

CRAFT BEER PADDLE \$30

• Tallboy and Moose Zee Pils	VIC	5.3%	380ml/2lt	10/45
• Co-Conspirators "The Editor" Passionfruit and Guava Sour	VIC	4.8%	380ml/2lt	10/45
• Buckley St. Brown Ale	VIC	4.2%	380ml/2lt	10/45
• Hargraves Hill Gin Barrel Aged Gose	VIC	4.7%	380ml/2lt	10/45
• Blackman's Brewery Arthur Smoked Porter	VIC	6.3%	380ml/2lt	12/55

Bright & Crisp

• Grifter Cutless Wonder XPA	VIC	3.8%	380ml/2lt	10/45
• Tallboy And Moose Zee Pils	VIC	5.3%	380ml/2lt	10/45
• Ballistic x Bintani IPL	QLD	6.1%	375ml	17
• Maui x Smog City Brewing "Star Maps" Kolsch	USA	6.1%	355ml	35

Fruit & Spice

• Ballistic El Hefe Hefeweizen	QLD	4.9%	380ml/2lt	10/45
• Kaiju Golden Axe Cider	VIC	5.2%	380ml/2lt	10
• Chorlton Marzen-Weisse 2018	UK	6.8%	500ml	40
• Mondo Brewing Co. "It's A Trap" Belgian Tripel	UK	9.3%	330ml	26
• Wayward "Ripasso Rosso" Barrel-Aged Farmhouse Ale	NSW	6.1%	375ml	35

Tart & Funky

• Co-Conspirators "The Editor" Passionfruit & Guava Sour	VIC	4.8%	380ml/2lt	12/55
• Site Ferment "Red Rabbit" Barrel Aged Wild Cherry Sour	VIC	6.5%	180ml/380ml	13/26
• Hargraves Hill Gin Barrel Aged Gose	VIC	4.7%	380ml/2lt	13/60
• Batch Brewing "Ginu-Pine" Pineapple and Mosaic Sour	NSW	4.2%	440ml	21
• Batch Brewing "Senor Spicy" Orange & Chillli Gose	NSW	4.5%	440ml	21
• Beer Farm "Berlinion Blanc" Berliner Weiss	WA	4.7%	375ml	17
• Buxton "Ryescrack" Raspberry & Rye Sour	UK	5.0%	440ml	23
• Dollar Bill Brewing "Parlay" Winter 2019	VIC	4.6%	375ml	45
• North Brewing Co. "Triple Fruited" Gose	UK	4.1%	440ml	25
• The Bruery "Wit the Funk" Tart Wheat Beer	USA	5.4%	500ml	25

Smooth Hoperaters

• Rocky Ridge "Ace" American Pale Ale	WA	6.2%	380ml/2lt	15/70
• Akasha Vs Willie Smith Frequin Rouge IPA	NSW/TAS	6.8%	380ml/2lt	13/60
• Moon Dog "Tigers" Kiwi Hopped PA	VIC	6%	440ml	22
• 3 Ravens Shake "Strawberries & Cream Shake" IPA	VIC	6%	375ml	17

Malt Driven

• Buckley St. Brown Ale	VIC	4.2%	380ml/2lt	12/55
• Brewfist "El Pedro" PX Barrel-Aged Barley Wine	ITA	13.8%	330ml	27
• Brewfist "El Vasco" Port Barrel-Aged Barley Wine	ITA	12%	330ml	27
• Nomad Brewing Co. x The Bruery Sticky Date Brown Ale	NSW	11%	500ml	37
• Stone & Wood Counter Culture "So Long Darkness" Stout	NSW	5.9%	500ml	30
• Quiet Deed's "Lamington" Brown Ale	VIC	5.5%	330ml	12

