
BITES

AUSTRALIAN OLIVES 9

house marinated ^(V, GF)

SPICED ROASTED NUTS 7

almond, cashew, peanut, house spice mix ^(V, GF)

RUSSELL ST DIPS 13

smoky miso eggplant, broadbean hummus with persian feta & sesame, flat bread ^(V)

CHARCUTERIE & CHEESE

CHARCUTERIE PLATE 18.5

jamon serrano, smoked mortadella, cacciatore juniper, fig & apple chutney, house-made bread

CHEESE PLATE 18.5

artisanal cheese selection, dried fruit, quince paste, lavosh ^(V)

SMALL PLATES

DUCK TERRINE 13.5

confit duck leg terrine, pineapple & rosella chutney, wattleseed brioche

SLOW COOKED LAMB SHOULDER 18

hummus, pine nut, spiced tomato relish, flat bread

STONE BAKED PIZZA

SHAVED JAMON SERRANO 17.5

nduja cacciatore, sweet red onion, mozzarella

GRILLED ZUCCHINI 16.5

salsa verde, salted ricotta, rocket ^(V)

TRUFFLED MUSHROOM 16.5

mozzarella, portobello mushrooms, tallegio, truffle pesto ^(V)

SOMETHING SWEET

BELGIAN BITTER CHOCOLATE

COFFEE TART 8.5

rich Belgian couverture chocolate tarlet

LEMON MERINGUE TART 8.5

citrus lemon curd filling with French meringue

CARROT CAKE 8.5

*lightly spiced with sultanas,
cream cheese frosting, dried fruits ^(GF)*

TEA & COFFEE

TEA

english breakfast, earl grey, green tea,
peppermint, lemongrass & ginger 4

COFFEE

long black, flat white, latte, cappuccino 4

chai latte 4

hot chocolate/mocha 4

short black/macchiato/piccolo 3.5

EXTRAS

vanilla, caramel syrup 1

extra shot .5

soy, almond, lactose free milk .5

WINE

CHAMPAGNE & SPARKLING WINE

	glass	btl
Sparkling Pinot Noir: Bird in Hand (Adelaide Hills, SA)	13	59
Chardonnay: Ridgemill Estate Ellie Brut (Granite Belt, QLD)	16.5	72
Chardonnay Pinot Noir: Alexandra McPherson Brut (Central Region, VIC)	8.5	38
Prosecco: Contarini Brut (Veneto, IT)	12.5	57
Moscato: Emeri (Riverina, NSW)	9	38
Champagne: Moet et Chandon Brut NV (Epernay, FR)	22	100

WHITE WINE

	glass	btl
Semillon Sauvignon Blanc: Clovely Estate (South Burnett, QLD)	12.5	56
Sauvignon Blanc: Yealands Single Vineyard (Marlborough, NZ)	12.5	57
Pinot Grigio: Alexandra McPherson (Central Region, VIC)	8.5	38
Pinot Grigio: Ridgemill Estate (Granite Belt, QLD)	12.5	56
Chardonnay: Cool Woods (Barossa, SA)	9.5	42
Chardonnay: Robert Channon (Granite Belt, QLD)	12.5	56

ROSE

Rosé Shiraz: Golden Grove Brose (Granite Belt, QLD)	14	60
Rosé: Debussy Rêverie (Pays d'Oc, FR)	10.5	47

RED WINE

	glass	btl
Cabernet Merlot: Beaumont (Hunter Valley, NSW)	8.5	38
Cabernet Sauvignon: Pyramids Road (Granite Belt, QLD)	14.5	65
Shiraz: Sirromet (Granite Belt, QLD)	9.5	42
Tempranillo: Symphony Hill (Granite Belt, QLD)	13	57
Sangiovese: Clovely Estate (South Burnett, QLD)	11.5	51
Pinot Noir: Stonier (Mornington Peninsula, VIC)	14	65

BEER & CIDER

Burleigh Brewing Big Head Lager	9
Newstead Coastal Ale	9.5
XXXX Gold	8
Asahi Superdry	9.5
Newstead Light Lager	8.5
Sunshine Coast Apple Cider	9.5

SPIRITS

Belevedere Vodka	9.5
Mt Uncle Gin	9.5
Bundaberg Rum Aged 6yrs	9.5
Sailor Jerry Spiced Rum	10.5
Makers Mark Bourbon	9.5
Jack Daniels Bourbon	9.5
Southern Comfort Bourbon	9.5
Johnnie Walker Black Scotch Whisky	10
Jameson Irish Whiskey	10
Glenmorangie Scotch Whisky	9.5
Canadian Club Whisky	9.5
Glenlivet Malt 18yr Old Whiskey	16
Chatelle Brandy	8.5

APERITIFS

Campari	8.5
Pimms	8.5

LIQUEURS

Frangelico	9.5
Kahlua	9.5
Baileys	9.5
Cointreau	9.5
Tia Maria	9.5
Chambord	9.5
Malibu	9.5
Midori	9.5
Hennessey XO Cognac	25
Sempe VSOP Armagnac	9.5
Hennessey VSOP Cognac	12

SOFT DRINK

Assorted Juice	4
Assorted Soft Drinks	4
Bundaberg Lemon Lime Bitters	5
Yaru Sparkling Water	4
Bottled Still Water	4