

# Show Menu

Stracciatella, miso buttered mushrooms, vietnamese mint, cassava crumb  
 Scallop ceviche, green tea noodles, sweet onion cream, daikon, wakame  
 Beef carpaccio, wasabi cream, soy pearls, fried garlic, baby leaf

Crisp zucchini flower salad, sour soy dressing, potato, pea tendrils, chilli  
 Korean bbq chicken grill, sweet potato noodle, peanuts, herb salad, nuoc cham  
 Pressed lamb belly & cured loin, native plum, pickled kohlrabi, corn bread

Kaffir lime mousse, strawberry, shortbread, rosé wine gum, mascarpone icecream  
 Dark chocolate ganache, sour coconut, fudge, spiced rum  
 Wood baked goat's brie, rosemary, burnt honey, pear & oat wafer

**Two courses \$35**

**Three Courses \$45**

## food.

Seafood charcuterie <i>don bocarte anchovies, 'pop'octopus with native salt &amp; pepper, crispy fried soft shell coral prawns, house made chutney, pickles, sourdough</i>	32
Standard charcuterie <i>jamón serrano, wagyu bresaola, butifarra blanca sausage, spiced chorizo, house made chutney, pickles, sourdough</i>	29
Assorted crisps, house seasonings	v, gf 5
Charred sourdough bread & butter	v 7
Marinated Mt Zero olives	v, gf 7
Fava bites, ancho sauce, aioli	v, gf 11
Crumbed pork & chicken croquettes, pedro vinegar pickled egg, ancho sauce	16
Free range fried chicken, Malaysian spice, prawn & tamarind sambal	gf 16
Thai eggplant, tomato & tamarind, green paw paw, spicy hot & sour salad	v, gf 16
Beef carpaccio, wasabi cream, soy pearls, baby leaf, crispy garlic	gf 17
Wood baked goat's brie, rosemary, burnt honey, pear & oat wafer	v 17
Caramelised kangaroo, sesame soy custard, pineapple, coriander & peanuts	gf 17
Stracciatella, miso buttered mushrooms, vietnamese mint, cassava crumb	v, gf 18
Lightly cured salmon, grapefruit, turmeric & lime wafer, caramelised fish sauce	gf 19
Scallop ceviche, green tea noodles, sweet onion cream, daikon, wakame	21
Crisp zucchini flower salad, sour soy dressing, pea tendrils, potato, chilli	v, gf 22
Korean bbq chicken grill, sweet potato noodle, peanuts, herb salad, nuoc cham	gf 25
Butter fish & cauliflower curry, coconut & cucumber sambal, gooey rice balls	gf 25
Pressed lamb belly & cured loin, native plum, pickled kohlrabi, corn bread	27
Slow cooked ½ beef shin, rendang glaze, peanuts, coconut & cauliflower rice	gf 45 (serves two)
Kaffir lime mousse, strawberry, shortbread, rosé wine gum, mascarpone icecream	v 15
Dark chocolate ganache, sour coconut, fudge, spiced rum	v 15
Roast banana semifreddo, chambord gel, peanuts, white chocolate	v, gf 15

**aperitifs.**

We rediscovered the old world of Aperitifs and found our new best friend. Fancy something a little sweet, a little bitter and absolutely refreshing?



**Maidenii Dry AUS**

*With a flavoured wine base from Victoria & flavoured with many botanicals, wormwood being the hero. Lively, floral & refreshing*  
Enjoy on ice with a wedge of lemon & a splash of tonic

11



**Aperol ITALY**

*Bright orange in colour, Aperol has a unique bitter taste thanks to its recipe of sweet and bitter orange, rhubarb & gentian*  
Best enjoyed watching the world go by in an Italian piazza, mixed over ice with prosecco, orange wedge & a spritz of soda

16



**Cocchi Rosa ITALY**

*A blend of two aromatic wines with an addition of herbs, fruit, ginger & rose petals*  
Enjoy with ginger beer and fresh strawberry

11



**Maidenii La Tonique AUS**

*Fortified Heathcote viognier grapes infused with native botanicals including cinchona for bitterness, Australian highlands lemon gum, finger lime, shinca tea & wormwood*  
Summer refreshment with blood orange soda, lime & rosemary

11

**rosé.**

Equal parts fun and fantastic



Reverend 'V' 2016 - Pinot Noir 11/53  
*crisp, clean & dry, cherry, spice & berry compote*  
WA



Pierre et Pappa 2014 - Cinsault 10/48  
*light & airy, good fun*  
FRANCE



Express Winemakers 2016 - Grenache/Mourvedre 11/53  
*juicy, summer berries, cinnamon and nutmeg notes*  
WA



Willow Bridge 'Rose of Solana' 2015 - Tempranillo 11/53  
*jube fruits & rose petals, dry & textural*  
WA



Soumah 'Ai Fiori' 2015 - Pinot/Shiraz 11/53  
*'among the flowers' juicy & fresh*  
VIC



