

# 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 6 pm & 9 pm

**CRISPY FRIED CHICKEN WINGS (4)** with slaw 19  
choice of BBQ sauce or Buffalo spicy glaze

**PANKO SQUID RINGS** 20  
with salad & pepper mayo

## Burgers

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All burgers in a sesame seed milk bun built with lettuce, tomato, red onion & pickle, served with chips & slaw

**BOARDWALK BEEF BURGER (D)** 26  
with cheese & special burger sauce

**THE DOUBLE B (D)** 34  
Double beef, double cheese & secret burger sauce

**SOUTHERN FRIED CHICKEN BURGER (D)** 26  
with buttermilk ranch

**BUTTERNUT FALAFEL BURGER (V)** 26  
served on coconut milk bun & veganise mayo

Complete your burger with bacon or onion rings +3

## Pizza (12 INCH)

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**MARGHERITA (V)\*** 26  
with fresh tomato, mozzarella & basil

**HAWAIIAN\*** 26  
with ham & pineapple

**PEPPERONI\*** 26  
Sliced pepperoni & mozzarella

**BBQ PORK PIZZA\*** 28  
Pork, red capsicum, red onion & BBQ Sauce

## Sides

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**CHIPS** 10

**ONION RINGS** with ranch sauce (D) 14

**WEDGES** with sour cream & sweet chilli sauce (D) 12

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, and Espresso

*Mint Chocjito* 22

Bacardi, White crème de menthe, Maraschino juice, Lime, Mint and Soda

*Under the Moon* 22

Gin, Alize Blue, Lychee juice and white cranberry

*Apple Pie* 22

Spiced whiskey, Old Kempton Distillery Apple Liqueur, Cloudy Apple Juice

*French Canadian* 22

CC, Chambord, Lime, vanilla, maple syrup and dry ginger ale

*Blue Bird* 22

Patron, blue Curacao, crème de cacao, Banana liquor, cream and lemonade

## OLD SCHOOL

*Sex on the Beach* 22

Peach schnapps, vodka, cranberry juice, orange juice

*Long Island Iced Tea* 22

Bombay Saffire, vodka, tequila, Bacardi, Cointreau, lemon juice, lemonade, coke

*The Orgasm* 22

Baileys, Kahlua, Amaretto and 50/50 mix

*Kamikaze* 22

Vodka, Cointreau and lemon juice

*Singapore Slings* 22

Gin, Benedictine, Maraschino cherry juice and topped with soda

*Harvey Wallbanger* 22

Vodka, Galliano, and Orange juice

*Fruit Tingle* 22

Vodka, Blue curacao, Grenadine and lemonade

*Tower of Love* 22

A blend of mango liqueur, strawberry liqueur and mango purée

*Red Corvette* 22

A blend of Midori, strawberry liqueur and strawberry purée.