

PUBLIC QUARTER

WINE

SPARKLING

	GLASS	BTTL
La Maschera Prosecco South Eastern Australian, VIC	10.5	49
Chandon Blanc De Blanc Yarra Valley, VIC	15	60
Chandon Brut Rosé Yarra Valley, VIC	15	60

WHITE

	SML	LRG	BTTL
Twin Islands Sauvignon Blanc Marlborough, NZ	10.5	16.5	50
Juliet Moscato Mornington Peninsula, VIC	10.5	16.5	50
Heggies Estate Chardonnay Eden Valley, SA	11.5	19.5	58
Corte Giara Pinot Grigio Veneto, ITALY	10.5	16.5	50

RED

	SML	LRG	BTTL
Seppelt 'The Drives' Shiraz Heathcote, VIC	10.5	16.5	50
Haha Pinot Noir Marlborough, NZ	11	18	50
Roger & Rufus Rose Barossa Valley, SA	13.5	22	64
Barry & Sons Shiraz Cabernet Clare Valley, SA	13.5	21	60
Running with Bulls Tempranillo Barossa Valley, SA			60
Penfolds Max Shiraz Cabernet Adelaide Hills, SA			70
Penfolds Max Pinot Noir Adelaide Hills, SA			70

BEER

TAP BEER

	SCHOONER	PINT
Heineken	10.5	13.5
James Squire Ginger Beer	12	15
James Squire 150 Lashes	10.5	13.5
Furphy	10.5	13.5
Hahn SuperDry	10.5	13.5
XXXX Gold	10.5	13.5
James Squire Swindler	10.5	13.5

BOTTLE BEER/CIDER

Heineken 0	0.04%	8.5
Little Creatures Pale Ale	5.2%	10.5
Stone & Wood Pacific Ale	4.4%	10.5
Corona Extra	4.5%	10.5
Asahi Dry	5.0%	10.5
Asahi Black	5.0%	12.5
Hills Pear Cider	5.0%	12.5
Hills Apple Cider	5.0%	10.5
Peroni Nastro	5.0%	10.5
Peroni Nastro 3.5	3.5%	10.5

FOOD

Chips Served w/ Garlic Aioli	10
Seasoned Wedges Served w/ Sour Cream & Sweet Chilli Sauce	12
Mac & Cheese Balls Crumbed & Fried Mac & Cheese Balls Served w/ Chipotle Sauce	12
Prawn Twister Prawns & Garlic Butter Wrapped in Pastry Served w/ Sweet Chilli Sauce	14
Salt & Pepper Calamari Calamari Rings Crumbed in a Salt & Pepper Breadcrumb Served w/ Lemon & Tartare Sauce	16
Crumbed & Stuffed Olives Pitted Green Olives, Stuffed w/ Feta	14

**HAPPY HOUR
EVERY FRIDAY**

4PM - 6PM

Schooners 8
Pints 10
House Wine 8
House Spirits 9