

Plates

SCALLOP IN SHELL - LAKSA BUTTER	G I	8EA
SALMON CEVICHE (NZ)- MEZCAL, COCONUT, SERRANO, LIME, TACO CRISPS	G I	25
HOMETOWN WOOD-FIRED FLAT BREAD - BABA GHANOUJ, SUNFLOWER SEED DUKKAH	V	15
CORN RIBS - YUZU KOSHO RANCH, SALTED RICOTTA, TOGARASHI	G V	16
FRIED SQUID - BURNT GREEN CHILLI & LIME DRESSING	G I	23
MEXICAN PRAWN TOAST - HABANERO CREMA, OAXACA FURIKAKE	I	18
ROASTED BRUSSELS - WHITE BEAN HUMMUS, CRISPY SPLIT PEA + CHILLI	G V	19
SMOKED WAGYU NECK TOSTADA - SLAW, PINEAPPLE SALSA VERDE	G	16
CHIPOTLE STICKY <i>Fried Chicken</i> - PICKLES + RANCH	G	24
LAMB RIBS - BLACK PEPPER CARAMEL, GREEN ONION, CHILLI	G	29
WOOD ROASTED PUMPKIN - KASUNDI, CASHEW CRUNCH, TOFU CURRY CREAM	G V	19
CHAR-GRILLED BROCCOLI 2.0 - SMOKED BUTTER, SMOKED ALMONDS, AJO BLANCO	G V	17
ICEBERG LETTUCE WEDGE - GREEN GODDESS, COUCH CRUMB	G V	14
FRIES - TOMAHAWKS SEASONING, HOT SAUCE MAYO	G V	10
STICKY TOFFEE PUDDING - HAZELNUT MOUSSE, MISO CARAMEL		16

Buns

SERVED WITH A HANDFUL OF FRIES...

GRASS FED AMERICAN STYLE CHEESEBURGER, 26
PICKLES, ONION, TOMATO, LETTUCE

+ ADD BACON! +4 / + EXTRA PATTIE & CHEESE! +7

KOREAN FRIED CHICKEN BURGER, 26
PICKLED RADISH, CUCUMBER, PEANUTS

+ ADD BACON! +4 + DOUBLE CHICKEN *Please!* +8



V = VEGETARIAN
A = AUSTRALIAN

G = GLUTEN FREE RECIPE
I = IMPORTED

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES.

WHILST ALL CARE IS TAKEN, WE DO NOT HAVE AN ALLERGEN FREE KITCHEN.

10% SURCHARGE APPLIES ON WEEKENDS & 15% ON PUBLIC HOLIDAYS



Bubbles

PROSECCO - NV BROWN BROTHERS - KING VALLEY, VIC	13/55
CHAMPAGNE - NV JM SELEQUE SOLESENCE - FRANCE	130

White

HOUSE WHITE - NV TOMAHAWKS - KING VALLEY, VIC	12/50
PINOT GRIGIO - '24 MOONSTRUCK - KING VALLEY, VIC	14/58
SAUV BLANC - '24 LITTLE GOAT, MARLBOROUGH, NZ	13/55
CHABLIS - '25 PIERRICK LAROCHE - BURGUNDY, FR	95
CHARDONNAY - '24 OSCAR'S FOLLY - YARRA VALLEY, VIC	15/65
ROSE - '25 NOMADS GARDEN - ALPINE VALLEYS, VIC	15/65

Red

HOUSE RED - NV TOMAHAWKS - KING VALLEY, VIC	12/50
PINOT NOIR - '24 LITTLE GOAT CREEK - MARLBOROUGH, NZ	15/65
PINOT NOIR - '25 COROFIN - MARLBOROUGH, NZ	124
SANGIOVESE - '23 LA PROVA - ADELAIDE HILLS, SA	70
TEMPRANILLO - '24 LOS HERMANOS - MORN PEN, VIC	16/70
SHIRAZ - '22 PFEIFFER 'CARLYLE' - RUTHERGLEN, VIC	15/65
SHIRAZ - '22 MAYFORD - POREPUNKAH, N.E VIC	80

Beers

BODRIGGY LAGER	11/29
YOUNG HENRY'S 'NEWTOWNER'	12/30
COOPERS PALE ALE	12/30
BRIDGE ROAD 'BLING' IPA	13/33

BALTER CERVEZA - <i>Ask for it loaded!</i>	9
CARLTON DRY	9
MELBOURNE BITTER	9
BRIDGE ROAD "LITTLE HAZY" MID	10
WOLF OF THE WILLOWS LAGER	13
MOO BREW PILSNER	14
SIERRA NEVADA PALE ALE	15
BRIDGE ROAD PALE ALE	13
KAIJU KRUSH TROPICAL PALE ALE	13
STOMPING GROUND IPA	15
TWO BAYS "NO DOUBT" STOUT	12
ALPINE CIDER	12

Plenty more in the fridge..

Non-alc

HOUSE MADE CREAMING SODA	5
CAPI SODA - BLOOD ORANGE	6
CAPI SODA - GINGER BEER	6
COKE / LEMONADE	5
ANTIPODES SPARKLING WATER	9

Cocktails

MANDARIN SPRITZ / APPLEWOOD UNICO MANDO, PROSECCO, SODA, ORANGE	19
EDMOND HONDA / YUZU & REMEDY GIN TOM COLLINS, CUCUMBER	19
MANUKA MULE / VODKA, MANUKA HONEY, LIME, MINT, GINGER BEER	18
TIKI SOUR / APEROL, TI TOKI, VERMOUTH, LEMON, SHERBET	23
BANGKOK SMILE / WHITE RUM, COCONUT, KAFFIR LIME, LEMONGRASS, GALANGAL	20
DARK MATTER / DARK MATTER SPICED RUM, BLOOD ORANGE, PEACH, ALMOND, CITRUS	25
COCONUT MARGARITA / 1800 TEQUILA, VANILLA, COCONUT, BLACK SALT	24
SILK RD / PLANTATION PINEAPPLE RUM, SZECHUAN SPICED GINGER BEER	22
ALCHEMIST / RYE WHISKEY, BENEDICTINE, CHAI, HONEY, VANILLA	22
COFFEE SHOP / VODKA, FRANGELICO, KAHLUA, CHOCOLATE	22