

## BREAKFAST

(Served Until 11am)

<b>Freshly Squeezed Orange Juice</b> .....	\$ 8.50
<b>Sourdough Toast</b> Served with Penny Royal farm preserves or Beechworth honey.....	\$ 9.50
<b>H/C/T Sourdough Toasty</b> Virginian ham, tomato & cheese toasted in sourdough bread.....	\$12.50
<b>Byron Bay Macadamia Muesli</b> Topped w/ fresh seasonal fruit & vanilla yoghurt.....	\$16.00
<b>House Baked Banana &amp; Raspberry Bread</b> Served warm with fresh seasonal fruit, vanilla yoghurt & honey.....	\$16.50
<b>Breakfast Burger</b> Fried egg, bacon, tasty cheese, spinach, hash brown & tomato relish served in a toasted bun .....	\$18.50
<b>Vegetarian Wrap</b> Fried egg, tasty cheese, spinach, avocado, hash brown & tomato relish served in a toasted tortilla wrap.....	\$18.50
<b>Eggs Benedict</b> Poached eggs, shaved ham on a toasted muffin with hollandaise .....	\$24.00
<b>Bacon &amp; Eggs on Toast</b> Two eggs, served with bacon on sourdough toast.....	\$20.00
Children's serve.....	\$12.50
<b>Warm Veg &amp; Haloumi Salad</b> Roast pumpkin, broccoli, beans, spinach, mixed seeds & grilled haloumi, topped with a poached egg & extra virgin olive oil.....	\$23.50
<b>Vegetarian Breakfast</b> Two eggs, pan fried cherry tomatoes, spinach, field mushrooms, avocado & hash browns on sourdough toast.....	\$25.00
<b>Oscars Breakfast</b> Two eggs, pan fried cherry tomatoes, spinach, bacon, avocado, field mushroom & hash browns on sourdough toast.....	\$29.90
<b>Extras –</b> Egg, pan fried cherry tomatoes, field mushroom, spinach, hash browns, hollandaise sauce.....	\$ 4.50
Bacon, pulled pork, avocado.....	\$ 5.50
<b>Muffins – Baked fresh daily</b> Raspberry & white chocolate muffin served warm with cream.....	\$ 7.00
<b>Pressed Juices</b> .....	\$ 8.50
TROPICAL BLISS – Orange, mango, passionfruit & lucama	
IMMUNITY - Orange, Carrot, Pineapple, Celery Lemon & Turmeric	
ANTIOX- Apple, Raspberry, passionfruit & rhubarb	
<b>Smoothies</b> .....	\$14.00
BANANA - Banana, Milk, Honey & Cinnamon	
ALMOND - Almond Milk, Honey & Banana	
DETOX - Blueberries, Banana, Dates, Boysenberries & Apple juice	
ENERGISE - Strawberries, Apple, Pear, Pineapple, Dates & Apple juice	

**Oscars use only Millbrook Free Range Eggs**

**Vegan and Gluten Free menus available, please see our team**

**\*We take extreme care when preparing special dietary needs however, our kitchen uses nuts, sesame seeds, dairy products, eggs, soy & wheat therefore we cannot guarantee no traces of these allergens\***

Please note: a 1.2% surcharge applies on all card transactions.

Please note 15% surcharge applies on Public Holidays

## SHARE PLATES & STARTERS

(11am til late)

<b>Garlic &amp; Cheese Bread</b> .....				\$12.90
<b>Soup – See Daily Specials</b> .....	<b>Small</b>	\$15.50	<b>Large</b>	\$19.00
<b>Wedges</b> with sweet chilli & sour cream.....				\$15.00
<b>Steakhouse Chips</b> .....				\$13.50
<b>Chips &amp; Fetta</b> Steakhouse chips with fetta, oregano & a side of gravy.....				\$15.50
<b>Herb Pizza</b> with sweet chilli & sour cream .....				\$19.00
<b>Popcorn Chicken</b> with kewpie mayonnaise.....				\$19.50
<b>Oscars Arancini</b> Meredith Goat's cheese, semi dried tomato & spinach risotto balls with sweet chilli & aioli dipping sauce.....				\$20.00
<b>Salt &amp; Pepper Calamari</b> Fried squid, spinach, cherry tomato & parmesan salad & citrus aioli.....				\$20.00
<b>Tempura Prawns</b> With a pickled vegetable salad & spiced honey dressing.....				\$20.00
<b>Popcorn Chicken Bao Buns (3)</b> Served deconstructed with crispy popcorn chicken, cucumber, pickled vegies & kewpie mayo.....				\$22.00
<b>Halloumi Bao Buns (3)</b> Served deconstructed with grilled halloumi, spinach, cucumber, pickled vegies & sweet chilli mayo.....				\$22.00

