

FOOD

PIZZAS \$17 gf base + \$3

MARGHERITA, tomato, basil, olive oil (v)
PROSCIUTTO, parmesan, rocket, olive oil
CHICKEN, jalapeños, capsicum, coriander
LAMB, tomato, mint, yoghurt
CHORIZO & MUSHROOM, spanish onion, chevill
VEGETARIAN, roasted seasonal vegetables (v)

v = vegetarian

vg = vegan

gf = gluten free

) = chilli (spicy)

BURGERS w/ fries \$17

BEEF BURGER, beef patty, cheddar, fresh tomato, lettuce, panca mayo
CHEESE BURGER, beef patty, cheddar, bacon, bbq sauce
FRIED CHICKEN BURGER, cheddar, lettuce, tomato relish, pickled cabbage, panca mayo
PORTOBELLO BURGER, haloumi, smoked eggplant, pickled cabbage, tomato relish, panca mayo (v)
FISH BURGER, onion, chilli, coriander, lettuce, panca mayo

SALADS Add Panfried chicken +\$4, Roasted haloumi +\$3

LAMB SALAD, spinach, fetta, tomato, mint, yoghurt, croutons, lemon dressing \$19
CALAMARI SALAD, mix leaf, cherry tomatoes, onion, chilli, parmesan, lemon dressing (gf) \$19
QUINOA SALAD, cauliflower, mint, fennel, peas, lemon dressing (vg)(v)(gf) \$17
RAINBOW SALAD, kale, corn, cauliflower, golden baby beetroot, red baby beetroot, carrot (vg)(v)(gf) \$16
ROASTED BROCCOLI FLORETS, hummus, sunflower seeds, pomegranate, fetta, currants (v) \$17
FLASH FRIED CAULIFLOWER, Colombian salsa, parmesan, olive salt (v)(gf) \$16

PLATES

STONE & WOOD FISH & CHIPS, salad, coriander, chilli, panca mayo \$22
MARKET FRESH FISH OF THE DAY, steamed vegetables, crispy potatoes, dill butter (gf) \$25
SPICED RUM SMOKED BRISKET, citrus sweet potato puree, charred shallots (gf) \$26
PORK LOIN, mashed potato, orange citrus sauce (gf) \$25

BAR FOOD

MAC & CHEESE BALLS, wasabi mayo (v) \$16
PERUVIAN FRIED CHICKEN, panca dressing, celery and carrot sticks (gf) \$16
CORN TORTILLA NACHOS, jalapeños, tomato relish, spring onion, sour cream, liquid cheese, (v) \$13 Add chicken +\$4
STACKED FRIES, beef brisket, mozzarella, onion & tomato salsa \$15
SWEET POTATO FRIES, house mayo (gf)(v) \$9
BEER BATTERED FRIES, house mayo (gf)(v) \$8

BUCKET OF PERUVIAN FRIED CHICKEN

\$16

Spicy panca dressing, celery and
carrot sticks (gf))

★ DAILY SPECIALS ★

MONDAY

All Pizzas
\$12

TUESDAY

Peruvian Fried Chicken Buckets
\$12

WEDNESDAY

All Burgers
\$12

THURSDAY

Stone & Wood Fish & Chips
\$12

GIN CLUB

Featuring Premium Gins for
\$10

SATURDAY

All Burgers
\$12
Cocktail Carafes
\$25

DRINKS

GIN + TONIC W FEVER TREE TONICS: Indian | Mediterranean

Roku | Mediterranean | Ginger + Lemon **\$18**
Four Pillars | Mediterranean | Orange **\$16**
Ink Gin | Indian | Edible Flower + Lemon **\$18**
Chase Williams GB | Indian | Lemon **\$17**
Fair | Mediterranean | Orange **\$16**

The Botanist | Mediterranean | Grapefruit **\$17**
Patient Wolf | Indian | Grapefruit **\$17**
Young Henrys 'Noble Cut' | Indian | Orange + Mint **\$17**
Brookies Byron Dry | Mediterranean | Fingerlime **\$18**
Bulldog | Mediterranean | Edible Flower + Lychee **\$16**

TAP BEER

Schooner/Pint/Growler

BOAGS 9/11/34
CRAFT10/13/42

LITRE CARAFES

MOJITO

35

Bacardi Carta Blanca, Lime Juice, Mint & Brown Sugar

WHAT WOULD DRAKE DO?

