

FOOD

PIZZAS \$17 gf base + \$3

MARGHERITA, tomato, basil & olive oil (v)

PROSCIUTTO, parmesan, rocket & olive oil

CHICKEN, jalapeños, capsicum & parsley

CHORIZO & MUSHROOM, spanish onion & coriander

VEGETARIAN, roasted seasonal vegetables (v)

TROPICAL, shaved ham off the bone, pineapple & oregano

v = vegetarian

vg = vegan

gf = gluten free

🌶️ = spicy

BURGERS served with fries \$17

BEEF BURGER, beef patty, American cheddar, fresh tomatoes, cos lettuce & panca mayo

CHEESE BURGER, beef patty, American cheddar, bacon, bbq sauce & panca mayo

FRIED CHICKEN BURGER, American cheddar, lettuce, tomato relish, pickled cabbage & panca mayo

PORTOBELLO BURGER, haloumi, smoked eggplant, pickled cabbage, tomato relish & panca mayo (v)

FISH BURGER, onion, chilli, coriander, cos lettuce & panca mayo

SALADS Add Panfried Chicken +\$4, Roasted Haloumi +\$3 Portobello Mushroom +\$3

QUINOA SALAD, cauliflower, mint, fennel, peas, lemon & pickled dressing (vg)(v)(gf) \$17

RAINBOW SALAD, kale, corn, cauliflower, baby beetroot, carrot, passion fruit dressing (vg)(v)(gf) \$16

ROASTED BROCCOLI SALAD, fetta, sunflower seeds, pomegranate, currants & hummus (v) \$17

SUPERFOOD SALAD, quinoa, goji berries, cos lettuce, kale, broccoli, cauliflower, pine nuts, pomegranate dressing (v)(gf) \$18

APPLE & ALMOND SALAD, baby spinach, mozzarella, cucumber, pickled carrot, radish & apple dressing (v) (gf) \$17

PLATES

STONE & WOOD FISH & CHIPS & panca mayo \$22

FISH OF THE DAY, steamed vegetables & dill butter (gf) \$25

GRILLED CHICKEN FILLET, roasted rosemary potatoes, coriander chilli & salad (gf) \$22

CHARRED OCTOPUS, sweet potato puree, roasted vegetables & chimichurri (gf) \$25

SAUTEED VEGETABLES, green beans, kale, brussel sprouts, celery, carrot and zucchini (v) (vg) (gf) \$19

TRADITIONAL PERUVIAN STIR FRY, sliced beef steak, onions, tomatoes, soy sauce & rice \$23

BAR FOOD

MAC & CHEESE BALLS, wasabi mayo (v) \$16

PERUVIAN FRIED CHICKEN, panca dressing, house mayo, celery & carrot sticks (gf) 🌶️ \$16

STACKED FRIES, beef, mozzarella, coriander, tomato onion salsa & bbq sauce \$15

HOME MADE EMPANADAS, mince beef, potatoes & Colombian mayo \$10

CHORIZO ROLL, chimichurri & panca mayo \$17

BEEF SKEWERS, red capsicum, onion & panca mayo (gf) \$12

SWEET POTATO FRIES, house mayo (gf)(v) \$9

BEER BATTERED FRIES, house mayo (v) \$8

BUCKET OF PERUVIAN FRIED CHICKEN

\$16

Spicy panca dressing, celery &
carrot sticks (gf) 🌶️

★ DAILY SPECIALS ★

MONDAY

All Salads

\$12

TUESDAY | GIN CLUB

Peruvian Fried Chicken Buckets

\$12

Featured Premium Gins for

\$10

WEDNESDAY

All Burgers

\$12

THURSDAY

Stone & Wood Fish & Chips

\$12

SATURDAY

All Pizzas

\$12

Cocktail Carafes

\$25

DRINKS

GIN + TONIC W FEVER TREE TONICS: Indian | Mediterranean

Young Henrys 'Noble Cut' | Mediterranean | Grapefruit **\$17**

Patient Wolf | Indian | Lemon & Rosemary **\$17**

Bulldog | Mediterranean | Lemon & Grapefruit **\$16**

78 Degrees | Indian | Lemon & Pepper Corns **\$20**

Pinkster | Indian | Mint & Raspberry **\$17**

Four Pillars | Mediterranean | Orange **\$16**

Jinzu | Indian | Apple **\$16**

Melbourne Gin Co | Indian | Orange **\$15**

TAP BEER

Schooner/Pint/Growler

BOAGS 9/11/34

CRAFT 10/13/42

LITRE CARAFES

MOJITO

35

Bacardi Carta Blanca, Lime Juice,
Mint & Brown Sugar

WHAT WOULD DRAKE DO?

