

*To whet your whistle ...*

## **Cocktails //**

- Modern Royale** | St Germain, vodka, ruby grapefruit, bubbles | 18
- Enmore Spritz** | Casa Mariol Vermut Negre, bubbles, fresh rosemary | 16
- Hartsyard Manhattan** | whiskey, vermouth, bitters, maple, bacon | 18
- Pickleback Martini** | London dry gin, HY pickle juice, vermouth, dill | 18
- The Daiquiri** | white rum, finger lime, palm sugar | 18
- George's Espresso** | JD Honey, espresso, crème de cacao | 18
- The Beachside Kilt** | Scotch whisky, coconut water, kaffir lime | 18
- Passionfruit Punch** | pisco, passionfruit, lime, vanilla | 18

## **Beer // Cider //**

- Rocks Brewing Co. **Pale Ale** | Alexandria, NSW | 11
- Riverside Brewing Co. '33' **Golden Ale** | Parramatta, NSW | 12
- Brooklyn Brewery **Amber Lager** | Williamsburg, USA | 13
- Kitchen Beer **Tinnie** of our choice | 8
  
- The Hills **Apple Cider** | Adelaide Hills, SA | 10

## **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 65 | 13

### White

2016 | Schmolzer & Brown 'Prét A Blanc' **Riesling/Gewürtz** | Beechworth, VIC 75 | 15

2016 | Unico Zelo 'Harvest' **Pinot Gris** | Adelaide Hills, SA 65 | 13

2014 | Valdibella 'Ariddu' **Grillo** | Sicily, Italy 80 | 16

2015 | Hart & Hunter '75 Days' **Chardonnay** | Hunter Valley, NSW 85 | 17

### Orange

2016 | Hartsyard x Sparrow & Vine 'Dirty Bird' **Furmint** | Hilltops, NSW 60 | 12

2016 | Dub Style No. 1 **Chenin Blanc** | McLaren Vale, SA 80 | 16

2013 | Denavolo 'Dinavolino' **Malvasia/Ortrugo/Marsanne** | Piacenza, Italy 110

### Rosé

2015 | Jamsheed Harem 'José The Rosé' **Mourvedre** | Heathcote, VIC 65 | 13

2015 | Mas De Libian Bout D'zan **Grenache/Syrah** | Cotes du Rhone, France 88

### Red

2016 | Hartsyard x Sparrow & Vine 'Dirty Bird' **Field Blend** | Hilltops, NSW 60 | 12

2015 | Fontanabianca **Dolcetto D'Alba** | Piedmont, Italy 75 | 15

2017 | Schobrook Wines 'Nouveau' **Mouvêdre** | Barossa Valley, SA 92

2016 | Fikkers 'Two Bricks' **Pinot Noir/Shiraz/Sauv Blanc** | Yarra Valley, VIC 80 | 16

2014 | Precipice **Syrah** | Yarra Valley, VIC 88 | 18

2016 | Chapter Wines 'Chance' **Cabernet Franc** | Yarra Valley, VIC 98

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.

18.05.17

*To share in good company...*

**Seed**

**Zucchini Kimchi** | sesame cracker | 15

**Gnocco Fritto** | duck liver mousse, apricot, foie gras | 10ea

**Fried Oyster** | Old Bay mayo, bread and butter pickle | 29

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

**Globe Artichoke** | brussels sprout, stracciatella, black olive | 27

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

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

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

**Tuna Crudo** | falafel, charred sour cream, jalapeno | 29

**Feed**

**Celeriac** | almond cream, wheat berry, black truffle | 29

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

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

**Pumpkin Dumplings** | cottage cheese, pine nut, pine mushroom, black currant | 32

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

**Smoked Lamb Ribs** | white bbq, sweet pickled peppers | 32

**Beetroot** | hazelnut, blue cheese, horseradish | 28

**Pulled Pork** | maple bacon, labna, apple | 36

**Let us cook for you** | \$68 per head including dessert

*Please ask your server if dietaries can be accommodated*

*2% surcharge applies to all credit card transactions*

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