

To whet your whistle ...

Cocktails //

- Enmore Spritz** | Vermut Negro, vouvray, rosemary | 16
- Campari-soda** | passionfruit wash, carbonated & bottled in-house | 16
- Hartsyard Manhattan** | American whiskey, vermouth, bitters, maple, bacon | 18
- Dark & Stormy** | Spiced Rum, ginger, lime, soda | 18
- Pickleback Martini** | London dry gin, HY pickle juice, vermouth, dill | 18
- George's Espresso** | JD Honey, espresso, crème de cacao | 18
- The Beachside Kilt** | Scotch whisky, coconut water, kaffir lime | 18

Beer // Cider //

- Riverside Brewing Co.** 'Sixty-Nine' Summer Ale | Parramatta, NSW | 12
- Brooklyn Brewery** Amber Lager | Williamsburg, USA | 10
- Little Smith Brewing** 'Bastard Son' American Pale Ale | Fitzroy, VIC | 11
- Kitchen Beer** (355ml Tinnie of our choice) | 8

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

House - made refreshments

- Passiona | 6.50
- Fresh-cream soda | 6.50
- Lemonade | 5
- Ginger & fresh lime | 5

Wine

Sparkling

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

White

2016 Schmolzer & Brown 'Pret-a-Blanc' Riesling/Gewurz King Valley, VIC	70 14
2014 Valdibella 'Ariddu' Grillo Sicily, Italy	75 15
2014 Michael Gindl 'Little Buteo' Gruner Veltliner Weinviertel, Austria	90
2016 Blind Corner Chenin Blanc Margaret River, WA	60 12
2015 Jamsheed Harem 'Madame Chard' Chardonnay Yarra Valley, VIC	65 13
2016 Smallfry 'Tangerine Dream' Field Blend Barossa, SA	75 15
2013 Denavolo 'Dinavolino' Malvasia/Ortrugo/Marsanne Piacenza	110

Pink

2016 Spinifex Rose Barossa, SA	65 13
2016 Yetti and the Kokonut 'Brose' Rose Barossa, SA	72
2015 Mas de Libian 'Bout d'Zan' Rose Rhone Valley, France	84

Red

2016 Nunc Pinot Noir Yarra Valley, VIC	60 12
2014 Le Temps des Cerises 'Avanti Popolo' Carignan Languedoc, France	92
2016 Lucy Margaux 'Noir de Florette' Pinot Noir Adelaide Hills, SA	84
2015 Ruggabellus 'Fluus' Grenache/Mataro/Syrah Barossa, SA	75 15
2014 Precipice Syrah Yarra Valley, VIC	88
2016 Chapter Wines 'Verse Red' Shiraz/Malbec Heathcote, VIC	80 16
2015 Marco Carpineti 'Cervinara' Montepulciano/Nero Buono Lazio, Italy	70 14

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.

25.01.17

To share in good company..

Seed

Zucchini Kimchi | sesame cracker | 15

Gnocco Fritto | duck liver mousse, apricot, foie gras | 9ea

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

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

"Caesar" | charred gem, portobello, pepitas, wild rice | 24

Cobia Crudo | sheep milk, prawn, green gazpacho, jalapeno | 28

Beef Tartare | mascarpone, walnut, sunchoke, pancetta, rocket | 28

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

Smoked Trout | onion dip, golden beet, trout roe, potato crisps | 29

Feed

Poutine | fried potato, beef shin, spring onion, beer cheese | 28

Broccoli | fennel, pistachio, dijonnaise, egg yolk | 27

Fremantle Octopus | vegetables escabeche, padron peppers, aioli | 34

Fried Chicken | biscuit, low country sausage gravy | 2pc 18 | 4pc 33

Red Beet | hazelnut, king brown mushroom, blue cheese | 28

Corn Cavatelli | blue swimmer crab, stracciatella, garlic butter | 33

Pulled Pork | maple bacon, labna, apple | 36

Smoked Lamb Ribs | white bbq, sweet pickled peppers | 35

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

2% surcharge applies to all credit card transactions

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