35

Baxter Vodka, Passoa Liqueur,
Sparkling Wine & Passionfruit Puree

MY DADDY OWNS A YACHT

35

Bombay Sapphire Gin, St Germain
Elderflower Liqueur, Wild One
Sauvignon Blanc, Lychees & Mint

PIMMS TO THE BRIMS

35

Pimms No 1, Bombay Sapphire Gin,
Lemonade, Cucumber, Mint
& Cinnamon

COCKTAILS

ESPRESSO MARTINI 20

Baxter Vodka, Creme de Café, & Licor 43

RUMMY IN MY TUMMY 20

Bacardi 8, Brookies Sloe Gin, Lime Juice & Passionfruit Puree

HONEY IM HOME 20

Absolut, Vanilla Vodka, Butterscotch Schnapps & Lemon Juice

JOIN THE RUMBILLION 20

Rumbillion Carribean Rum, Agwa, Agave Nectar & Pineapple Juice

99 PROBLEMS 20

Edgerton Pink Gin, Disaronno, Grapefruit Juice & Mint

EL PICANTE 20

Chilli Infused Olmeca Altos Tequila, Mango Puree & Lime Juice

TIRAMISU 20

Creme de Café, Mozart Dark, Mozart White, Marscarpone & Espresso

SEÑOR FLOR 20

Havana Club, St Germain Elderflower, Cointreau & Lime Juice

ROSEMARINO 20

Patient Wolf Dry Gin, Rosemary Infused Syrup & Grapefruit Bitters

BOW STREET SPRITZ 20

Jameson, St Germain Elderflower, Prosecco & Barrel Aged Bitters

WINE

G/B

BUBBLES

NV Wild One Brut Cuvee South East Australia	9.5 46
NV Victoria Avenue Prosecco King Valley, VIC	11 50
NV Chandon Brut Sparkling Yarra Valley, VIC	13 58
NV Heidsieck & Co Monopole Brut, Reims, France	22 100
NV Pommery Brut Royal, Reims, France	24 120

WHITE

2017 Wild One Sauvignon Blanc, South East Australia	9.5 46
2017 Summer Poppy Sauvignon Blanc, Malborough, NZ	12 54
2017 Peel Estate Verdelho, Margaret River, WA	13 58
2014 "The Doctors", Riesling, Marlborough, NZ	11 50
2015 Nova Vita 'Firebird' Pinot Gris, Adelaide Hills, SA	12 54
2017 Higher Plane Chardonnay, Margaret River, WA	12 54
2016 Trentham Estate 'The Family' Moscato, Murray Darling, VIC	10 48
2015 Castelletto Pinot Grigio, Veneto, Italy	14 62

REDS

2017 Wild One Shiraz, South East Australia	9.5 46
2016 Kurtz Seven Sleepers Shiraz, Barossa Valley, SA	11 50
2016 Eradus Pinot Noir, Awatere Valley, NZ	12 54
2015 Seville Hill Estate Pinot Noir, Yarra Valley, VIC	15 66
2015 Stage Door 'Full House' Cabernet Sauvignon, Eden Valley, SA	11 50
2016 Casa Rosso Red, King Valley, VIC	11 50
2017 Casa Llunch Tempranillo, Valencia, Spain	10 48
2015 Jed Malbec, Uco Valley, Argentina	14 62
2015 Bois de Rolland Bordeaux Superieur, Bordeaux, France	13 58
2011 Terras Do Grifo Douro Red, Douro, Portugal	16 70

ROSÉ

2016 Belle Epine Rosé, Languedoc-Roussillon, France	12 54
2016 Domaine de Jarras 'Pink Flamingo' Rosé, <i>Sable de Camargue France</i>	14 62