

## WHISKEY

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Canadian Club	10
Fireball Cinnamon Whisky	10
Laphroaig Single Malt Scotch	14
Monkey Shoulder Scotch	11
Jameson Irish	12
Starward Australian Two-fold	15
Starward Australian Nova	13
The Gospel Australian	12
The Balvenie Single Malt Scotch	15
Glenfiddich Single Malt Scotch 12yo	12
Talisker Single Malt Scotch 10yo	15
The Glendronach Single Malt 12yo	14
The Macallan Single Malt 12yo	17
Tenjaku Japanese	11
Toki Suntory Japanese	12
Lark Single Malt Tasmania	21
Hennessy Cognac	13

## LIQUEURS

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Midori	10
Chambord	10
Campari	10
Aperol	10
Limoncello	10
Grand Mariner	11
Caffe Unico	10
Mando Liq	10
Kahlua	10
White Sambuca	10
Black Sambuca	10
Pimms	10

## FOOD

## SHARE

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**Chips** 10  
w. sea salt

**Warm Italian olives** 9

**Woodfired Bread** 8  
w. evoo, garlic, sea salt, rosemary

**Calamari** 18  
lightly fried w. balsamic aioli

**Grazing plate** 29  
Prosciutto de San Daniele, truffle salami,  
Mortadella, parmesan, pickled vegetables,  
bread & olive oil

**Southern Fried Chicken Ribs** 17  
Home-made BBQ glaze, jalapeno aioli

**Arancini (serves 3)** 16  
Rotating flavours please ask staff what is on  
this week

## PIZZA

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LG

**Margherita (V)** 19  
San Marzano tomato sauce, fresh fiore  
di latte, parmigiano

**Prosciutto** 29  
Prosciutto de San Daniele, San Marzano  
tomato sauce, fiore di latte, parmesan, rocket

**Fungi (V)** 21  
Mixed mushrooms, mozzarella, pecorino  
cheese, asiago cheese

**Calabria (Spicy Salami)** 22  
San Marzano tomato sauce, mozzarella,  
cacciatore salami, 'nduja

**Potato & Goats Cheese (V)** 23  
Garlic & onion base, roasted potatoes,  
caramelised onion, goats cheese, mozzarella,  
truffle oil, parsley

**Vegetarian (V)** 21  
San Marzano tomato sauce, mozzarella,  
zucchini, pecorino, tomato, capsicum

**Carne** 24  
San Marzano tomato sauce, mozzarella,  
house pork sausage, ham, Cacciatore salami

**Capricciosa** 24  
San Marzano tomato sauce, double smoked  
ham, mushroom, olives, artichokes, anchovies

## AGAVE

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Patron Reposado Tequila 11  
Patron Silver Tequila 11  
Patron Anejo 13  
Metoro Mezcal (Melb Owned) 10  
Cazadores Blanco 11  
Cazadores Anejo 12  
Fortaleza Blanco 15  
1800 Coconut 12  
Herradura Anejo 13  
Codigo 1530 Blanco 17  
Milagro Silver 15  
Milagro Reposado 20

## RUM

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Bacardi Carta Blanca 10  
Bacardi Carta Oro 10  
Bacardi Spiced 11  
Bacardi Reserva Ocho 8 11  
Burn City Rum 11  
Dark Matter Spiced 11  
Kraken Black Spiced 11  
Plantation Dark 11  
Plantation Pineapple 12  
Plantation 3 Star 11  
Sailor Jerry Spiced 11  
Sailor Jerry Savage Apple 11  
Appleton Estate 11  
Havana Club Anejo 3 Anos 11  
Havana Especial 11  
Havana Cuban Spiced 11  
Malibu Coconut Rum 10  
Husk Bam Bam Spiced 12  
Diplomatico Reserve Excusivia 14

## AMERICAN

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Old Forester 10  
Wild Turkey Rye 10  
Buffalo Trace 11  
Jim Beam 11  
Woodford Reserve 11  
Angel's Envy 13

## GIN

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Recommended mixers & garnish

<b>Bombay Sapphire</b> Tonic & lime	10
<b>Bombay Citron Pressé</b> Tonic or Soda & Lemon	11
<b>Bombay Premier Cru</b> Tonic or Soda & Lemon	13
<b>Bombay Sapphire Sunset</b> Tonic or soda & orange	11
<b>Naught Australian Dry</b> Tonic & orange	11
<b>Naught Sangiovese</b> Tonic or soda & lemon	12
<b>Naught Overproof</b> Tonic & grapefruit	12
<b>Four Pillars Bloody Shiraz</b> Tonic & grapefruit	12
<b>Four Pillars Rare Dry</b> Tonic & lemon	11
<b>Four Pillars Spiced Negroni</b> Tonic & orange	12
<b>Imbue Prickly Pear</b> Tonic & cucumber	11
<b>Imbue The Elixir Liqueur</b> Honey flavoured soda & lemon	11
<b>Mountain Goat Gin</b> Tonic & lime	11
<b>Hendricks</b> Tonic & cucumber	13
<b>Hayman Sloe Gin</b> Lemon & soda	11
<b>Hippocampus Dry</b> Tonic, lemon & thyme	12
<b>Melbourne Gin Company</b> Tonic, rosemary & grapefruit	11
<b>Reed &amp; Co Neo</b> Tonic, lemon & thyme	12

