

## WHITE WINE

2019 Secret Garden, Sauv Blanc/Semillon, Trentham, Vic	8.5/40
2017 Harvest Moon, Sauvignon Blanc, Marlborough, NZ	40
2018 Vinaceous 'Sirenya', Pinot Grigio, Adelaide Hills, SA	50
2019 Santolin 'Cosa Nostra', Pinot Gris, Yarra Valley, Vic	12.5/58
2109 Trentham Est. Moscato, Murray Darling, Vic	9.5/44
2018 Printhie, Chardonnay, Orange, NSW	11/52
2018 Bromley, Chardonnay, Bellarine, Vic	80
2018 Marchand & Burch, Chardonnay, Mount Barker, WA	70

## RED WINE

2017 Santolin 'Gladysdale' Pinot Noir, Yarra Valley, Vic	80
2018 Lightfoot & Sons Pinot Noir, Gippsland, Vic	12/51
2019 Holm Oak Estate Pinot Noir, Tamar Valley, Tas	60
2019 Lowburn 'Ferry', Pinot Noir, Central Otago, NZ	140
2018 Three Drops, Merlot, Mount Barker, WA	50
2018 Brothers in Arms N06, Cabernet, Langhorne, SA	10.5/45
2019 Curator, Cabernet Sauvignon, Barossa Valley, SA	64
2018 Galafrey, Cabernet Sauvignon, Mount Barker, WA	72
2016 John's Blend, Cabernet Sauvignon, Langhorne Creek, SA	75
2019 Badia Di Morrona Caligiano, Chianti, Tuscany Italy	42
2018 Zonte's 'Canto di Lago' Sangiovese/Lagrein Fleurieu, SA	11.5/51
2019 Secret Garden, Shiraz, Trentham, Vic	8.5/40
2019 Curator 'Parishes', Shiraz, Barossa Valley, SA	12.5/56
2017 Buller 'Calliope', Shiraz, Rutherglen, Vic	85
2019 Colab & Bloom, Montepulciano, McLaren Vale, SA	11/50

## COCKTAILS

Archie Rose Espresso Martini	17
Never Never Negroni	18

## BEER

Carlton Draught	5.5/11.5
Asahi Dry (300ml/400ml)	10.5/13
Palm Amber Ale (330ml)	9
Cascade Light	5.5/10
Kronenbourg 1664 Pale	8/14

## SPARKLING/CHAMPAGNE

NV Secret Garden 'Brut', Murray Darling, Vic	8.5/40
NV Jacquinet Pere et Fils 'Blanc De Blanc', Bourgogne, France	11/50
NV Franck Bonville 'Blanc de Blancs', Champagne, France	130

## ROSE

2018 Marchand & Burch, Shiraz/Grenache, Mt. Barker, WA	10.5/50
2020 Mt Lofty, Not Shy Pinot Noir, Adelaide Hills, SA	45

## NON-ALCOHOLIC

Zampillo sparkling mineral water, Macedon Ranges, VIC (750ml)	9
Heineken zero or Carlton zero	7
Soft drink & Juice	4

## FROM THE KITCHEN

Freshly shucked oysters, mignonette (each)	4.5
Baked half shell scallops, herb butter, pangrattato (3)	16
House cured meats, pickles, olives, crispy bread	25
Duck liver parfait, croutes	18
Leek & asiago croquettes, aioli	14
Garlic prawns, sourdough toast	26
Spring bay mussels, white wine, cream, parsley, with fries	28
Dumplings, pork, chilli & soy dressing	16
Dumplings, spinach & chive, chilli & soy dressing	16
Potato gnocchi, mushrooms, white wine cream, parmesan	29
Roasted chicken, onion soubise, Italian cabbage, jus	30
Steak frites, medium rare, dry aged, red wine jus, fries	32
Seared barramundi, romesco, watercress, capers	32

## SIDES

Radicchio & fennel salad, orange, basil	12
Char grilled broccolini, salsa verde	12
Roast potatoes, rosemary, duck fat	13
Hand cut fries	9.5

## STEAK OF THE DAY

Rib-eye 550g, 60 day dry-aged, grass-fed, MBS 2+ VIC	
Served with green beans, garlic butter, red wine jus and fries	68

## SWEET TREATS

Crème brûlée	15
Tiramisu	14
Chocolate & pear pudding, double cream	15

## CHEESE

Tarago river blue - Victoria	
Pyengana cheddar, Tasmania	
Served with house made lavosh & quince paste	28