

*Wine*

**NON-ALCOHOLIC BEVERAGES**

*Cocktails*

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## SPARKLING

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	GLASS	BOTTLE
<b>NV BILLY BUTTON PROSECCO</b>	\$10	\$48
King Valley, VIC		
<i>The perfect aperitif. Think flavours of green tropical fruits, honeycomb and green apple. A slight sweetness is balanced by chalky acidity and a slightly savoury finish which leaves the palate refreshed.</i>		
<b>NV ARTIUM METHODE TRADITIONAL</b>	\$12	\$55
Adelaide Hills, SA		
<i>Since 2006 Simon Greenleaf has dedicated his efforts in developing this NV. Balanced richness and freshness in this full-bodied fizz. Great autolysis character from a minimum of 9 months yeast lees ageing. The Nose shows Citrus and Orchard fruit as well as toasty yeast. The palate is full and creamy with great length of Apples and Pears.</i>		

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## WHITE

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	GLASS	BOTTLE
<b>2019 OTTELIA RIESLING</b>	\$12	\$55
Mount Gambier, SA		
<i>John Innes is the vastly experienced former winemaker for Rymill in Coonawarra now making his own wines under the excellent Ottelia label. This uses fruit sourced from the cool-climate, limestone and rocky soils of Kongorong, south-west of Mount Gambier. Flinty and vibrant, it offers fragrant citrus notes and tangy grapefruit and minerality on the palate.</i>		
<b>2019 HARVEST SAUVIGNON BLANC</b>	\$10	\$48
Adelaide Hills, SA		
<i>Harvest is a grower co-op project and this is a wistfully simple wine for good times, sitting alongside the typical bright fruit bowl aromas this grape variety is known for. You will find a more balanced savory, herbaceous style with a hint of texture providing interest and tactility.</i>		
<b>2019 RANGE LIFE PINOT GRIGIO</b>	\$10	\$45
King Valley, VIC		
<i>Range Life wines are made to be Aussie iterations of classic Italian styles. This Grigio is in the clean, fresh style of the Alto Adige. It offers aromas and flavours of pear, lemon and green apple complemented by almond and honeysuckle. It finishes with crisp, mouth-watering acidity.</i>		
<b>2016 LA VIOLETTA 'CHAGRIN' CHARDONNAY</b>	\$12	\$55
Great Southern, WA		
<i>Old School, pretty much sums it up! This is a nod to the classics, AJ Hoadley selects some of the best Chardonnay from the Great Southern (Denmark) region and gives it all the love. The purity of the regions fruit means we marry fresh citrus and stone fruit with delicious toasted coconut and burnt butter notes of good French oak. Rich and delicious.</i>		

