

WINE LIST

Sparkling Wine

Glass 150ml

Bottle

Rothbury Estate Sparkling Cuvée	8	33
A by Arras Premium Cuvée	14	58
Jansz Tasmania Premium Cuvée		55
Jansz Tasmania Premium Rosé		55
Kreglinger Tasmania Brut		69

White Wine

Glass 150ml

Glass 250ml

Bottle

Derwent Estate Riesling	13	21	55
Rothbury Estate Sauvignon Blanc	8	13	33
Ninth Island Sauvignon Blanc	12	19	42
Ninth Island Pinot Grigio	12	19	42
Brown Brothers Moscato	12	19	42
Knapstein Chardonnay			66
Rothbury Estate Chardonnay	8	13	33
Ninth Island Chardonnay	12	19	42
Josef Chromy 'Pepik' Chardonnay			59

Red Wine

Glass 150ml

Glass 250ml

Bottle

Ninth Island Rosé	12	19	42
Holm Oak Pinot Noir			69
Ninth Island Pinot Noir	12	19	42
Hollick Cabernet Sauvignon			62
Holm Oak Cabernet Sauvignon Merlot	14	23	60
Earthworks Shiraz	13	20	53
Rothbury Shiraz Cabernet	8	13	33



FOOD RIDER

Food available between 6pm & 9pm

CRISPY FRIED CHICKEN WINGS (4) with slaw 20
choice of BBQ sauce or spicy maple glaze

PANKO SQUID RINGS 21
with salad & sweet chilli mayo

Burgers

All burgers served with sesame seed bun, chips & slaw

BOARDWALK BEEF BURGER (D) 28
with American cheese, special burger sauce,
lettuce, tomato, red onion & pickle

THE DOUBLE B (D) 36
Double beef, double cheese, secret burger sauce,
lettuce, tomato, red onion & pickle

CRISPY CHICKEN BURGER 28
Asian slaw & Kewpie mayo

MISO AND BLACK BEAN FALAFEL BURGER (VE) 28
served on a coconut milk bun with Asian slaw,
vegan mayo, chips & salad

Complete your burger with bacon or onion rings +3

Pizza (12 INCH)

MARGHERITA (V,D)* 28
with fresh tomato, mozzarella & basil

HAWAIIAN (D)* 28
with ham, pineapple & mozzarella

PEPPERONI (D)* 28
with sliced pepperoni & mozzarella

BBQ PORK PIZZA (D)* 30
with pork, red capsicum, red onion & BBQ Sauce

VEG SUPREME (D,V)* 30
with red onion, capsicum, pumpkin, spinach,
sundried tomatoes & feta

Sides (V)

CHIPS 11

ONION RINGS with ranch sauce (D) 14

WEDGES with sour cream & sweet chilli sauce (D) 13

Surcharge of 15% applies to all food items on public holidays

LG - low gluten V - vegetarian VE - vegan D - contains dairy N - contains nuts
* - Can be replaced with low gluten pizza

All food items are prepared in the same kitchen. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen-free. Selected dishes can be prepared without the addition of known allergens and intolerances, however, we cannot guarantee traces will not remain. Please alert our staff with any specific dietary requirements.

DRINK RIDER

Espresso Martini 22

Absolut Vanilla Vodka, Kahlua & espresso

Mint Chocjito 22

Bacardi, White crème de menthe, Maraschino juice,
lime, mint & soda

Under the Moon 22

Gin, Alize Blue, Lychee juice & white cranberry

Apple Pie 22

Spiced whiskey, Old Kempton Distillery Apple
Liqueur & cloudy apple juice

French Canadian 22

Canadian Club, Chambord, lime, vanilla, maple
syrup & dry ginger ale

Blue Bird 22

Patrón, Blue Curaçao, crème de cacao, banana
liquor, cream & lemonade

OLD SCHOOL

Sex on the Beach 22

Peach schnapps, vodka, cranberry juice & orange juice

Long Island Iced Tea 22

Bombay Sapphire, vodka, tequila, Bacardi, Cointreau,
lemon juice, lemonade & Coke

The Orgasm 22

Baileys, Kahlua, Amaretto & 50/50 mix

Kamikaze 22

Vodka, Cointreau & lemon juice

Singapore Slings 22

Gin, Benedictine, Maraschino cherry juice
& topped with soda

Harvey Wallbanger 22

Vodka, Galliano & orange juice

Fruit Tingle 22

Vodka, Blue Curaçao, Grenadine & lemonade

Tower of Love 22

A blend of mango liqueur, strawberry liqueur
& mango purée

Red Coruette 22

A blend of Midori, strawberry liqueur
& strawberry purée