

WINES BY THE GLASS...

SPARKLING

PROSECCO

Casa Gheller "G" - Treviso, Italy NV 11%

125ml 750ml

10 48

PETILLANT NATURAL (PET - NAT), 'UNCULTURED'

Ngeringa - Adelaide Hills, SA 2017 12.5%

69

CHAMPAGNE, 'GRAND CORDON'

G.H. Mumm - Reims, France NV 12%

105

CHAMPAGNE, 'GRAND BRUT'

Perrier Jouet - Epernay, France NV 12%

125

WHITE

RIESLING

Vinteloper - Clare Valley, SA 2012 12.5%

150ml 750ml

14 65

CHARDONNAY, 'HARVEST'

Unico Zelo - Birdwood, SA 2016 14.0%

10 48

PINOT BLANC

Paul Blanck, Alsace, France 2016 12.5%

13 58

PINOT GRIGIO, 'SASSOLINO'

Zuani - Gorizia, Italy 2015 12%

12 56

HOUSE BIANCO BLEND SAV BLANC | PINOT GRIS | GEWÜRZ

Village Wine - Orange, NSW 2014 12.0%

9 40

ORANGE

150ml 750ml

PINOT GRIS | GEWURZ | RIESLING

Swinging Bridge #003 - Orange, NSW 2017 11.7%

14 67

PINK

150ml 750ml

ROSE - NERO D'AVOLA | NEGROAMARO | TEMPRANILLO

Village Wine - Barossa Valley, SA 2015 12.5%

10 48

CRU CLASSE PROVENCE

L'Aumerade Marie Christine - France 2015 13%

16 76

RED

150ml 750ml

SHIRAZ

Fat Lamb - Central Ranges, NSW 2016 14%

9.5 42

NERO D'AVOLA

Chalmers - Heathcote, Vic 2015 13.5%

11 54

TEMPRANILLO

Hedonist - McLaren Vale, SA 2017 13.5%

13 60

CABERNET | SHIRAZ | MERLOT

Village Wine - Coonawarra, SA 2017 12.0%

11 54

NEBBIOLO

Featherston Vintners - Pyrenees VIC 2016 14%

14 65

GRENACHE, 'TAROT'

Alpha Box & Dice - McLaren Vale SA 2016 14%

11 54

COCKTAILS

SEASONAL MIMOSA

Prosecco Casa Gheller & peach nectar

RYE & JUICE

Rye whiskey & fresh pear juice

SALTED CARAMEL ESPRESSO MARTINI

Absolut Vodka, Mr. Black Coffee Liqueur, Vittoria Organic espresso, salted caramel syrup

TAWNY HAWK

Spiced rum, old tawny port, Cherry Herring liqueur

EL DIABLO

Olmea Altos tequila, Crème de Cassis, lime

FRENCH MARTINI

Absolut vodka, Chambord, pineapple juice, fresh raspberry

RU-BARBARELLA

Poor Toms gin, Rondo rhubarb aperitivo, house rhubarb syrup, lime

BLACK MANHATTAN

Bulliet Bourbon, Averna Amaro, orange bitters

EVS SANGRIA

Beefeater gin, house citrus oleo, shiraz, fruit

12

11

18

19

19

19

19

18

15



DRINKS

MENU

PUBLIC

BAR

WHAT'S ON!

MON - [\$12 STEAKS MATE] ALL DAY

\$12 CAPE GRIM RUMP STEAKS WITH CHIPS & SALAD

\$20 PORTERHOUSE STEAKS WITH CHIPS & SALAD

ADD A HOUSE WINE \$7 + CELLAR WINE BOARD SPECIALS

TUE - [TRIVIA [7:30] + \$15 BOWLS [6PM]]

\$15 BUDDAH, BURRITO, POKE, & BIBIMBAP BOWLS

\$10 SPRITZ OF THE DAY

WED - [\$8 CHEESEBURGERS] 6PM

VILLAGE & CHICKEN BURGERS = \$15

\$10 NEGRONIS

THU - [TOSS THE BOSS] 5PM - 7PM

5PM - 7PM WINNERS GET [2 - 4 - 1]

ANY DRINK OR SMALL PLATE (1 PER PERSON PER TOSS)

FRI - [\$10 COCKTAIL HAPPY HOUR(S)]

\$10 MARGARITA'S & ESPRESSO MARTINI'S 6PM - 8PM

LIVE DJ FROM 6:30PM

SAT - [DEE JAYS IN P.B.]

LIVE DJ FROM 6:30PM

SUN - [ROAST BEEF \$20] ALL DAY

ROAST BEEF, HASSLEBACK POSTATOES, HONEY CARROTS, CHARRED

BROCOLINI, YORKSHIRE PUDS

PAYMENT SURCHARGES Visa Dr / Cr 1.5% M/Card Dr / Cr 1.5% AMEX 2.8%