



WINE

By the glass

SPARKLING

NV PREMIUM CUVÉE BRUT, R. PAULAZZO WINES, RIVERINA, NSW	\$14
2023 ENTRECHAT, SAPLING YARD, BRAIDWOOD, NSW	\$18

WHITES & ROSÉ

2025 SAUVIGNON BLANC, SAPLING YARD, BRAIDWOOD, NSW	\$15
2025 ROSÉ OF SANGIOVESE, MANNERS WINE, MUDGEE, NSW	\$15
2025 PHOEBE MOSCATO, TAMBURLAINE ORGANIC WINES, POKOLBIN, NSW	\$12
2024 GUNDAGAI CHENIN BLANC, ARISTOTELIS KE ANTHOULA, MERIMBULA, NSW	\$14
2024 SAINT SERIES CHARDONNAY, ST MAUR, EXETER, NSW	\$15
2024 GEWURZTRAMINER, HUNTER WINE LAB, POKOLBIN, NSW	\$15
2023 SAINT SERIES RIESLING, ST MAUR, EXETER, NSW	\$15
2023 'CLEMENTINE' PINOT GRIS, LOGAN WINES, ORANGE, NSW	\$15

REDS

2025 MONTEPULCIANO, MERCER WINES, POKOLBIN, NSW	\$15
2025 POINT 65 SYRAH, TAMBURLAINE ORGANIC WINES, ORANGE, NSW	\$15
2025 'KIRWAN'S RETREAT' PETIT VERDOT, TIZZANA VINEYARDS, EBENEZER, NSW	\$20
2024 TEMPRANILLO, BUNNAMAGOO, EURUNDEREE, NSW	\$16
2023 THE EXTROVERT, SAPLING YARD, BRAIDWOOD, NSW	\$15
2023 WEEMALA SHIRAZ VIOGNIER, LOGAN WINES, MUDGEE, NSW	\$14
2023 SHIRAZ, GRENACHE, MOURVÈDRE, CANONBAH BRIDGE, WARREN, NSW	\$15
2019 PINOT NOIR, HATHERLEIGH, LAGGAN, NSW	\$18

DESSERT WINE

NV OLD LIQUEUR SWEET WHITE (FORTIFIED), TIZZANA VINEYARDS, EBENEZER, NSW	\$18
2019 BOTRYTIS SEMILLON, R. PAULAZZO WINES, RIVERINA, NSW	\$14

***Weekend Surcharge 15% | Public Holiday surcharge 20% | One bill per table / Premium filtered water — \$6 per bottle when exclusively served**



By the bottle

SPARKLING

2023 ENTRECHAT, SAPLING YARD, BRAIDWOOD, NSW \$90

Méthode Traditionnelle blend of Pinot Noir (60%), Chardonnay (35%), Pinot Meunier (5%) with a toasty brioche character, fine bead, and a long finish, a truly spectacular sparkling wine

NV PREMIUM CUVÉE BRUT, R.PAULAZZO WINES, RIVERINA, NSW, NSW \$75

Vibrant flavours of apple and stone fruit are complemented by a fine acid structure with a crisp and lively finish

NO ALCOHOL

JACK SQUAT SPARKLING ROSÉ, TAMBURLAINE ORGANIC WINES, CUDAL, NSW \$35

Bright red berries, sweet strawberries, and subtle citrus notes dance with fine bubbles, fresh acidity and a lively, refreshing finish; all the sophistication of Sparkling Rosé, zero alcohol

JACK SQUAT PINOT GRIS, TAMBURLAINE ORGANIC WINES, CUDAL, NSW \$35

Refreshingly crunchy and vibrant – pear and apple surge forward with zesty citrus acidity; light floral notes keep it lively and balanced, finishing clean, dry and super drinkable

WHITES

Chardonnay

2024 SAINT SERIES CHARDONNAY, ST MAUR, EXETER, NSW \$85

A complex wine displaying melon and sweet vanilla aromas, best with good food and shared with friends

Chenin Blanc

2024 GUNDAGAI CHENIN BLANC, ARISTOTELIS KE ANTHOULA, MERIMBULA, NSW \$75

White peach, loquat fruit, and pineapple core with hints of honeysuckle nectar and a waterfall of washing acidity. Some cider apple flavours left give this wine added length and complexity