## LUNCH

(Served until 5.30pm daily)

<b>Western Plains Pulled Pork Roll</b> Pulled pork marinated in a house-made BBQ sauce, apple slaw & melted tasty cheese on a lightly toasted chia roll served with chips.....				\$19.50
<b>Toasted Sandwich (the old favorite)</b> Chicken breast, avocado, semi-dried tomato, cheese & aioli served with chips & salad.....				\$18.50
<b>Soup 'N Sandwich</b> Soup of the day (See daily specials) – Served with a chicken breast, avocado, semi-dried tomato, cheese & aioli toasty.....				\$26.00
<b>Club Sandwich</b> Bacon, egg, turkey, tomato, cheese, lettuce & aioli in a toasted club sandwich served with chips.....				\$22.00
<b>Lunch Parmigiana</b> Hand crumbed ½ chicken breast, topped with Virginian ham, cheese, tomato & basil salsa served with chips & salad.....				\$23.90
<b>Schnitzel Sandwich</b> Hand crumbed chicken breast with tasty cheese & apple slaw served between thick cut white bread.....				\$19.50
			<b>With Chips</b>	\$25.50

## SIDES

<b>Buttered Steamed Vegetables</b> .....				\$ 9.50
<b>Garden Salad</b> .....				\$ 8.50
<b>Steakhouse Chips</b> .....	<b>Basket</b>	\$6.00	<b>Large</b>	\$13.50
<b>Crispy Parmesan Potatoes</b> .....				\$14.50

**\*We take extreme care when preparing special dietary needs however, our kitchen uses nuts, sesame seeds, dairy products, eggs, soy & wheat therefore we cannot guarantee no traces of these allergens\***

Please note: a 1.2% surcharge applies on all card transactions.  
Please note 15% surcharge applies on Public Holidays

## LIGHT & HEALTHY

(11am til late)

### Warm Veg & Haloumi Salad

Roast pumpkin, broccoli, beans, spinach, mixed seeds & grilled haloumi, topped with a poached egg & extra virgin olive oil.....\$23.50

### Warm Chicken Salad

Grilled chicken tenderloins, roasted butternut pumpkin, bacon, avocado & cos leaves dressed with a honey mustard mayonnaise.....\$28.00

### Salmon Buddha Bowl

Grilled salmon, brown rice, avocado, pickled vegetables, cucumber, cherry tomatoes & teriyaki sauce.....\$28.50

**Full Salmon Fillet** .....\$42.00

### Nourish Bowl

Moroccan chicken, roasted beetroot & maple sweet potatoes, spinach, mixed seeds topped with a balsamic glaze & Greek yoghurt.....\$27.00

### Burrito Bowl

Grilled chicken tenderloins, brown rice, purple cabbage, pickled veg, kidney & black beans, tomato & corn salsa, corn chips, smashed avocado with coriander & lime dressing.....\$27.50

## MAINS

(11am til late)

### Butter Chicken

Cooked in a traditional rich onion, tomato & cashew gravy with herbs & spices served with jasmine rice & roti bread. Garnished with fresh cream & coriander.....\$35.00

### Chicken Schnitzel

Hand crumbed chicken breast with roasted chat potatoes, apple slaw served with fresh lemon & gravy.....\$29.50

### Chicken Parmigiana

Hand crumbed chicken breast topped with Virginian ham, cheese, tomato & basil salsa served with chips & salad.....\$32.00

### Spaghetti Bolognese

Spaghetti served with beef Bolognese sauce topped with parmesan cheese fried basil & garlic bread.....\$29.00

### Beer Battered Fish & Chips

Beer battered barramundi with garden salad, chips & tartare sauce.....\$29.50

### Salt & Pepper Calamari

Fried squid served with a spinach, cherry tomato & parmesan salad, citrus aioli & chips.....\$33.50

### Tagliatelle

Tossed with sautéed chicken, roast pumpkin, avocado, garlic, cream & a cashew & sundried tomato pesto, topped with shaved parmesan.....\$35.00

