

Bar Food

Snacks

- Smoked almonds 7.5
- Freshly shucked oysters classic garnish 5.5
- Sicilian green olives & pickled white onion 14
- Stone fired flatbread, prosciutto, fresh buffalo mozzarella & rocket 26
- Croquette of chicken & shitake, green goddess & watercress 18
- Local snapper cured with black olive, croutons & chive yoghurt 26
- Baked half-shell scallops, Café de Paris butter 28
- Fish fingers battered with tartar sauce & fresh lemon 24
- Green pea guacamole & white corn tortilla 19
- Pan fried goat's cheese, baby beets salad, barreled aged sherry vinegar 21
- Buttermilk fried chicken ribs, cultured cream & black caviar 28

Skewers

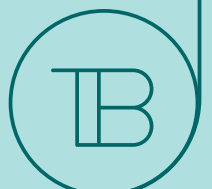
- Picnic chicken skewers with tomato & herb sauce 20
- Citrus peppered wagyu skewers with apple soy dipping sauce 22
- Shitake mushroom & green bean skewers with lime kewpie mayo 18

Hot Sandwiches

- Grilled 3 cheese sandwich, provolone, fontina, gorgonzola & sweet onion 19
- The Reuben, pastrami, sauerkraut, mustard, pickles & Swiss cheese 21
- The Rooftop Club, chicken, bacon, lettuce & black garlic aioli – triple stacked 22
- Midnight ham sandwich – served cold – Gentleman's relish & cheddar 20

Cheese & Charcuterie

- Charcuterie – Culatello, grapes, breakfast radish & grissini 24
- Charcuterie – Parma ham, perfect mustard, & seeded crackers 26
- Local & International cheeses served with house made crackers & fruit paste 35



Bar Food

Pies & Pickles

- Chicken & pilsener pie with 'Dillicious' pickles 12
- Lamb & amber ale pie with 'Dillicious' pickles 12
- Winter root vegetable pie with 'Dillicious' pickles 12

Potatoes

- French fries 12
- Crispy confit potato with melted cheese 16
- Chappy's kettle cooked crisps 7

Platters

- Pies & pickles, pick 4 pies to share 48
- Charcuterie board, with cheese and pickles 50
- Skewers platter, mixed flavors or all the same 60
- Dessert platter to share 60

Dessert

- Hot jam doughnuts 15
- New York cheesecake Yo-Yo's 17
- Cherry chocolate & coconut bar 16
- Rum & ginger crème brulee with coconut sorbet 17

Signature Cocktails

Irish Moinear 23

Inspired by an Irish meadow, floral notes of crème de mure and elderflower rounded by the bold sweetness of Jameson black barrel

Kentucky Caramel 24

House infused bourbon doubles down on the caramel notes already found in Bulliet bourbon before being brought back by grapefruit juice and tapped with soda

Passionate Pole 22

House-infused vanilla Ketel One vodka is the star of our take on a modern classic, the porn-star martini

Off With The Birds 25

A mezcal sour twist on the classic whiskey sour, highlighting the smoky notes of the mezcal

Sinaloa El Burro 24

Our tequila take on a mule using house-made ginger and cardamon syrup backed by fever tree ginger beer for a spicy ginger kick

Rum Rhapsody 25

A bartender favorite, the 'rum monty' is elevated and lengthened by Pedro Ximenez sherry and black walnut bitters in this boozy stir down

G & Tea 22

House infused pear and rosemary Tanqueray gin marries blanc de blanc to become a savory and herbaceous cup of tea, make it a tea party and order a pot!

Parisienne Princesse 24

Our twist on a favorite, the french martini, Ketel One vodka, chambord and a house made pineapple shrub deliver a sweet but tart punch

That's Amaro 24

The quintessential Italian herbal liqueur balanced with a cheeky nip of bourbon and turned into a fluffy sour balanced away from Averna's bitter sweet roots

Classic Cocktails

Godfather 21

Scotch delicately diluted and sweetened with the almond notes of amaretto lending itself to a boozy, dry, but sweet drink that will transport you to the speakeasies of the Prohibition era

Tommy's Margarita 20

The bartender's go to margarita, Julio Bermejo's take on the classic margarita replaces triple sec with agave syrup and makes it the star of the drink. A must try for margarita lovers

Old Fashioned 23

A true test of any bar is to try their old fashioned, a true classic, our twist uses a house blend of bitters to create an almost candied orange finish

Tom Collins 20

A gin fizz, refreshing and citrusy, a palate cleanser for any time of day but particularly good when parched and in need of gin