Gewurztraminer

2024 GEWURZTRAMINER, HUNTER WINE LAB, POKOLBIN, NSW \$85

Creamy, fruity, and light with floral aromas and lychee flavour

Moscato

2025 PHOEBE MOSCATO, TAMBURLAINE ORGANIC WINES, POKOLBIN, NSW \$45

A lightly spritzy, refreshing wine with natural sweetness. Perfect for any occasion

Pinot Gris

2023 'CLEMENTINE' PINOT GRIS, LOGAN WINES, ORANGE, NSW \$85

Fermented on its own skins, this pinot gris has a stunning amber hue, delicious texture & crunchy tang – a wonderful mix of sweetness, spice and all things nice

Riesling

2023 THE SAINT SERIES RIESLING, ST MAUR, EXETER, NSW \$85

This wine has a crisp, aromatic, and complex palate with traditional notes of apple and a hint of citrus

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Rosé

2025 ROSÉ OF SANGIOVESE, MANNERS WINE, MUDGEE, NSW \$85

The perfect aperitif or versatile partner to a wide variety of food

Sauvignon Blanc

2025 SAUVIGNON BLANC, SAPLING YARD, BRAIDWOOD, NSW \$85

Aromas of gooseberry, passionfruit, and a touch of honey, this wine is dry with a fresh zap of acidity

White Blends

2024 SONNYBOY, ARISTOTELIS KE ANTHOULA, MERIMBULA, NSW \$85

Orange Natural Wine - A blend of 72% Muscat of Alexandria & 25% Vermentino, this natural orange wine is vibrant, juicy, and endlessly refreshing, perfect for a lazy lunch on the deck

REDS

Montepulciano

2025 MONTEPULCIANO, MERCER WINES, POKOLBIN, NSW \$85

This luscious wine is a rustic fruit bomb with aromas of dried herbs, intense boysenberry, and rich cocoa, with slippery tannins

Petit Verdot

2025 'KIRWAN'S RETREAT' PETIT VERDOT, TIZZANA VINEWARDS, EBENEZER, NSW \$110

An exceptional wine that is light in colour, aromas of plum, cherry, & blackberry with a hint of spice

Pinot Noir

2019 PINOT NOIR, HATHERLEIGH, LAGGAN, NSW \$95

This fabulous wine has aromas of red cherry and spice with a soft palate and fine tannins

Syrah

2025 POINT 65 SYRAH, TAMBURLAINE ORGANIC WINES, ORANGE, NSW \$85

Elegant yet powerful – peppery redcurrant and blackberry glide across a silky core; fine-grained, chalky tannins build gently to a focused, savoury, incredibly long finish

Tempranillo

2024 TEMPRANILLO, BUNNAMAGOO, EURUNDEREE, NSW \$90

This vibrant Tempranillo exhibits a rich palate of dark fruit and structured tannins with both elegance and length

Red Blends

2023 THE EXTROVERT, SAPLING YARD, BRAIDWOOD, NSW \$85

40% Mourvèdre, 35% Shiraz, 25% Touriga, a luscious blend with aromas of violets, dark plums, ripe cherries, and an earthiness that leads into a long palate, & fine tannin structure, very easy drinking

2023 WEEMALA SHIRAZ VIOGNIER, LOGAN WINES, MUDGEE, NSW \$70

A rich, medium-bodied red that brings the flavour party, it's bold and a little bit fancy

2023 SHIRAZ, GRENACHE, MOURVÈDRE, CANONBAH BRIDGE, WARREN, NSW \$85

Aromas of rich spice and pepper with hints of stewed plum and delightful fruit characters with soft tannins on the finish

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BEER

Gypsy Fox Brewing Co, North Richmond

Petite Noir (375ml, 5.5%) - \$11

(Cascadian Dark Ale like an American Pale Ale with a generous amount of hops and roasted wheat giving a clean, crisp, toasty flavour and a twisted personality)

Little Neb (375 ml, 5%) - \$11

(New England style Pale Ale with citrus notes and a hoppy finish)

Kolsch (375ml, 5%) \$11

(Classic German style known for its crisp, clean, delicately balanced flavour, a true nod to tradition with a refreshing modern twist)

Jack's Lager (375ml, 3.5%) \$11

(Easy drinking perfection – smooth, balanced, and endlessly sessionable)

