

---

## BEER

---

Ask staff for this weeks tap beer selections

<b>Grand Ridge 'Almighty' Light, 2.7% ABV</b>	\$8 - 375ml
<b>Bridge Road 'Little Bling' IPA, 3.4% ABV</b>	\$9 - 355ml
<b>Mornington Lager, 4.7% ABV</b>	\$9 - 330ml
<b>Hop Nation 'The Damned' Pilsner, 4.8% ABV</b>	\$9.5 - 375ml
<b>Bodriggy 'Staunch' Pilsner, 4.3% ABV</b>	\$9.5 - 355ml
<b>Venom Golden Ale, 4.8% ABV</b>	\$9 - 330ml
<b>Bright Brewery 'Razor' Witbier, 5% ABV</b>	\$9.5 - 330ml
<b>Exit Brewing Saison, 6.2% ABV</b>	\$11 - 375ml
<b>La Sirene Wild Saison, 6.5% ABV</b>	\$16.5 - 375ml
<b>Hop Nation 'The Punch' Mango Gose, 4% ABV</b>	\$11.5 - 375ml
<b>Boatrocker 'Miss Pinky' Raspberry Berliner Weisse, 3.4% ABV</b>	\$10 - 375ml
<b>La Sirene Citray Sour, 4.8% ABV</b>	\$9.5 - 330ml
<b>Kaiju! 'Krush' Tropical Pale, 4.7% ABV</b>	\$9.5 - 375ml
<b>Hop Nation "The Heart" Pale Ale, 4.6% ABV</b>	\$9.5 - 375ml
<b>Mornington Pale Ale, 4.7% ABV</b>	\$9 - 330ml
<b>O'Briens Gluten Free Pale Ale, 4.5% ABV</b>	\$9.5 - 330ml
<b>Mornington IPA, 6.2% ABV</b>	\$10 - 330ml
<b>Hawkers West Coast IPA, 7.2% ABV</b>	\$11.50 - 375ml
<b>Co-Conspirators 'The Butcher' Red IPA, 6% ABV</b>	\$10.5 - 355ml
<b>Kaiju! 'Cthulhu' Black IPA, 6.5% ABV</b>	\$10.5 - 355ml
<b>Co-Conspirators "The Matriarch" NEIPA, 6.5% ABV</b>	\$12.50 - 355ml
<b>Dainton Red Eye Rye, 5.4% ABV</b>	\$12.5 - 355ml
<b>Hop Nation 'The Buzz' American Red, 6.5% ABV</b>	\$11 - 375ml
<b>Two Birds 'Sunset' Red Ale, 4.6% ABV</b>	\$9 - 330ml
<b>Mornington Brown Ale, 5% ABV</b>	\$9.5 - 330ml
<b>Holgate 'Temptress' Chocolate Porter, 6% ABV</b>	\$11 - 330ml
<b>Exit Brewing Milk Stout, 5.2% ABV</b>	\$10 - 375ml
<b>Bridge Road Robust Porter, 5.2% ABV</b>	\$9.5 - 330ml
<b>Cheeky Rascal Strawberry &amp; Pear Cider, 8% ABV</b>	\$10 - 330ml
<b>Napoleone Pear Cider, 4.9% ABV</b>	\$9 - 330ml
<b>Napoleone Apple Cider, 4.9% ABV</b>	\$9 - 330ml

---

## MOCKTAILS - \$10.50

---

### The Cheshire Cat

pomegranate, lime, mint and soda

### The Mad Hatter

orange juice, pineapple juice, lime and orgeat

### The March Hare

ginger beer, lime, orange juice and raspberry

---

## WINE

---

<b>Sasha NV Brut, Pyrenees</b>	9/40
<b>Pizzini Prosecco, King Valley</b>	45
<b>Fowles 'Are you Game?' Sauvignon Blanc, Strathbogie Ranges</b>	9.5/42
<b>Stone Dwellers Arneis, Strathbogie Ranges</b>	9.5/42
<b>Ferryman Pinot Gris, Mornington Peninsula</b>	10.5/48
<b>Seville Estate 'Sewn' Chardonnay, Yarra Valley</b>	9.5/42
<b>Ros Ritchie 'Barwite Vineyard' Riesling, Mansfield</b>	11/48
<b>San Pietro Pinot Grigio, Mornington Peninsula</b>	40
<b>McPherson 'Aimee's Garden' Moscato, Nagambie Lakes</b>	8.5/38
<b>Blue Pyrenees Bone Dry Rose, Harcourt</b>	9/40
<b>Farm to Table Cabernet Sauvignon, Strathbogie Ranges</b>	8.5/38
<b>Jack &amp; Jill Pinot Noir, Bellarine Peninsula</b>	9.5/42
<b>Mclvor Estate 'Mr Mundy' Shiraz, Heathcote</b>	9.5/42
<b>Tahbilk Grenache Shiraz Mourvedre, Nagambie Lakes</b>	10/46
<b>Pizzini 'Nonna Gisella' Sangiovese, King Valley</b>	48
<b>Buckshot 'The Square Peg' Zinfandel, Heathcote</b>	48
<b>Sam Miranda Tempranillo, King Valley</b>	55

---

## COCKTAILS - \$17

---

Classics available on request

**Ex-Press Yourself** - the caffeinated classic  
wyborowa, kahlua, dark creme de cacao, fresh espresso

**Smashing Success!** - a refreshing basil & cucumber smash  
house-made basil syrup, animus gin, fresh basil & cucumber, lemon

**Not Enough Passionfruit** - the all passionfruit caipirinha  
cachaca, passoa, fresh passionfruit, lime

**Unsworth's Fury** - feel the rage, feel the rum  
spiced rum, ginger beer, fresh lime, elderflower

**May The Floss Be With You** - raspberry fairy floss in liquid form  
wyborova, liquor 43, fresh lemon, raspberry puree, vanilla pashmak

**Moonshine Martini** - from the stills to your gills  
melbourne moonshine, amaro nonino, lillet blanc

**Banana Bread Martini** - everyone's favourite baked banana  
treat in a delicious martini  
banana liqueur, kraken, frangelico

**The Spicy Boi** - a warming chilli & fruity twist on a classic margarita  
chilli, sesame & salt brittle rim, pineapple, tequila, cointreau & fresh lime

**The Pernicious Pear** - winter in a glass  
pear nectar, house-made ginger & honey syrup, makers mark

---

## APERITIF

---

**The Runt** - Named after our beloved staff member Jazzy,  
this is a refreshing citrus based aperitif with amaro nonnino,  
disaronno, amaro montenegro & fresh lemon and lime  
in a half size serve. \$11

To upgrade to a full-sized cocktail ask staff for  
the "average height" \$17