

BEER & CIDER

Tap

Black Hops Lay Day Lager (4.4%) 13

Black Hops Pale Ale (4.8%) 13

Can

Hiatus - Lager/ Pale Ale (less than 0.5%) 10

Stone & Wood Pacific Ale (4.4%) 12

Balter XPA (5.0%) 12

Balter Captain Sensible IPA (3.5%) 10

Yulli's Brews Seabass Mediterranean Lager (4.7%) 12

Estrella Damm Lager (4.6%) 12

Colonial Brewing Bertie's Apple Cider (4.6%) 12

FELLR Seltzer - Watermelon / Mango / Passionfruit (4.0%) 14

WINE

gls

Il Fiore Prosecco NV, Veneto, Italy 15 73

Lacourte - Godbillon Champagne NV, France 180

Babo Pinot Grigio Fruily, Italy 18 86

Salvard Sauvignon Blanc Loire Valley, France 18 88

La Linea Albarino Adelaide Hills, SA 18 86

Coeur Clementine Provence Rose, France 20 97

Wilhelm Scream Sangiovese Adelaide Hills, SA 16 79

NON-ALCOHOLIC

Freed Ice tea - Citrus / Peach 10 

Mount Warning water - Still / Sparkling 8.5

Coconut water 7

Allpress coffee - Latte / Black ice espresso 6

Juices - Orange / Apple / Pineapple 6

Allie's juices - Greens / Watermelon / Gingered Apple 7.5 

Soft drinks - Coke / Coke no sugar / Sprite 6



COCKTAILS

Hugo Spritz - 22
Limoncello, lively vermouth, elderflower, prosecco, soda, mint

St. Tropez - 23
Dry gin, elderflower, lemon, grapefruit, tonic

Pina Aperol - 24
White and gold rum, Aperol, pineapple & coconut

Watermelon Fresca - 24
Vodka, Aperol, citrus & watermelon

Frozen Coconut Margarita - 26
Tequila blanco, Coco Lopez, lime juice, agave syrup

Spicy Mai Tai - 25
Chilli mango gin, aged rum, lime, pineapple

White Sangria - 20
White wine, Fino dry sherry, apple, lemon, soda

Lychee & Lavender - 25
Ink gin, lychee liquor, lavender, lemon

Passion Fruit Aphrodite - 24
Vodka, limoncello, passion fruit, lime

NegroniBaldi - 23
Dry gin, bitter orange, sweet vermouth, ginger ale

Adonis - 22
Ouzo, lemon, soda, rosemary

NON-ALCOHOLIC

Amalfi Spritz - 17
Lyre's Italian orange, passion fruit, tonic & mint

Virgin Mimosa - 17
Lyre's white sparkling, orange juice

NON #3 - 15
NON wine alternative - toasted cinnamon & yuzu

Sandia - 19
Seedlip garden, watermelon & ginger beer

SNACKS TO SHARE

Australian mixed olives - 14 🍷
Marinated Australian mixed olives (g.f, d.f, n.f, v, vgn)

Compressed mojito watermelon - 15
Husk sugarcane rum mojito, mint
(g.f, d.f, n.f, v, vgn - contains alcohol)

Selection of dips - 19
Smoked beetroot hummus, muhammara, tzatziki with pita bread (v)

Taramasalata - 16 🍷
Fish roe dip, lemon, extra virgin olive oil, kalamata olive, pita bread (d.f, n.f)

Grazing tasting box - 40
Double cream brie, vintage cheddar, Bleu d'Auvergne, Salumi native Australian salami, kabana, prosciutto, quince paste, mixed marinated olives, caramelised onion dip, grapes, medjool dates, dried apricots, wild rocket, cornichons, semi dried tomatoes served with Kurrajong lavosh crackers (n.f)

Spanakopita triangles (3) - 21 🍷
Spinach and feta filo pastry parcels, tzatziki, lemon wedge (n.f, v)

Grilled halloumi - 23
Byron Bay mozzarella co halloumi, Elements bee hive honey, pistachio & walnut kataifi, lemon (v)

Chargrilled octopus - 29
Chimichurri potato salad, mixed oak lettuce, aioli, extra virgin olive oil, lemon wedge (g.f, d.f, n.f)

Greek salad - 18 🍷
Tomato, cucumber, green capsicum, pickled red onions, kalamata olives, feta, oregano, greek dressing (g.f, n.f, v)

LARGER

Gyros (wrap)
Tomato, pickled red onion, oak lettuce, sauce, pita bread (d.f, n.f, v, vgn)

or
Mixed mezze plate
Greek salad, sauce & pita bread (n.f, v)

Then please choose one protein and sauce:

Hummus | Smoked beetroot hummus |
Garlic tahini dressing |
Muhammara (roasted red pepper dip) | Tzatziki

Lemon oregano grilled chicken (g.f, n.f) 28
Lamb souvlaki (g.f, d.f, n.f) 30
Chickpea & turmeric falafels (g.f, d.f, n.f, v, vgn) 24
Grilled halloumi (g.f, n.f, v) 23

MEZZE TO SHARE

Platter includes: 64
Trio of dips, pita bread, spanakopita triangles (2), greek salad, marinated mixed olives (n.f)

Then please choose one protein
(Inclusive of price)

Lemon oregano grilled chicken (g.f, n.f)
Lamb souvlaki (g.f, d.f, n.f)
Chickpea & turmeric falafels (g.f, d.f, n.f, v, vgn)
Grilled halloumi (g.f, n.f, v)

Gluten free and vegan options on request

Extras

Pita bread (d.f, n.f, v, vgn)	6
Hummus (g.f, d.f, n.f, v, vgn)	5
Smoked beetroot hummus (g.f, d.f, n.f, v, vgn)	5
Tzatziki (g.f, n.f, v - contains dairy)	5
Garlic tahini dressing (g.f, d.f, n.f, v, vgn)	5
Lemon oregano grilled chicken (g.f, n.f)	15
Chickpea & turmeric falafels (g.f, d.f, n.f, v, vgn)	12
Lamb souvlaki (g.f, d.f, n.f)	17
Spanakopita triangles (1) (n.f, v)	8
Gluten free pita bread is available on request	+3

We take dietary requirements very seriously. Please advise staff of any allergy requirements so that we can accommodate you the best that we can.

g.f - gluten free
d.f - dairy free
n.f - nut free
v - vegetarian
vgn - vegan



Healthy Wellbeing Icon

