

# Show Menu

Creamy fresh mozzarella, asparagus, peach, turmeric & blood orange gremolata  
 Caramelised kangaroo, sesame soy custard, pineapple, coriander & peanuts  
 Scallop ceviche, green tea noodles, sweet onion cream, daikon, wakame

Crisp zucchini flower salad, sour soy dressing, potato, pea tendrils, chilli  
 Chicken grill, rice noodle, peanuts, herbs, nuoc cham

Pressed lamb belly & cured loin, native plum, pickled kohlrabi, corn bread

Roast banana semifreddo, chambord gel, peanuts, white chocolate  
 Dark chocolate ganache, sour coconut, fudge, spiced rum

Kaffir lime mousse, strawberry, shortbread, rosé wine gum, mascarpone icecream

**Two courses \$35**

**Three Courses \$45**

## food.

Seafood charcuterie <i>don bocarte anchovies, 'pop'octopus with native salt &amp; pepper, chilli grilled scampi, house made chutney, pickles, sourdough</i>	32
Standard charcuterie <i>jamon serrano, wagyu bresaola, butifarra blanca sausage, spiced chorizo, house made chutney, pickles, sourdough</i>	29
Assorted crisps, house seasonings	v, gf 5
Charred sourdough bread & butter	v 7
Marinated olives	v, gf 7
Fava bites, mushroom ketchup, aioli	v, gf 11
Geraldton wax cured ocean trout, rice cracker, lemon aspin, watermelon radish	gf 16
Crumbed pork & chicken croquettes, pedro vinegar pickled egg, ancho sauce	16
Free range chicken, Malaysian spice, prawn & tamarind sambal	gf 16
Thai eggplant, tomato & tamarind, green mango, spicy hot & sour salad	v, gf 16
Creamy fresh mozzarella, asparagus, peach, turmeric & blood orange gremolata	v, gf 17
Beef carpaccio, wasabi cream, soy pearls, baby leaf	gf 17
Caramelised kangaroo, sesame soy custard, pineapple, coriander & peanuts	gf 17
Scampi, glutinous chive cakes, red vinegar caramel, coriander, belachan	gf 21
Scallop ceviche, green tea noodles, sweet onion cream, daikon, wakame	21
Crisp zucchini flower salad, sour soy dressing, pea tendrils, potato, chilli	v, gf 22
Chicken grill, rice noodle, peanuts, herbs, nuoc cham	gf 24
Butter fish & cauliflower curry, coconut & cucumber sambal, gooey rice balls	gf 24
Pressed lamb belly & cured loin, native plum, pickled kohlrabi, corn bread	26
Kaffir lime mousse, strawberry, shortbread, rosé wine gum, mascarpone icecream	v 15
Dark chocolate ganache, sour coconut, fudge, spiced rum	v 15
Roast banana semifreddo, chambord gel, peanuts, white chocolate	v, gf 15

**aperitifs.**

We rediscovered the old world of Aperitifs and found our new best friend. Fancy something a little sweet, a little bitter and absolutely refreshing?



**Maidenii Dry AUS**

*With a flavoured wine base from Victoria & flavoured with many botanicals, wormwood being the hero. Lively, floral & refreshing*  
 Enjoy on ice with a wedge of lemon & a splash of tonic 11



**Aperol ITALY**

*Bright orange in colour, Aperol has a unique bitter taste thanks to its recipe of sweet and bitter orange, rhubarb & gentian*  
 Best enjoyed watching the world go by in an Italian piazza, mixed over ice with prosecco, orange wedge & a spritz of soda 16



**Cocchi Rosa ITALY**

*A blend of two aromatic wines with an addition of herbs, fruit, ginger & rose petals*  
 Enjoy with ginger beer and fresh strawberry 11



**Maidenii La Tonique AUS**

*Fortified Heathcote viognier grapes infused with native botanicals including cinchona for bitterness, Australian highlands lemon gum, finger lime, shinca tea & wormwood*  
 Summer refreshment with blood orange soda, lime & rosemary 11

**rosé.**

Equal parts fun and fantastic



Dormilona Rosado 2016 - Tempranillo 12/58  
*crisp & bone dry from young gun winemaker of the year, Jo Perry*  
 Sharing with friends? Grab a limited release Magnum 99  
 WA



Pierre et Pappa 2014 - Cinsault 10/48  
*light & airy, good fun*  
 FRANCE



Express Winemakers 2016 - Grenache/Mourvedre 11/53  
*juicy, summer berries, cinnamon and nutmeg notes*  
 WA



Willow Bridge 'Rose of Solana' 2015 - Tempranillo 11/53  
*jube fruits & rose petals, dry & textural*  
 WA



