

Oyster Bar

Oysters

Natural Oysters	Topped Oysters
1/2 Doz 23 Doz 39	1/2 Doz 25 Doz 43
	One topping per 1/2 dozen
Green Apple	Green apple pearls, freshly pickled apple (gf)
Japanese	pickled ginger, cucumber, wasabi aioli (gf)
Kilpatrick	bacon, Worcestershire (gf avail)
Mornay	bechamel sauce, cheese

To Share

Warm Marinated Olives 10 confit garlic & toasted bread (gf available)	Cheese Plate 29 Gippsland blue, aged cheddar, housemade fig paste, dried muscatels, lavosh crackers, Barossa Bark crisps (gf available)
Fish & Chips 28 local fish, beer battered or grilled, chips, lemon, tartare, mixed leaf salad (gf available)	Chips 6
	Sweet Potato Fries 8 smokey garlic aioli

Cocktails

Prosecco Spritz	all 18
Prosecco, vodka, lemon squash, citrus	
Bitter 'n' Twisted	
Wildbrumby Limoncello, lychee liqueur, passionfruit, Prosecco	
Moby Dick	
Spiced Rum, pineapple juice, lime, apple cider	
Southside	
Nikka Gin, mint, fresh lime, sugar syrup	
Chilli Margarita	
Tequila, Cointreau, Devil's Tongue Chilli Schnapps, lemon, lime	
Spiced Negroni	
Wildbrumby Spiced Gin, Red Vermouth, Campari	
Fast Martin	
Our espresso martini: espresso, vodka, Kahlua, Wildbrumby Butterscotch Schnapps	
Mocktail	
A refreshing blend of fruits and juices	
	10

Beer

Capital Brewing Co. XPA 5%	8.5
Capital Brewing Trail Pale Ale 4.7%	8.5
Jindabyne Brewing 'Island Bend' Pilsner 5%	11
Mountain Goat Organic Steam Ale 4.5%	9
Bentspoke 'Easy' Cleansing Ale 3.2%	7.5
Bentspoke 'Barley Griffin' Canberra Pale Ale 4.2%	9
Bentspoke 'Crankshaft' IPA 5.8%	9.5
Bentspoke 'How's it Gosen' Summer Sour 4%	8
Asahi Black Dry Dark Ale 5.5%	9.5
O'Brien's Lager (gf) 4.5%	9.5