ZigZag Brewery, Lithgow

Seven Valleys IPA (375ml, 6.5%) - \$13

(Medium body, citrus and stone fruit hop aromas, with a balanced medium bitterness. The hops mellow and give way to a toasted malt backbone, with a subtle hint of caramel)

1888 Session Pale (375ml, 3.3%) - \$13

(Full flavour mid strength beer with a pale golden hue and a light, crisp body offering delicate notes of strawberry and melon in both aroma and flavour, with a refreshing and slightly sweet taste)

Bilpin Brewing Company

Handsome Charlie (330 ml, 4.2%) \$11

Zero Alcohol Beer

Hey Days XPA (Zero Alcohol 0.5%) \$10

SPIRITS

GIN

Portrait Gin, Karu Distillery, Grose Vale, NSW \$12

Tidal Lines Illawarra Plum Infused Gin \$15

Best Australian Sloe Gin, 2023 World Gin Awards

VODKA

Morita Chipotle Vodka, Karu Distillery, Grose Vale, NSW \$12

Best flavour/infused vodka - Las Vegas Spirit Awards 2023, Platinum- Las Vegas Spirit Awards 2023, World's Best Vodka (Infused/Botanical)- World Drinks Award 2023

House Vodka, Karu Distillery, Grose Vale, NSW \$12

Orchard Series Vodka, Old Shed Distillery, Bilpin, NSW \$12

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BRANDY

NV Brandy, Artemis Distillery, Mittagong, NSW \$12

WHISKY

Muscat Cask Single Malt Whisky, Headlands Distilling Co, Wollongong, NSW \$20

Single Malt Whisky, Artemis Distilling Co, Mittagong, NSW \$20

LIQUEURS

Spirit Fortified Coffee Liqueur, Headlands Distilling Co, Wollongong, NSW \$10

Rich and velvety cold brew spirit fortified coffee liqueur crafted from Australian grape spirit and infused with Ethiopian coffee beans from Yirga Cheff

Orsa Coffee Gin Liqueur, Karu Distillery, Grose Vale, NSW \$10

Best Liqueur - Tasting Australia Spirit Awards 2023, Gold - Tasting Australia Spirit Awards 2023, Best in class - Tasting Australia Spirit Awards 2023

CIDER

Bilpin Cider

High 'n Dry Apple Cider (6.8%) \$10

Pear (4.5%) \$10

Archibald Cloudy Apple (4.6%) \$10

Blush (Pink Lady Apple, 3.5%) \$10

Ginger Beer (alc 3.5%) \$11

Non Alcoholic

Apple & Raspberry \$8

Apple & Blood Orange \$8

Ginger Beer \$8

Hillbilly Cider

Vintage Apple (750ml, 9%) \$32

Scrumpy (6%) \$10

Sweet Julie (low alcohol 3.5%) \$10

Crushed Apple (4.5%) \$10

Non Alcoholic

Crushed Apple \$8

Apple & Ginger \$8

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SOFT DRINKS

Coke, Coke Zero, Sprite, Tonic Water, Soda Water, Lemon Lime & Bitters	\$5.00
Beloka Lightly Sparkling Mineral Water 750ml	\$10.00
Orange Juice	\$5.00
Apple Juice	\$5.00

COFFEE & TEA

Cup (add flavour Vanilla or Caramel+\$1)	\$6.00
Mug (add flavour Vanilla or Caramel+ \$1)	\$8.75

(Alternative Milk: oat, soy, or lactose-free milk +\$1)

(extra shot +\$1.50)

Tea:	\$6.00
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Ceylon Orange Pekoe (Slightly reddish leaf, medium strength Ceylon orange pekoe black tea, well balanced with a bright copper coloured infusion)

Earl Grey Supreme (Premium quality golden tip black tea, with strong bergamot character)

Australian Breakfast Blend (Traditional breakfast tea with an Australian bush essence)

Darjeeling Himalaya Blend (Medium, regular, dark, and with some tips, this high-grade blend makes for a smooth and aromatic black tea, low in tannins and with a slightly spicy character)

Jasmine Green

Peppermint

Chai Latte: Cinnamon or Ginger Spice

Cup	\$6.00
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Mug	\$8.50
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Hot Chocolate (cup)	\$6.00
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Hot Chocolate (mug)	\$8.50
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