



meze board / olives / feta / hummus / eggplant / flat bread	24
dip selection / hummus / eggplant / tzatziki / taramasalata / flat bread	24
marinated olives	5
homemade flat bread / olive oil	3
hummus / sumac / flatbread	10
eggplant & garlic dip / flatbread	10
tzatziki / Greek yoghurt / garlic / mint / flatbread	10
crunchy feta / honey / sesame	10
bacon-wrapped chargrilled dates / aioli / pine nuts	10
roast broccolini / hoisin aioli / peanuts	12
roast cauliflower / garlic miso / leek confit	15
shoestring fries	4
beetroot salad / feta / rosemary dressing / pine nuts	14
truffle salad / truffle dressing / soft boiled egg / bacon / parmesan	14
spicy tuna & quinoa bowl / rocket / avocado	18
<i>add:</i> smoked salmon 5 chicken 7	
moosehead cheese burger / caramelized onions / pickles + the works 2	16
double cheese burger / caramelized onions / pickles	24
bbq pulled pork sandwich / coleslaw	16
chicken burger / mayo / lettuce / tomato avocado / jalapeños	16
reuben sandwich / pastrami / sauerkraut / cheese	16
<i>add:</i> bacon 2 fried egg 4 fries 4 salad 4	
pork ragu / homemade pasta / chervil / parmesan	20
grilled mackerel / ponzu / baby gem / bonito	18
roast spring chicken / celeriac / gremolata	half 18 / full 26
O'Connor beef flank 200 grams / mushroom ketchup / spring onions	30
** MAKE IT A MEAL - Side of FRIES or SALAD with a COFFEE or TEA for \$5 **	
crème caramel / vanilla / cinnamon	10
pistachio cake / yuzu crème / honey	10
chocolate mousse / salted caramel / vanilla	10
banana ice cream / cookie crumble / toffee	10
cheese board / quince / flat bread	14

EAT. DRINK. SHARE.

Prices subject to Service Charge & prevailing government taxes

SOFT DRINKS & WATER

GEMMILLS Pear & Vanilla Iced Tea	6
Homemade Pineapple & Ginger soda	5
Homemade Lemonade	5
Coke / Coke Zero / Sprite / Soda / Tonic / Ginger Ale	4
San Pellegrino / Acqua Panna Still / Sparkling 750ml	5

COCKTAILS / APERITIFS

APEROL SPRITZ dal zotto prosecco / aperol / soda / orange	15
G&T gin mare / tonic / grapefruit	15
NEGRONI tanqueray / martini rosso / Campari / orange	15
SPIKED LEMONADE stolichnaya vodka / homemade lemonade	15

BEER & CIDER

DRAFT Moritz, Lager, Barcelona, Spain (300ml / 500ml)	10/16
BOTTLE / BUCKET OF 5 BEERS	
Peroni, Lager, Rome, Italy	9/40
Moritz, Lager, Barcelona, Spain	10/45
Little Creatures, Bright Ale, Fremantle, Australia	12/55
Stone & Wood, Pacific Ale, Byron Bay, Australia	12/55
Garage Project Beer, Pilsner, Wellington, New Zealand	12/55
Zeffer Red Apple Cider, Auckland, New Zealand	14/65

WINES ARE SERVED BY GLASS (150ML) / HALF (375ML) / FULL (750ML)**SPARKLING**

Zardetto, Prosecco, IT	16	80
Gapsted, Moscato, Alpine Valley, 2016		72

WHITE

Plan B, Off Dry Riesling, Frankland River, 2016	17	43	85
Ninth Island, Pinot Grigio, Tasmania, 2016			96
Golden Goose, Sauvignon Blanc, Wairapapa, New Zealand, 2016	16	40	80
Brokenwood, Sauvignon Semillon, Hunter Valley, 2016			94
Oakridge, Chardonnay, Yarra Valley, 2015			110
Ferngrove, Chardonnay, Frankland River, 2016	18	45	90

ROSE

Coriole, Rose, McLaren Vale, 2017			78
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RED

Babich, Pinot Noir, Marlborough, New Zealand, 2016	18	45	90
Pipers Brook, Pinot Noir, Tasmania, 2016			135
Coriole, Sangiovese, McLaren Vale, 2015			98
Vina Diezmo, Tempranillo Garnacha, Rioja, Spain, 2011	16	40	80
Oakridge, Shiraz, Yarra Valley, 2014	19	48	95
Watson Family Vineyard, Nebbiolo, Margaret River, 2012			116
Woodlands, Cabernet Merlot, Margaret River, 2015			130
Langmeil, 'Jackman's' Cabernet Sauvignon, Barossa Valley, 2012			145

VITTORIA ORGANIC COFFEE

Espresso / Macchiato / Long Black	4
Double espresso / Latte / Flat White / Cappuccino / Americano / Mocha / Hot Chocolate / Iced coffee	5

AURORA TEA

Earl Grey / English Breakfast / Green Tea / Peppermint / Lemon & Ginger	4
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ALL PRICES SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES