



Omnivore

Emu Tartare
Burnt Shallot, Chilli, Yolk \$28

Spanner Crab
Charred Corn, Leek \$32

Cured Salmon
Sesame, Caviar, Black Ants \$32

Saltgrass Lamb
Pea, Feta, Nasturtium \$34

K.F.D. ©
Jalapeño Cornbread, Sour Cream \$38

Pork Belly
Five Spice, Bean Sprouts, Pancakes* \$46

Gunpowdered Wagyu Brisket
Green Tomato, Flat Bread, Pepper Aioli* \$52

Herbivore

Beetroot Tartare
Mustard, Macadamia, Capers \$24

Coal Roasted Broccoli
Miso, Spinach, Seaweed, Quinoa \$28

Seawater Potato
Saffron, Dill, Garlic \$24

Smoked Pumpkin
Maple, Mustard, Pepitas \$26

Fossilised Carrots
Chia, Dukkah, Cashew \$28

Hawaiian Curry
Sweet Potatoes, Coconut, Lychees \$26

Sides

Charcoaled Baby Cos
Lemon & Black Pepper \$11

Beer Battered Fries
Salt & Vinegar* \$11

Dessert

Chocolate Mousse
Cherry, Shortbread, Coconut \$16

Nitro Meringue
Apple, Cashew, Basil \$16

Buttermilk Panna Cotta
Mandarin, Sunflower Seeds \$16

Cheese
1 Cheese \$9 3Cheese \$22

All Herbivore Dishes are Plant-based

*contains Gluten

Menu subject to change



SPARKLING

NV Artium 'Methode Traditionelle'	Adelaide Hills, SA
NV André Clouet 'Grand Réserve' Brut	Champagne, France
NV André Clouet Rosé	Champagne, France
18 Garagiste Merricks <i>Cuvée de Coeur</i>	Mornington Peninsula, VIC
19 Mada Wines 'Sui Generis V' <i>Pétillant Naturel</i>	Hilltops, ACT

WHITE

18 Ottelia <i>Riesling</i>	Mount Gambier, SA
20 Mac Forbes 'EB60 Aromanticism' <i>Reisling/Gewurzt</i>	Yarra Valley, VIC
20 Gentle Folk 'Summertown Blanc' <i>Blend</i>	Basket Ranges, SA
18 La Violetta 'Ye-Ye Blanc' <i>Blend</i>	Great Southern, WA
18 Brash Higgins <i>Chenin Blanc</i>	McLaren Vale, SA
19 Harvest <i>Sauvignon Blanc</i>	Adelaide Hills, SA
19/20 Lignee <i>Semillion Sauvignon Blanc</i> 1500ml	Hunter Valley & Orange, NSW
20 Unico Zelo 'Slate Farm' <i>Fiano</i>	Clare Valley, SA
17 Castagna 'Adams Rib' <i>Viognier/Chardonnay</i>	Beechworth, VIC
19 Mada Wines <i>Pinot Gris</i>	Hilltops, ACT
19 Save Our Souls <i>Vermentino</i>	Heathcote, VIC
19 Combes 'What's Beneath' <i>Chardonnay</i>	Macclesfield, SA
20 Gentle Folk 'Village' <i>Chardonnay</i>	Basket Ranges, SA
19 Patrick Sullivan 'Millstream' <i>Chardonnay</i>	Gippsland, VIC

AMBER

19 Vinteloper 'Park White' <i>Gewürztraminer</i>	Adelaide Hills, SA
20 Smokestack Lightning <i>Gewürztraminer</i>	Yarra Valley, VIC
18 Patrick Sullivan 'Waterskin' <i>Field Blend</i>	Gippsland, VIC
20 Unico Zelo 'Esoterico' <i>Zibibbo</i>	Riverlands, SA

ROSÉ

20 Cullen 'Dancing in the Moonlight'	Wilyabrup, WA
20 Smokestack Lightning 'SCPG' <i>Pinot Gris</i>	Yarra Valley, VIC
20 Jauma 'Why Try So Hard' <i>Field Blend</i>	Basket Ranges, SA
20 Brash Higgins 'CJ Funk' <i>Blend</i>	McLaren Vale, SA

RED

20 Vinteloper 'Park Red' <i>Blend</i>	Adelaide Hills, SA
19 Patrick Sullivan 'Rain' <i>Field Blend</i>	Gippsland, VIC
20 Xavier 'Papa' <i>Pinot Noir</i>	Gippsland, VIC
16 Ocean Eight 'Aylward' <i>Pinot Noir</i>	Mornington Peninsula, VIC
20 Hughes & Hughes 'Pied de Cuve' <i>Pinot Noir</i>	Tinderbox, TAS
19 La Violetta 'Ye-Ye Rouge' <i>Blend</i>	Great Southern, WA
20 Smallfry 'Eclectik Violet' <i>Grenache/Cinsault</i>	Barossa Valley, SA
18 Jericho 'Talara' <i>Grenache</i>	Blewitt Springs, SA
18 Payten & Jones 'Leuconoe' <i>Sangiovese</i>	Yarra Valley, VIC
16 Savaterre <i>Sagrantino</i>	Beechworth, VIC
16 Castagna 'Sauvage' <i>Syrah/Sangiovese/Nebbiolo</i>	Beechworth, VIC
19 Mada Wines <i>Syrah</i>	Murrumbateman, ACT
20 Hughes & Hughes <i>Sryah</i>	Derwent Valley, TAS
17 Hochkirch <i>Syrah</i>	Henty, VIC
11 La Violetta 'La Ciornia' <i>Shiraz</i>	Denmark, WA
15 Brash Higgins 'Omensetter' <i>Shiraz/Cab</i> 1500ml	McLaren Vale, SA



BEER

Asahi Super Dry 5.0%
Green Beacon Half Mast Session Ale 3.8%
Green Beacon Three Bolt Pale Ale 4.5%
Green Beacon Wayfarer 4.9%
Sobah Pepperberry IPA 0.05%

NON ALCOHOLIC

Yuzu Iced Tea
Yuzu, lemon, earl grey tea, basil seeds

Pineapple Mule
Pineapple, fresh ginger, lime, ginger beer

NON – Yuzu & Toasted Cinnamon 750ml

COCKTAILS

Mojito
Milton White Rum, mint, lime, cane sugar

Elderflower Spritz
Elderflower Liqueur, Lemon, Sparkling Wine

Detour Gin Fizz
Brookie's Gin, Cointreau, orange,
lemon, ginger, bush honey

Paloma
El Jimador Tequila, grapefruit, lime,
agave, citrus salt

DESSERT

17 Late Harvest *Chenin Blanc*
10 Bella Ridge *Kyoho*
Pedro Ximenez Lustau

XO Delord Armagnac
Amaro Montenegro
Limoncello

APERITIF

Campari	ITA
Aperol Aperitivo	ITA
Maidenii Dry Vermouth	AUS
Maidenii Sweet Vermouth	AUS
Maidenii Vin Amber	AUS
Applewood Red Okar	AUS

GIN

Tanqueray London Dry	ENG
Tanqueray Flor de Sevilla	ENG
Hendrick's	SCT
Brookie's Byron Dry	AUS
Four Pillars Spiced Negroni	AUS
Applewood Muntrie	AUS
Applewood Coral	AUS
Applewood Peppermint Gum	AUS
Applewood Riberry	AUS

VODKA

Ketel One	NLD
Noosa Heads Distillery	AUS

TEQUILA

El Jimador Reposado	MEX
Herradura Silver	MEX
Don Julio Anejo	MEX
Don Julio 1942	MEX

WHISKY / BOURBON

Auchentoshan 'American Oak'	SCT
Auchentoshan 'Three Wood'	SCT
Hellyers Road 'Pinot Nior'	AUS
Lagavulin 16yr	SCT
Maker's Mark	USA
Bulleit	USA
Bulleit 95 Rye	USA
George Dickel No.12	USA

RUM

Pampero Blanco	VEN
Sailor Jerry Spiced	VIR
Milton Spiced Cane	AUS
Milton Spanish Silver	AUS
Ron Zacapa 23 Solera	GTM