

“AS I ATE THE OYSTERS WITH THEIR STRONG TASTE OF THE SEA AND THEIR FAINT METALLIC TASTE THAT THE COLD WHITE WINE WASHED AWAY, LEAVING ONLY THE SEA TASTE AND THE SUCCULENT TEXTURE, AND AS I DRANK THEIR COLD LIQUID FROM EACH SHELL AND WASHED IT DOWN WITH THE CRISP TASTE OF THE WINE, I LOST THE EMPTY FEELING AND BEGAN TO BE HAPPY AND TO MAKE PLANS”

ERNEST HEMINGWAY

VINTAGES ARE SUBJECT TO CHANGE WITHOUT NOTICE
SERVICE CHARGE - CREDIT CARD PAYMENTS INCUR A MERCHANT
SERVICE FEE OF 2% IN ADDITION TO TOTAL AMOUNT PAYABLE
PUBLIC HOLIDAY 15% SURCHARGE APPLIES
ONE CHEQUE PER TABLE

WINE BY THE GLASS

SPARKLING & CHAMPAGNE (125ML)		GLS
~22	CHAFFEY BROS FUNKELPUNKT: SPARKLING RIESLING + KERNER <u>EDEN VALLEY</u>	15
NV	MARY'S MYTH BLANC DE BLANC <u>ADELAIDE HILLS</u>	14
NV	DA LUCA PROSECCO DOC <u>VENETO, ITALY</u>	14
NV	POMMERY BRUT ROYAL <u>REIMS, FRANCE</u>	34

WHITE, MOSCATO WINE & ROSE (150ML)		GLS
~23	CHAFFEY BROS. `TRIELPUNKT` RIESLING <u>EDEN VALLEY</u>	15
~21	KI BY GEOFF HARDY CHARDONNAY <u>ADELAIDE HILLS</u>	18
~23	PARACOMBE PINOT GRIS <u>ADELAIDE HILLS</u>	13
~22	KARRAWATTA `ANNA'S` SAUVIGNON BLANC <u>ADELAIDE HILLS</u>	14
~24	CHAFFEY BROS. NOT YOUR GRANDMA'S `GRENACHE MOURVÈDRE` ROSÉ <u>BAROSSA VALLEY</u>	13
NV	WIRRA WIRRA 'MRS WIGLEY' MOSCATO <u>MCLAREN VALE</u>	11

RED WINE (150ML) GLS

~22	MOMENTS OF CLARITY MERLOT <u>BAROSSA VALLEY</u>	13
~22	CHAFFEY BROS.NOACK FAMILY VINEYARD` EVANGELINE` SYRAH <u>EDEN VALLEY</u>	18
~23	TEUSNER` AVATAR` G. M + S <u>BAROSSA VALLEY</u>	17
~23	LAMBROOK `PLANT` PINOT NOIR <u>ADELAIDE HILLS</u>	18
~21	TEUSNER` THE INDEPENDENT` SHIRAZ+MATARO <u>BAROSSA VALLEY</u>	15
~21	PENNY'S HILL 'EDWARDS ROAD' CABERNET SAUVIGNON` <u>MCLAREN VALE</u>	14

PREMIUM WHITE & RED SELECTION (150ML) GLS

~I7	YANGARRA `ROUX BEAUTE` ROUSSANNE {WHITE} <u>MCLAREN VALE</u>	22
~II	TEUSNER `RIGHTEOUS` GRENACHE <u>BAROSSA VALLEY</u>	30
~2I	UTOPOS CABERNET SAUVIGNON <u>BAROSSA VALLEY</u>	35

SWEET & DESSERT AND FORTIFIED WINES (50ML) GLS

NV	TURKEY FLAT PEDRO XIMENEZ <u>BAROSSA VALLEY</u>	18
~I8	DIGIORGIO BOTRYTIS SEMILLION <u>COONAWARRA</u>	II

BEER & CIDER

TAP

SCH / PINT

KIRIN JAPANESE RICE LAGER	13 / 16
HEINEKEN - NETHERLANDS	13 / 16
LITTLE CREATURES XPA, WA	12 / 15
LITTLE CREATURES HAZY LAGER, WA	10 / 13
HAHN SUPER DRY, SYDNEY, NSW	10 / 14
FURPHY, GEELONG, VIC	9 / 13
STONE WOOD PACIFIC ALE – EST.BYRON BAY - NSW	13 / 16

