

Bottle Beer

James Boag's Premium Lager Tasmania	13
James Boag Premium light Tasmania	10
Heineken Netherlands	13
Corona Mexico	13
Peroni Nastro Azzuro Italy	13
Peroni Leggera Italy	11
James Squire, Apple Cider Australia	12

Wine

Sparkling Wine

		Gls - Btl
Salatin <i>Prosecco Organico</i>	Treviso, Italy	17 - 74
Moet Rose <i>Non Vintage</i>	Yarra Valley	26 - 150

White Wine

KT, Riesling	Claire Valley, SA	18 - 89
Salatin, Pino Grigio	Treviso, Italy	16 - 76
Scarabrough, Chardonnay	Hunter Valley NSW	22 - 118

Rose

Luke Mangan Yering station	Yarra Valley, VIC	13 - 57
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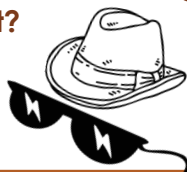
Red Wine

Salatin, Pinot noir/nero	Treviso, Italy	16 - 72
Malenchini, Sangiovese	Tuscany, Italy	16 - 75
Frankland Estate, Syrah	Frankland River, WA	19 - 85

Welcome to
glass

Outdoor Summer Dining Feeling The heat?

Summer Hats: \$15
Sunglasses: \$20



Cocktails

Lychee Bliss	21
<i>Lychee liqueur, elderflower, lime, Sparkling Wine</i>	
The Australian by Luke Mangan	23
<i>Martell VSOP cognac, gin, Cointreau, kaffir lime, ginger, cranberry</i>	

Lunch Menu

Available 1200 - 1500

Spicy nuts	10
Rock oysters natural (NSW) 1/2 Dozen - Dozen	28 - 51
Chicken liver parfait, pickles, rocket salad and grilled sourdough.	29
<i>Luke Mangans's</i> Quiche Lorraine, mixed leaves & fennel salad	27
<i>Luke Mangan's</i> capsicum & Thyme quiche, mixed leaves & fennel salad.	27
Roasted pumpkin bowl, poached eggs, falafels, kale salad, hummus, dukkha (GF, DF, V)	25
Sourdough toasty roast beef, asparagus, Gribiche sauce and a mixed leave salad.	25

Sides

French fries	11
Truffle & parmesan French fries	13
Rocket & parmesan salad	11
Mix Leaf Salad	10

Sweet

Cake of the day	16
Chef selection of three cheeses	25

Moet & Charcuterie

Try a glass of Moet Sparkling Rose
Matched with one of glass's
Charcuterie boards

