

Beverage menu



Wine

Sparkling

King Valley Prosecco 200ml
Bancroft Bridge Brut
King Valley Prosecco 750ml

G B

Rosé & Sweet

G B

12	38	50	12	38	54
					12
					12 38

White

Willowglen Semillon Sauvignon Blanc 375ml 18
Bancroft Bridge Sauvignon Blanc 12 38
Bancroft Bridge Semillon Sauvignon Blanc 12 38
Winemakers Selection Chardonnay 13 45
Blue Pinot Gris 14 54
3 Tails Sauvignon Blanc 14 54

Red

Willowglen Shiraz Cabernet 375ml 18
Bancroft Bridge Shiraz Cabernet 12 38
Bancroft Bridge Cabernet Merlot 12 38
The Estate Vinyard Pinot Noir 14 55
Woodfired Cabernet Sauvignon 12 54
Woodfired Shiraz 14 55
Woodfired Tempranillo 14 55

Spirits & Beer

Bottled Beer

Kirin Ichiban 11
Heineken Original Lager 11
Heineken (0% ALC) 8
Hanh Premium Light 9
Somersby Apple Cider 10
White rabbit dark ale 11
xxxx Gold 11
Stone & Wood green coast 10
Byron bay Brewery 11

Whiskey/scotch

Jim Beam 12	Johnny Walker Red 12
Jack Daniels 12	Johnny Walker Black 13
Canadian Club 12	Glenfiddich 12yr 20
Makers Mark 13	Laphroaig 10yr 20
Jameson 13	Gospel 20
Southern Comfort 13	

Rum /Gin Liquors

Bundaberg 12
Captain Morgan 12
Malibu 12
Bacardi 12
Midori 12
Gordons 12
Bombay Sapphire 13
Tanqueray 15

Vodka / Tequila / Liquors

Smirnoff 11	Kahlua 12
Grey Goose 13	Baileys 12
Jose Cuervo Tequila 12	Tia Maria 12
Akropolis Oyzo 12	Frangelico 12

Brandy/ Cognac/ Port

Rutherglen Estate Muscat 18
Galway Pipe 12 Yr 19

Non-Alcoholic

All Bottled soft drinks 6

Sprite 330ml
Coke 330ml
Coke No Sugar 330ml
Cascade Dry Ginger ale 330ml
Cascade Ginger beer 330ml

Water Varieties

Mount franklin lightly sparkling 750ml 10
Mount Franklin lightly sparkling 330ml 6
JUST water 500ml 6

Post-mix soft drinks

Red lemonade 6
Lemon Lime & Bitters 6
Sprite 5
Coke 5
Coke No sugar 5
Soda Water 5

Apple Juice 5 / Orange Juice 5 / Pineapple Juice 5

Tea and Coffee Available

Restaurant Menu

Available In Our Restaurant - 5pm - 9pm



Small

Garlic Bread 12 (V)

Grilled Garlic & Herb Butter Ciabatta With Mozzarella

Corn 9 (V GF)

Grilled Corn on the cob, Chipotle, Queso Fresco

Olives 9 (V GF DF)

Kalamata & Queen Sicilians Marinated In Lemon & Oregano

Bruschetta 18 (V)

Garlic Rubbed & Grilled Sourdough Topped With Vine Ripened Tomato, Spanish Onion, Torn Basil, Lemon & Herb Marinated Fetta, Balsamic Reduction

Ravioli 28/37 (V)

Portobello Mushroom, Roast Garlic & Black Truffle Ravioli, Pumpkin Puree, Sautéed Spinach & Pine Nuts In Burnt Butter With Parmesan

Sashimi 27 (GFO DF)

Raw Sliced Tasmanian Salmon Belly & Loin, Wasabi, Pickled Ginger, Soy, Nettle Shoots

Prawn cocktail 29 (GF DF)

Chilled Hervey Bay (QLD) King Prawns, Lettuce, Edamame Beans, Eschallot, Lemon Pepper Marie Rose, Celery Shoots

Carpaccio 27 (GF DF)

Wagyu Beef Bresaola, Parmesan, Roast Walnuts, Rocket, Pear, Smoked Salt, Balsamic & Truffle Dressing

Cheese 34 (V)

- Barbers Vintage Reserve Cheddar, Hard – Somerset / England

- South Cape Brie, Natural Mould – Burnie / Tasmania

- Roaring Blue, Mould Ripened - King Island / Tasmania

Served With Fresh Apple, Fruit Paste, Crackers

Salad

Healthy 23 (V GF DF)

Vegan Salad Of Cos Heart, Baby Spinach, Sun Dried Tomatoes, Avocado, Sweet Potato, Raw Corn, Roast Mixed Seeds & Mustard Seed Dressing

Caesar 27 (GFO)

Chargrilled Chicken, Crisp Bacon, Baby Gem Lettuce, Soft Egg, Tortilla Crisps & Parmesan In Our Caesar Dressing

Lamb 28

Shredded Spiced Lamb Shoulder, Citrus Couscous, Roast Pumpkin, Coz, Spinach, Rocket & Marinated Feta In Rosemary & Cumin Dressing

Salad additions

Bacon **5** / Grilled Chicken **9** / Grilled Haloumi **8** / Avocado **5**
Sun Dried Tomatoes **3** / Soft Egg **3** / Marinated Feta **4** / Parmesan **4**

V Vegetarian / GF Gluten Free / GFO Gluten Free Option Available / DF Dairy Free