SOUTH AUSTRALIA

COOPERS PALE ALE, ADELAIDE SA	10 / 13
COOPERS LAGER, ADELAIDE SA	10 / 13
THREE OAKS APPLE CIDER, LANGHORNE CREEK SA	8 / 11

BOTTLE/CAN

HAHN PREMIUM LIGHT, NSW	11
CORONA	12
LOBETHAL BIERHAUS PILSNER, LOBETHAL SA	15
PRANCING PONY THE STAGE ROADIE, ADELAIDE HILLS SA	12
HEINEKEN 0.0% ALCOHOL, NETHERLANDS	10
LITTLE DRAGON GINGER BEER, BRYON NSW	13
GUINNESS DRAUGHT STOUT- IRELAND	16

COCKTAILS

<u>AUTUMN IN DUBLIN</u> JAMESON + CRANBERRY + ORANGE	25
<u>CRIMSON GARDEN</u> PIMMS NO.1 + AMARETTO + ELDERFLOWER + BLOOD ORANGE SODA	25
<u>SLEEPING BEAUTY</u> PARAISO LYCHEE + PROSECCO	22
<u>SUNSET SPICED MARGARITA</u> JALAPENO INFUSED TEQUILA + COINTREAU + GUAVA	25
<u>LEMON MERINGUE</u> FULL CIRCLE LIMONCELLO + VODKA + LEMON JUICE + VANILLA + CREAM	25
<u>PINA COLADA</u> HAVANA 3 YO RUM + COCO MONIN + PINEAPPLE JUICE	24

SPIRITS

SCOTCH & WHISKY

CRAGGANMORE 12YRS	14
GLENLIVET FOUNDERS RESERVE	14
GLENLIVET 12YRS	15
GLENLIVET 15YRS FRENCH OAK	22
GLENFIDDICH 12YR	12
GLENFIDDICH 15YRS	19
GLENMORANGIE 10YR	14
GLENKINCHIE 12YR	18
TALISKER 10YR	15
LAPHROAIG 10YR	16
LAGAVULIN 16YR	31
JAMESON (IRELAND)	12
GLENKINCHIE 12YRS	17
JOHNNIE WALKER BLACK	13
HIBIKI HARMONY (JAPAN)	25
SUNTORY CHITA	16
CUT HILL WINE CASK (SOUTH AUSTRALIA)	17
CUT HILL FORTIFIED CASK (SOUTH AUSTRALIA)	20
CHIVAS 12YR	14
CHIVAS XV	15
STARWARD MALT CASK	17

BOURBON & RYE WHISKEY

JIM BEAM	12
CANADIAN CLUB	13
JACK DANIEL'S	11
WOODFORD RESERVE	14
WILD TURKEY	11
WILD TURKEY RYE	12

GIN

78° DEGREES	14
BEEFEATER (ENGLAND)	12
BEEFEATER PINK GIN	13
DASHER & FISHER STRAWBERRY GIN	19
DASHER FISHER MOUNTAIN GIN	15
FOUR PILLARS RARE DRY GIN	14
FOUR PILLARS SHIRAZ GIN	17
FOUR PILLARS CHRISTMAS GIN	15
HENDRICK'S (SCOTLAND)	15
KANGAROO ISLAND 'O' GIN	17
KANGAROO ISLAND SPIRITS MULBERRY	18
KANGAROO ISLAND SPIRITS WILD	16
PARKER SIGNATURE DRY	15
PARKER CABENET GIN	15
PARKER ROSE GIN	15
ROKU (JAPAN)	15
SEVEN SEASONS GREEN ANT	15
TANQUERAY (ENGLAND)	13
TWO ACCENT	12
ARTISAN SETTERS GIN	12
APPLE WOOD GIN	16
FULL CIRCLE LEMON & THYME GIN	17
PLYMOUTH GIN	14
PLYMOUTH SOLE GIN	14
NIKA COFFEY GIN	16
MONKEY 47 GIN	20
BOMBAY SAPPHIRE DRY GIN	15
<u>PREMIUM MIXER EXTRA</u>	
CAPI BLOOD ORANGE	2
FEVER TREE MEDITERRANEAN TONIC	2

