spinach, cream
- \$26 SCHNITZEL** house-made traditional chicken schnitzel, side salad, chips, gravy on side
- \$29 PARMIGIANA** house-made traditional chicken parmigiana topped with ham & cheese, side salad, chips
- \$30 MEXICAN PARMIGIANA** house-made chicken parmigiana topped with ham, cheese, jalapenos, corn chips, sourcream, guacamole, side salad, chips
- \$29 BARRAMUNDI** grilled or battered barramundi, lemon wedge, tartare, side salad, chips (gfo, df)
- \$29 SEARED SALMON WITH PUMPKIN PUREE** served with citrus beurre blanc, roasted baby carrots, cauliflower, green beans (gfo)
- \$29 PAN-FRIED CHICKEN BREAST** chicken breast fillet topped with ham, avocado, camembert & a creamy mustard sauce, served with roasted pumpkin, potatoes (gfo)
- \$32 PORK BELLY** twice cooked crispy skin pork belly with plum onion jam, mashed potato, apple plum sauce, roasted baby carrots, green beans, cauliflower (gfo, df)
- \$35 RUMP STEAK ANGUS MSA 250G** char-grilled steak, chips, side salad and a choice of gravy, peppercorn or mushroom sauce, served on the side (gfo)
- \$38 SIRLOIN 250G** 120 day grain fed and aged for guaranteed tenderness. char-grilled steak, chips, side salad and a choice of gravy, peppercorn or mushroom sauce, served on the side (gfo)

KIDS

- \$10 CHICKEN NUGGETS & CHIPS** with tomato sauce on the side
- \$14 BATTERED FISH & CHIPS** with tomato sauce on the side
- \$14 KIDS CHEESEBURGER & CHIPS** with tomato sauce on the side

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(gf) GLUTEN FRIENDLY / (gfo) GLUTEN FREE OPTION /
(v) VEGETARIAN / (vg) VEGAN / (df) DAIRY FREE
WE ARE NOT ABLE TO GUARANTEE THAT OUR MENU IS ENTIRELY FREE
OF EGGS, GLUTEN, NUTS OR DAIRY



BREAKFAST

SERVED UNTILL 10.45AM

- \$8 ARTISAN BREAD**
2 toasted slices - white sourdough, rye or raisin & walnut (+\$2)
choose your condiment - organic honey | nutella | vegemite | peanut butter | house-made spreads - lemon curd or mixed berry jam (v)
- \$15 HOUSE-MADE GRANOLA** candied pecans, roasted walnuts, oats, pepitas green, coconut yoghurt, milk on side, organic honey, fresh berries & fruits (v, vg)
- \$15 ACAI BOWL** acai sorbet (v, vg, organic, egg free, lactose free, gf, gmo free), granola mix, edible flowers, banana, strawberry, raspberry & blueberries (v, vg)
- \$16 FRENCH TOAST** brioche, eggs, house-made whipped cream, organic honey or maple syrup, fresh berries & fruits, house-made strawberry compote //ADD VANILLA ICE CREAM \$2 // ADD BACON (ONE) \$3
- \$16 FRENCH TOAST - BISCOFF W/ HONEYCOMB** brioche, house-made butterscotch, biscoff, eggs, house-made whipped cream, organic honey or maple syrup, fresh berries & fruits
- \$18 CORN AND ZUCCHINI FRITTERS** house made fritters served with bacon, fresh avocado puree, creme fraische, nuts, red pepper relish (v)
- \$18 AVOCADO SMASH** white sourdough, toasted black sesame seeds, avocado, cherry tomatoes, pickled onion, house-made beetroot gel, goat cheese, watercress, pistachio dukkah, pomegrate molases (v, vg, df, gfo)
- \$18 3 STACK PANCAKES** 3 stack pancakes, house-made whipped cream, organic honey or maple syrup, house-made lemon curd, house-made strawberry compote, fresh berries & fruits
//ADD VANILLA ICE CREAM \$2 // ADD BACON (ONE) \$3
- \$22 FAIRY FLOSS PANCAKES** 3 stack pancakes, fairyfloss, house-made whipped cream, vanilla ice-cream, organic honey or maple syrup, house-made lemon curd, house-made strawberry compote, fresh berries & fruits