Soumah 'Ai Fiori' 2015 - Pinot/Shiraz 11/53  
*'among the flowers' juicy & fresh*  
 VIC

**fizz.**

Dal Zotto 'Pucino' NV <i>fresh cut pear, citrus blossom, fresh &amp; fun</i>	Prosecco	VIC	11/53
Jacquart 'Brut Mosaïque' NV <i>fresh, floral &amp; stylish</i>	Champagne	FRA	20/100
Gosset 'Brut Excellence' NV <i>floral, lively yet elegant</i>	Champagne	FRA	120

**white.**

The Standard by Willow Bridge 2016 <i>herbaceous &amp; tropical</i>	Semillon/Sauvignon	WA	10/48
Te Mata Estate 2016 <i>gooseberry, grapefruit, grape jelly &amp; lime</i>	Sauvignon Blanc	NZ	56
Fattori 'Danieli' 2014 <i>mouthful of peach, melon &amp; herbals</i>	Soave	ITA	58
Express Winemakers 2016 <i>youthful, silky &amp; beautiful blue eyes, oh wait that's the winemaker....</i>	Chenin Blanc	WA	56
Cherubino Laissez Faire 'Field Blend' 2016 <i>citrus, pear, turkish delight, nougat,</i>	Pinot Grigio, Ries Gewurz, Pinot Blanc	WA	12/58
Montevecchio 'Bianco' 2014 <i>crisp &amp; fun, leaves you wanting more</i>	Vermentino/Fiano	VIC	11/53
Rieslingfreak No 4 'Eden Valley' 2016 <i>crisp, citrus &amp; spice, almond blossom notes</i>	Riesling	SA	12/58
Bellarmino 'Off Dry' 2015 <i>sugary sweet with a zesty lime finish</i>	Riesling	WA	11/53

**fizz.**

Segura Vidas Brut Reserva NV <i>citrus, tropical fruits, elegant persistent mousse</i>	Cava	ESP	53
Brave New Wine 'Little Sister' 2015 <i>lip smacking, light fizz, strawberry &amp; ginger notes</i>	Pinot Noir Pétillant Naturel	WA	63
Jacquart 'Blanc de Blancs' 2007 <i>white peach &amp; citrus</i>	Champagne	FRA	160

**white.**

Domaine Luci 'Orange Wine' 2015 <i>more on trend than a turmeric latte</i>	Gris Blanc	SA	54
Castel De Bouza 2013 <i>ripe stone fruits, crisp flinty finish</i>	Albariño	ESP	68
Santadi 'Villa Solais' 2014 <i>medium bodied, textural, morish with a mineral finish</i>	Vermentino	ITA	58
Valle 'Viti's' 2015 <i>soft &amp; harmonious, stone fruits &amp; nutmeg</i>	Pinot Grigio	ITA	11/53
Sirenya 2015 <i>restrained, subtle pear &amp; gentle spice</i>	Pinot Grigio	SA	52
Rockcliffe 'Third Reef' 2014 <i>cashews, burnt butter &amp; textural</i>	Chardonnay	WA	12/58
Pike & Joyce 'Sirocco' 2015 <i>creamy white peach, grapefruit &amp; cashews</i>	Chardonnay	SA	65

red.

The Standard by Willow Bridge 2015 <i>juicy, herbaceous &amp; earthy</i>	Cab/Shiraz/Merlot	WA	10/48
Glaetzer-Dixon 'Avance' 2015 <i>easy drinking, spiced &amp; candied raspberries</i>	Pinot Noir	TAS	13/62
Yealands Estate Single Vineyard 2014 <i>luscious dark cherry, violets &amp; spice</i>	Pinot Noir	NZ	68
Nouveau by Tommy Ruff 2015 <i>unique &amp; different, ribena, goji &amp; acai berries</i>	Mourvedre	SA	12/58
First Drop 'The Big Blind' 2011 <i>nutmeg, chocolate &amp; leather</i>	Nebbiolo/Barbera	SA	62
Ministry of Clouds 2015 <i>moreish, blood orange, cherry, savoury tannins</i>	Tempranillo/Grenache	SA	62
Twelftree 'BITSA Confundo' 2013 <i>dark raspberries, liquorice &amp; plums</i>	Grenache/Mourvedre	SA	12/58
Tomfoolery 'Youngblood' 2015 <i>youthful, buoyant fruit with earth &amp; spice notes</i>	Grenache	SA	11/53
Clandestine Vineyards 2015 <i>93yo vines, medium bodied, velvety smooth with rose petal characters</i>	Grenache	SA	70

red.