VODKA

ABSOLUT (SWEDEN)	12
BELVEDERE (POLAND)	14
GREY GOOSE (FRANCE)	15
FULL CIRCLE BOTANICAL (ADELAIDE HILLS)	14

TEQUILA

OLMECA ALTOS PLATA	14
OLMECA ALTOS REPOSADO	13
DON JULIO BLANCO	14

RUM

HAVANA CLUB ANEJO 3YR (CUBA)	12
HAVANA CLUB ANEJO 7YR (CUBA)	14
HAVANA CLUB ESPECIAL (CUBA)	13
BUNDABERG (AUSTRALIA)	11
SAILOR JERRY SPICED RUM (CARIBBEAN)	13
KRAKEN SPICED	13
DEAD MANS FINGER COCONUT	12

BRANDY & CONGNAC

ST AGNES BARTENDERS CUT	10
MARTELL VSOP	14
MARTELL BLUE SWIFT	15
MARTELL CORDON BLEU	45
MARTELL XO	55
HENNESSEY XO	55

FORTIFIED

PENFOLDS CLUB	10
PENFOLDS GRANDFATHER	25
SEPPELTSFIELD PARA GRAND TAWNY	15
YALUMBA GALWAY PIPE PORT	12
TURKEY FLAT PEDRO XIMENEZ	18
STANTON & KILLEEN RUTHERGLEN MUSCAT	12
STANTON & KILLEEN RUTHERGLEN CLASSIC TOPAQUE	14

DIGESTIVES

RICARD	10
AVERNA	10
APPLEWOOD OKAR (SOUTH AUSTRALIA)	10
FULL CIRCLE LIMONCELLO	10
APEROL	10
CAMPARI	10
PIMS NO.1	10

LIQUEUR

KAHLUA	10
BAILEYS	10
CHAMBORD	10
COINTREAU	10
DISARONNO AMARETTO	10
DRAMBUIE	10
FRANGELICO	10
GRAND MARNIER	10
GALLIANO WHITE SAMBUCCA	10
GALLIANO VANILLA	10
MIDORI	10
PERNOD	10
MOZART DARK CHOCOLATE	10

NON-ALCOHOLIC

MOCKTAIL

<u>ROSIE GARDEN</u> ROSE SYRUP + LIME JUICE + SPRITE	15
<u>KIWIMI</u> KIWI CRUSH + LIME + SPRITE	15
<u>AMARETTI SOUR</u> AMARETTI + LEMON JUICE	15
<u>SPICY MANGO MULE</u> RED CHILLI + MANGO PUREE + GINGER BEER	15

SOFT DRINKS AND JUICES

COKE / DIET COKE / COKE ZERO / LIFT / SPRITE-330ML BTL	6
FEVER TREE GINGER BEER	5
FEVER TREE TONIC	5
LEMON LIME BITTERS	5
SODA LIME BITTERS	5
CAPI BLOOD ORANGE SODA	5
SELECTION OF BESA JUICE, ADELAIDE HILLS	6

TEA AND COFFEE

FEATURE VITTORIA COFFEE BEANS	
<u>BARISTA COFFEE / HOT CHOCOLATE / CHAI</u>	5
ALTERNATIVE MILK	+0.5
MUG	1
SMALL TAKEAWAY	+0.5
LARGE TAKEAWAY	+1
<u>ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / CHAMOMILE / GREEN TEA</u>	6