Espresso Martini 22

A mainstay of the Melbourne cocktail scene for decades, the cocktail connoisseur's vodka Red Bull. The delicious combination of espresso, vodka, and sugar reinforced by crème de cacao and coffee liqueur is the perfect choice for those waring with the desire to stay and out drinking and stay awake

Manhattan 23

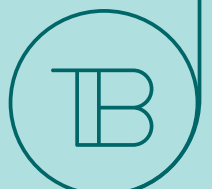
Every borough of New York has a cocktail named for it, by far the most renowned is the Manhattan, as sophisticated as the area. A boozy little number that incorporates bourbon, vermouth, and bitters to create a different finish depending on the choice of perfect, dry, or sweet

Sidecar 22

A French classic, the side car errs on the slightly sourer side of balanced and is a sublime combination of cognac, triple sec, and lemon juice compensated by a sweet sugar rim

Negroni 21

Simple and sophisticated, the bitterness of the Negroni leans to a more complex palate. Popular the world over this combination of equal parts gin, sweet vermouth, and Campari has the de rigeur apertivo the world over



Alcohol Free

G&T 10

Lyre's London dry, tonic & lime

Not quite Pina Colada 14

coconut syrup, pineapple, lime juice, soda

Pretty in Pink 14

cranberry, lime juice, watermelon, cucumber, soda

Italian Spritz 16

Lyre's italian spirit, Plus & Minus nv prosecco, orange

Not so Negroni 16

Italian orange, aperitif rosso, London dry spirit

Dark and Sensible 16

Lyre's spiced cane spirit, ginger beer, bitters, lime

Heineken Zero 8

Nort Pacific Ale 10

Plus & Minus, NV Blanc De Blanc, SA 45

Plus & Minus, Pinot Grigio, SA 45

Plus & Minus, Pinot Noir, SA 45



Wine by the Glass

Sparkling

	120ml	210ml
2016 Redbank Ellora Sparkling, King Valley VIC	12	19
NV Vallate Prosecco, ITA	14	20

White

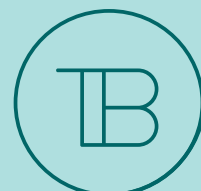
	150ml	250ml
2020 Fowles 'Are You Game Riesling', Strathbogie Ranges VIC	11	18
2021 Pizzini Pinot Grigio, King Valley VIC	12	19
2020 Soho Peggy Sauvignon Blanc, Marlborough NZ	12	19
2019 Helen's Hill Breachly Block Chardonnay, Yarra Valley VIC	14	23
2019 Delatite Hells Window Gewürztraminer Blend, Mansfield VIC	13	22

Rosé

2021 Howard Estate, Adelaide Hills SA	12	20
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Red

2020 Chain of Ponds Pinot Noir, Adelaide Hills SA	12	19
2019 Rusden Driftsand Grenache Shiraz Mataro, Barossa Valley SA	13	22
2018 Break Free Cabernet Franc, Margaret River WA	14	23
2020 Round Two Shiraz, Barossa Valley SA	12	19



Wine by the Bottle

Sparkling & Champagne

NV Redbank Ellora Sparkling, King Valley VIC	70
NV Vallate Prosecco, ITA	60
NV Coldstream Hills Sparkling, Yarra Valley VIC	75
NV Paul Louis Rosé Crémant, Loire Valley FRA	85
NV Laurent Perrier La Cuvee, Tours-Sur-Marne FRA	165

White

2020 Fowles Are You Game Riesling, Strathbogie Ranges VIC	55
2021 Pizzini Pinot Grigio, King Valley VIC	60
2019 Paringa Estate Pinot Gris, Mornington Peninsula VIC	76
2020 Soho Peggy Sauvignon Blanc, Marlborough NZ	60
2018 Levantine Hill Sauvignon Blanc Semillon, Yarra Valley VIC	78
2019 Delatite Hells Window Gewürztraminer Blend, Mansfield VIC	65
2019 Helen's Hill Breachly Block Chardonnay, Yarra Valley VIC	70
2018 Kooyong Clonale Chardonnay, Mornington VIC	90