### Roasted Pumpkin Risotto

Roasted pumpkin, Meredith goat's cheese, baby spinach & garlic with toasted pine nuts, white wine & parmesan.....\$29.00

**Add Chicken** .....\$34.00

### Crispy Beef Stir Fry

Soy & sesame marinated eye fillet beef, shiitake mushrooms, onion & choy sum served on brown rice & garnished with coriander.....\$38.00

### Crumbed Lamb Cutlets

Parmesan crumbed lamb cutlets, roasted chat potatoes, roasted pumpkin, Meredith goat's cheese, asparagus & spinach. Finished with a garlic & basil olive oil, topped with tomato jus.....\$45.00

### Atlantic Salmon

Grilled salmon, crispy parmesan roasted potatoes, asparagus & green peas with a citrus & tomato butter sauce.....\$42.00

### Eye fillet

Cooked medium, served with a fresh garden salad, steakhouse chips & your choice of mushroom sauce or peppercorn jus.....\$47.00

## PIZZA

(11am til late)

### Margarita

Napoli sauce, fresh basil & bocconcini .....\$22.00

### Hawaiian

Napoli sauce, Virginian ham, pineapple & mozzarella.....\$24.00

### Hot Salami

Napoli sauce, mozzarella, hot salami, roasted capsicum, garlic & chilli flakes .....\$26.50

### Vegetarian

Napoli sauce, spinach, feta, chilli flakes, capsicum, mushroom & sliced tomatoes.....\$26.00

### Tandoori Chicken

Napoli sauce, tandoori chicken, mozzarella, roasted capsicum, spinach & onion. Served with a side of mint yoghurt .....\$28.00

### BBQ Chicken

House made BBQ sauce, roast chicken, bacon, roasted chat potatoes, roasted capsicum, rosemary & mozzarella. Finished with garlic aioli.....\$28.00

## KIDS MENU

**Kids Toasty** (Available until 5.30pm).....\$ 7.50

Cheese or Vegemite & Cheese

With chips.....\$12.50

### Homemade Popcorn Chicken

Served with chips & salad.....\$15.00

**Homemade Ham & Pineapple Pizza** .....\$16.00

**Homemade Margarita Pizza** .....\$16.00

**Beer Battered Fish & Chips** .....\$14.00

### Tagliatelle

Served with your choice of Carbonara, Bolognese or Napoli sauce.....\$12.00

### Kids Chicken Parmigiana

Hand crumbed ½ chicken breast, topped with Virginian ham, cheese, tomato & basil salsa served with chips & salad.....\$23.90

### Ice Cream Sundae

with choice of topping .....\$ 7.00

**Frog in the Pond** .....\$ 6.00

## DESSERTS

All freshly made at Oscars, Please see our cake cabinet for more options

Please see our cake cabinet for more options

Vegan & Gluten Free options available, please see our team

**Gluten Free Orange Cupcake** .....\$ 6.00

### Lemon Curd Tart

Served with double cream .....\$12.00

### Pavlova Roll

Served with seasonal fruit & double cream.....\$12.00

### Sticky Date Pudding with Butterscotch sauce

Served warm with ice-cream .....\$16.00

### Chocolate Pudding with White Chocolate sauce

Served warm with ice-cream .....\$16.00

### Affogato

Vanilla ice-cream served with a shot of hot espresso.....\$10.00

**W/ Shot of Frangelico**.....\$14.00

**\*We take extreme care when preparing special dietary needs however, our kitchen uses nuts, sesame seeds, dairy products, eggs, soy & wheat therefore we cannot guarantee no traces of these allergens\***

