

# COCKTAILS

## COCKTAILS

- 19 GOLDEN BOWERBIRD  
Vodka, peach liqueur, pink peppercorn, mango & lemon juice
- 18 DIAMOND DOVE  
Gin, blood orange liqueur, lime, b'lure extract
- 20 FLAMIN' GALAH  
Gin, blood orange, coconut, fresh watermelon & lime juice
- 18 SCARLET ROBIN  
Sailor Jerry spiced rum, Aperol, lime, pineapple
- 20 UMBRELLA COCKATOO  
Lychee liquor, triple sec, coconut, lime, aquafaba
- 19 SANDPIPER MARGARITA  
Blanco tequila, Cointreau, lime, smoked pineapple

Classic cocktails available upon request

## TO SHARE

- 30 BIRD OF PARADISE  
Vodka, peach, lemon, agave, strawberry, passion fruit, lemonade
- 35 TROPICAL KINGBIRD (2+ people)  
Mojito with a passionfruit twist

## MOCKTAILS

- 12 YELLOW MACAW  
mango, lemon & pineapple, Falernum & bitters
- 12 TOUCAN  
passion fruit, hibiscus, lime & mint

## FRESH JUICE BAR

- 6.5 ORANGE JUICE
- 6.5 APPLE JUICE

Please note fresh juices with spirits will incur an additional fee of \$3.50 to the spirit.



# WINE

## SPARKLING

G	B	
10	50	Edge of the World Sparkling Cuvee, AUS
10	48	La Maschera Prosecco, South Eastern AUS
15	75	Montalbano Prosecco, Veneto, ITA (organic & vegan)
12	60	G.H. Mumm Petit Cordon, Marlborough, NZ
14	62	Chandon Brut, Yarra Valley, AUS
16	80	Chandon Brut Rose, Yarra Valley, AUS
	75	Hently 'Blanc de Noirs', Barossa, AUS

## ROSÉ

G	L	B	
12	19	60	La Vieille Ferme Rose, FRA
13	19	65	See No Evil Rose, Monash Valley, AUS (organic & vegan)
		70	Kilikanoon 2 <sup>nd</sup> Fiddle Grenache Rose, Clare Valley, AUS

## CHAMPAGNE

G	B	
	140	Moet & Chandon Imperial, Epernay, FRA
	150	G.H. Mumm Grand Cordon, Reims, FRA
	160	Veuve Clicquot, Champagne, FRA
	150	Collet Brut, Ay, FRA
	210	Ruinart 'Blanc de Blancs,' Reims, FRA
	190	Moet & Chandon Rose Imp, Epernay, FRA

## RED

G	L	B	
10	17	50	Edge of the World Shiraz Cabernet, AUS
13	22	50	Jed Malbec, Mendoza, ARG
11	19	55	Farm Hand Shiraz, Monash Valley, AUS (organic & vegan)
14	23	64	Woods & Matthew Pinot Noir, Yarra Valley, AUS
14	21	62	Hither & Yon Cab Sauv, McLaren Vale, AUS
		60	Il Villaggio Nero D'avola, Sicily, ITA (organic & vegan)
		70	Dandelion Vineyards Merlot Barossa, AUS
		72	S.C Pannell Tempranillo Touriga McLaren Vale, AUS
15	22	68	Alpha Box & Dice 'Tarot' Grenache McLaren Vale, AUS
		72	Bernard Schurr Grenache x Syrah, Rhones Valley, FRA (organic & vegan)
		75	Heirloom Shiraz McLaren Vale, AUS
		85	Palliser Estate Pinot Noir, Martinborough, NZ
		95	Collefrisco Vignaquadra Montepulciano d'Abruzzo DOC Abruzzo, ITL
		125	Shaw + Smith Pinot Noir, Adelaide Hills, SA

## WHITE

G	L	B	
10	17	50	Edge of the World Sauv Blanc, AUS
13	22	65	Fontavera Pinot Grigio, Veneto, ITL (organic & vegan)
13	20	65	Punt Road Chardonnay, Yarra Valley, AUS
14	23.5	70	Chaffey Bros. Zeitpunkt Riesling, Eden Valley, AUS (organic & vegan)
		75	Jerico 'Fume' Sauv Blanc, Adelaide Hills, AUS
		72	Chalmers Vermentino, Heathcote, AUS
		95	Cloudy Bay Sauv Blanc, Marlborough, NZ
		85	Alpha Box & Dice Golden Mullet Fury Semillion x Viognier, McLaren Vale, AUS
		85	S.C. Pannell Pinot Grigio, Adelaide Hills, AUS
		85	Vasse Felix Chardonnay, Margaret River, AUS
		95	Dr. Loosen Bernkasteler 'Lay' Reisling Kabinett Mosel, GER
		125	Giant Steps Chardonnay, Yarra Valley, AUS
		100	Domaine Ostertag Gewurztraminer, Alsace, FRA



# BEER

## TAP

SCH	PINT	
10	13	Hahn Super Dry NSW
11	14.5	Little Creatures 'XPA' WA
10	13.5	Kosciuszko Pale Ale NSW
10	13.5	James Squire 150 Lashes NSW
9.5	12.5	4 Pines Pacific Ale NSW
10.5	13.5	Pirate Life Pale Ale WA
11	14.5	Furphy Refreshing Ale VIC
11	14.5	Heineken Netherlands
11	14.5	Brooklyn Lager USA
10.5	13.5	James Squire 'Orchard Crush' Cider NSW

## BOTTLES & CANS

7.1	James Boags Light TAS
11	Balter XPA QLD
11	Byron Bay Lager NSW
11	Corona Pale Lager MEX
11	Asahi Super Dry JAP
11	White Rabbit White Ale VIC
11	White Rabbit Dark Ale VIC
10	Hawthorn Pilsner VIC
11	Stone & Wood Pacific Ale NSW

## CIDER & GINGER BEER

10	The Hills Cider SA
10	Pipsqueak Cider WA
11	Brookvale Union Ginger Beer NSW

## DAILY SPECIALS

### HAPPY HOUR

Monday - Friday 4PM - 6PM  
\$7 House spirits, house wine,  
tap beer

### BUNS & BOWLS

Monday - Friday 12PM - 3PM  
\$12 Burgers and salads

### TACO THURSDAYS

Thursdays 5PM - 9PM  
\$30 Taco platters

### BRUNCH WITH SOUL

Saturdays 11AM & 2PM  
\$65pp

### VEGAN BOTTOMLESS BRUNCH

Sundays 11AM & 2PM  
\$65pp