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**RED**

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	<b>GLASS</b>	<b>BOTTLE</b>
<b>2017 LIGHTFOOT AND SONS PINOT NOIR</b>	<b>\$12</b>	<b>\$55</b>
Gippsland, VIC		
<i>Small batch winemaking combining traditional methods with some use of wild yeasts and whole bunch ferments. French oak maturation. Bright cherry and plum fruit layered with savoury, earthy elements. Bottled unfiltered. 100% Estate grown, made and bottled.</i>		
<b>2018 BROTHERS CABERNET MALBEC</b>	<b>\$11</b>	<b>\$50</b>
Clare Valley, SA		
<i>From the latest Young Guns of Wine winners, Jono and Damon Koerner, this is a super playful take on Clare Valley Cabernet Malbec. The fruit is picked early to capture acidity while also offering bright blueberry fruit notes. The winemaking all works toward enhancing the juiciness of the wine, carbonic maceration, cold soaks and old oak all lead to an incredibly 'slurpable' wine!</i>		
<b>2019 UNICO ZELO 'JUNGLE JUNGLE' DOLCETTO</b>	<b>\$10</b>	<b>\$45</b>
Clare Valley, SA		
<i>Known as the 'little sweet one' in its homeland - although all the Dolcetto crafted there are most definitely dry. It's the impression of fruit sweetness (or juiciness) that gives an effect of confection - smells sweet, tastes dry. This cheeky Dolcetto is no different - an aromatic, bright and tight little dry red that's absolutely perfect for chilling down and drinking (rather quickly) during those warm balmy days, when whites just don't cut the mustard. A nose of bright, maraschino cherries, plums and red fruit - with a smoothening palate weight and svelte tannin structure, without sacrificing a tightening acidity.</i>		
<b>2016 OTTELIA SANGIOVESE</b>	<b>\$13</b>	<b>\$55</b>
Limestone Coast, SA		
<i>There is a great diversity of climates within the Limestone Coast, with warmer regions better suited to red varieties such as Sangiovese, that need to achieve full flavour and textural ripeness.</i>		
<i>The wine has a lifted and perfumed nose with aromas of mulberries, red liquorice and fresh fennel. The fruit driven palate features sour cherry and rhubarb complemented by earthy spice driven notes to finish. Like all good Sangiovese, this wine is enhanced when complimented with food.</i>		
<b>2018 TSCHARKE SHIRAZ X3</b>	<b>\$9</b>	<b>\$40</b>
Barossa Valley, SA		
<i>This is a balanced and approachable wine, with a rather complex bouquet of floral and fresh forest fruit complemented by a dustier and more savoury secondary layer derived from the élevage in large vats. On the palate vibrant flavours of blackberry, plum, dark cherry, fresh spices and peppery undertones provide a refreshing display of Shiraz flavours. Persistent yet subtle tannins to finish.</i>		

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## NON-ALCOHOLIC BEVEREGES

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CAPi is Melbourne born/bred and 100% Australian-owned. Only the best natural ingredients are sourced and blended, without the use of any preservatives.

### CAPi 250ML RANGE – SERVED IN A GLASS, OVER ICE

\$5

- Blood Orange
- Cola
- Dry Ginger Ale
- Ginger Beer
- Lemonade
- Tonic Water
- Yuzu (Japanese fruit, tastes a little like lemon squash)

