

AT THE BAR

ON TAP

Heineken	9.5 / 12.0
Lagunitas IPA	13.0
Tuatara Pilsner 5%	11.5
Tuatara Hazy Pale Ale 5.5%	12.5
FEATURE TAP - Always changing ever evolving	POA

BOUTIQUE BREWS

Monteith's Velvet Stout 4.9%	500ML	17.0
Epic Blue Low Carb Pale Ale 4.5%	330ML	11.0
Duncan's Yuzu Dry Lager 4.7%	330ML	11.0
Duncan's Coco Husk Stout 6%	330ML	12.0
Duncan's Juniper IPA 7%	330ML	12.0
Monteith's Doppelbock 6.5%	500ML	17.0
Three Boys Wheat Beer 5%	500ML	18.0
Three Boys Pilsner 5.5%	500ML	18.0

CIDER

Monteith's Crushed Apple 4.5%	330ML	10.0
Paynter's Qyte Plummy 4.7%	330ML	12.0
Monteith's Goldsmith 5%	330ML	11.0

BOTTLED

Monteith's Original	10.0
Heineken 5%	10.0
Sol (Mexico) 4.9%	10.0
Tiger (Singapore) 5%	10.0
FEATURE BOTTLE - Always changing ever evolving	POA

LIGHT BREWS

Heineken 0%	330ML	9.0
Heineken Light 2.5%	330ML	9.0

SIGNATURE COCKTAILS

JUST PEACHY Finlandia vodka, peach, lemon, cranberry mint, ginger beer	14
RHUBARB G&T The Botanist gin, rhubarb, thyme, lemon, ginger, juniper, tonic	15
RUM & BASS stolen smoked rum, passionfruit, lemon, tamarind, pandan leaf	15
TEQUILING ME SOFTLY Kaffir lime infused El Jimador tequila, lime, chardonnay, coconut, nutmeg	15

GRAZING MENU

TODAY'S BREAD
smoked paprika butter,
olive oil 16.5

**ROSEMARY & LEMON
OLIVES** 12

DUCK LIVER PARFAIT
truffle butter, marmalade
crostini 17.5

PROSCIUTTO
apricot chutney, smoked brie,
hazelnuts, ciabatta 19.5

REFRIED BEAN CROQUETTE
salsa verde, chipotle
mayonnaise 17.5

**F.F.C. "FIDDLESTICKS
FRIED CHICKEN"**
green tomato chutney,
sriracha 18.5

DOUBLE CHICKEN BAO
barbecue sauce, carrot,
spring onion 18.5

SOUP OF THE MOMENT 12.0

RISOTTO
smoked fish, mascarpone,
preserved lemon 26

BBQ LAMB SANDWICH
Bap, beetroot relish, cos
lettuce, fries 25

HARISSA CHICKEN SALAD
scotch egg, mesclun, apple,
cucumber 26

FRENCH FRIES
mayonnaise, ketchup 10.0