



GRAZING

Available after 3:15pm

House-Made Hummus (VN) GFO topped w roast Dutch carrots and pomegranate, served w toasted sourdough	\$14	Baked Brie GFO Local brie served warm w house-made pear and thyme chutney and sourdough toast	\$15.5
Warm Marinated Kangaroo Valley Olives (VN) (GF)	\$8.5	Roast Pumpkin Tartines Toasted baguette, goats' cheese, rosemary honey, roasted pecans	\$14
Pea & Mozzarella Arancini Balls w lemon and herb aioli	\$13.5	Chips w Aioli (VE) VNO GFO	\$8

MAINS

Available after 5:30pm

Stuffed Eggplant VNO VEO Moroccan spices, tomato, carrot, capsicum, lentils, quinoa, raisins and pomegranate (VE) w feta cheese and preserved lemon yoghurt (VN) w vegan parmesan and vegan yoghurt	\$26
Pesto Pasta VNO VEO DFO GFO Fresh locally made fettucine, house-made rocket and basil pesto, peas, zucchini (VE) w ricotta GFO (VN) w house-made vegan yoghurt	\$25
Prawn & Chorizo Spaghettini GFO DFO Fresh locally made pasta, cherry tomatoes, rocket, basil, capers, Spanish onion, chilli and shrimp oil, parmesan	\$32.5
Pan-Fried Barramundi DFO GFO w a creamy warm potato, dill and pickled zucchini salad, with lemon and crispy capers	\$34
Twice-Cooked Chicken Maryland (GF) w creamy mash and cacciatore sauce	\$27
Lamb Shanks (GF) One Shank \$26 / Two Shanks \$34 Braised in red wine sauce w creamy mash and gremolata	
Beef & Burgundy Pot Pie w mushy peas and chips	\$28
Sirloin Steak (DF) (GF) 250g local Black Angus sirloin, crispy chats, roast Dutch carrots and chimichurri	\$36

SIDES

Serves 2-3 | Available after 5:30pm

Maple Roasted Dutch Carrots (VN) w tahini sauce, pomegranate and pistachios	\$14
Crispy Brussels Sprouts w Bacon (GF)	\$14
Green Salad (VN) (GF) Mixed leaves, grilled zucchini, radish, Spanish onion, apple cider vinaigrette	\$14
Crispy Chat Potatoes (VN) (GF) w herb salt	\$11

DESSERTS

Available after 3:15pm

Affogato VNO \$14 w pistachio brittle and Frangelico liqueur
Dark Chocolate Panookie \$14 w white chocolate drizzle and vanilla ice-cream
Chocolate Brownie VNO \$11 w raspberry coulis and vanilla ice-cream

(VN) Vegan (VE) Vegetarian (DF) Dairy Free (GF) Gluten Free | 0 = option available, but must be requested

15% Surcharge applies on all Public Holidays



THE GARDEN

BERRY

WINES

SPARKLING

Glass 150 ml | Glass 250 ml | Bottle

Ca di Alte Prosecco NV

Italy

\$11 | - | \$45

Pikes & Joyce Method Cuvée Pinot Rose NV ^(VN)

Adelaide Hills SA

- | - | \$65

Ayala Brut Majeur NV (by Bollinger)

Champagne France

- | - | \$110

WHITES

Coolangatta Wollstonecraft Semillon

Coolangatta NSW

- | - | \$42

Gaelic Cemetery "Celtic Farm" Riesling

Valley SA

Clare
\$10 | \$16 | \$44

Manyara Pinot Grigio

Adelaide Hills SA

\$9 | \$14 | \$39

The Pass Sauvignon Blanc

Marlborough NZ

\$10 | \$16 | \$42

Vavasour Pinot Gris

Adelaide Hills SA

\$11 | \$17 | \$45

Staff favourite...

Paul Jaboulet Cotes du Rhone Blanc ^(VN)

Rhone Valley France

A lovely textural blend of Grenache Blanc, Marsanne, Roussane and Bourboulanc

\$12 | \$18 | \$48

Dawning Day Chardonnay ^(VN)

Southern Highlands

\$14 | \$22 | \$62

ROSE

Glass 150 ml | Glass 250 ml | Bottle

Dawning Day Rosé ^(VN)

Southern Highlands

\$12 | \$18 | \$48

RED

Pikes & Joyce 'Rapide' Pinot Noir ^(VN)

Adelaide Hills SA

\$12 | \$17 | \$46

Las Finca Las Moras Malbec

San Juan Argentina

\$9.5 | \$15 | \$40

Ricca Terra "Bullets Before Cannonballs"

Tempranillo Blend ^(VN)

Riverland SA

- | - | \$46

Tertini Cabernet Sauvignon

Hilltops NSW

\$9 | \$14 | \$39

Heathvale Barossa Shiraz

Barossa SA

\$12 | \$18 | \$48

DESSERT

Stanton & Killeen Rutherglen Muscat NV

Rutherglen VIC

\$11 | - | \$38

G&T'S

Bombay Sapphire house-made tonic water, lemon, thyme \$9

Tara Pot Still South Coast Gin house-made tonic water, grapefruit \$10

Hendricks light house-made tonic water, muddled cucumber \$11.5

Nosferatu Blood Orange Gin house-made tonic water, orange, rosemary \$11

SPIRITS

VODKA

Tovaritch

\$9

Seacliff Vodka by Headlands Distilling Co (Wollongong)

\$10

SCOTCH

Chivas Regal

\$9

Ardberg

\$11.5

Oban

\$12.5

BOURBON

Makers Mark

\$9

Templeton Rye Whiskey

\$9

RUM

Gosling Black Seal Rum

\$9

Kraken Spiced Rum

\$9

COGNAC

Godet VSOP

\$10

COCKTAILS

Elderflower Champagne Cocktail

\$16

Prosecco, Hendricks's gin, elderflower liqueur, lemon, cucumber

Aperol Spritz

\$15

Aperol, prosecco, orange, soda

Reverse Negroni

\$17

Our play on the classic, made with Australian botanical Vermouth

Breakfast Martini

\$17

Gin, orange liqueur, marmalade, lemon

Pomegranate Caiprioska

\$16

Local Seacliff Vodka, pomegranate, lime, soda

Seasonal Citrus Margarita

\$16

Ask us what we're currently serving. Served on ice with a salted rim

1922 Blood Orange Martini

\$17

Blood orange gin, dry Australian botanical Vermouth, orange liqueur rinse, olives

Classic Espresso Martini

\$18

NON ALCOHOLIC

Seedlip Non-Alcoholic Spirit

\$9

House-made tonic water, lemon, thyme

Darkes Alcohol-Free Cider (Darkes Forest Illawarra)

\$8

Plus & Minus Prosecco NV

\$10

Yes You Can Spritz

\$12

CIDER

Darkes 'Howler' Cider (Darkes Forest Illawarra)

\$10

BEERS

ON TAP Jervis Bay Brewing Co Pilsner

\$9

Stone & Wood Pacific Ale

\$9

Peroni Leggera (mid 3.5%)

\$7

Peroni

\$8

Coal Coast Pit Pony Pale Ale (Austinmer)

\$9.5

Stoic Brewing XPA (Gerringong)

\$9.5

White Rabbit Dark Ale

\$10

^(VN) Vegan

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