From the Roastery

• Blackmans Brewery "Arthur" Smoked Porter	VIC	6.3%	380ml/2lt	12/55
• Chur Brewing Co. "North Border Brunch" Stout	NZ	9%	440ml	35
• Founder's "KBS" A Flavoured Stout	USA	12.3%	355ml	38
• Fierce "Very Big Moose" Barrel Aged Stout	UK	12.5%	330ml	45
• Hope Brewing Co. Barrel-Aged Imperial Stout	NSW	8.9%	375ml	30
• Nomad Brewing Co "Powder Day" Double Stout	NSW	8%	500ml	28
• Nomad Brewing Co "Piccollo" Stout	NSW	4%	330ml	13
• Sixpoint "4beans" Barrel-Aged Porter	USA	11%	355ml	30
• Wayward "Balthazar" Imperial Stout	NSW	9.4%	375ml	40



BOILERMAKERS

Tubthumping \$26

Craigellechie 13yo

Tallboy and Moose Zee Pils 5.3%

Rich fruit, cream and fresh herbs with banana, brioche and a crisp finish

Bold Strategy Cotton \$31

Westward American Single Malt

Willie Smiths/Akasha Frequin Rogue IPA 6.8%

Vanilla, brown sugar and dark cacao with a aromatic fruit profile

I'm The Scapman \$31

Scapa Skiren

Co-Conspirators "The Editor" Passionfruit and Guava Sour

Tinned pear, honey and spices with bright tropical fruits

The North Remembers \$34

Wolfburn Langskip

Rocky Ridge Ace DDH Pale Ale 5.9%

Sour fruit, spice and salt with fresh hops and pine finish

Boondock Saint \$27

Green Spot

Buckley St. Brown Ale 4.8%

Stone fruits and cereal malt with rich toffee malt and bitter finish

Who Cast Christopher Lambert? \$26

Laphroaig 10yo

Blackmans Brewery "Arthur" Smoked Porter 6.3%

Nuts and dried citrus with coconut, vanilla and a creamy finish

All cc transactions incur a small fee

Floral & Fresh

• Bladnoch Samsara	Lowlands	SCO	46.7%	20
• Chivas Regal Ultis	Blended Malt	SCO	40%	32
• The Island Star by North Star	Single Malt	SCO	50%	15

Fresh & Fruit

• Craigallachie 13yo	Speyside	SCO	46%	15
• Paul John Edited	Goa	IND	46%	14
• The Brisbane 5yo	Blended Malt	AUS	57.5%	40
• Green Spot Leoville Barton Wood	County Cork	IRE	46%	19

Confectionary

• Aberfeldy 12yo	Highlands S	CO	40%	12
• Balvenie 21yo Port Cask	Speyside	SCO	43%	38
• Highland Park 18yo	Orkney	SCO	43%	30
• Longmorn 16yo	Speyside	SCO	43%	30

Syrups & Sugars

• Balvenie 14yo Carribean Cask	Speyside	SCO	43%	17
• Cotswalds 2014 Odyssey Barley	Warwickshire	ENG	46%	16
• Launceston Distillery Tawny Cask	Tasmania	AUS	46%	36
• Middleton Very Rare 2017	County Cork	IRE	40%	40

Spice & Dried Fruit

• Aberlour ABunadh	Speyside	SCO	60.1%	21
• Benromach 10yo	Speyside	SCO	43%	13
• Bowmore 18yo	Islay	SCO	43%	25
• Glenlivet Olorosso Nadurra	Speyside	SCO	60.3%	17
• Inchmurrin Madeira Wood Finish	Highlands	SCO	46%	14
• Redbreast 12yo	Middleton	IRE	40%	20

Malt & Nut

• Bakery Hill Classic Cask Strength	Victoria	AUS	60%	38
• Bruichladdich Classic Laddie	Islay	SCO	50%	14
• Cragganmore 12yo	Speyside	SCO	40%	13
• Glenfarclas 10yo	Speyside	SCO	40%	13
• Westward	Oregon	USA	45%	18

