

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
2018 Three Drops, Merlot, Mount Barker, WA	50
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	10.5/13
Palm Amber Ale	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	11/45
NV Franck Bonville 'Blanc de Blancs', Champagne, France	130

ROSE

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



FROM THE KITCHEN

Freshly shucked oysters, mignonette (each)	4.5
Smoked salmon, horseradish cream, capers, dill	19
House cured meats, pickles, olives, crispy bread	25
Duck liver parfait, croutes	18
Garlic prawns, sourdough toast	26
Spring bay mussels, shellfish fumet, parsley with fries	28
Bacon croquettes, bacon jam mayonnaise	14
Dumplings, pork, chilli & soy dressing	16
Dumplings, spinach & chive, chilli & soy dressing	16
Potato gnocchi, mushrooms, white wine cream, parmesan	29
Confit duck leg, Toulouse sausage & white bean	39
Steak frites, medium rare, dry aged, red wine jus, fries	32
Seared barramundi, Italian cabbage, leeks, wild rocket	32

SIDES

Iceberg salad, herbs, mustard vinaigrette, bacon	12
Hand cut fries	9.5
Char grilled broccolini, lardon, herb vinaigrette	14

STEAK OF THE DAY

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

SWEET TREATS

Crème brûlée	15
Tiramisu	14
Sticky date pudding, butterscotch sauce	14
Chocolate brownie	4.5

CHEESE

Woombye ash brie, Queensland	
Pyengana cheddar, Tasmania	
Served with house made lavosh & quince paste	28