

To whet your whistle ...

**COCKTAILS // 18**

**Hartsyard Manhattan** | Jack Daniels, vermouth, bitters, maple, bacon

**White Negroni** | Tanqueray Gin, Suze, white vermouth

**New York Sour** | Bulleit Rye, lemon, sugar, cabernet float

**Kentucky Rose** | Bourbon, Guava, Lime, Rosewater

**Aperol Sour** | Aperol, sweet vermouth, lemon, egg white, sherbet

**Dark & Stormy** | Spiced Rum, ginger, lime, soda

**George's Espresso** | JD Honey, espresso, crème de cacao

**BEER //**

**Brooklyn Brewery Lager** | Brooklyn, New York | 12

**Rocks Brewing Co. Golden Ale** | Alexandria, NSW | 10

**Feral 'White' Wheat Beer** | Baskerville, WA | 13

**Kitchen Beer** (355ml Tinnie of our choice) | 8

**CIDER //**

**Lobo Cloudy Apple Cider** | Adelaide Hills, SA | 12

**Small Acres 'Pomme' Apple Cider** | Nashdale, NSW | 11

**HOUSE-MADE REFRESHMENTS //**

Southern Iced Tea | 8

Passiona | 6.50

Fresh-cream soda | 6.50

Ginger & fresh lime | 5

## WINE

### SPARKLING

NV	Les Quinze Arpents <b>Vouvray Brut</b>   Les Caves, France	62	12
2015	Jauma 'Peek a Boo' <b>Grenache Pet Nat</b>   McLaren Vale, SA	75	

### WHITE

2014	Jo Landron 'La Louvetrie' <b>Muscadet</b>   Loire, France	78	
2015	Mahana 'Gravity' <b>Sauvignon Blanc</b>   Nelson, New Zealand	60	12
2014	Lieu Dit <b>Chenin Blanc</b>   Santa Yves Valley, California	105	
2016	Schmolzer & Brown 'Pret-a-Blanc' <b>Riesling/Gewurztraminer</b>   King Valley, VIC	70	14
2014	Valdibella 'Ariddu' <b>Grillo</b>   Sicily, Italy	76	
2016	Unico Zelo 'Jade & Jasper' <b>Fiano</b>   Riverland, SA	65	13
2014	Michael Gindl 'Little Buteo' <b>Gruner Veltliner</b>   Weinviertel, Austria	90	
2014	Marco Carpineti 'Cervinara' <b>Bellone/Malvasia/Greco Moro</b>   Lazio, Italy	75	15
2015	Westwood <b>Chardonnay</b>   Yarra Valley, Vic	65	13
2015	Sigurd 'White' <b>Garganega/Marsanne Blend</b>   Barossa, SA	82	

### ORANGE

2016	Smallfry 'Tangerine Dream' <b>Field Blend</b>   Barossa, SA	75	15
2013	Denavolo 'Dinavolino' <b>Malvasia/Ortrugo/Marsanne</b>   Piacenza, Italy	98	
2016	Domaine Lucci <b>Nouveau Chardonnay</b>   Adelaide Hills, SA	80	

### PINK

2016	Arfion <b>Rose</b>   Yarra Valley, VIC	65	13
2015	Mas de Libian 'Bout d'Zan' <b>Rose</b>   Rhone Valley, France	84	

### RED

2014	Le Temps des Cerises 'Avanti Popolo' <b>Carignan</b>   Languedoc, France	92	
2016	Gentle Folk 'Vin de Sofa' <b>Pinot Noir/Gris/Gewurz</b>   Adelaide Hills, SA	86	
2016	Commune of Buttons 'Basket Town' <b>Pinot Noir</b>   Basket Range, SA	80	16
2015	Ruggabellus 'Fluus' <b>Grenache/Mataro/Syrah</b>   Barossa Valley, SA	80	
2015	Ciu Ciu 'Bacchus' <b>Sangiovese Blend</b>   Marche, Italy	65	13
2014	Precipice <b>Syrah</b>   Yarra Valley, VIC	82	
2015	Maestro Tejero 'Vina Almate' <b>Tempranillo</b>   Ribera del Duero, Spain	55	11
2014	Amato Vino <b>Montepulciano</b>   Riverlands, SA	60	12

Our wine list is more than just great drinks.

Here lie wines from biodynamic growers, artisan producers, organic estates and friends.

This list is ever changing, seasonal and shaped by the Hartsyard family.

09.11.16

*To share in good company...*

**SEED**

**Vegetable Pickles** | salt & vinegar | 8

**Fried Oyster** | Old Bay mayo, bread and butter pickle | 26/44

**Chicken Skin** | buffalo style, buttermilk ranch, dilly beans | 16

**Swordfish Crudo** | caper, raisin, pine nut, garlic, horseradish | 28

**Heirloom Tomato** | stracciatella, peach, green almond, gnocco fritto, coppa | 29

**Beef Tartare** | mascarpone, walnut, sunchoke, pancetta, rocket | 27

**Confit Carrot** | cashew, kaffir lime, quinoa, kale | 23

**Country Terrine** | pork, duck, chicken, foie gras, honeyed rye | 28

**Smoked Trout** | onion dip, golden beet, trout roe, bagel chips | 29

**FEED**

**Poutine** | fried potato, braised beef shin, beer & cheese sauce | 28

**Cauliflower** | sunflower seed, brown butter, vadouvan, sheeps milk cheese | 27

**Fremantle Octopus** | grilled artichoke, vegetable escabeche, green olive, aioli | 32

**Fried Chicken** | buttermilk biscuit, low country sausage gravy | 33

**Sweet Potato** | smoked honey, hazelnut, BBQ mushroom, goat's curd | 28

**Handmade Agnolotti** | spinach, duxelles, taleggio, asparagus, balsamic | 29

**Pulled Pork** | maple bacon, labna, apple | 35

**Succotash** | sweet corn, peas, black barley, chipotle, ricotta salata | 27

**Smoked Lamb Ribs** | white bbq, sweet pickled peppers | 34

**Let us cook for you** | \$65 per head including dessert (4-6 people)

When you order our Fried Chicken you are supporting the ethical and free range farming of Bannockburn Farms. Join the campaign **#ForTheLoveOfMeat**

*2% surcharge applies to all credit card transactions*

*10% service charge applies to all groups of 7 or more people*