Dormilona Rosado 2016 - Tempranillo 110  
Sharing with friends? Grab a limited release Magnum  
*crisp & bone dry from young gun winemaker of the year, Jo Perry*  
WA

**fizz.**

Dal Zotto 'Pucino' NV <i>fresh cut pear, citrus blossom, fresh &amp; fun</i>	Prosecco	VIC	11/53
Laurent-Perrier La Cuvée <i>light, refined minerality, citrus, peach &amp; vine fruits</i>	Champagne	FRA	20/100
Gosset 'Brut Excellence' NV <i>floral, lively yet elegant</i>	Champagne	FRA	120

**white.**

The Standard by Willow Bridge 2016 <i>herbaceous &amp; tropical</i>	Semillon/Sauvignon	WA	10/48
Huai 'Estate Grown' 2016 <i>tropical, guava &amp; lime, faint chalky finish</i>	Sauvignon Blanc	NZ	62
Fattori 'Danieli' 2015 <i>mouthful of peach, melon &amp; herbals</i>	Soave	ITA	58
Express Winemakers 'Field Blend' 2016 <i>youthful, silky &amp; beautiful blue eyes, oh wait that's the winemaker....</i>	Semillon, Riesling, Sauvignon Blanc	WA	12/58
Blind Corner 2016 <i>cleansing, bright, fresh picked tropical fruits, steely finish</i>	Chenin Blanc	WA	12/58
Montevecchio 'Bianco' 2015 <i>crisp &amp; fun, leaves you wanting more</i>	Vermentino/Fiano	VIC	11/53
Rieslingfreak No 4 'Eden Valley' 2016 <i>crisp, citrus &amp; spice, almond blossom notes</i>	Riesling	SA	12/58
Bellarmino 'Off Dry' 2015 <i>sugary sweet with a zesty lime finish</i>	Riesling	WA	11/53

**fizz.**

Segura Vidas Brut Reserva NV <i>citrus, tropical fruits, elegant persistent mousse</i>	Cava	ESP	53
Jauma 'Peek-a-Boo' 2016 <i>fruit tingle burst of cherry, raspberry &amp; grapefruit</i>	Grenache Pétillant Naturel	SA	63
Express Winemakers 'Grizz Fizz' 500ml 2016 <i>cider-like, savoury &amp; musky</i>	Riesling Méthode Ancestral	WA	44

**white.**

Brave New Wine 'Klusterphünk' 2016 <i>the clue is in the name, 'phunky', peach tea, pear, pith &amp; white pepper</i>	Chardonnay	WA	62
Castel De Bouza 2013 <i>ripe stone fruits, crisp flinty finish</i>	Albariño	ESP	68
Santadi 'Villa Solais' 2015 <i>medium bodied, textural, morish with a mineral finish</i>	Vermentino	ITA	58
Valle 'Viti's' 2015 <i>soft &amp; harmonious, stone fruits &amp; nutmeg</i>	Pinot Grigio	ITA	11/53
Babo 2015 <i>textural, ripe peach &amp; pear, cinamon &amp; nutmeg</i>	Pinot Grigio	ITA	58
Arlewood 2015 <i>cashews, grapefruit, melon &amp; white peach</i>	Chardonnay	WA	13/62
Hand Picked 'Margaret River' 2015 <i>grapefruit &amp; citrus, savoury, creamy &amp; textural</i>	Chardonnay	WA	68

red.

The Standard by Willow Bridge 2015 <i>juicy, herbaceous &amp; earthy</i>	Cab/Shiraz/Merlot	WA	10/48
Wild Rock 2014 <i>cherry &amp; raspberry fruit, wild thyme &amp; cinnamon notes, silky smooth tannins</i>	Pinot Noir	NZ	12/58
Yealands Estate Single Vineyard 2015 <i>luscious dark cherry, violets &amp; spice</i>	Pinot Noir	NZ	68
Brave New Wine 'Pi'oui' 2016 <i>funky, small batch, savoury bomb... campari/amaro, pickled cherry</i>	Pinot Noir	WA	62
Delinquente 'Bullet Dodger' 2016 <i>fresh crushed berries, earth &amp; spice</i>	Montepulciano	SA	12/58
La Báscula 'The Charge' 2013 <i>black cherry fruit, white pepper, spicy oak</i>	Tempranillo/Garnacha	ESP	11/53
Empirica 'Uvaggio' 2014 <i>complex, liquorice, jam, red &amp; black fruit</i>	Grenache/Mataro/Syrah	WA	12/58
Tomfoolery 'Youngblood' 2016 <i>youthful, buoyant fruit with earth &amp; spice notes</i>	Grenache	SA	11/53
Bodegas Atteca 'Old Vines' 2013 <i>morello cherry, cassis, anise, dark chocolate, smokey liquorice</i>	Garnacha	ESP	65

red.