Irvine 'Springhill' 2014 <i>velvety softness, mixed berries, red fruits, &amp; bramble</i>	Merlot	SA	12/58
SC Pannell 'Dead End' 2015 <i>sarsparilla, black cherries, blueberries &amp; spice, uncomplicated... like life should be</i>	Tempranillo	SA	13/62
Right Reverend V 2014 <i>juicy &amp; delicious, wild berries, subtle tannins</i>	Syrah	WA	11/53
Xanadu DJL 2014 <i>your neon lights will shine... dark berry fruits, peppercorn, tight tannins</i>	Shiraz	WA	56
Bodegas La Rural 'La Vuelta' 2015 <i>morello cherries, liquorice &amp; bay leaves</i>	Malbec	ARG	49
Casa Freschi 'La Signora' 2012 <i>assertive red fruit tannins with chocolatey dark fruits, elegant &amp; complex...like our hostess</i>	Nebbiolo/ Shiraz/Malbec	SA	88
Castelli 2014 <i>chocolate &amp; raspberries, smooth &amp; juicy</i>	Cabernet Sauvignon	WA	13/62
Arlewood Estate 2013 <i>Halliday's dark horse winery, cherry, plum &amp; cassis, savoury French oak characters</i>	Cabernet Sauvignon	WA	65

**beer & cider.**

Buderim Ginger Beer QLD	10
Royal Jamaican Ginger Beer JAM	14
Hills Pear Cider NSW	10
Three Oaks Apple Cider SA	10
Batlow Cloudy Apple Cider NSW	11
Little Creatures Rogers 3.8% WA	10
Asahi 'Soukai' Low Carb 3.5% JAP	9
Estrella Damm Mediterranean Lager ESP	10
Asahi Super Dry 500ml JAP	14
Gage Roads Small Batch Lager WA	10
Mountain Goat Organic Steam Ale VIC	10
Stone & Wood Pacific Ale NSW	11
Gage Roads 'Single Fin' Summer Ale WA	10
Young Henry's Newtowner Ale NSW	11
Two Birds Golden Ale VIC	11
Pirate Life Pale Ale SA	11
Feral Brewing 'Hop Hog' IPA WA	10
Nail Brewing Red Ale WA	11
Quiet Deeds Lamington Ale VIC	12
Feral Smoked Porter WA	11
Coopers Pale Ale 750ml SA	17

**dainty classics.**

We put a soft spin on some old school classics

**\$18**

Hemingway Daiquiri - short or long  
Pampero rum, grapefruit, lime & maraschino liqueur  
*A drink to make other people more interesting*

Elder Fashion - short or long  
Ketel One vodka, St Germain elderflower, coconut syrup & tiki bitters  
*a delicate take on the old fashioned*

Bramble Bash  
Tanqueray gin, blackberry liqueur & lemon  
*in honour of the late great Dick Bradsell*

Tiki 23  
Spiced rum, Grand Marnier, pineapple, shiraz & lime  
*long, tropical & refreshing*

Gateway Negroni  
Tanqueray gin, sweet vermouth & Aperol  
*a softer approach to the classic negroni*

Bourbon Pomegranate Sour  
Bulleit bourbon, pama pomegranate liqueur, lemon & burlesque bitters  
*bright, bold and warm flavours*

**pretty punches.**

A contemporary twist on the old school punch, using traditional ingredients, purées & sherbets

\$42...rehydrates 3 - 4 friends



**Yes Way Rosé**

Tanqueray gin, watermelon, rosé & grapefruit sherbet garnished with strawberry purée & lemon balm  
*a refreshing balance of juicy fruits, dry rosé & tangy citrus*



**Madame Mangoes**

Ketel One vodka, Maidenii sweet, ginger beer & lime sherbet garnished with mango purée & mint  
*a zingy, summer take on the moscow mule*



**Orchard Blossom**

Pampero añejo rum, amaretto, apple cider, lime sherbet, orange blossom garnished with white peach purée & basil  
*better than an afternoon nap in the sun*



**Caribbean Blush**

Cachaca, Aperol, passionfruit, prosecco & lemon sherbet garnished with pineapple purée & thyme  
*perfect when you're needing a mental vacation*

Single? we can make a serve just for you...\$18

**finish.**



Empirica by Castelli 2014 - Iced Viognier 9/43  
*quince paste & white flowers, hints of marmalade & peach*  
WA



Xanadu 2015 - Cane Cut Viognier 10/48  
*apricot, lychee & mango with zesty lime & lemon sherbet*  
WA



Santiago Pedro Ximénez - Sherry 10  
*like eating xmas cake smothered in chocolate & coffee*  
SPAIN



C. da Silva Dalva - White Port 10  
*white port is making a comeback, vanilla & baked apples, full flavoured without being heavy*  
PORTUGAL