## VODKA

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<b>42 Below</b>	10
<b>Grey Goose</b>	11
- <b>Strawberry &amp; lemongrass</b>	12
- <b>White peach &amp; rosemary</b>	12
- <b>Watermelon &amp; basil</b>	12
<b>Hippocampus</b>	11
<b>Mountain Goat</b>	11
<b>Sunflower</b>	11
<b>Three Foxes Organic</b>	11
<b>Baxter Vanilla</b>	11

<b>Chilli prawn</b> Garlic & onion base, roasted prawns, crushed garlic, mozzarella, parsley, chili flakes	28
<b>Formaggi</b> 4 cheeses: goronzola, pecorino, mozzarella, taleggio	22
<b>Polpette Meatball</b> San Marzano, pecorino cheese, mozzarella, basil, chili flakes	24
<b>Sopressa</b> Capsicum puree, mozzarella, sopressa, Taleggio DOP, thyme	21

## SALADS

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<b>Burrata</b> Soft mozzarella style cheese w. roma tomatoes & olive oil (gf)	18
<b>Cos leaf</b> w. garlic vinaigrette & parmesan (gf)	15
<b>Rocket salad</b> w. prosciutto & buffalo mozzarella	21

## DESSERT

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<b>Bomboloni (Italian Doughnuts)</b> Salted caramel, nutella	14
<b>Sorbet trio</b>	13
<b>Aperol spritz sorbet</b>	16

Gluten free base + 5, Vegan cheese + 4.5  
Our PIZZA Dough is HAND STRETCHED and COLD FERMENTED  
for 72 hours.

## KIDS

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Little humans only.

<b>Margherita pizza</b>	<b>10</b>
San Marzano tomato sauce, mozzarella, basil	
<b>Hawaiian Pizza</b>	<b>12</b>
San Marzano tomato sauce, mozzarella, ham, pineapple	
<b>Chips</b>	<b>5</b>
<b>Calamari</b>	<b>10</b>
<b>Chicken Nuggets</b>	<b>8</b>
<b>Ice cream scoop</b>	<b>4</b>

## CLASSIC COCKTAILS

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<b>Classic Margarita</b>	<b>20</b>
Patron Silver, Cointreau, lime, agave	
<b>Tommy's Margarita</b>	<b>21</b>
Patron Reposado, lime, agave	
<b>Cosmopolitan</b>	<b>20</b>
Grey Goose, Cointreau, Cranberry, lime	
<b>Espresso Martini</b>	<b>20</b>
Grey Goose, Kahlua, cold brew, agave	
<b>Mojito</b>	<b>20</b>
Bacardi, Mint, lime, simple syrup	
<b>Negroni</b>	<b>20</b>
Bombay Sapphire, Campari, Martini Rossa sweet vermouth	
<b>Long Island Iced Tea</b>	<b>22</b>
Bacardi white, Patron silver, Grey Goose, Bombay, Cointreau, lemon, coke	
<b>Amaretto sour</b>	<b>20</b>
Disaronno, lemon, egg white*, simple syrup	
<b>Dark &amp; Stormy</b>	<b>20</b>
Kraken Rum, lime, ginger beer, Angostura bitters	
<b>Smoked old fashioned</b>	<b>22</b>
Woodford reserve, sugar, orange bitters, smoke	
<b>Paloma</b>	<b>22</b>
Patron Reposado, grapefruit, lime, agave, soda	
<b>Patron Old Fashioned</b>	<b>23</b>
Patron Anejo, sugar, bitters	
<b>Jalisco Mule</b>	<b>22</b>
Patron Reposado, agave, lime, ginger beer	
<b>Tom Collins</b>	<b>20</b>
Bombay Sapphire Premier Cru, lemon, simple syrup, soda	
<b>Manhattan</b>	<b>20</b>
Monkey Shoulder, sweet Vermouth, orange bitters	

