

cocktails

okar spritz	applewood okar, bubbles, olive	14
polly's martini	ransom dry gin, sake, lime twist	18
milky martini	sheep's whey vodka, mead	20
lemon crush	our gin, chardonnay, lemon, mint	17
blushing negroni	strawberry, ros�, limoncello, jasmine bitters	17
old tom sour	ransom old tom, hard lemonade, orange	19
eat your greens	fennel bitters, "72 tomatoes", fig leaf	22

aperitifs

60ml

clever polly's strawberry bitters	– yarra valley	10
yume vermouth 1.0	– yarra valley	12
ota shuz� dokan umeshu sake & umeboshi	– shiga	14
equipo navazos le bota de manzanilla 42	palomino – xerez	17
equipo navazos le bota de paolo cortado 52	palomino – xerez	19
our gin & fever tree tonic		14

soft

jasmine soda	bubbly water, lemon	5
lemon soda	bubbly water, mint	5
hepburn springs mineral water		4 / 7.5
queensberry pourhouse filter coffee		4.5
tea	broken pekoe or mint	5

natural wine		125ml / 375ml
harvest <i>blanc de blancs</i> chardonnay 2016 – adelaide hills	sparkling	15
charlotte dalton <i>love me, love you</i> semillon 2016 – adelaide hills	white	16 / 40
paterna <i>il terraio</i> malvasia & trebbiano 2015 – tuscan		13 / 33
smallfry <i>tangerine dream</i> blend 2015 – barossa	amber	11 / 30
olive lambert <i>crudo</i> syrah 2016 – yarra valley	rose	15 / 38
arfion <i>spring pinot</i> pinot noir 2016 – yarra valley	red	14 / 35
unico zelo <i>cherry fields</i> dolcetto 2016 – clare valley		12 / 30
simao & co. <i>vintage port</i> , durif blend, 2015 – glenrowan	sweet	60mL 13
punch <i>berry's creek</i> riesling 2012 – gippsland		11
alfredo maestro <i>the thing</i> moscatel 2014 – ribeira del duero		15

in addition, we always have lots of wine open. so tell us what colour or style you feel like and let us suggest something delicious. we can also tailor your experience by matching what you drink with your food.

a glass or carafe not enough? pop up and peruse our shelves. all of our wines are available to drink here by the bottle at retail price, plus \$20 corkage.

nihonshu

90ml / 270ml

chikuma nishiki *kizan sanban* 2016 – nagano

17 / 43

junmai gingo nama genshu

cucumber, anise, refreshing acidity

fujichi shuzo *kikutaka kanazawa kobu* 2016 – aichi

16 / 40

junmai muroka nama genshu

lively acidity, green melon, long palate

miwasakura shuzo *miwasakura* 2013 – hiroshima

22 / 55

junmai yamahai nama genshu

umami, earthy mushroom, fluid

terada honke *daigo no shizuku* 2016 - chiba

60ml 16

junmai muroka nama genshu bodaimoto

rich texture, pickled apricot & nashi

local beer

quiet deeds <i>lamington ale</i> – port melbourne	tap	350mL 9
la sirene <i>petite sour</i> – alphington	tap	350mL 10
la sirene <i>wild trippel</i> sour trippel – alphington		375 ml 17.5
la sirene <i>sour red</i> – alphington		14

beer from elsewhere

almanac <i>lavender honey de brettaville</i> – san francisco		500ml 17
anderson valley <i>blood orange</i> gose – boonville		375ml 9
rodenbach flemish red ale – roeselare		375ml 8

spirits

hartshorn <i>sheep whey</i> – tasmania	vodka	30ml	14
our gin – yarra valley & melbourne	gin		9
ransom <i>dry</i> – oregon			16
ransom <i>old tom</i> – oregon			19
capovilla moscato giallo – vicenza	grappa		22
nonino <i>vendemmia</i> – friuli			16
levi serafino moscato d'asti – neve			15
white oak – akashi	whisky		14
ichiro <i>malt & grain</i> – chichibu			16

digestives

primitivo quiles <i>rojo</i> – alicante	vermouth	45ml	9
nonino <i>amaro</i> – friuli	amaro	45ml	13
laurent cazottes - villeneuve-sur-vere	liqueur		
<i>williams pear</i>			21
<i>72 tomates</i>			26