

# DRINKS MENU

## TAP BEER

Bodriggy Pilsner (VIC)	5.5/11
Mornington Pale Ale (VIC)	5.5/11
Carlton Draught	5.8/11.6
Quiet Deeds Session Ale (VIC)	5.5/11
Two Birds Sunset Ale (VIC)	6.5/13
Hop Nation 'The Chop' IPA (VIC)	7.5/15
Tallboy & Moose 'Guava Fresca' (VIC)	6.5/13
Yulli's 'Dolly Aldrin' Melon Sour (NSW)	6.8/13.6
Coopers Session Ale (SA)	6/12
Coopers Pale Ale (SA)	6/12
Coopers Sparkling Ale (SA)	6.5/13
Coopers Dark Ale (SA)	6.5/13
Napoleon Apple Cider (VIC)	5.5/11

## BOTTLE

O'Brien Lager 'GF' (VIC)	8
Coopers Light (SA)	6
Melbourne Bitter 750ml (VIC)	14
Adam's Evening '2 Fruits' Cider 750ml (VIC)	35
Napoleon Pear Cider (VIC)	10
Lick Pier Ginger Beer (VIC)	10

## CAN

Mornington Peninsula Lager (VIC)	8
Victoria Bitter (VIC)	7
Sailors Grave 'Down She Goes' (VIC)	10
Yulli's 'Dolly Aldrin' Strawberry Sour	9
Bodriggy White IPA (VIC)	8
Mornington Hop Culture Session IPA (VIC)	9
Hop Nation 'Jedi Juice' NEIPA (VIC)	12
Mr Banks Oatmeal Stout (VIC)	11
3 Ravens 'Juicy' IPA (VIC)	11
Boatrocker Stout 500ml (VIC)	15

## COCKTAIL

Aperol Spritz	15
Americano	13
Negroni	21
Whiskey Highball	13
Whiskey Sour	20
Margarita	18
Espresso Martini	20

## SPARKLING

Sparkling, Airlie Bank NV Yarra Valley, VIC	11/53
Pet Nat, 'Weeping Juan' Delinquente 2018 Riverland, SA	49

## WHITE

Sauvignon Blanc, Blind Corner 2018 Margaret River, WA	10/48
Sauvignon Blanc, Guy Allion 2016 Loire Valley, FRANCE	60
Sauvignon Blanc, Philip Lobley 2015 Yarra Valley, VIC	53
Riesling, Rieslingfreak No.4 2018 Eden Valley, SA	55
Vermentino, Chalmers 2017 Heathcote, VIC	52
Viognier, Bobar 2018 Yarra Valley, VIC	63
Pinot Grigio, Hunky Dory 2016 Marlborough, NZ	9.5/45
Chardonnay, Kerri Greens 'Pigface' 2017 Mornington, VIC	13.5/65

## ORANGE & PINK

Pinot Gris, Chevre by Jordy Kay 2017 Henty, VIC	71
Orange, 'Esoterico' by Unico Zelo 2018 SA	12/58
Orange, Xavier 'Halfway to Heaven' 2017 VIC	63
Rosé Dirty Black Denim 2017 Macedon Ranges, VIC	58
Rosé, Vignerons Schmolzer & Brown 2018 Beechworth, VIC	14/65

## RED

Field Blend, George Wine 2017 (CHILLED) McLaren Vale, SA	12/55
Grolleau, Domaine Breton 2016 Loire Valley, FRANCE	73
Pinot Noir, Murdoch Hill Estate 2017 Adelaide Hills, SA	14/67
Pinot Blend, Jumping Juice 2017 Gippsland, VIC	59
GSM, Mill About Vineyard 2017 Barossa Valley, SA	61
Red Blend, Vasco's Mistress 2013 Porto, Portugal	10/48
Sangiovese, Ravensworth 2017 Regional Blend, NSW	63
Grenache, Valentine Wines 2017 Heathcote, VIC	54
Shiraz, Lome 2015 Harcourt North, VIC	14/67
Shiraz, Dalwhinnie 2008 Moonambel, VIC	121
Shiraz, Jasper Hill 'Georgia's Paddock' 2008 Heathcote, VIC	195
Cabernet Blend, Si 2016 Margaret River, WA	61

A 10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS  
ALL CARD TRANSACTIONS WILL INCUR A 1.5% PROCESSING FEE

**BAR SNACKS**

Marinated olives & house made sourdough (V) – 7.5  
add salami – 6

Beer soaked fried chicken, house BBQ sauce – 12

Fried potato balls, mushroom gravy (V) – 10

Hand cut chips, house BBQ sauce (V) – 9

Cumin fried chickpea & sumac hommus, toasted sourdough (V) – 10

Green beans, lemon oil, toasted almonds - 11

Mash - 8

Rocket salad, toasted walnuts, shaved parmesan, white balsamic dressing - 9

**COUNTER MEALS**

Grace parma – free range chicken breast, double smoked leg ham, torched raclette  
house sugo, mixed leaf salad, hand cut chips – 24.5

Vegan parma – fennel crusted eggplant, smoky grilled zucchini, softened leek, vegan cheese,  
house sugo, mixed leaf salad, hand cut chips (V) – 23

Wagyu beef burger served medium rare, brioche, bacon, pickles, cheddar, lettuce, tomato,  
burger mayo, hand cut chips – 19.5

Mushroom & lentil burger, brioche, avocado puree, cheddar, onion, lettuce, salsa verde,  
vegan mayo, hand cut chips – 19.5

300gm 1000 guineas short horn porterhouse, hand cut chips, mixed leaf salad - 28  
choice of sauce:

• Porcini • Peppercorn sauce • Mustard Gravy • Horseradish cream

Sous-vide lamb rump, romesco sauce, pearl cous cous, caponata - 32

Pan seared Atlantic salmon, panzanella salad, taramasalata, fennel pollen, lemon - 30

Beetroot risotto, green peas, mint & rocket pesto, ricotta salata - 28

250g eye fillet, grilled tiger prawns, kale, mashed potato, tarrogan buter, jus - 45