KIDS

- \$10 2 STACK KIDS PANCAKES** house made whipped cream, maple syrup // ADD ice-cream \$2 // berries & fruits \$3.50 // BACON (ONE) \$3
- \$8 KIDS WAFFLES** house made whipped cream, maple syrup
// ADD VANILLA ice-cream \$2 // BACON (ONE) \$3
- \$8 KIDS BACON (1), EGGS (1) ON TOAST (1)** (gfo, df)

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BREAKFAST



- \$12 EGGS YOUR WAY** (gfo, df)
2 free range eggs - fried, poached or scrambled
2 toasted slices - white sourdough, rye or raisin & walnut (gf +\$2)
+ butter on the side
- \$12 BACON & EGG BREKKY BURGER** with bbq sauce, aioli, cheddar cheese, hash brown, rocket on a milk bun (gfo) // **ADD haloumi \$5**
- \$12 PORTOBELLO MUSHROOM BURGER** with haloumi, roquette, house-made tomato relish, potato bun (v, vgo, gfo, df)
- \$18 EGGS BENEDICT - CREATE YOUR OWN** (v, gfo)
english muffin (2), hollandaise sauce, poached eggs (2) and wilted spinach. **choose one** - smoked salmon, haloumi, bacon or ham
- \$18 OMELETTE - CREATE YOUR OWN** (v, gfo)
choose up to 3 - ham, bacon, smoked salmon, cheese, feta, haloumi, spinach tomato, mushrooms
2 toasted slices - white sourdough, rye or raisin & walnut (gluten free +\$2). butter served on the side.
- \$24 BIG BREAKFAST** bacon (2), free range eggs (2), toast (2), beef chipolatas (2), hashbrown (1), wilted spinach, grilled tomato (1), button mushrooms, tomato relish, butter
eggs your way (2) - fried, poached, scrambled
2 toasted slices - white sourdough, rye or raisin & walnut (gf +\$2)

EXTRAS



bacon (one) \$3 (two) \$5
beef chipolatas (2) \$5
grilled haloumi \$5
hashbrown (one) \$3
poached / fried eggs
(one) \$3 (two) \$4.50
scrambled eggs \$5
smoked salmon \$5
wilted spinach \$4
grilled tomato \$3

avocado fan \$5
berries & fruits \$3.50
tomato, bbq, aioli sauce 50c
condiments \$2 - organic honey | nutella,
vegemite, peanut butter
house-made spreads \$2
- lemon curd, mixed berry jam
vanilla ice-cream scoop \$2
house-made whipped cream \$2

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COLD DRINKS

MOCKTAILS 475ml

- \$10 BLUE LAGOON** blue curacao syrup, lemon juice, lemonade, cherry
- \$10 STRAWBERRY MINT SPARKLER** strawberries, mint, lemon juice, sugar syrup, lemonade, strawberry puree
- \$10 RASPBERRY GINGER SPRITZ** homemade raspberry syrup, lime, ginger beer, candied ginger
- \$10 PASSIONFRUIT MARGARITA - NON ALCOHOLIC** lyres agave reserva, orange sec, lime, agave, passionfruit puree
- \$10 VIRGIN MOJITO - NON ALCOHOLIC** lime, mint, sugar syrup, apple juice, soda

MILKSHAKES 475ml

- \$8 CHOCOLATE | STRAWBERRY | CARAMEL | VANILLA**
- +\$1 THICKSHAKE**

SOFTDRINKS

- \$4.9 COKE, COKE ZERO, LEMONADE, GINGER ALE** 473ml
- \$4.5 SODA WATER** 330ml
- \$4.5 GINGER BEER - BUNDABERG** 375ml bottle
- \$4.5 SPARKLING WATER - SAN PELLEGRINO** 250ml bottle
- \$6.0 APPLE, ORANGE, CRANBERRY OR PINEAPPLE JUICE** 475ml
- \$6.5 LEMON LIME BITTERS** freshly made with bitters, lemonade, dash of lime cordial, fresh lime & lemon slice (473ml)
- \$2.8 KIDS DRINK** (small plastic cup)

