

## GARDEN COCKTAILS

Garden Spritz	18
Lillet Blanc, Prosecco, Elderflower, Soda	
Ly-Chi Martini	20
42 Below, Ketel One Citroen, Lychee, Rose	
Szechuan Tommy's	20
Patron Reposado, Szechuan Agave, Lime Shrub	
Davidson Plum Negroni	20
Tanqueray, Campari, House Davidson Plum Vermouth	

## BEER AND CIDER

Tsing Tao, China	10
Young Henry's Natural Lager, NSW	11
Young Henry's Pale Ale, Newtown, NSW	11
Young Henry's Cloudy Apple Cider, Newtown, NSW	10
Cooper's Premium Light, SA, 2.9% ABV	9
Monceau, Parc Pils non-alcoholic beer, VIC 0.5% ABV	9

## NON-ALCOHOLIC WINE ALTERNATIVE

Monceau is a naturally fermented, ultra-low alc alternative to sparkling wine

Pear pét-nat	0.2% ABV	330ml	10
Blood orange pét-nat	0.2% ABV	330ml	10

\* Gluten free | # Can be GF | (V) Vegetarian

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15% surcharge on public holidays | 10% surcharge for parties of 8 and over | 1.5% for all cards (Visa, Master card, Amex and Diners) and 0.7% for all debit cards.

# WINE BY THE GLASS

## White

2022 Koerner Brothers Riesling, Clare Valley, SA	14
2022 Alois Lageder Pinot Grigio, Alto Adige, IT	15
2022 Astrolabe, Sauvignon Blanc, Marlborough, NZ	14
2022 Swinging Bridge 'Mrs Payten' Chardonnay, Orange NSW	16

## Rosé

2020 Domaine de Triennes, Rose, Aix-en-Provence, FR	15
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## Red

2022 Punt Road, Pinot Noir, Yarra Vally, VIC	17
2021 Bellwether 'Ant Series', Tempranillo, Wrattenbully, SA	18
2021 Two Cells, Shiraz, Beechworth, WA	15

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## SPARKLING AND CHAMPAGNE

NV Tropo 'Blanc de Blanc', Adelaide Hills, SA	70
NV Bianca Vigna, Prosecco, Veneto, IT	79
NV Taittinger 'Brut Reserve', Reims, Champagne, FR	150

## WHITE

2022 Koerner Brothers Riesling, Clare Valley, SA	70
2021 Gunderloch 'Jean Baptiste', Kabinett Riesling, Mosel, GER	Off Dry 92
2022 Pewsey Vale '1961', Riesling, Eden Valley, SA	82
2022 Kumeu River 'Village', Pinot Gris, Auckland, NZ	60
2022 Alois Lageder Pinot Grigio, Alto Adige, IT	70
2021 Loimer 'Lois', Gruner Veltliner, Kamptal, AT	81
2021 Flametree 'Embers', Semillon Blend, Margaret River, WA	57
2022 Astrolabe, Sauvignon Blanc, Marlborough, NZ	70
2021 Milton 'Te Arai', Chenin Blanc, Gisborne, NZ	89
2021 Christian Salmon, Sauvignon Blanc, Sancerre, FR	132
2022 Daniel Dampt, Chardonnay, Chablis, FR	132
2021 Collector 'Tiger Tiger', Chardonnay, Canberra District, NSW	118
2021 Kumeu River 'Village', Chardonnay, Kumeu, NZ	73
2022 Swinging Bridge 'Mrs Payten' Chardonnay, Orange, NSW	75

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## ROSÉ

2021 Domaine de Triennes, Rose, Aix-en-Provence, FR	75
2022 Sherrah, Grenache Rose, McLaren Vale, SA	63

## RED

2022 Te Mata, Gamay, Hawke's Bay, NZ	75
2020 Nova Vita 'Five Bird', Pinot Noir, Adelaide Hills, SA	68
2022 Spring Vale Melrose, Pinot Noir, Freycinet Coast, TAS	77
2022 Punt Road, Pinot Noir, Yarra Valley, VIC	80
2022 Kooyong 'Estate', Pinot Noir, Mornington Peninsula, VIC	145
2021 Bellwether 'Ant Series', Tempranillo, Wratttonbully, SA	92
2021 Two Cells, Shiraz, Beechworth, WA	82
2021 Domaine Naturaliste, Shiraz, Margaret River, WA	68
2021 Yangarra 'Organic', Shiraz, McLaren Vale, SA	95
2021 Reed 'Alexia', Grenache, Barossa Valley, SA	90
2021 Credaro 'Five Tales', Cabernet Sauvignon, Margaret River, WA	65
2021 Samuel's Gorge, Shiraz, McLaren Vale, SA	125

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## NON ALCOHOLIC BEVERAGE

Capi blood orange, Capi yuzu soda, Capi lemonade, Capi ginger beer, Capi ginger ale	5.5
Orange, apple juice	5.5
Coke, Coke zero	5.5
Iced tea of the day	5.5

## COFFEE

Espresso	4
Macchiato	4
Piccolo	4.5
Cappuccino	5.5
Flat White	5.5
Latte	5.5
Mocha	5.5
Hot Chocolate	5.5
Double shot	1
Milk choices Full cream   Skim   Soy	

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# TEA

Aromatic loose leaf tea

5.5 pp

## Jasmine

Green tea scented with jasmine blossom

## Earl Grey

Twice refined Spanish bergamot oil blended with organic Ceylon tea

## China sencha

The long and slender leaves of this green tea produce a sweet, mellow infusion

## Lemongrass and ginger

Premium blend of organic gingery spice and sweet lemongrass from Sri Lanka

## Rooibos

“Red bush” sweet, aromatic and mildly fruity blended with Iramisu. Can be enjoyed with or without milk

## Peppermint

Organic Egyptian peppermint is appreciated as a digestive and revitalising tonic

## Licorice, peppermint and fennel

A gentle digestive, a single sip of this tea takes you on a journey from the freshness of Egyptian peppermint, through to spicy fennel, before leaving you with a lingering licorice root finish

## English breakfast

Black tea blend from Ceylon

## Pu-erh

Post-fermented tea. Dark reddish colour with a strong, full and earthy taste

## Oolong

Floral, fruity, and has a thick mouthfeel.

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