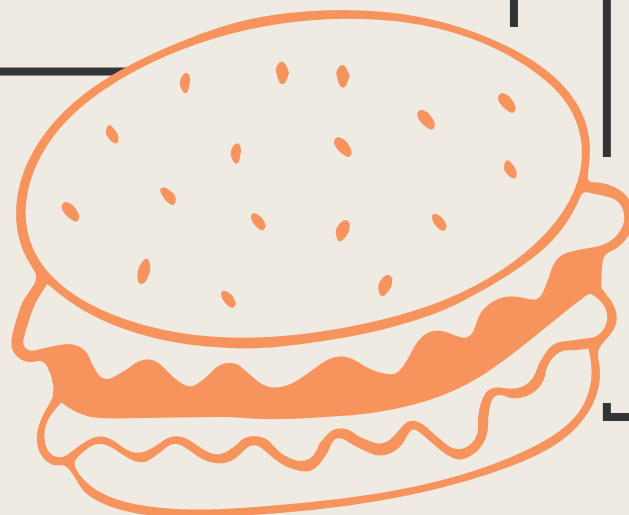


SNACKS

- CHARCUTERIE BOARD** \$24
selection of cured meats, cornichons, quince paste, house brined pickles, lavosh & en croute
- CRAZING BOARD** \$22
housemade hummus, falafels, marinated olives, quince, binnorie triple cream brie, gorgonzola dolce, lavosh & en croute
- FRIES** \$12
with green shallot & garlic aioli
- PEKING DUCK LOADED FRIES** \$19
shredded confit duck, hoisin, shallots, & sesame
- HALLOUMI** \$16
pan seared Tilba Halloumi with honey, pistachios with housemade pita
- WICKED WINGS** \$16
crispy chicken wings tossed in either Franks Hot Sauce or Baby Ray's BBQ sauce
- CALAMARI** \$14
five spice seasoning, pickled cucumbers, yuzu mayo
- JERK CHICKEN SKEWERS** \$14
with green goddess aioli



BOWLS

- FALAFEL** \$23
housemade falafel, hummus, choban salata, Kalamata olives, feta, kale crisps, pumpkin puree & pickled cabbage
- CHICKEN** \$25
breast marinated in ginger, garlic & sake, ancient grain, kimchi, green chilli sauce & crisp kale
- SALMON** \$26
pan seared salmon fillet, yuzu mayo, sesame infused brown rice, daikon, wakame salad & pickled carrot

BURGERS

ALL SERVED WITH FRIES

- CHEESEBURGER** \$21
beef patty, colby cheese, tomato relish, american mustard, red onion & pickles
- DOLLY'S BURGER** \$24
double beef patty, lettuce, bacon, tomatoes, pickles, colby cheese, onion & pickles
- KANSAS CHICKEN BURGER** \$21
southern fried chicken, Kansas BBQ sauce, slaw
- FALAFEL PITA** \$21
housemade falafel, choban salata, muhammara, hummus, pickles & green goddess aioli
- CHICKEN PITA** \$25
chargrilled chicken, hummus, house brined pickles, muhammara, shallots, red onion, tomatoes, cucumber

USUAL SUSPECTS

- BEEF STRIPLOIN** \$39
300g grainfed striploin, buttered chat potatoes, charred vegetables and your choice of gravy, mushroom OR peppercorn sauce
- CHICKEN SCHNITZEL** \$26
panko crumbed chicken breast, with salad & fries and choice of gravy, mushroom OR peppercorn sauce
- CHICKEN PARMIGIANA** \$28
crumbed chicken breast topped with leg ham, tomato sugo, mozzarella served with salad & fries
- FISH N CHIPS** \$26
beer battered Hake with greek salad, tartare sauce & lemon

DESSERTS

- LEMON BRULEE TART** \$15
with berry compote and vanilla marscapone
- CHOCOLATE MOUSSE CAKE** \$16
chocolate genoise sponge, milk chocolate mousse, dark chocolate ganache with vanilla bean ice cream
- AFFOCATO AL CAFFE** \$6
espresso, vanilla bean gelato
- add liqueur** \$6
Frangelico
Cointreau
Bailey's

DRINKS

COCKTAILS

NIGHT IN SOHO \$21

Beefeater Gin, Messenez Apple Liqueur, Soho Lychee, Lemon, Jasmine Tea Syrup, Soda

CUP OF AMBITION \$19

Bombay Bramble, Plymouth Gin, Lemon, Whites, Hibiscus & Rose Syrup

I WILL ALWAYS LOVE YUZU \$21

Yuzu infused Beefeater 24, Sake, Lemon, Whites, Sugar

PARTON ME? \$19

Olmecca Altos, Marie Brizzard Apry, Lime Juice, Sugar

SOLENE \$19

Absolut Vodka, Housemade Limoncello, Lillet blanc, Seville Orange Marmalade, Lemon, Sugar

WHISKEY BUSINESS \$21

Jameson, Buffalo Trace, Orgeat, Lemon

HERE YOU COME AGAIN \$19

Bacardi White Rum, St. Germaine, Lime, Cucumber, Mint, Sugar

PUMP UP THE JAM \$21

Beefeater Strawberry, Beefeater, Soho Lychee, Strawberry Jam, Lemon

*OTHER CLASSICS AVAILABLE ON REQUEST

SPARKLING

GLASS BOTTLE

La Zona Prosecco King Valley, VIC	\$10	\$50
Boisset France	\$12	\$60
Howard Chardonnay Pinot Noir Nairne, SA	\$15	\$75

WHITE

Nick O'Leary Riesling Canberra District, NSW	\$13	\$65
Bleeding Hearts Sauvignon Blanc Adelaide Hills, SA	\$10	\$50
Walnut Block Sauvignon Blanc Malborough, NZ	\$12	\$60
Chain of Ponds Pinot Grigio Adelaide Hills, SA	\$11	\$55
Xanadu Chardonnay Margaret River, SA	\$14	\$70

RED

GLASS BOTTLE

Long Rail Gully Pinot Noir Murrumbateman, NSW	\$12	\$60
Coulter C2 Sangiovese Adelaide Hills	\$12	\$60
Brothers at Arm Some Other Guy GSM Multi Regional, SA	\$10	\$50
Dolly's Shiraz Multi Regional, NSW	\$12	\$60
Nick O'Leary Shiraz Canberra District, NSW	\$14	\$70
Killermans Run Cabernet Sauvignon Clare Valley, SA	\$12	\$60

ROSE & MOSCATO

River Retreat Pink Sparkling Moscato Murray Darling River, NSW	\$10	\$50
Tread Softly South Australia	\$11	\$50

JUGS \$30

TENNESSEE SWEET TEA

Buffalo Trace, Housemade Limoncello, Peach, Earl Grey/English Black Tea, Lime, Soda + Lemonade

ISLANDS IN THE STREAM

Bacardi Coconut, Marie Brizzard Triple Sec, Passionfruit, Pine-Orange Red Bull Tropical, Soda

STING LIKE A BEE

Patron Blanco, Corazon Anejo, Lemon, Pineapple, Apple, Fever Tree Lemon, Housemade Chilli Honey

COFFEE \$5

Cappuccino Espresso Long Black Mocha Chai Latte Hot Chocolate

EXTRA \$0.5

Almond Milk Oat Milk Soy Milk Lactose Free Milk

