

# DRINKS MENU



WEDNESDAY TO SATURDAY  
12PM - 2:30PM & 5PM - 8:30PM  
SUNDAY 9:30AM - 1PM

## SPARKLING

<b>Tatachilla Sparkling</b> McLaren Vale, SA	<b>11/40</b>
<b>Aurelia Prosecco</b> Multi Regional, Australia	<b>11/43</b>
<b>The Lane "Lois" Blanc de Blanc</b> Adelaide Hills, SA	<b>50</b>
<b>Petaluma Croser</b> Adelaide Hills, SA	<b>54</b>
<b>Bird in Hand Sparkling Pinot Noir</b> Adelaide Hills, SA	<b>13/55</b>
<b>Hancock &amp; Hancock Sparkling Shiraz 200ml</b> McLaren Vale, SA	<b>13</b>

## WHITE WINE

<b>Fiore Moscato</b> Mudgee, MSW	<b>10/40</b>
<b>Hentley Farm Riesling</b> Eden Valley, SA	<b>12/49</b>
<b>Pikes Luccio Fiano</b> Clare Valley, SA VG	<b>46</b>
<b>The Lane "Block 2" Pinot Gris</b> Adelaide Hills, SA	<b>12/50</b>
<b>Giesen Sauvignon Blanc</b> Marlborough, SA VG	<b>11/43</b>
<b>Petaluma Sauvignon Blanc</b> Adelaide Hills, SA	<b>48</b>
<b>Wildflower Chardonnay</b> Pemberton and Margaret River, WA	<b>45</b>

## RED WINE

<b>Killbinbin Sweet Lips Rose</b> Langhorne Creek, SA	<b>11/45</b>	<b>Dowie Doole Shiraz Grenache</b> McLaren Vale, SA	<b>47</b>
<b>Riposte "The Dagger" Pinot Noir</b> Adelaide Hills, SA	<b>11/47</b>	<b>Hancock &amp; Hancock Cabernet Sauvignon</b> McLaren, SA	<b>13/55</b>
<b>Robert Oatley Signature Series GSM</b> Adelaide Hills, SA	<b>13/54</b>	<b>Hentley Farm "Villain &amp; Vixen" Shiraz</b> McLaren, SA	<b>53</b>
<b>Pikes "Los Companeros" Shiraz Tempranillo</b> Clare Valley, SA VG	<b>45</b>	<b>St. Hallet "Faith" Shiraz</b> Barossa Valley, SA	<b>12/49</b>
		<b>The Lane "Block 5" Shiraz</b> Adelaide Hills, SA	<b>50</b>

## BEER / CIDER

	SCHOONER/PINT		BOTTLE
<b>Great Northern</b>	<b>8/12</b>	<b>Hahn Light</b>	<b>11</b>
<b>West End Draught</b>	<b>8/12</b>	<b>Coopers Pale Ale</b>	<b>13</b>
<b>Hahn Super Dry</b>	<b>9/13</b>	<b>Corona</b>	<b>13</b>
<b>Peroni</b>	<b>10/15</b>	<b>Guinness (Stout) 440ml can</b>	<b>15</b>
<b>Byron Bay Hard Lemon Squash</b>	<b>10/15</b>	<b>Cider</b>	<b>12</b>

## NON-ALCOHOLIC

<b>Espresso Coffee</b>	<b>ALL 5</b>	<b>Giesen Marlborough Sauvignon Blanc</b> 0.0% ALC/VOL	<b>40</b>
Latte	Long Black	Cappuccino	
Mocha	Flat White	Short/Long	
Piccolo	Chai Latte	Macchiato	
<b>Premium Tea</b>	<b>4</b>	<b>Heineken Zero</b> 0.0% ALC/VOL	<b>11</b>
<b>Mugs &amp; Large Takeaway</b>	<b>6</b>	<b>Soft Drink</b>	<b>6</b>
<b>Almond, Soy, Oat, Lactose Free Milk</b>	<b>+1</b>	<b>Juice</b> Orange, cranberry, apple, and pineapple	<b>6</b>
<b>Italian Sparkling or Still Mineral Water 750ml</b>	<b>8</b>	<b>Green Juice</b> Apple, pineapple, broccoli, cucumber, zucchini, kale, mint, spinach	<b>9</b>



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## COCKTAILS

<b>Sangria</b> Red or white available	<b>8 GLASS / 19 JUG</b>	<b>Espresso Martini</b> Espresso coffee, vodka, coffee liqueur topped with coffee beans	<b>20</b>
<b>Rainbow Paradiso</b> Coconut rum, blue curacao, raspberry and pineapple juice	<b>20</b>	<b>Comopolitan</b> Vodka, orange, cranberry	<b>20</b>
<b>Fresh Chica</b> Vodka, lemon sorbet and sparkling wine	<b>20</b>	<b>Blue Lagoon Fishbowl</b> Blue curacao, vodka, lemonade topped with a slice of lemon	<b>20</b>
<b>Mediterranean Mule</b> Vodka, limoncello, dry ginger ale topped with rosemary sprig	<b>20</b>	<b>Classic Southside</b> Red Hen Gin, lime, sugar syrup, mint	<b>20</b>
<b>Lychee &amp; Elderflower Icy-Pole</b> Lychee, elderflower, rum, lime and sorbet	<b>20</b>	<b>Aperol Spritz</b> Aperol, prosecco, orange	<b>16</b>
<b>Hidden Treasure</b> Frangelico, blue curacao, vanilla extract, cinnamon syrup and milk	<b>20</b>	<b>Ultra Violet Spritz</b> Ultra Violet Gin, lemonade, prosecco, fresh raspberries	<b>18</b>
<b>Pomegranate Gimlet</b> Gin, lime juice, pomegranate and sugar syrup	<b>20</b>	<b>Amalfi Spritz</b> Limoncello, prosecco, orange	<b>16</b>
		<b>French 75</b> Gin, lemon, sugar, sparkling	<b>18</b>

## MOCKTAILS

<b>Sunset Special</b> Pineapple, orange and lemon	<b>8</b>	<b>Cranberry Twist</b> Cranberry, orange and lime	<b>8</b>	<b>Raspberry Lemonade</b> Raspberry, lime, lemonade	<b>8</b>
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### HAPPY HOUR

**\$6 FRIES & WEDGES**

**\$6 HOUSE WINE &  
BEER**

**\$12 COCKTAILS**

**WEDNESDAY - FRIDAY  
5-6 PM**

### SPECIALS

#### MID-WEEK LUNCH SPECIAL

**\$19 PER PERSON**

ANY WRAP OR TOASTIE PAIRED WITH A GLASS OR HOUSE WINE OR BEER

#### MID-WEEK PASTA NIGHT

**\$25 PER PERSON**

CHOICE OF BRUSCHETTA OR ARANCINI, ANY PASTA DISH WITH A PAIRED GLASS OF HOUSE WINE OR BEER

#### SATURDAY SPARKLING & SPRITZ

**\$49 PER PERSON**

2HR BOTTOMLESS SPARKLING COCKTAILS & APEROL SPRITZ + SMALL CHARCUTERIE BOARD PER PERSON

#### SUNDAY BOTTOMLESS BRUNCH

**\$49 PER PERSON**

ANY BRUNCH ITEM FROM OUR BOTTOMLESS BRUNCH MENU & 2HR BOTTOMLESS BRUNCH COCKTAILS

