



## SOMETHING TO SHARE

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<b>Green Gordal Olives</b> , extra virgin olive oil (vg, df, gf)	12
<b>Oyster (each)</b> wakame mignonette dressing (gf, df)	5.5
<b>Chips</b> , aioli - reg   lrg (v, vgo, gf, df)	11   14
<b>Olive Tapenade</b> , herb flatbread fougasse (vg, df, gfo)	16
<b>Chicken Satay Skewers (3)</b> cucumber, coriander, satay sauce (gf, df)	22
<b>Spiced Eggplant</b> , toasted sourdough, labne (vgo, gfo, dfo)	19
<b>Tamarind Fried Chicken Wings</b> , coconut, hot sauce (df)	20
<b>Salt &amp; Pepper WA Squid</b> , chilli salt, gochujang (gfo, df)	22
<b>Pumpkin &amp; Chive Arancini (3)</b> shaved manchego, tomato relish (vo)	16
<b>Prawn toast (2)</b> black garlic aioli, sesame, thai basil, lime	16
<b>Crispy mushroom bao (2)</b> kimchi, korean bbq sauce (vg)	16
<b>Abrolhos half shell scallops (2)</b> xo sauce, coconut (gf)	18
<b>Asian salad</b> , green beans, bean sprouts, carrots, coconut, chilli (vg, gf)	14
<b>Big Loaf' Sourdough bread</b> , salted butter	10
<b>Three Cheese Plate</b> , gorgonzola, brie, manchego, fruit & breads (gfo)	34
<b>Charcuterie Plate</b> , salami, bresaola, prosciutto, fruit, dip & sourdough (gfo)	36

## SOMETHIING SWEET

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<b>Peanut &amp; white chocolate parfait</b> , miso caramel, meringue (gf)	16
<b>Coconut flan</b> , lemongrass, candied coconut, lime leaf, caramel (gf, vg)	14

## LOOKING FOR SOMETHING MORE SUBSTANTIAL?

Please ask our staff for our full pub menu, which includes a range of main plates, burgers, sandwiches, salads & sweet treats. Available from 11:30am.

Please notify our friendly staff of all dietary requirements and allergies.

v = vegetarian, vg = vegan, gf = gluten free, df = dairy free, o = option

Public holidays incur a 15% surcharge.

## SIGNATURES RIFFS

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<b>Audrey Hepburn</b>	19
<i>seasonal sparkling, gin, citrus, agave, diamonds</i>	
<b>Possessed</b>	24
<i>rum, chartreuse, more rum, grapefruit, passionfruit</i>	
<b>Red Hop Berry</b>	21
<i>berry liquours, elderflower, red ale, lemon, orange, bitters, egg whites</i>	
<b>Mexeroni</b>	20
<i>tequila, sweet vermouth, grapefruit aperitif</i>	
<b>Caramel &amp; Strawberry Syn</b>	21
<i>American whiskey, cognac, Italian vermouth, strawberry, herbs</i>	
<b>Spicy kinda'</b>	20
<i>mezcal, reposado tequila, agave, chilli, black salt</i>	
<b>Mango Bango</b>	19
<i>amaro, d'Espelette chilli liqueur, mango, citrus</i>	
<b>Herbie</b>	21
<i>white rum, lillet, chartreuse, orange, lemon, bitters</i>	
<b>Bloody Buono Sour</b>	20
<i>shiraz gin, Italian digestive, apricot brandy, honey, lemon, egg white</i>	
<b>Père Julio - AHA WA Best Cocktail WINNER</b>	25
<i>Don Julio Anejo, mezcal, pear, lemon, red wine</i>	
<i>L'Chaim Bar Manager - Guillaume Bosset winning cocktail</i>	