Rosé

2020 Howard Estate, Adelaide Hills SA	60
2020 Devils Corner, Tamar Valley TAS	55
2018 Eté Délodie, Provence FRA	65

Red

2020 Chain of Ponds Pinot Noir, Adelaide Hills SA	60
2017 St Huberts Pinot Noir, Yarra Valley VIC	95
2017 By Farr Farrside Pinot Noir, Bannockburn VIC	145
2017 Cellier Des Samsons Gamay, Beaujolais FRA	75
2020 Hither & Yon Tempranillo, McLaren Vale SA	70
2013 Morris Shiraz, Rutherglen VIC	52
2018 Round Two Shiraz, Barossa Valley SA	60
2018 Helen's Hill Bordeaux Blend, Yarra Valley VIC	85
2018 Break Free Cabernet Franc, Margaret River WA	70
2017 Levantine Hill Estate Cabernet Sauvignon, Yarra Valley VIC	125

Spirits

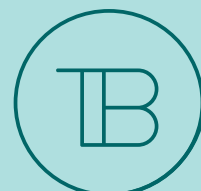
Gin

Bass and Flinders Maritime	15.5	Haymens Old Tom	13.5
Bass and Flinders Orient	15.5	Haymens Sloe	13.5
Bass and Flinders Gin 10	16	Martin Millers	14.5
Bass and Flinders Cerise	15.5	Melbourne Gin Company	15
Darling Gin	14.5	Monkey 47	16
Four Pillars Australian	13	Monkey 47 Sloe	16
Four Pillars Dry	14.5	Never Never Southern Strength	16.5
Four Pillars Shiraz	16	Patient Wolf	15
Gin Mare	16	Roku	14.5
Hendricks	15.5	West Winds Sabre	13.5



We are proudly working with Fever-Tree to pair the best mixer with your Gin. They use only the finest naturally sourced ingredients from around the world without any artificial flavours. Our team will happily help you choose the best mixer for your favourite Gin!

Refreshingly Light Tonic Water	6.5	Lime & Yuzu Soda	6.5
Mediterranean Tonic Water	6.5	Italian Blood Orange Soda	6.5
Wild Raspberry Tonic Water	6.5	Pink Grapefruit Soda	6.5
Elderflower Tonic Water	6.5	Spiced Orange Ginger Ale	6.5



Spirits

Vodka

Ketel One	12.5	Zubrowka Bison	14.5
Grainshaker	13.5	Ketel One Citreon	13.5
Grey Goose	15.5	Arktika Vanilla	13
Belvedere	15.5		

Tequila

1800 Anejo	14.5	Don Julia 1942	24
1800 Coconut	14.5	Del Maguey Mezcal	14.5
Agavero	13.5	El Jimador	12.5
Clase Azule	21	Patron Silver	15.5
Don Julio Blanco	15.5	Siembre Valley	15.5
Don Julio Anejo	16	Tromba Reposado	15.5

Rum

Angostura 1919	14.5	Plantation Original Dark	15.5
Appleton Estate	14.5	Plantation Pineapple	16
Chairmans Reserve	14	Plantation XAYMACA	16
Fnq Platinum	13.5	Pampero Blanco	12.5
Fnq Iridium	14.5	Pampero Anniversario	18
Fortin 3YO	13.5	Ron Zacapa 23YO	17
Kraken	13.5		

Bourbon

Bulliet	12.5	Long Branch	14.5
Bulliet Rye	13.5	Makers Mark	13.5
Cyrus Noble	14.5	Rittenhouse Rye	15.5
Even William	12.5	Sazerac Rye	17
Hudson Baby Bourban	15.5	Woodford Reserve	14.5
Jack Daniels Rye	13.5		

Scotch

Abelour A'bundh	21	Glenmorangie 10YO	15.5
Ardberg 10YO	17	Johnny Walker Black	12.5
Bunnahabhain 12YO	17	Lagavulin 16YO	21
Dalwhinnie 15YO	17	Laphroig 10YO	17
Chivas Regal 12YO	13.5	Nikka Coffey	20
Cragganmore 12YO	16	Oban 14YO	20
Dalwhinnie 15YO	17	Starward	18
Glenfiddich 12YO	16	Talisker 10YO	17

Beers

On Tap

Heineken Lager 12.5
Stone & Wood Pacific Ale 12.5
Voodoo Ranger IPA 13.50
James Squire Orchard Crush Cider 12.50

Bottles & Cans

Asahi 5% 12
Balter Hazy IPA 6% 14
Boags Light 2.5% 10
Corona 12
Colonial Porter 6% 12
Holgate American IPA 6% 12
Hop Nation The Punch Mango Gose 4% 12
Kaiju Krush Tropical Pale 4.7% 11
Little Creatures Pale Ale 5.2% 12
O'Briens Lager (Gluten Free) 4.7% 11
Three Ravens Juicy IPA 6% 12