## BEVERAGES (HOT AND COLD)

<b>Freshly Squeezed Orange Juice</b> .....	\$ 8.50
<b>Juices</b> .....	\$ 5.50
Pineapple, Apple, Cranberry, Tomato	
<b>Pressed Juices</b> .....	\$ 8.50
<i>TROPICAL BLISS</i> – Orange, mango, passionfruit & lucama	
<i>IMMUNITY</i> - Orange, Carrot, Pineapple, Celery Lemon & Turmeric	
<i>ANTIOX</i> - Apple, Raspberry, passionfruit & rhubarb	
<b>Bottle of Soft Drink</b> .....	\$ 6.50
Coke, Coke Zero, Diet Coke, Sprite, Fanta	
<b>Remedy Kombucha</b> .....	\$ 8.00
Ginger Lemon or Raspberry Lemonade	
<b>Deep Springs Mineral Water</b> .....	\$ 5.00
Orange & Passionfruit	
<b>Santa Vittoria Mineral Water</b> .....	<b>500ml</b> \$7.00 <b>1LT</b> \$12.00
<b>Cascade Bottle</b> .....	\$ 5.50
Tonic Water or Dry Ginger	
<b>Fever Tree Bottle</b>	
Indian or Mediterranean Tonic Water, or Ginger Beer.....	\$ 6.00
<b>Iced Coffee/ Iced Chocolate</b> .....	\$ 9.80
<b>Milkshakes</b> .....	<b>Kids</b> \$7.50 <b>Lge</b> \$ 9.50
Banana, Chocolate, Lime, Caramel, Strawberry, Blue Heaven or Vanilla	
<b>Spiders</b> .....	\$ 8.00
Coke, Fanta, Lemonade, Raspberry	
<b>Smoothies</b> .....	\$14.00
<i>BANANA</i> - Banana, Milk, Honey & Cinnamon	
<i>ALMOND</i> - Almond Milk, Honey & Banana	
<i>DETOX</i> - Blueberries, Banana, Dates, Boysenberries & Apple juice	
<i>ENERGISE</i> - Strawberries, Apple, Pear, Pineapple, Dates & Apple juice	
<b>Tea</b> .....	\$ 5.50
T2 English Breakfast, T2 Earl Grey, T2 Sencha (Green), T2 Peppermint, T2 Chamomile or Prana Chai	
<b>Hot Chocolate</b> .....	<b>Cup</b> \$5.00 <b>Mug</b> \$ 6.50
<b>White Hot Chocolate</b> .....	<b>Cup</b> \$5.00 <b>Mug</b> \$ 6.50
<b>Chai Latte</b> .....	<b>Cup</b> \$5.00 <b>Mug</b> \$ 6.50
Prana Leaf, Bondi Chai vanilla honey or cinnamon	
<b>Coffee</b> .....	<b>Cup</b> \$5.00 <b>Mug</b> \$ 6.50
Latte, Cappuccino, Flat White, Long Black, Short Black, Piccolo, Long Macchiato, Short Macchiato, Mochaccino	
<b>Milk Varieties</b> .....	<b>EXTRA</b> \$ 1.00
Bonsoy Soy, Alternative Dairy Co. Almond, Milklab Lactose Free & Oat	
<b>Irish Coffee</b>	
Served with a shot of Jameson's Whisky.....	\$14.00

Please note: a 1.2% surcharge applies on all card transactions.  
15% surcharge applies on Public Holiday

SPARKLING & CHAMPAGNE		150ml		Bottle
<b>NV Yellowglen Yellow Piccolo 200ml</b>	Multi Regional, Victoria	\$10.00		
<b>Morgan's Bay Sparkling Cuvée</b>	South East Australia	\$ 9.50		\$49.00
<b>Mt Duneed Estate Blanc De Blanc</b>	Yarra Valley	\$12.00		\$65.00
<b>T'Gallant Prosecco</b>	Mornington Peninsula, Victoria	\$11.00		\$56.00
<b>NV Moet &amp; Chandon Brut Imperial</b>	Champagne, France			\$145.00
WHITE WINES		150ml	250ml	Bottle
<b>Hartog's Plate Moscato</b>	Western Australia	\$10.50	\$17.00	\$45.00
<b>Morgan's Bay Sauvignon Blanc</b>	South East Australia	\$ 9.50	\$15.00	\$42.00
<b>821 South Sauvignon Blanc</b>	Marlborough, New Zealand	\$12.00	\$19.00	\$54.00
<b>Totara Sauvignon Blanc</b>	Marlborough, New Zealand	\$12.50	\$19.50	\$56.00
<b>Penfolds KH Autumn Riesling</b>	South Australia	\$12.00	\$19.00	\$54.00
<b>Penfolds Bin 51 Riesling</b>	South Australia			\$68.00
<b>Mt Duneed Estate Pinot Grigio</b>	Yarra Valley	\$12.50	\$19.50	\$56.00
<b>Pasqua Pinot Grigio delle Venezie</b>	Italy	\$13.00	\$21.00	\$58.00
<b>Mt Duneed Estate Chardonnay</b>	Yarra Valley	\$12.50	\$19.50	\$56.00
<b>Seppelt The Drives Chardonnay</b>	Victoria	\$13.00	\$21.00	\$58.00
<b>Penfolds Bin 311 Chardonnay</b>	Tumbarumba, New South Wales			\$72.00
ROSÉ		150ml	250ml	Bottle
<b>Mt Duneed Estate Rose</b>	Yarra Valley	\$12.50	\$19.50	\$56.00
<b>Penfold's Max Rose</b>	Adelaide Hills, South Australia			\$65.00
<b>Reverie Rose</b>	Southern France	\$13.00	\$21.00	\$58.00
RED WINES		150ml	250ml	Bottle
<b>Pepperjack Grenache</b>	McLaren Vale, South Australia	\$12.00	\$19.00	\$54.00
<b>St. Huberts 'The Stag' Pinot Noir</b>	Yarra Valley, Victoria	\$12.00	\$19.00	\$54.00
<b>Morgans Bay Shiraz Cabernet</b>	South East Australia	\$ 9.50	\$15.00	\$42.00
<b>Four Sisters Merlot</b>	South East Australia	\$12.00	\$19.00	\$54.00
<b>Mt Duneed Estate Shiraz</b>	Geelong	\$12.50	\$19.50	\$56.00
<b>Tar &amp; Roses Shiraz</b>	Heathcote, Victoria	\$12.50	\$19.50	\$56.00
<b>Pepperjack Shiraz</b>	McLaren Vale, South Australia			\$56.00
<b>Penfolds Bin 28 Shiraz</b>	South Australia	\$16.00	\$26.50	\$75.00
<b>Ingoldby Cabernet Sauvignon</b>	McLaren Vale, South Australia	\$11.50	\$18.50	\$54.00
<b>Wynns Black Label Cabernet Sauvignon</b>	Coonawarra, South Australia			\$68.00
<b>Penfolds Bin 389 Cabernet Shiraz</b>	South Australia			\$155.00

