

COCKTAILS

Passionfruit Martini

VODKA, PASSIONFRUIT, LIME
\$20

Little Finger

VODKA, SOUR APPLE LIQUEUR, TRIPLE SEC, LIME
\$20

Summer Lovin'

WATERMELON LIQUEUR, VODKA, CUCUMBER, MINT, LEMON SODA
\$20 / \$36

Cosmopolitan

VODKA, TRIPLE SEC, LIME, CRANBERRY
\$20 / \$35

French Martini

VANILLA VODKA, CHAMBORD, LEMON, PINEAPPLE JUICE
\$20

Harvest Pav

LIQUOR 43, VANILLA VODKA, LIME, PASSIONFRUIT, MERINGUE
\$20

Salted Caramel Espresso Martini

VODKA, KAHLUA, SALT, CARAMEL, ESPRESSO
\$20

Espresso Martini

VODKA, KAHLUA, FRANGELICO, ESPRESSO
\$20

Long Island Iced Tea

VODKA, BACARDI, GIN, TRIPLE SEC, TEQUILA, LIME, COKE
\$24 / \$40

Lychee Dream

GIN, LYCHEE LIQUEUR, LEMON, LYCHEE
\$20

English Rose

GIN, ELDERFLOWER LIQUEUR, ROSE SYRUP, LIME, CRANBERRY
\$20 / \$36

Aperol Spritz

PROSECCO, APEROL, SODA, ORANGE SLICE
\$19

Mojito

BACARDI, LIME, MINT, OREGAT, SODA
\$20 / \$36

Passionfruit Mojito

BACARDI, LIME, MINT, PASSIONFRUIT, SODA
\$20 / \$36



HARVEST

Dark & Stormy

SPICED RUM, LIME, BITTERS, GINGER BEER
\$20 / \$36

Drunken Sailor

SPICED RUM, COCONUT RUM, LIQUOR 43, LIME PINEAPPLE, PASSIONFRUIT
\$21 / \$36

Pink Flamingo

STRAWBERRY LIQUEUR, COCONUT RUM, COCONUT SYRUP, LIME, PINEAPPLE
\$20

Harvest Colada

COCONUT RUM, PINEAPPLE, COCONUT SYRUP, LIME
\$22

Margarita

TEQUILA, TRIPLE SEC, LIME, SALT
\$20

Chilli Margarita

TEQUILA, TRIPLE SEC, LIME, CHILLI, SALT
\$21

Watermelon Margarita

TEQUILA, WATERMELON LIQUEUR, LIME, COCONUT RIM
\$21

Coconut Margarita

1800 COCONUT TEQUILA, TRIPLE SEC, LIME, COCONUT RUM
\$22

MOCKTAILS

English Rose

CRANBERRY JUICE, LIME, ROSE, ELDERFLOWER
\$14

Summer Lovin'

WATERMELON, LEMON, SODA, MINT, CUCUMBER
\$14

Can't see what you're after? Head to the bar to see what we have on tap, in the fridge or on the shelves.

WINE

WHITE

G / B

Counterpoint Pinot Grigio
SOUTH AUSTRALIA

\$9.50 / \$40

Villa Teresa Pinot Grigio
ITALY (ORGANIC)