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COFFEE & TEA



CUP / MED	MUG / LRG	
\$4.0	-	SHORT BLACK SHORT MAC RISTRETTO
\$4.5	-	DOPPIO DOUBLE RISTRETTO LONG MAC PICCOLO
\$4.5	\$5.5	CAPPUCCINO LATTE FLAT WHITE LONG BLACK
\$4.5	\$5.5	CHAI LATTE DIRTY CHAI MATCHA CHAI
\$5.0	\$6.0	HOT CHOC MOCHA AFFOGATO

TEA

\$4.5 GREEN TEA | ENGLISH BREAKFAST | EARL GREY

ICED DRINKS 473ml // 16oz

\$6 ICED BLACK espresso, water, ice

\$7 ICED LATTE espresso, milk ice

\$8 ICED COFFEE

ICED CHAI

ICED CHOCOLATE

ICED MOCHA

EXTRAS

50C EXTRA SHOT | DECAF

50C ALTERNATIVE MILK - SOY, ALMOND, OAT, LACTOSE FREE

50C CREAM

\$2 VANILLA ICE-CREAM

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COCKTAILS

HOUSE COCKTAILS

- \$19 CANDY APPLE** vanilla vodka, apple schnapps, fireball whiskey, apple juice, maple syrup, cinnamon rim
- \$19 FAIRY FLOSS FANTASY** jelly bean infused vodka, elderflower liqueur, lime, sourstrap, fairy floss
- \$19 GIN & ELDERFLOWER MOJITO** gin, elderflower liqueur, lime, mint, apple juice, soda
- \$19 GRAPE BUBBLEGUM MOJITO** bacardi, grape liqueur, bubblegum syrup, grape juice, lime, mint, lemonade
- \$19 RASPBERRY & GINGER MOJITO** spiced rum, chambord, lime, mint, raspberry syrup, ginger beer
- \$19 MANGO WEISS** bacardi, mango liqueur, coconut cream, mango puree
- \$19 LEMON TARTINI** vanilla vodka, limoncello, frangelico, lemon, pineapple juice
- \$19 SALTED CARAMEL ESPRESSO MARTINI** vodka, kahlua, salted caramel syrup, cold drip espresso
- \$19 TIM TAM MARTINI** honey vodka, white creme de cacao, chocolate syrup, cold drip espresso
- \$19 PINK PANTHER** pink gin, lemon, sugar, blood orange soda
- \$19 PINK GRAPEFRUIT MARGARITA** tequila, triple sec, pink grapefruit juice, lime, agave, pink salt rim
- \$19 SUNDOWNER** vodka, peach liqueur, strawberry puree, pineapple juice, lime
- \$19 TAPWORKS COOLER** vodka, malibu, pineapple juice, cranberry juice

CLASSICS

- \$16 APEROL SPRITZ** aperol, prosecco, soda, orange
- \$18 OLD FASHIONED** makers mark bourbon, orange bitters, sugar
- \$19 COSMOPOLITAN** vodka, triple sec, cranberry juice, lime
- \$19 MOJITO** bacardi, lime, mint, sugar, soda
- \$19 MARGARITA** tequila, triple sec, lime, sugar, salt rim
- \$19 ESPRESSO MARTINI** vanilla vodka, kahlua, sugar, cold drip espresso
- \$19 FRENCH MARTINI** vodka, chambord, pineapple juice
- \$19 LYCHEE MARTINI** gin, lychee liqueur, lemon, apple juice
- \$19 PORNSTAR MARTINI** vanilla vodka, passionfruit, lime, prosecco, passoa