## AUSTRALIAN & IMPORTED BEERS

	POT	SCHOONER	PINT	JUG
Carlton Dry 3.5% (Mid)	\$ 6.80	\$10.00	\$13.00	\$23.00
Carlton Draught	\$ 7.00	\$10.30	\$13.50	\$24.00
Stone & Wood Pacific Ale	\$ 7.50	\$10.60	\$14.40	\$25.00
CC & Dry	\$10.00	\$14.50	\$16.80	\$35.00
Bohemian Pilsner (Hepburn Springs)				\$ 9.50
James Boags Premium Light				\$ 7.50
Cascade Premium Light				\$ 7.50
Great Northern (Mid Strength)				\$ 8.00
Victoria Bitter				\$ 8.50
Carlton Dry				\$ 9.00
Furphy's Ale (Geelong)				\$ 9.50
Pure Blonde (Ultra Low Carb Lager)				\$ 9.00
Crown Lager				\$ 9.50
Coopers Pale Ale				\$ 9.50
150 Lashes Pale Ale				\$ 9.80
Little Creatures Pale Ale				\$ 9.50
Stone & Wood Pacific Ale				\$ 9.50
Corona – Mexico				\$ 9.50
Peroni – Italy				\$ 9.80
Asahi – Japan				\$ 9.50
Guinness – Ireland				\$ 9.50
O'Brien Pale Ale (Gluten Free) – Ballarat				\$ 9.50

## CIDERS & RTD's

Somersby Apple Cider	\$ 9.00
Somersby Pear Cider	\$ 9.00
Bulmer's Original Cider	\$ 9.50
Jim Beam & Cola	\$12.00
Canadian Club & Dry	\$12.00
Smirnoff Ice	\$12.00
Brookvale Union Ginger Beer	\$11.50
Hard Rated Alcoholic Lemon	\$11.50

## FORTIFIED WINES

Barbadillo Pedro Ximinez Sherry - Spain	\$ 9.00
Cockburn's Special Reserve Port – Portugal	\$ 9.50
Stanton & Killeen Classic Muscat – Rutherglen, Victoria	\$10.50
Stanton & Killeen Classic Topaque – Rutherglen, Victoria	\$10.50
Wynns Pedro Ximinez – Coonawarra, South Australia	\$10.50

Please note: a 1.2% surcharge applies on all card transactions.  
Please note 15% surcharge applies on Public Holidays

## SPIRITS AND LIQUEURS

### Gin

Gordons – London Dry Gin.....	\$10.50
Squealing Pig Rosé Gin.....	\$11.50
Bombay Sapphire – London Dry Gin.....	\$11.00
Tanqueray London Dry Gin.....	\$11.00
Four Pillars – Australian Dry Gin.....	\$12.00
Four Pillars – Bloody Shiraz Gin.....	\$12.00
Teddy & the Fox – Bellarine Gin.....	\$13.50