Salt & Seaweed

• Bowmore 12yo	Islay	SCO	40%	13
• Connemara	Louth	IRE	40%	12
• Killkerran 8yo	Campbeltown	SCO	56.2%	20
• Scapa Skiren	Orkney	SCO	40%	19
• Oban 14yo	Highlands SCO	43%	18	

Peat & Phenols

• Ardbeg Uigeadail	Islay	SCO	54.2%	21
• Caol Ila 12yo	Islay	SCO	43%	15
• Laphroaig Quarter Cask	Islay	SCO	48%	17
• Port Askaig 100 proof	Islay	SCO	57.1%	18

Bank Busters

• Dailuaine 34yo 1980	Speyside	SCO	50.9%	100
• Glenfarclas 40yo	Speyside	SCO	46%	140
• Glenmorangie 1990 Grand Vintage	Highlands	SCO	43%	106
• Rosebank 21yo 1992 CS	Lowlands	SCO	55.3%	95
• The Glover 22yo	Blended Malt	JAP	53.1%	250

LARDER

OYSTERS - 4.5

Served with lemon and mignonette

BEER NUTS - 5

Fennel seeds, roasted cashews, salted peanuts, paprika

HOUSE PICKLES - 8

Red onions, cucumber & cauliflower

MT. ZERO OLIVES - 8

Orange, rosemary, garlic and chilli infused olive oil

CROQUE MONSIEUR - 16

Jamon, prosciutto, comte & saffron bechamel

CHICKEN LIVER PATE - 18

Apricots, almonds & toasted brioche

STRACCIATELLA - 15

Pickled zucchini, dill & macadamia

POUTINE - 22

Bacon, cheese curds & chicken gravy

BAKED CAMEMBERT \$32

Barossa Valley Camembert served with pancetta and seasonal accompaniments

OPEN FROM MIDDAY FRIDAY & SATURDAY'S

MEAT & CHEESE

3 CHEESE BOARD - 45

120g of chef's selection, served with bread & appropriate accoutrements

5 CHEESE BOARD - 55

200g of chef's selection, served with bread & appropriate accoutrements

7 CHEESE BOARD - 75

280g of chef's selection, served with bread & appropriate accoutrements

SMALL MEAT BOARD - 22

60g of chef's selection of 3 cured meats, served with bread & appropriate accoutrements

LARGE MEAT BOARD - 30

100g of chef's selection of 5 cured meats, served with bread & appropriate accoutrements

IBERICO BOARD - 85

The Iberian pig produces some of the finest Jamon in the world. Taste a mix of three varieties 100g

PLOUGHMANS PLATTER - 75

A taste of it all, 5 meats (100g), 3 cheeses (120g), pickles, olives & all the trimmings

THE SPREAD - 200

Double or nothing! 200g of cured meat, 240g of cheese, pickles, olives, pate all the trimmings & of course, Jamon Iberico

DINNER

SOMETHING TO START

YELLOWFIN TUNA TARTARE - 20

Cucumber, wasabi & radish

SUBSTANTIAL

SMOKED BEEF CHEESEBURGER - 23

Grass fed beef patty, tomato jam, pickled zucchini, bacon & scamorza

CRISPY SKIN PORK BELLY - 30

Coriander & 5 spice jus

FRIED CHICKEN - 15/28

Mustard aioli & house made sriracha

250g GRASS FED PORTERHOUSE STEAK - 38

With sauteed mushrooms & cafe de Paris butter

SIDES

ROOT VEGETABLE REMOULADE -16

Rhubarb vinaigrette, hot mustard & toasted walnuts

MASHED POTATO -14

Chicken gravy & chive butter

GRILLED EGGPLANT-18

Spiced tomato and lentils, mint yoghurt & puffed rice

DRINKS MATCHED DINNER \$75

*Three Courses offering our best spread, expertly paired to either beer, whisky, boilermakers or cocktails.**

must include whole table. Cocktails additional \$10