## CLASSICS TWISTS

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<b>Stolichnaya Elit Vodka Martini</b>	22
<i>Only quality ingredients. For the dry, wet or dirty...</i>	
<b>East 8 Hold Up</b>	19
<i>vodka, bitter aperitivo, pineapple, lime, passionfruit</i>	
<b>Aviation</b>	23
<i>gin, violette, maraschino, lime</i>	
<b>Julep Martini</b>	19
<i>gin, dry vermouth, orange liqueur, mint</i>	
<b>Mon Cheri Espresso</b>	22
<i>dark rum, black chocolate, cherry, coffee</i>	
<b>Penicillin</b>	21
<i>solera rye, lemon, honey &amp; ginger</i>	
<b>Godmother</b>	20
<i>bourbon, amaretto, frangelico, Licor43</i>	
<b>Mr Dubliner</b>	20
<i>Irish whiskey, bitter orange cognac, sweet vermouth, bitters</i>	
<b>Final Word</b>	22
<i>rye whiskey, maraschino liquor, yellow chartreuse, lemon</i>	
<b>Dama Blanca</b>	19
<i>tequila, orange liqueur, lemon, agave, egg white</i>	

*A different tipple tickle your fancy? Try us!*

## DRAUGHT BEER

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Heineken   5.0%	Zoeterwoude, NETHERLANDS	12   14
Balter XPA   5.0%	Currumbin, QLD	12   14

## PACKAGED BEER

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Heaps Normal Zero XPA   <0.5%	Sydney, NSW	11.0
Colonial Small Ale   3.5%	Margaret River, WA	12.0
Gweilo Rainbow Sherbet Sour   6.0%	Kowloon, HONG KONG	13.0
Two Bays Pale Ale (gluten free)   4.5%	Mornington, VIC	14.0
Balter XPA   5.0%	Currumbin, QLD	12.5
Stone & Wood Pacific Ale   4.4%	Byron Bay, NSW	12.5

## PACKAGED CIDER

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Colonial Bertie Apple Cider   4.6%	Margaret River, WA	11.0
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## SPARKLING

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NV	Chandon Brut, Yarra Valley VIC	13.5   68
2019	Idée Fixe Premier Brut, Marg River WA	98
2021	Sittella Avant Garde Pet Nat, Swan Valley WA	65

## CHAMPAGNE

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NV	Veuve Clicquot, Champagne FRA	135
NV	Ruinart Blanc de Blancs, Champagne FRA	245
NV	Laurent-Perrier Rosé, Champagne FRA	260
2012	Dom Perignon, Champagne FRA	450

## ROSE, ORANGE + CHILLED RED

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2020	Debussy Reverie Rosé, Loire Valley FRA	11.5   56
2020	Maison Saint Aix Rosé, Provence FRA	75
2021	Small Fry Tangerine Dream Orange, Barossa SA	65
2021	Mon Tout 'Kind Animals' Grenache Syrah, Multi Reg WA	13.5   65

## WHITE

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2022	Domaine Naturaliste, Sauvignon Blanc Marg River WA	13.5   66
2021	Pierro 'LTC' Semillon Sauvignon Blanc, Marg River WA	82
2022	Haha Sauvignon Blanc, Marlborough NZ	12   58
2020	Black Cocky Viognier, Marg River WA	65
2021	Pewsey Vale Block 1961 Riesling, Eden Valley SA	75
2021	Vasse Felix 'Filius' Chardonnay, Marg River WA	13   64
2020	Evoi Chardonnay, Marg River WA	80
2020	Shaw & Smith M3 Chardonnay, Adelaide Hills SA	106
2019	Leeuwin Estate 'Art Series' Chardonnay, Marg River WA	202

## RED

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2021	El Desperado Pinot Noir, Langhorne Creek SA	12   58
2021	Barringwood Pinot Noir, Northern TAS	74
2020	Palliser Estate Pinot Noir, Martinborough NZ	105
2020	Kalleske 'Clarrys' GSM, Barossa Valley SA	62
2021	Tar & Roses Tempranillo, Heathcote VIC	12.5   60
2021	Main & Cherry Sangiovese, McLaren Vale	64
2020	Heirloom Vineyards Cabernet Sauv, Coonawarra SA	72
2020	Moss Wood 'Ribbon Vale' Cabernet, Marg River WA	120
2020	Langmeil 'Prime Cut' Shiraz, Barossa SA	12.5   60
2020	Teusner Albert Shiraz, Barossa SA	112
2005	Penfolds 'Grange' Shiraz, Multi Regional SA	1140
2020	Cloudburst Chardonnay, Margaret River WA (o)	325