

FOOD MENU

FOOD AVAILABLE 12PM - 5PM

BITES		MAINS	
HOUSE MARINATED WARM OLIVES (VE, GF, NF)	10	CLASSIC CAESAR SALAD	25
		<i>add tiger prawns</i>	10
		<i>add seasoned chicken</i>	10
SOURDOUGH (VE, NF)	10	TIGER PRAWNS (GFA, NF, DF)	27
<i>with extra virgin olive oil and barrel aged balsamic</i>		<i>with avocado, tomato, capers and seasalt crouton</i>	
OYSTERS		ARANCINI PORCINI (V, NF)	21
<i>half dozen</i>	32	<i>with truffle aioli and honey</i>	
<i>dozen</i>	62	BATTERED PUMPKIN FLOWERS	25
FRIES (DF)	10	<i>(V, NF) with chilli and lemon oil</i>	
<i>served with aioli</i>		LOBSTER TOSTADA (GF, DF, NF)	33
		<i>with watercress and mango</i>	
		THAI BEEF SALAD	27
		<i>with glass noodles, summer slaw, thai herbs and nam jim</i>	
		CHARCUTERIE PLATE (DF, NF)	33
		<i>with sourdough, extra virgin olive oil and barrel aged balsamic</i>	
		PROSCUITTO PIZZA (NF)	27
		<i>with olives, onion and bocconcini</i>	
		SOUTHERN FRIED CHICKEN BURGER	28
		<i>with slaw and chipotle mayonnaise, served with fries</i>	
		WAGYU BURGER (NF)	29
		<i>with cheese, pickles, lettuce, tomato, onion marmalade and aioli, served with fries</i>	
KIDS MEALS			
<i>Includes main meal and drink</i>			
CHEESEBURGER AND CHIPS	17		
CHICKEN TENDERS AND CHIPS	17		
FISH AND CHIPS	17		
Condiments available on request: Tomato ketchup, BBQ sauce, Mustard, Mayonnaise, Tabasco sauce, HP sauce			
<i>Please speak to our team for any dietary requirements. All meat (except pork) is certified Halal. Menu subject to availability. A 1.9% merchant service fee applies. A surcharge will apply on Sundays and public holidays.</i>			
GF = Gluten Free GFA = Gluten Free Available DF = Dairy Free V = Vegetarian NF = Nut Free VE = Vegan			

DRINK MENU

DRINKS AVAILABLE 11AM - SUNSET

COCKTAILS	WINES OF THE WEEK
<p>MOCO MARGARITA 20 <i>El Jimador tequila, lime, agave, Cointreau</i></p> <p>MOCO BLOODY SHIRAZ SPRITZ 20 <i>4 Pillars Gin, sparkling shiraz, fresh plum over ice</i></p> <p>COCKTAIL OF THE WEEK 20</p>	<p><i>Dal Zotto "Pucino" Prosecco, VIC</i> 14</p> <p><i>Savardo Pinot Grigio, ITA</i> 14</p> <p><i>Brokenwood Shiraz, SA</i> 14</p> <p><i>Margan Rosé, NSW</i> 14</p> <p><i>All wines are served by the glass</i></p>
BEER	NON-ALCOHOLIC DRINKS
<p>IRONBARK BEER</p> <p><i>Far Canal Lager</i> 11</p> <p><i>American Pale Ale</i> 11</p> <p><i>Summer Ale</i> 11</p> <p>YOUNG HENRY HAZY PALE 12</p> <p>YOUNG HENRY GINGER BEER 13</p> <p>ALCOHOL FREE <i>Peroni Libera</i> 10</p>	<p><i>Mocktail of the week</i> 14</p> <p><i>Pepsi, Pepsi Max</i> 5</p> <p><i>East Coast Lemonade Can</i> 6</p> <p><i>East Coast Ginger Beer Can</i> 6</p> <p><i>East Coast Juice - orange</i> 6</p> <p><i>East Coast Water - still</i> 6</p>
PRE MIX CANS	TEA AND COFFEE
<p><i>Four Pillars Rare Dry Gin and Tonic</i> 12</p> <p><i>Four Pillars Fresh Yuzu Gin and Soda</i> 12</p> <p><i>23rd Street Pineapple and Lime Vodka Soda</i> 16</p> <p><i>23rd Street Pomegranate and Raspberry Vodka Soda</i> 16</p> <p><i>Mexink Sparkling Margarita</i> 18</p>	<p><i>Long black, espresso, cappuccino, latte, hot chocolate, chai latte</i> 5.5</p> <p><i>Extra Shot / Large</i> 0.5</p> <p><i>Tea selection</i> 5.5 <i>English breakfast, Earl Grey, Ceylon green, fragrant jasmine green, chamomile or rose with French vanilla</i></p>