

BAR FOOD

Grilled Turkish Bread with 2 dips m (<i>Vegan</i>) (smoked taramasalata, babaganoush or hummus)	10
Olives (<i>GF, DF, NF, Vegan</i>)	10
Mixed nuts (<i>GF, V</i>)	10
French Fries with truffle oil and sprinkled parmesan (<i>NF, V</i>)	13
Mushroom and cheese arancini balls, roasted garlic aioli (<i>NF, V</i>)	15
Spinach falafel bowl, hummus, lemon (<i>GF, DF, NF, Vegan</i>)	14
1/2 dozen or dozen Natural Oysters	29/53
Prawn toast, corn salsa, chipotle mayonnaise (per piece)	7
Wagyu beef slider with cheddar cheese, pickle (per piece)	8
Ocean trout sashimi, aromatic spices, trout roe, apple, feta, nori	18
Tempura prawns with yuzu & wasabi sauce (<i>DF,</i>)	16
Cherry tomatoes, cheese, oregano pizza	24
Chilli prawn, roasted capsicum, rocket	26
Wagyu beef burger, bacon, onion, cheese, lettuce, pickles, barbeque sauce and mayonnaise, served with potato fries	28
Steak and frites	29

WHITE WINE

Pikes Pinot Grigio <small>CLARE VALLEY, SOUTH AUSTRALIA</small>	13 / 65
Pencarrow Sauvignon Blanc <small>MARTINBOROUGH, NEW ZEALAND</small>	16 / 75
TarraWarra 'Estate' Chardonnay <small>YARRA VALLEY, VICTORIA</small>	16 / 80

RED WINE

Tempus Two Shiraz <small>CLARE VALLEY, SOUTH AUSTRALIA</small>	13 / 70
Terrazas Reseva, Malbec <small>MENDOZA, ARGENTINA</small>	15 / 75
Staint Clair Pinot Noir <small>MARLBOROUGH, NEW ZEALAND</small>	15 / 75

ROSE

Chateau La Gordonne <small>PROVENCE, FRANCE</small>	13 / 65
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SPARKLING & CHAMPAGNE

Chandon Brut (NV) <small>VICTORIA, AUSTRALIA</small>	13 / 65
Chandon Rose (NV) <small>VICTORIA, AUSTRALIA</small>	16 / 80
Corte Giara Prosecco (NV) <small>ITALY</small>	15 / 75
Moet Chandon (NV) <small>CHAMPAGNE, FRANCE</small>	28 / 160
Pol Roger Brut (NV) <small>CHAMPAGNE, FRANCE</small>	180
Ruinart Blanc de Blanc (NV) <small>CHAMPAGNE, FRANCE</small>	220
Dom Perignon (2006) <small>CHAMPAGNE, FRANCE</small>	450



EARLS CLUB - 20

Peach Infused Gin, Raspberry, Yuzu, Lemon, Gomme, Earl Grey Tea Citrus Foam



COCONUT GRENADE - 21

Banana Infused Rum, Orange, Coconut Cream, Lime, Orgeat, Chocolate Bitters



GOHAN HORCHATA - 18

Sake, Horchata (*Mexican rice milk with Toasted Almonds and Cinnamon Quills*) Milk, Agave, Cinnamon



OKINAWA SOUR - 20

Soursop Whiskey, Apricot Liqueur, Lemon, Gomme, Bitter, White, Absinthe



GRAPEFRUIT COLLINS - 19

Absolut Citron, Framboise Liqueur, Campari, Blood Orange Puree, Grapefruit, Lemon, Gomme, Topped with Tonic



NORTH LADY - 18

Dill & Shiso Infused Gin, Lemon, Gomme, Orange Bitter, Spices, White



ST TROPEZ SPRITZ - 18

Strawberry Liqueur, Campari, Apricot Puree, Gomme, Sparkling



BARBADOS SAZERAC - 22

Pineapple Rum, Salted Banana Liqueur, Roasted Coffee Syrup, Bitters, Absinthe Ice