\$10.50 / \$51

Stoneleigh Sauvignon Blanc
MARLBOROUGH, NEW ZEALAND

\$10 / \$49

Wirra Wirra Sauvignon Blanc
MCLAREN VALE, SOUTH AUSTRALIA

\$12 / \$57

Chain of Fire Chardonnay
MUDGEE, NEW SOUTH WALES

\$11 / \$50

Heirloom Chardonnay

ADELAIDE HILLS, SOUTH AUSTRALIA

\$11 / \$52

Jim Barry Riesling

CLARE VALLEY, SOUTH AUSTRALIA

\$11 / \$53

BUBBLES & ROSE

Veuve D'argent Cuvée Blanc de Blancs
FRANCE

\$10 / \$50

De Bortoli Prosecco
KING VALLEY, VICTORIA

\$11 / \$55

Hayshed Hill Vineyard Rose
CLARE VALLEY, SOUTH AUSTRALIA

\$11 / \$55

De Bortoli Rosé Prosecco

KING VALLEY, VICTORIA

\$11 / \$55

RED

Counterpoint Shiraz
SOUTH AUSTRALIA

\$9.50 / \$40

Bleasdale Shiraz
LANGHORN CREEK, SOUTH AUSTRALIA

\$11 / \$53

Stoneleigh Pinot Noir

MARLBOROUGH, NEW ZEALAND

\$10.50 / \$49

Bodegas Del Mondo Valdemoreda Tempranillo
SPAIN

\$10 / \$49

Forest Hill Highbury Field Cabernet Sauvignon
MT BAKER, WESTERN AUSTRALIA

\$11 / \$52

Hayshed Hill Vineyard Cabernet Merlot
MARGARET RIVER, WESTERN AUSTRALIA

\$11 / \$55

Hayshed Hill Vineyard Shiraz Tempranillo
MARGARET RIVER, WESTERN AUSTRALIA

\$11 / \$55



SNACKS & SHARE PLATES



Salted Fries **VG**

\$14

Sweet Potato Fries **VG GF**

\$15

Marinated Olives **VG GF**

MARINATED MIXED PITTED OLIVES

\$8

Double Dipping **V**

TWO DIPS, BREAD, CRACKERS

\$18

Cheesy Garlic Loaf **V**

SOULDUGH LOAF, CHEESE, GARLIC, ROSEMARY

\$17

Baked Brie **V**

WITH CRANBERRY, SUGARED WALNUTS, CRACKERS

\$21

Arancini **V**

SEE BLACKBOARD FOR THIS WEEKS SPECIAL

\$20

Karaage Mushroom **V GF VGO**

JAPANESE STYLE FRIED MUSHROOM, KEWPIE MAYO, SOY SAUCE

\$22

Karaage Chicken **GF**

JAPANESE STYLE FRIED CHICKEN, KEWPIE MAYO, SOY SAUCE

\$22

Popcorn Prawns

LIGHTLY BATTERED PRAWNS, CHIPOTLE MAYO

\$22

Chilli Garlic Prawns

WITH CHARRED FLATBREAD, SLAW, CORRIANDER

\$26

Salt & Pepper Squid

LIGHTLY BATTERED SQUID, LIME AIOLI, CITRUS

\$22

Fish & Chips

BEER BATTERED FLATHEAD, FRIES, TARTARE SAUCE

\$25

Add a side salad to any dish **\$5**



HARVEST BOWLS

Harvest Bowl **GF VGO**

PULLED PORK, SLAW, SPICED RICE, CORN CHIPS, CORN SALSA, GUACAMOLE

\$22

Nourish Bowl **VG GF**

ROAST PUMPKIN, ROAST ONION, QUINOA, TABOULI STYLE SALAD, CHICKPEAS,

SESAME SEEDS, HUMMUS

\$22

ADD CHICKEN **\$8**

BURGERS

All served with a side of fries

Add Pickled Jalapenos **\$2**

Chicken Burger

MILK BUN, CRUMBED CHICKEN, CHEESE, SLAW, CHIPOTLE MAYO, BBQ SAUCE

\$24

Beef Burger

MILK BUN, BEEF PATTY, CHEESE, LETTUCE, TOMATO, GHERKIN, SMOKEY HOUSE

SAUCE, ONION RINGS

\$24

Vego Burger **V**

MILK BUN, GRILLED HALLOUMI, GRILLED MUSHROOM, LETTUCE, TOMATO,

GHERKIN, SMOKEY HOUSE SAUCE

\$24



CAN'T DECIDE?

Tasting Board

NACHOS, TACOS, ARANCINI, SALT & PEPPER SQUID, FRIES

\$120

PLEASE ORDER AND PAY AT THE BAR

Please note there is a 10% surcharge on weekends and
15% on Public Holidays.

TACOS

Add Pickled Jalapenos **\$2**

Chicken Tacos

FRIED CHICKEN, SLAW, SRIRACHA, MINT

\$24

Smoked Pork Tacos

PORK, SLAW, CHIPOTLE MAYO, CORRIANDER

\$24

Fish Tacos

BEER BATTERED FLATHEAD, SLAW, LIME AIOLI, CORIANDER

\$24

Cauliflower Tacos **VG**

CAULIFLOWER, SLAW, SRIRACHA, CORIANDER

\$24



NACHOS

Add Guacamole **\$4**

Add Pickled Jalapenos **\$2**

Beef Nachos **GF**

BEEF, FRESH SALSA, CORN CHIPS, SOUR CREAM

\$25

Smoked Pork Nachos **GF**

PORK, SLAW, CORIANDER, CORNCHIPS, SRIRACHA, SOUR CREAM

\$25

Vego Nachos **V GF**

BEAN MIX, FRESH SALSA, CORN CHIPS, SOUR CREAM

\$25

KIDS

Fish & Chips

\$15

Chicken Nuggets & Chips

\$15

DESSERT

Big Ol' Brownie

WITH NUTELLA, BISCUIT CRUMBLE, VANILLA BEAN ICE CREAM

\$15

Funday Ice Cream

ICE CREAM, SPRINKLES, NUTELLA, COOKIES

\$12