### CRYSTELLA FILTERED SODA WATER W FRESH LEMON OR LIME

\$4.5

### HOUSE-MADE LEMON, LIME AND BITTERS

\$5

Fresh lemon, fresh lime, Aussie Bitters & Capi Lemonade over ice

### KOMBUCHA 'THE BUCHA OF BYRON' - 330ML

\$6.5

- Original
- Tropical

### JUICE – 250ML

\$5

- Orange
- Apple
- Pineapple
- Cranberry

### COLD DRIP COFFEE (FONZE ABBOTT BLEND)

Double Shot on Ice

\$4

Double Shot with Milk on Ice

\$4.5

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## COCKTAILS

<b>1776</b>	<i>Australian GGG gin, lemon, St. Germain, muddled strawberries/blueberries/sour cherries, served in a sugar rimmed glass &amp; topped with sparkling wine</i>	<b>\$19</b>
<b>ALICE'S WONDERLAND</b>	<i>'White Light' Australian vodka, rose vanilla syrup, lemon juice, muddled strawberries, aquafaba &amp; topped with soda water</i>	<b>\$19</b>
<b>AMARETTO SOUR</b>	<i>Australian amaretto, lemon juice, simple syrup &amp; aquafaba</i>	<b>\$18</b>
<b>BLOOD NUT</b>	<i>Australian GGG gin, blue curacao, a sprig of thyme, an orange slice, dash of orange bitters &amp; topped with blood orange soda</i>	<b>\$19</b>
<b>BLOODY MARY</b>	<i>'White Light' Australian vodka, Worcestershire sauce, Tabasco chilli sauce, tomato juice, pickle juice, salt &amp; pepper to taste</i>	<b>\$19</b>
<b>BLOOMIN' JACARANDA</b>	<i>'White Light' Australian vodka, grapefruit bitters, crème de violette/parfait amour &amp; Australian dry vermouth</i>	<b>\$19</b>
<b>BLUEBIRD</b>	<i>Australian GGG gin, Cointreau, blue curacao &amp; bitters</i>	<b>\$18</b>
<b>CAIPIRINHA</b>	<i>Australian 'Pure Cane' Agricole rum, raw sugar &amp; lime</i>	<b>\$18</b>
<b>CAIPIROSKA</b>	<i>'White Light' Australian vodka, fresh lime &amp; raw sugar</i>	<b>\$18</b>
<b>COSMOPOLITAN</b>	<i>'White Light' Australian vodka, Cointreau, lime &amp; cranberry</i>	<b>\$18</b>
<b>DARK 'N' STORMY</b>	<i>Spiced rum, ginger beer &amp; lime</i>	<b>\$18</b>
<b>ESPRESSO MARTINI</b>	<i>'White Light' Australian vanilla infused vodka, Australian coffee liqueur &amp; cold drip espresso coffee</i>	<b>\$20</b>
<b>FRENCH MARTINI</b>	<i>'White Light' Australian vodka, Chambord &amp; pineapple juice</i>	<b>\$18</b>
<b>FRENCH SEVENTY-FIVE</b>	<i>Australian GGG gin, lemon juice, simple syrup &amp; sparkling wine</i>	<b>\$18</b>
<b>GODFATHER</b>	<i>Blended whisk(e)y &amp; Australian amaretto</i>	<b>\$16</b>

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## COCKTAILS

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<b>LONG ISLAND ICED TEA</b>	<b>\$21</b>
<i>'White Light' Australian vodka, Australian GGG gin, Australian 'Pure Cane' rum, tequila, Cointreau, lemon, simple syrup &amp; Capi Cola</i>	
<b>MARGARITA</b>	<b>\$18</b>
<i>Tequila, Cointreau, lime juice &amp; presented in a ½ salt rimmed glass</i>	
<b>MOJITO</b>	<b>\$18</b>
<i>Australian 'Pure Cane' rum, mint, lime juice, simple syrup &amp; soda</i>	
<b>MOSCOW MULE</b>	<b>\$16</b>
<i>'White Light' Australian vodka, ginger beer &amp; lime</i>	
<b>NEGRONI</b>	<b>\$19</b>
<i>Australian GGG gin, Luxardo &amp; Australian 'Rosso' sweet vermouth</i>	
<b>OLD FASHIONED</b>	<b>\$18</b>
<i>Blended whisk(e)y, bitters, orange bitter &amp;, raw sugar</i>	
<b>PERFECT STORM</b>	<b>\$19</b>
<i>'Stolen' Smoked rum, alcoholic ginger beer, lime &amp; aromatic bitters</i>	
<b>PUMBO RUMBO</b>	<b>\$18</b>
<i>Australian 'Pure Cane' rum, vanilla syrup, pineapple &amp; lemon juice</i>	
<b>SOUTH SIDE</b>	<b>\$18</b>
<i>Australian GGG gin, mint, fresh lime &amp; simple syrup</i>	
<b>SPRING SMASH</b>	<b>\$20</b>
<i>'White Light' Australian vodka, Vanilla Galliano, vanilla syrup, lemon juice, mint leaves, muddled strawberries, topped with soda &amp; filled with crushed ice</i>	
<b>TOM COLLINS</b>	<b>\$18</b>
<i>Australian GGG gin, lemon juice, simple syrup &amp; soda water</i>	
<b>WHISK(E)Y SOUR</b>	<b>\$18</b>
<i>Blended whisk(e)y, lemon juice, simple syrup &amp; aquafaba</i>	
<b>WHITE WALKER</b>	<b>\$19</b>
<i>'White Light' Australian vodka, blue curacao, lemon juice, simple syrup &amp; aquafaba</i>	
<b>ZOOPER DOOPER</b>	<b>\$19</b>
<i>Tequila, Chambord, rose vanilla syrup, lime juice, lemon juice &amp; muddled strawberries</i>	

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