Irvine 'Springhill' 2014 <i>velvety softness, mixed berries, red fruits, &amp; bramble</i>	Merlot	SA	12/58
SC Pannell 'Dead End' 2015 <i>sarsparilla, black cherries, blueberries &amp; spice, uncomplicated... like life should be</i>	Tempranillo	SA	13/62
Bodegas La Rural 'La Vuelta' 2015 <i>morello cherries, liquorice &amp; bay leaves</i>	Malbec	ARG	49
Hentley Farm 'Villain & Vixen' 2016 <i>soft &amp; succulent, red fruits, peppercorn, dark chocolate &amp; berries</i>	Shiraz	SA	11/53
Xanadu DJL 2014 <i>your neon lights will shine... dark berry fruits, peppercorn, tight tannins</i>	Shiraz	WA	56
Yangarra 'Small Pot, Whole Bunch' 2014 <i>velvety black fruits, bitter chocolate, liquorice &amp; spice... big &amp; bold, a real treat</i>	Shiraz	SA	90
Blind Corner 2016 <i>blueberries, blackberries &amp; currants, lots of savoury peppers, tobacco &amp; chocolate</i>	Cabernet Sauvignon	WA	12/58
Bowen Estate 2014 <i>juicy dark berries, Coonawarra earth, cedar &amp; a whisper of mint... classic true blue cabernet</i>	Cabernet Sauvignon	SA	76

**beer & cider.**

Buderim Ginger Beer QLD	11
Hills Pear Cider SA	10
Three Oaks Apple Cider SA	10
Young Henry's Cloudy Apple Cider NSW	11
Little Creatures Rogers 3.8% WA	10
Asahi 'Soukai' Low Carb 3.5% JAP	9
Estrella Damm Mediterranean Lager ESP	10
Asahi Super Dry 500ml JAP	14
Gage Roads Small Batch Lager WA	10
Wilde 'Gluten Free' Pale Ale NSW	12
Eagle Bay Kolsch WA	11
Gage Roads 'Single Fin' Summer Ale WA	10
Holgate 'Hop Tart' Semi Sour Pale Ale VIC	12
Two Birds Golden Ale VIC	11
Nail 'Very Pale' Ale WA	12
Feral Brewing 'Hop Hog' IPA WA	11
Eagle Bay Black IPA WA	11
Nail Brewing Red Ale WA	11
Boston Brewing 'The Right' Nut Brown Ale WA	11
Feral Smoked Porter WA	11
Black Brewing Co 'Bao Bao' Milk Stout WA	10

**dainty classics.**

We put a soft spin on some old school classics  
**\$18**

Hemingway Daiquiri - short or long  
 Pampero rum, grapefruit, lime & maraschino liqueur  
*A drink to make other people more interesting*

Elder Fashion - short or long  
 Ketel One vodka, St Germain elderflower, coconut syrup & tiki bitters  
*a delicate take on the old fashioned*

White Lady  
 Tanqueray gin, Applewood limoncello, lemon, simple syrup & bitters  
*pretty & elegant, this lady is enlivened with Australian lemons & mandarins*

Tiki 23  
 Spiced rum, Grand Marnier, pineapple, shiraz & lime  
*long, tropical & refreshing*

Gateway Negroni  
 Tanqueray gin, sweet vermouth & Aperol  
*a softer approach to the classic negroni*

Midnight Bourbon Sour  
 Bulleit bourbon, Averna, Montenegro, lemon, burnt honey  
*dark & mysterious, wards against the winters chill*

**pretty punches.**

A contemporary twist on the old school punch, using traditional ingredients, purées & sherbets

\$42...rehydrates 2 - 3 friends



**Yes Way Rosé**

Tanqueray gin, watermelon, rosé & grapefruit sherbet garnished with strawberry purée & lemon balm  
*a refreshing balance of juicy fruits, dry rosé & tangy citrus*



**Madame Mangoes**

Ketel One vodka, Maidenii sweet, ginger beer & lime sherbet garnished with mango purée & mint  
*a zingy, summer take on the moscow mule*



**Orchard Blossom**

Pampero añejo rum, amaretto, apple cider, lime sherbet, orange blossom garnished with white peach purée & basil  
*better than an afternoon nap in the sun*



**Caribbean Blush**

Cachaca, Aperol, passionfruit, prosecco & lemon sherbet garnished with pineapple purée & thyme  
*perfect when you're needing a mental vacation*

Single? we can make a serve just for you...\$18

**finish.**



Maidenii 'Amer Nocturne' digestif 18  
*10yo flor rosé from syrah infused with Australian bush fruits, muntries, lilly pilly, desert limes, quangdongs & black truffle*  
WA



Empirica by Castelli 2014 - Iced Viognier 9/43  
*quince paste & white flowers, hints of marmalade & peach*  
WA



Xanadu 2015 - Cane Cut Viognier 10/48  
*apricot, lychee & mango with zesty lime & lemon sherbet*  
WA



Santiago Pedro Ximénez - Sherry 10  
*like eating xmas cake smothered in chocolate & coffee*  
SPAIN



C. da Silva Dalva - White Port 10  
*white port is making a comeback, vanilla & baked apples, full flavoured without being heavy*  
PORTUGAL