

DRINKS

TAP (SCHOONER).....
 Chat to the staff to hear what's on!.....

TIN & BOTTLE.....

Premium Yebisu, JPN (4.2%).....	11
Hitachino Yuzu Lager, JPN (5.5%).....	14
Crown Lager, AUS (4.2%).....	10
Tiger Lager, THAI (5.0%).....	10
Sapporo Black 650ml, JPN (5.0%).....	16
Monteiths Apple Cider, AUS (4.5%).....	10
Heaps Normal XPA, AUS (0.5%).....	10

SPARKLING.....
 NV Gallagher 'Duet', Pinot Noir & Chardonnay..... 13/60
 Canberra District AUS (clean, pear, citrus, floral)

SKINS + ROSÉ.....	14/64
2023 Vino Friendo 'Bianco', Semillon & Viognier.....	
Canberra District NSW (lifted, textured, funk)	13/60
2023 Ephermera, Syrah.....	
Yarra Valley VIC (dry, strawberry head, crunchy)	

WHITE.....

2023 Ahi Ka, Sauvignon Blanc.....	12/55
Marlborough NZ (passionfruit, high energy, balanced)	
2022 Nick Spencer, Pinot Gris.....	13/60
Hilltops NSW (bright, aromatic, stone fruit, rich)	
2023 Worlds Apart 'In The Flowers', Riesling.....	14/64
Eden Valley SA (honey, chalk, dry)	
2022 Fervor 'Nonna Diana', Vermentino Fiano.....	13/60
Franklin River WA (white floral, lemon curd, fine)	

RED.....

2022 Swinging Bridge 'M.A.W.' Pinot Noir.....	14/64
Orange NSW (crunchy, strawberry, succulent)	
2022 Somos 'Garnacha & Amigos' Grenache Blend.....	13/60
McLaren Vale SA (bright, juicy, full)	
NV Gravity Wine 'Stardust', Shiraz.....	12/55
Heathcote VIC (ripe raspberry, luscious, plush, tannin)	

SAKE.....

2022 MIYOSHINO JOZO 'Hanatomoe Dai Dai' NARA.....	100ml	20
daiginjo yamahai nama muroka genshu (candied green apple & fizz)		
2023 KIEREI SHUZO 'Mannen' HIROSHIMA.....	100ml	17
yamahai ginjo nama genshu (aniseed, dry & refreshing)		
2023 EIGASHIMA SHUZO 'Yamato damashi mizumoto' 'Nizawake' HYOGO.....	100ml	16
yamahai mizumoto muroka nama genshu (vibrant, acidity, sherry-like)		
2023 EIGASHIMA SHUZO 'Yamato damashi kanro' HYOGO.....	100ml	18
yamahai mizumoto muroka nama genshu (lychee, melon, layered)		

All our sakes are Junmai = Pure rice sake | Daiginjo = Rice polish to 50% or less | Nama = Unpasteurised |
 Genshu = Undiluted | Yamahai = Yeast starter | Yon dan shikomi = Four phase ferment | Muroka = No charcoal filtration
 | Moto = Starter ferment | Mizumoto = Pre-modern brewing

Please chat to our team to see cocktails & wines by the bottle...