150ML	250ML	750ML	
			SPARKLING
\$11	-	\$48	GRANT BURGE PETITE BUBBLES South Australia
\$11	-	\$48	DA LUCA PROSECCO Italy
			WHITE
\$12	\$18	-	MUD HOUSE - SAUV BLANC (ON TAP) Marlborough, NZ
\$14	\$20	\$55	HOWARD VINEYARD - SAUV BLANC Adelaide Hills
\$12	\$18	\$50	DAVID HOOK - PINOT GRIGIO Hunter Valley
\$12	\$18	\$50	GRANT BURGE - PINOT GRIS Adelaide Hills
\$12	\$18	\$50	ROB DOLAN - CHARDONNAY Yarra Valley
\$12	\$18	\$50	AMBERLEY KISS & TELL - MOSCATO Western Australia
			RED
\$12	\$18	\$50	DAYS OF ROSÉ - DRY ROSÉ South Australia
\$14	\$20	\$55	ARTEA ROSÉ - FRENCH ROSÉ Alpes de Provence FRA
\$12	\$18	\$50	ST HALLETT - SHIRAZ Eden Valley
\$14	\$20	\$55	TEUSNER 'BILMORE' - SHIRAZ Barossa Valley
\$14	\$20	\$55	RABBIT RANCH - PINOT NOIR Central Otago
\$14	\$20	\$55	SMOKIN' BARRELS - CAB SAV Barossa Valley



FROZEN COCKTAILS

- \$18 CHI-CHI** vodka, blue curacao, coconut cream, pineapple juice, vanilla ice cream, ice
- \$18 LOVE POTION** vodka, creme de cacao, strawberries, vanilla ice cream, ice
- \$18 LIME MARGARITA** tequila, triple sec, lime juice, sugar syrup, ice, lime wedge



GINS

30ML

45ML

**SERVED IN A GOBLET
WITH PREMIUM TONICS & GARNISH**

- \$13 \$18 BOMBAY SAPPHIRE** a gin with fresh, bright citrus notes, a lively juniper character and an elegant, light spicy finish. **England**
- \$13 \$18 TANQUERAY LONDON DRY** a juniper-forward gin with distinctive flavours of piney juniper and feint lemon zest. **England**
- \$14 \$19 BRISBANE GIN** Brisbane
- \$14 \$19 BROOKIES SLOW** A rare gin made from the jewel of our rainforest, the Davidson Plum. This gin is the first of its kind. Expect exhilarating flavours of rose, watermelon & bright plum. **Byron Bay**
- \$14 \$19 NOSFERATU BLOOD ORANGE** With its distinctive red hue, this gin is delicate, yet packs a punch with botanicals such as Albanian juniper berries, blood orange peel, fresh navel oranges, dried orange peel, roasted fenugreek, coriander seeds, cardamom seeds, wormwood & angelica root. **Melbourne**
- \$14 \$19 HENDRICKS** A classic gin that helped the new gin renaissance. Hendricks has a less dominant juniper flavour profile in favour of its unique botanicals of Bulgarian rose and cucumber. **Scotland**
- \$14 \$19 INK GIN** A premium dry gin made with 13 organic botanicals, lemon myrtle leaf, coriander seed, Tasmanian pepper berry and fresh peeled sundried sweet orange peel. It gives its fresh piney, spicy and citrusy aroma and flavour. **Tumbulgum, AU**
- \$14 \$19 GREEN ANT** It uses green ants along side Australian botanicals such as a native juniper called boobiala, finger lime, strawberry gum, lemon myrtle and pepper berry served with aromatic bitters. **Kent town, AU**

BEERTENDERS OR CREATE YOUR OWN

The best way to try our beers is with a beer paddle!

PADDLE SIZES

600ML

3 BEERS

\$18

1L

5 BEERS

\$26

FAVOURITES

EASY DRINKING

BEER JOURNEY

BEER LOVER



CANS & BOTTLES



\$10 GLUTEN FREE - WILDE PALE ALE - 375ML CAN

\$8 ZERO ALCOHOL (0.5%) - HEAPS NORMAL XPA - 375ML CAN

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