35

Baxter Vodka, Passoa Liqueur, Sparkling Wine & Passionfruit puree

MY DADDY OWNS A YACHT

35

Bombay Sapphire Gin, St Germain Elderflower Liqueur, Wild One Sauvignon Blanc, Lychees & Mint

PIMMS TO THE BRIMS

35

Pimms No 1, Bombay Sapphire Gin, Lemonade, Cucumber, Mint and Cinnamon

COCKTAILS

ESPRESSO MARTINI 20

Baxter Vodka, Kahlua, Licor 43

HAIR OF THE GROG 20

Jameson, St Germain Elderflower Liqueur, Apple juice, Lemon juice, Mint, Lagavulin Mist

FROM THE COCKPIT 20

Ink Gin, Crème de Violette, Lime juice

KIWIPATRA 20

Chase Sloe & Mulberry Gin, Malibu, Lemon Juice, & Muddled Kiwi Fruit

RUMMY IN MY TUMMY 20

Bacardi 8, Brookies Sloe Gin, Lime juice, Passionfruit puree

HI HONEY I'M HOME 20

Licor 43, Vanilla Vodka, Butterscotch Schnapps, Lemon juice

GET THE GRINGO 20

Tromba Tequila, Chartreuse, St Germain Elderflower Liqueur, Lime Juice

JOIN THE RUMBILLION 20

Rumbillion Carribean Rum, Agwa, Agave Nectar, & Pineapple Juice

99 PROBLEMS 20

Edgerton Pink Gin, Disaronno, Grapefruit Juice & Mint

DOROTHY MANTOOTH IS A SAINT 20

42 Below Feijoa Vodka, Licor 43, Lime juice, Apple juice, Mint

WINE

G / B

BUBBLES

NV Wild One Brut Cuvee <i>South East Australia</i>	9.5 46
NV Victoria Avenue <i>Prosecco King Valley, VIC</i>	11 50
NV Chandon Brut Sparkling <i>Yarra Valley, VIC</i>	13 58
NV Heidsieck & Co Monopole Brut, <i>Reims, France</i>	22 100
NV Pommery Brut Royal, <i>Reims, France</i>	24 120

WHITES

2017 Wild One Sauvignon Blanc, <i>South East Australia</i>	9.5 46
2017 Summer Poppy Sauvignon Blanc, <i>Malborough, NZ</i>	12 54
2017 Peel Estate Verdelho, <i>Margaret River, WA</i>	13 58
2017 Kilkanoon 'Killermans Run' Riesling, <i>Clare Valley, SA</i>	12 54
2015 Nova Vita 'Firebird' Pinot Gris, <i>Adelaide Hills, SA</i>	12 54
2017 Higher Plane Chardonnay, <i>Margaret River, WA</i>	12 54
2016 Trentham Estate 'The Family' Moscato, <i>Murray Darling, VIC</i>	10 48
2015 Casteltorre Pinot Grigio, <i>Veneto, Italy</i>	14 62

REDS

2017 Wild One Shiraz, <i>South East Australia</i>	9.5 46
2016 Kurtz Seven Sleepers Shiraz, <i>Barossa Valley, SA</i>	11 50
2016 Eradus Pinot Noir, <i>Awatere Valley, NZ</i>	12 54
2015 Seville Hill Estate Pinot Noir, <i>Yarra Valley, VIC</i>	15 66
2015 Stage Door 'Full House' Cabernet Sauvignon, <i>Eden Valley, SA</i>	11 50
2016 Casa Rosso Red, <i>King Valley, VIC</i>	11 50
2017 Casa Llunch Tempranillo, <i>Valencia, Spain</i>	10 48
2015 Jed Malbec, <i>Uco Valley, Argentina</i>	14 62
2015 Bois de Rolland Bordeaux Superieur, <i>Bordeaux, France</i>	13 58
2011 Terras Do Grifo Douro Red, <i>Douro, Portugal</i>	16 70

ROSÉ

2016 Belle Epine Rosé, <i>Languedoc-Roussillon, France</i>	12 54
2016 Domaine de Jarras 'Pink Flamingo' Rosé, <i>Sable de Camargue France</i>	14 62

Vintages subject to change