

## Summer menu

---

<b>Garlic Bread</b>	6
<b>Croquettes</b> – salmon – potato – greens	13
<b>Guacamole</b> – avocado – citrus – corn chips	10
<b>Charcuterie Board</b> – meat – pickle - bread	17
<b>Chef's Salad</b> – pear – fennel – lemon	12

---

<b>Fried Chicken Burger</b> – chicken – slaw – fries	22
<b>Fish and Chips</b> – hake – tartare – fries	20
<b>Scotch Fillet</b> – mash – tarragon – pickle - jus	35
<b>Summer Pasta (v)</b> – basil – pecorino – pine nuts	22
<b>Grilled Chicken Breast</b> – asparagus – mash - morel	27
<b>Grilled Salmon</b> – orange – fennel – tartare	25
<b>Stir-fry Sweet &amp; Sour Ribs</b> – broccoli – sesame	26

---

<b>Garden Salad</b>	4
<b>Shoestring Fries</b>	6
<b>Broccolini</b> – almonds – chilli	7
<b>Mac &amp; Cheese</b> – speck – cheddar – gruyère	11

---

<b>Pavlova</b> - summer fruits	11
<b>Crème brûlée</b> - compote – biscotti	13
<b>Ice Cream</b> – summer trio	9
<b>Cheese Plate</b> - 3 cheese – quince	16

Sourced and Created by  
Chef Guyuan Lin

# BEERS

## Local

Crown Lager	7.0
James Boag's Premium	7.0
Yenda Pale Ale	8.0
Coopers Sparkling Ale	8.0
James Squire 150 Lashes	8.0

## International

Coors	7.0
Corona	7.0
Heineken	8.0
Stella Artois	8.0
Somersby (Cider)	7.0

## Seasonal

Two Birds Taco	9.0
----------------	-----

*This hoppy ale, brewed with the addition of corn, coriander and fresh lime peel, produces a beer like no other. Fresh, fruity and zesty, like a fiesta in your mouth – Arriba!*

Two Birds Sunset	9.0
------------------	-----

*This Amber Ale is a blend of 9 different malts, producing a rich, complex beer with a lighty, roasty finish. It shows pine, grapefruit and toffee-like notes.*

# Wines

## Sparkling

<b>Beachwood Brut</b> – South Eastern Australia NV – pear – citrus – apple	6	36
---	---	----

## White

<b>Stonehurst Semillon</b> – Hunter Valley, N.S.W 2007 – lemon – lime – grapefruit	8	40
<b>Shaw Riesling</b> – Canberra District, N.S.W 2017 – germanic – kaffir – flowers	7	37
<b>Miritu Bay Sauvignon Blanc</b> – Marlborough, NZ 2016 – white peach – nettles – passion fruit	7	35
<b>Hahndorf Hill Pinot Grigio</b> – Adelaide Hills, S.A 2017 – italian – pear – green apple	-	45
<b>Farrah Chardonnay</b> – Victoria, Australia 2016 – peach – nectarine – cream	6	29

## Rosé

<b>Stonehurst Rosé</b> – Hunter Valley, N.S.W 2014 – summer berries – rose petal	7	32
---	---	----

## Red

<b>Mrs. Smith Pinot Noir</b> – Yarra Valley, VIC 2015 – cherry – strawberry – cinnamon	8	42
<b>Stonehurst Chambourcin</b> – Hunter Valley, N.S.W 2011 – plum – cherry – oak	8	40
<b>Blackbilly Sangiovese</b> – Langhorne Creek, S.A 2015 – nettle – earth – morello	9	46
<b>Beachwood Shiraz</b> – Padthaway, S.A 2015 - mulberry – blackberry – plum	6	33
<b>Clairault Cabernet Sauvignon</b> – Margaret River, W.A 2016 – cassis – blueberries - cedar	-	49