### Vodka

Smirnoff.....	\$10.50
Belvedere – Poland.....	\$12.00
Grey Goose – France.....	\$12.00

### Whisky

Jack Daniels.....	\$10.50
Canadian Club.....	\$10.50
Jameson Irish Whisky.....	\$10.50
Southern Comfort – Whisky Liqueur.....	\$10.50

### Scotch Whisky

Grants.....	\$10.50
Johnnie Walker Red Label.....	\$11.50
Johnnie Walker Black Label.....	\$12.50
Johnnie Walker Double Black.....	\$13.50
Glenfiddich Single Malt.....	\$12.50

### Bourbon

Jim Beam.....	\$10.50
Wild Turkey.....	\$10.50
Makers Mark.....	\$12.00

### Rum

Bundaberg Original.....	\$10.50
Bacardi White Rum.....	\$10.50
Malibu.....	\$10.50
Captain Morgan Original Spiced Gold.....	\$11.50

### Brandy

Napoleon 1875 French Brandy.....	\$10.50
St Remy VSOP Brandy.....	\$11.00
Hennessey.....	\$11.50

### Additional

Ouzo.....	\$10.50
Sierra Silver Tequila.....	\$10.50

### Premier Mixers (Additional Cost)

Fever Tree Indian or Mediterranean Tonic Water.....	\$ 3.00
---	---------

### Liqueurs

Kahlua.....	\$ 8.50
Tia Maria.....	\$ 8.50
Midori.....	\$ 8.50
Baileys Irish Cream.....	\$ 8.50
Cointreau.....	\$ 9.00
Drambuie.....	\$10.00

### Galliano

Vanilla.....	\$10.50
Black.....	\$10.50
White.....	\$10.50

## COCKTAILS

### Pimm's

Pimms, dry ginger & lemonade served with fresh strawberries, lime, lemon, orange and mint

	<b>Glass</b> .....	\$15.00
	<b>Jug</b> .....	\$55.00

**Aperol or Campari Spritz** ..... \$18.00

Choice of Aperol or Campari served with prosecco, a splash of soda water, orange wedge & ice

**Chambord Royale** ..... \$16.00

Chambord with sparkling wine, garnished with a fresh strawberry

**Sunrise** ..... \$15.00

Choice of Tequila, Vodka or Midori filled with orange juice & a dash of grenadine

**Fruit Tingle** ..... \$15.00

Vodka & lemonade drizzled with Blue Curacao & raspberry

**Margarita** ..... \$22.00

Tequila, Cointreau & fresh lime juice garnished with a rim of salt

**French Martini** ..... \$22.00

Grey Goose vodka, Chambord & pineapple juice

**Long Island Iced Tea** ..... \$24.50

Vodka, Gin, Bacardi, Cointreau & Tequila topped with coke

## OSCARS SIGNATURE COCKTAILS

**Sucker Punch** ..... \$20.00

Spiced Rum, Cointreau & a blend of juice. Shaken & garnished with dehydrated fruit

**Sour Saviour** ..... \$21.00

Amaretto, Aperol, liquors & fresh juices shaken & served over ice to deliver a refreshing easy to drink cocktail reminiscence of sour lollies. Garnished with sour straps

**Strawberry Daiquiri** ..... \$22.00

Strawberries, white rum, liquors & fresh juices blended into a refreshing, smooth sorbet textured Daiquiri. Garnished with Fresh strawberries & lime

**Espresso Martini** ..... \$22.50

A fresh shot of Espresso, shaken with vanilla vodka, liquors. Double strained into a smooth martini, garnished with chocolate wafer.

## NON ALCOHOLIC BEER, WINE & SPIRITS

**Great Northern Zero** ..... \$ 7.00

**Carlton Zero** ..... \$ 7.00

**Four Pillars Bloody Shiraz Bandwagon Zero % Gin** ..... \$ 7.50

**Brown Brothers Zero Piccolo 200ml** ..... \$10.00

Prosecco, Pinot Grigio

## MOCKTAILS

**Virgin Mojito** ..... \$14.50

**Virgin Daiquiri** ..... \$15.00

Please note: a 1.2% surcharge applies on all card transactions.  
Please note 15% surcharge applies on Public Holiday