## SIGNATURE COCKTAILS \_\_\_\_\_

<b>Lychee Martini</b>	<b>20</b>
Grey Goose vodka, lychee liqueur, lychee, lemon	
<b>Chilli Margarita</b>	<b>20</b>
Chilli infused Patron silver, lime, agave	
<b>Passionfruit Margarita</b>	<b>22</b>
Patron reposado, passionfruit liqueur, lemon, agave, passionfruit pulp	
<b>Mezcal Tommy's</b>	<b>20</b>
Metoro Mezcal, lime, agave	
<b>Muriel's Passion</b>	<b>20</b>
Aperol, vanilla liqueur, passionfruit, lemon	
<b>Naughty Elderflower</b>	<b>20</b>
Naught Australian dry gin, elderflower liqueur, lemon, simple syrup, egg white*	
<b>Sanjo Sour</b>	<b>20</b>
Naught gin sangiovese, lemon, simple syrup, egg white*	
<b>White Chocotini</b>	<b>20</b>
Vanilla vodka, vanilla liqueur, white choc syrup, egg white*	
<b>Honey Peach Iced Tea</b>	<b>20</b>
Imbue honey gin, peach schnapps, lemon, agave, peach bitters	
<b>Pineapple Sour</b>	<b>20</b>
Meteoro mezcal, lime, pineapple, agave, egg white*	
<b>Raspberry Gin Sour</b>	<b>20</b>
Bombay Citron Pressé, raspberry syrup, lemon, egg white*	

\*Substitute egg white for vegan foam

## DRINKS

## SPARKLING

120ML / BOTTLE

Warrandyte Hills Clean Skin	Sparkling	Yarra Valley	10 / 48
Little Helper	Prosecco	King Valley	11 / 53
Chandon	Garden Spritz	Yarra Valley	58
Moët & Chandon Impérial	Champagne	France	110
Spring seed 'Sweet Pea'	Sparkling moscato	McLaren Vale	??

## WINE

150ML / 250ML / BOTTLE

Checkerboard	Sauv Blanc	South Australia	9 / 14.5 / 43
Little Goat Creek (Vegan)	Sauv Blanc	Marlborough, NZ	11 / 18 / 53
Oscar's Folly	Pinot Grigio	Yarra Valley	11 / 18 / 53
Martingale Estate	Chardonnay	Yarra Valley	12 / 20 / 58
Stuck in the 90's	Skinsy Gris	Yarra Valley	58
Spring seed 'Sweet Pea'	Moscato	McLaren Vale	12.5 / 20 / 60
Warrandyte Hills Clean Skin	Rosè	Yarra Valley	10 / 16.5 / 48
Stuck in the 90's	Pet Nat	Yarra Valley	58
Martingale	Pinot Noir	Yarra Valley	11 / 18 / 53
Martingale	Syrah	Yarra Valley	53
Checkerboard	Shiraz	South Australia	9 / 14.5 / 43
Ingram Road	Shiraz	Heathcote	12 / 20 / 58
Martingale	Cabernet Sauvignon	Yarra Valley	11 / 18 / 53
Stuck in the 90s (Vegan)	Chilled Crunchy Red	Yarra Valley	58

## TAP BEER

HANDLE / PINT / JUG (1.8l)

Borough Draught	9 / 12 / 35
Goat Steam Ale	10 / 13.5 / 40
Goat Lagar	10 / 13.5 / 40
Goat Billie The Mid	8 / 11 / 30
Goat Two Step Cider	9 / 12 / 35
CBCO Pale Ale	11 / 14 / 42
Stomping Ground Park Ale	10 / 13.5 / 40
Moondog Tropical Ale	10 / 13.5 / 40
Wolf of The Willows XPA	11 / 14 / 42

Rotating Tap  
please ask staff what is on this week

## TINNIES & BOTTLES

Corona	9
VB	9
Carlton Draught	9
Brookvale Union Ginger beer	11
Venom Cherry Sour	10

## NON ALCOHOLIC

Heaps Normal Lager	8
Passionfruit & Mint or lychee martini mocktail	12

## SPRITZ

<b>Strawberry Lemongrass Spritz</b>	17
Grey Goose vodka, strawberry, lemongrass, strawberries, lemon, soda	
<b>Watermelon &amp; Basil Spritz</b>	17
Grey Goose essence watermelon & basil, lime, fresh watermelon, basil & soda	
<b>White Peach Rosemary Spritz</b>	17
Grey Goose essence white peach & rosemary, lemon, fresh peaches, rosemary & tonic	
<b>Aperol Spritz</b>	17
Aperol, prosecco, soda	
<b>Cucumber Spritz</b>	17
Pomegranate liqueur, Martini dry Vermouth, salt, agave, cucumber, lime, soda	
<b>Pink Lemonade</b>	17
Rose wine, rose liqueur, lemon, orange, soda	
<b>Limoncello Spritz</b>	17
Limoncello, sparkling, soda, lemon, mint	