



SWIGS & SWILLS

STOWAWAY

BEER & CIDERS

ON TAP (SCHOONER)

Bugle Lager - House lager	8
Tiger Lager - Singaporean lager	8
4 Pines Kolsch - German gol	8.5
Stone & Wood - Pacific ale	8.5
4 Pines Pale Ale - American style ale	8.5
4 everchanging taps of goodness <i>[check out at the bar]</i>	
Monteiths Apple Cider - 100% real apples	8.5

BY THE BOTTLE

Peroni - Italian Lager	8
Corona	8
Hahn Superdry	7
VB Tinnie	5.5
Weihenstephaner - Kristall Weissbier 500ml	11
Asahi - Soukai - Mid Strength Lager 3.5%	7
Boags Light	6.5
Brookvale Union Ginger Beer Can 375ml	9
Young Henry's - Cloudy Apple Cider 500ml	11
Everchanging non alcoholic beer <i>[ask staff]</i>	5

WINES & SPARKLING

WHITE

G B

Habitat Pinot Grigio NSW '16 <i>Light. Fresh. Tropical. Ethically & Sustainably Grown.</i>	8.5	32
Roustabout Riesling Mount Barker SA '12 <i>Round. Citrus. Spiced apple. Textural.</i>	10	40
Tenuta Maccan Pinot Grigio Veneto IT '16 <i>Crisp. Green pear. Classic Italian Style.</i>		40
Kuku Sauvignon Blanc Marlborough, NZ '16 <i>Intense tropical. Crisp. Sustainably Grown. Vegan.</i>	10	39
Otro Vino Chardonnay M.River, WA '17 <i>Elegant Textural. Minimal Intervention. Vegan.</i>	12	43
Jericho Fiano Adelaide Hills, SA '16 <i>Peach Apricot Crisp yet Textural. Sustainable Vegan.</i>		55
Series Luminosa Chardonnay M.River, WA '13 <i>Top barrel selection. Exquisite nectarine notes. Cream nougat.</i>		85
Alkimi Roussanne Yarra Valley, VIC '15 <i>Smoky. Savoury. Orange rind. Caramelised honey. Scrumptious. Minimal intervention. Sustainable. Vegan.</i>		62
Home of the Brave Arneis Adelaide Hills, SA '08 <i>Explosively perfumed w vanilla, clove, poached pear & honey. Limited release. Only venue in NSW stocking this. Vegan.</i>		70
Krinklewood Riverblend Hunter Valley NSW '18 <i>Fermented on Skins. Biodynamic. Aromatic. Lychee. Vegan.</i>		60
Ephemera Negroamaro Heathcote, VIC '17 <i>Natural. Whole bunch pressed. 3 mths on lees. White rose.</i>		49
Usher Tinkler Rose Hunter Valley, NSW '17 <i>Lifted Strawberry. Savoury. Fresh. Crisp. Vegan.</i>	12	41
Domaine Du Grand Cros Provence, FR '17 <i>Crisp Dry & Rose Petal. Savoury. Subtle & Delicate.</i>		52

WINES & SPARKLING

RED	G	B
Yering Elevations Pinot Noir Yarra Valley, VIC '16 <i>Light. Juicy. Silky. Hint of Cherry & Berry Fruits.</i>	12	49
Fresco Sangiovese King Valley, VIC '15 <i>Vibrant. Mid bodied. Soft. Black Cherry Notes.</i>	8.5	35
Kangarilla Primitivo McLaren Vale, SA '14 <i>Sweet Eastern Spices Moreish. Organically Grown. Vegan.</i>		65
Mr Mick Tempranillo Clare Valley, SA '15 <i>Strawberry. Chocolate. Smooth. Pour me another.</i>	9.5	39
Delinquente Nero D'Avola /Montepulciano NSW '17 <i>Sultry. Dark & Alluring. Spicy. Juicy. Delicious. Organic. Vegan.</i>		45
First Drop Mothers Milk Shiraz Barossa, SA '17 <i>Soft. Slurpy. Hints of Blueberry, Spice & Chocolate. Vegan.</i>	12	49
Spice Trader Cabernet Sauv. Langhorne Ck, SA '14 <i>Burst of Dark Juicy Fruits. Intense. Chocolate. Rich. Vegan.</i>	10	42
3 Dark Horses Grenache McLaren, SA '17 <i>Funky. Strawberry Aromas. Juicy Berries. Spice. Vegan.</i>		60
Big Blind Nebbiolo Barbera Adelaide Hills, SA '11 <i>Intricate. Savoury. Nutmeg, Cloves, Cherry & Cola. Vegan.</i>		67
Man O War Death Valley Malbec Waiheke NZ '14 <i>Dark Plum, Blueberry & Violet w Licks of Chocolate. Vegan.</i>		68
Glaetzer Wallace Barossa, SA '16 <i>Rich & Ripe. Sweet Dark Fruits. Pepper. Juicy. Classic. Vegan.</i>		52
Golden Ball 'The Gallice' Beechworth VIC '13 <i>Cab/Merlot/Malbec. Cassis. Dark Fruit. Firm Tannin. Exquisite.</i>		68
Paringa PE Pinot Noir Mornington Pen, VIC '17 <i>Generous Fruit. Considerable Depth. Elegant. Cherry. Vegan.</i>		70



