



MENU

To Share

CHIPS	14
DIP AND CRISPY BREAD Hummus, extra virgin olive oil, paprika, crispy pita bread (df, vg)	16
CALAMARI Salt & pepper calamari, aioli, lemon (df)	17
ARANCINI - 5 PCS Mushroom and mozzarella arancini, rocket, parmesan, truffle salsa emulsion, lemon (v)	27
AUSTRALIAN TRIO CHEESES Lavosh, crackers, muscatels, quince paste, dried fruit and nuts (gfm)	34
PORK BELLY Spiced pork belly, chilli, crispy shallots, cashew, slaw, nam jim (gfm, df)	29

Salads

LAMB BACKSTRAP Cous cous tabouli salad, dried fruits, pepitas, citrus yoghurt (dfm)	32
CAESAR SALAD Cos gems, bacon, croutons, parmesan, caesar dressing, egg (gfm, dfm) *Add chicken for \$4	22

Mains

PENNE PASTA Slow cooked lamb meat balls, pomodoro, parmesan, aioli (gfm)	32
PRAWN SPAGHETTI Garlic and chilli marinated prawns, rocket, olive oil, lemon (gfm, dfm)	35
CHICKEN KARAAGE BURGER Asian slaw, crispy shallots, gochujang mayo, chips	27
DOUBLE CHEESEBURGER Beef patty, cheese, butter lettuce, bacon, pickles, special sauce, chips	27
PORTOBELLO MUSHROOM BURGER Grilled mushroom, butter lettuce, semi-dried tomato, cheddar cheese, beetroot aioli, vegan bun, chips (v, vgm, dfm)	26

Kids

Chicken nuggets, chips, salad	15
Tempura battered fish, chips, salad	15
Spaghetti Bolognese, parmesan	17
Kids cheeseburger 80g, chips	15

v – vegetarian / vg – vegan / gf – gluten free / df – dairy free / m – modified

**Please advise staff of any allergies or dietary requirements.
Menu subject to changes without notice due to availability.**



BEVERAGE MENU

Tea, Coffee & Soft Drinks

TEA 6.5

LA MAISON DU THÉ - French handcrafted loose teas
English Breakfast, Earl Grey, Darjeeling, Green Tea,
Camomile, Peppermint, Lemon & Ginger, Chai

COFFEE 4.5

VITTORIA – 100% PREMIUM ARABICA BEANS
Cappuccino, Espresso, Long Black, Flat White, Latte,
Mocha, Macchiato, Piccolo Latte

CHAI LATTE 4.5

ICED COFFEE 8

Espresso coffee, milk, ice cream and whipped cream

ICED CHOCOLATE 8

Chocolate sauce, milk, ice cream and whipped cream

Bottled Beers

James Boag's Premium	11
James Boag's Premium Light	9.5
Toohey's Extra Dry	11
Stone & Wood Pacific Ale	12

Beer & Cider

SYDNEY BREWERY



	Sch.	Pint
Lager	10	13
Pale Ale	10	13
Pilsner	10	13
Dark Lager	10	13
East Coast IPA	10	13
Original Cider	10	13

Kirin Ichiban	14	16
James Squire Alcoholic Ginger Beer	14	16

JOSOPHAN'S DRINKING CHOCOLATE 7

Traditional, Mayan, Orange, Chili

SOFT DRINKS 5

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda,
Tonic water, Lemon Lime & Bitters, Soda Lime &
Bitters

FRUIT JUICE 5

Orange, Apple, Pineapple, Cranberry

MILKSHAKE 8

Choice of Chocolate, Strawberry, Caramel, Vanilla,
Banana or Cookies & Cream

KIDS

Kids milkshake	5
Kids juice	3
Kids soft drinks	3

Liqueur Coffee

Irish (Whiskey)	16
French (Brandy)	16
Mexican (Kahlua)	16
Jamaican (Tia Maria)	16
Russian (Vodka)	16
Affogato (Espresso coffee, ice cream and choice of liqueur: Baileys, Frangelico, Kahlua, Tia Maria, Amaretto)	17

Mocktails

POMEGRANATE MOJITO 14

Pomegranate, mint, lime, soda

STRAWBERRY PASSION 12

Strawberry, passionfruit, orange juice, lemonade

Wines

WHITE

	150ml	250ml	Bottle
2023 De Bortoli La Bohème 'Act One' Riesling, Yarra Valley, Vic	12	20	55
2023 De Bortoli La Bohème 'Act Three' Pinot Gris, Yarra Valley, Vic	13	22	59
2023 Indigo Vineyard Pinot Grigio, Beechworth, Vic	14	23	65
2024 De Bortoli Legacy Sauvignon Blanc, Riverina, NSW	10	17	46
2023 Tai Tira Sauvignon Blanc, Marlborough, NZ	13	22	59
2024 Jade Estate Classic Dry White, Hunter Valley, NSW	10	17	45
2023 In Dreams Chardonnay, Yarra Valley, Vic	15	25	70

ROSÉ

2024 De Bortoli La Bohème 'Act Two' Dry Pinot Noir, Yarra Valley, Vic	13	22	59
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RED

2023 De Beaurepaire 'Perceval' Pinot Noir, Rylstone, NSW	16	27	75
NV Mortimers Merlot, Orange, NSW	12	20	54
2021 Bruno Shiraz, Barossa, SA	13	22	59
2021 De Beaurepaire 'Le Marquis' Cabernet Sauvignon, Rylstone, NSW			65
2022 Ross Hill 'Tom' Cabernet Sauvignon, Orange, NSW	13	22	60
2022 De Bortoli Legacy Cabernet Merlot, South-Eastern Australia	10	17	46

CHAMPAGNE & SPARKLING

NV De Bortoli Legacy Brut, Bilbul, NSW	10		46
NV Chandon Brut, Yarra Valley, Vic	17		78
NV Divici Prosecco DOC, Treviso, Italy	14		65
NV Emeri Pink Moscato, Multi Regional, NSW piccolo 200ml			13
NV Taittinger Cuvée Prestige, Reims, France			145

Cocktails

MANHATTAN

20

Rye bourbon, rosso vermouth, angostura bitters

RASPBERRY ROSE

22

Pink gin, Chambord, rose syrup, lime, egg white

OLIVE LEAF MARTINI

22

Four Pillars Olive Leaf Gin, dry vermouth, olive oil drop

PASSOÃ PASSION-FLIX

20

Vodka, Passoã passionfruit liqueur, passionfruit pulp, lime, egg white, sugar syrup

NOVELIST

22

Mountain Devil Magic Gin, limoncello, lemon, soda, thyme

WHISKEY SOUR

24

Suntory Toki Japanese whiskey, sugar syrup, lemon juice, egg white

CHILLI COCONUT MARGARITA

22

(served on the rocks)

Coconut tequila, Cointreau, lime juice, chilli salt rim

BLOODY NEGRONI

23

Karu Affinity Gin, Four Pillars Bloody Shiraz Gin, Campari

CARIBBEAN ESPRESSO MARTINI

22

The Kraken Black Spiced Rum, Kahlua, Vittoria espresso coffee, sugar syrup