BAR FOOD

AVAILABLE FROM 11AM

SNACKS

<u>CHARLESWORTH SALTED BAR NUTS (GF/VG)</u>	8
<u>MARINATED OLIVES (GF/VG)</u> CHILLI / LEMON / ROSEMARY	8
<u>COLLINS FRIES</u> CHIPOTLE MAYO	14
<u>PORCINI & BLACK TRUFFLE ARANCINI (V)</u> PARMESAN / TRUFFLE AIOLI (4PCS)	18
<u>SOMETHING TO DIP (V)</u> CHEFS SELECTION OF 3 DIPS / GRILLED PITA & TURKISH BREAD	18
<u>SOUTHERN FRIED CHICKEN</u> CHIPOTLE AIOLI	18
<u>VEGETABLE EMPANADAS (V)</u> BALSAMIC CHIMICHURRI (6PCS)	18

LIGHT MEALS

<u>CAESAR SALAD</u>	26
COS LETTUCE / ANCHOVY / SOFT POACHED EGG / CRISPY BACON / CROUTONS / CAPERS / PARMESAN SHAVINGS / CAESAR DRESSING ADD CHICKEN	5
<u>FISH & CHIPS (DF)</u>	28
BEER BATTERED FLAT HEAD FILLETS / FRIES / TARTAR SAUCE / SALAD	
<u>CHIMI CHURRI CAULIFLOWER BOWL (GF/VG)</u>	28
CAULIFLOWER / CHIMI CHURRI / SLAW / AVOCADO / TOMATO SALSA / RED ONION / RADISH / CUCUMBER	
<u>HILTON CLUB SANDWICH (DF)</u>	28
GRILLED CHICKEN / BACON / LETTUCE / TOMATO / EGG / MAYO / FRIES CHOICE OF BREAD / WHOLEMEAL / WHITE	
<u>COAL BEEF BURGER</u>	28
CHEESE / BACON / TOMATO / LETTUCE / PICKLES / FRIES	
<u>CHICKEN BURGER</u>	28
CRISPY CHICKEN / SLAW / CHIPOTLE AIOLI / RED ONION / FRIES	
<u>PLANT BASED BURGER (VG)</u>	32
V2 PATTY / TOMATO / LETTUCE / PICKLES / BBQ SAUCE / VEGAN CHEESE / FRIES	

DESSERTS

VANILLA CRÈME BRULEE / MANDARIN CURD / POACHED PEAR (GF)	20
S'MORES CHOCOLATE NEMESIS / DULCE CREMA / TORCHED MERINGUE / SABLE CRUMB (GF)	20

CENTRAL MARKET PLATE

BUILD YOUR OWN BESPOKE SELECTION FROM CENTRAL
MARKET CRAFT CHEESES AND SALUMI

AVAILABLE FROM 5PM

CHOICE OF ONE	17
CHOICE OF TWO	28
CHOICE OF FOUR	45

SALUMI: SERVED WITH SOURDOUGH / PICKLES / MUSTARD

SAN JOSE PROSCIUTTO

SALTED, CURED & AIR-DRIED / MATURED FOR 18 TO 24 MONTHS /
DELICATE AND LIGHTLY SWEET & SALTY

HUNGARIAN SALAMI

FLAVOURS OF GARLIC, GENTLY SMOKED WITH RED GUM

OSSO COLLO (MILD)

SMOKED PORK NECK /
SEASONED WITH GARLIC, HERBS & SPICES / CURED FOR 4 MONTHS

CHEESE: SERVED WITH LAVOSH & MATCHED ACCOMPANIMENTS

ONKAPARINGA CREAMERY RESERVE BLUE

CHEDDAR-LIKE TEXTURE MILD BUT COMPLEX

MAFFRA CLOTH ASHED CHEDDAR

SWEET UPFRONT NOTES WITH COMPLEX AFTER TONES

BAROSSA BRIE

PUNGENT AROMAS OF MUSHROOM AND FOREST CHARACTERS.
RICH, CREAMY AND OOZY TEXTURE.