WINES & SPARKLING

BUBBLES G B

Fresco Frizzante | King Valley, VIC NV
Vibrant & fresh with hints of honeysuckle & citrus. 9 34

Paul Loius Blanc de Blanc | Loire Valley, FR NV
Fine bubbles w hints of white fruits, blossom & chamomile. 45

Pizzini Prosecco | King Valley, VIC 2016
Refreshingly fizzy w a gentle, lemony finish. 39

Laurent Perrier Brut Champagne | France NV
Chardonnay, Pinot Noir, Pinot Meunier. Beautifully elegant. 99
Perfectly dry. Worth celebrating

Laurent Perrier 2006 Millesime | France
Delicate. Subtle. Hints of fresh fruit of pineapple, dried fruit & almonds. A most distinguished drop. 171

STICKY & PORT G B

Springvale Gewurtztraminer | Freycinet TAS 2016
Sweet but refreshingly fresh & juicy. A perfect accompaniment to our lovers picnic. 14 41

Dutschke Bourbon Barrel Tawny Port | Barossa Valley SA
Tawny aged in charred bourbon barrels from Kentucky. 13
Liquid silk.



COCKTAILS

BY ANGUS THOMSON

Spirit Bird

18

Let's hippyfy your city arse. Don the flower crown & your Birks 'cos we're hitting the hinterland. Brookies Byron Dry Gin, Campari, St Germain elderflower liqueur, tarragon & Remedy Hibiscus Kombucha complete w pretty flowers on top.

Queen Bee

17

A tasty boss lady w a sting to match. Reposado Tequila, Cointreau, Domaine de Canton Ginger, lemon orange Juice, Organic Cromer Mongrel Honey & topped up w Bee Mead.

Chai A Little Tenderness

17

A cup chock full of cuddles, spice & everything nice. Masala infused Angostura Rum, Merlet Poiré William, Pear-Mulled wine, Licor 43, Spiced Chai syrup & fig jam.

Moulin Rouge Negroni

18

Voulez vous coucher avec moi ce soir? A sexy twist on the classic Negroni with Four Pillars Spiced Gin, Cognac, Suze, Pampelle Grapefruit Aperitif & Burlesque Bitters.

COCKTAILS

BY ANGUS THOMSON

Tim Tam Slam 17
Tim Tam espresso martini. Need we say more?
House made Creme de Tim Tam, Vanilla Vodka,
Frangelico & espresso.

FKA Chet Faker 18
A drink smooth as hell but rough around the edges.
Dead Man's Drop Rum, Mr. Black Coffee Amaro,
sweet vermouth, organic Cromer Mongrel honey &
grapefruit bitters. Finished w smoking rosemary.

Brown Cardigan 18
Rockin' grandad's baggy sweater w flawless ease. Fat
washed Monkey Shoulder Whiskey, Calvados Apple
Brandy, maple syrup, fennel seeds & orange bitters.

Banzuke-Gai [Reject Sumo] 18
Tart & fresh w flavours live & direct from
Suntory, Japan. Japanese Whisky, Umeshu Plum
Wine, Mandarin Oleo, Yuzu & green tea.

Ye Olde Disclaimer & Other Tidbits

Some drinks contain nuts, eggs, & dairy & may not be mentioned in the description. Please tell the bar staff if you are allergic or lactose intolerant. We also make non alcoholic cocktails.

CLASSICS

BY SOME DUDES MANY MANY YEARS AGO

Aperol Spritz 15
Aperol, frizzante, soda & orange.

Caprioska 16
Vodka, lime & sugar

Caipirinha 16
Cachaca, lime & sugar.

Negroni 17
Four Pillars Spiced Gin, vermouth & Campari.

Dark n Stormy 14
Spiced rum, lime, ginger beer & bitters . Our version is called 'Perfect Storm' - where we add house-made spiced falernum syrup.

Whiskey Sour 17
Monkey Shoulder, lemon, sugar, egg white & bitters.

Amaretto Sour 17
Amaretto Disaronno, lemon, sugar, egg white & bitters.

Pisco Sour 17
Pisco Queirolo, lemon, sugar, egg white & bitters.

Mojito 17
Bacardi Blanco, lime, mint, sugar & soda

Bloody Mary 17
Vodka, worcestershire, tabasco, citrus, tomato juice & celery. [*Let staff know spice threshold*]

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Margarita 17
Tequila, Cointreau, agave & lime.

Daiquiri 16
Bacardi Blanco, lime & sugar.

Lychee Martini 17
Vanilla vodka, lychee liqueur, lemon & sugar.

Charlie Chaplin 17
Sloe gin, apricot brandy & lime.

Sidecar 17
Cognac, Cointreau, lemon & sugar.

Cosmopolitan 17
Vodka, Cointreau, lime & cranberry

Espresso Martini 17
Vanilla Vodka, Kahlua, Sailor Jerry rum & coffee.

Classic Martini 17
Gin or vodka, dry/classic/dirty, olives or lemon. *You decide.*

Old Fashioned 17
Slow & Low Rock and Rye, sugar & bitters.

HOLY WATER

Gin is our religion. So, we have a range of Fever Tree tonic [holy] waters to go with our carefully curated artisan Australian gins. We mix them with all kinds of apothecary herbs & botanicals. It's what we call a 'Gin Transcended'. Just ask the staff.