



FOOD - BOOZE - MATES

2017



Shnacks

Sneaky Fries	10
<i>Salt & Vinegar / Chicken salt extra \$1</i>	
Sweet Potato Fries (gf, vegan)	14
<i>Sweet Chilli & Aioli</i>	
Potato Salad (gf, vegan)	9
<i>Warm Potato Salad w/ Creamy Dill Dressing</i>	
Pao de Queijo (gf, v)	12
<i>Brazillian Cheese Balls w/ Chilli Aioli</i>	
Onion Rings (v)	14
<i>BBQ Sauce</i>	
House Spiced Edamame (gf, vegan)	12
Fried Chicken Nuggets (gf)	14
<i>w/ Fries, Chilli Aioli</i>	
Fried Soft Tofu Dippers (gf, vegan)	16
<i>Sticky Sauce</i>	
Large Buffalo Wings	Three 10 / Six 16
<i>Blue Cheese Sauce</i>	
Jalapeno Poppers	18
<i>w/ Corn Chips, Guacamole</i>	
Corn Chips and Guac	9

We have heaps of Gluten Free and Vegan options, ask our staff



Bowls

This Isn't a Burrito Bowl (gf) **24**

Choose: Chicken / Tofu

*Broccoli, Green Beans, Corn, Cabbage, Carrot, Shallots,
Guacamole, Jalapeno Sauce, Mixed Grains, Smashed Corn Chips*

Poke Bowls (gf) **24**

Choose: Salmon or Tuna Sashimi / Chicken / Tofu / Smoked Wagyu

*Cabbage, Carrot, Radish, Cucumber, Celery, Edamame Hummus,
Furikake, Seaweed, Mixed Grains, Soy & Sesame Dressing*

Kung Pao Bowl (gf) **24**

Choose: Chicken / Tofu

*Broccoli, Green Beans, Corn, Cabbage, Carrot, Shallots, Peanuts,
Szechuan Sauce, Mixed Grains*

Mains

Chicken Snitty **Gravy 2** **24**

w/ Potato Salad, Coleslaw, Wasabi Aioli

Chicken Parmy **Gravy 2** **28**

Snitty, Smoked Wagyu, Homemade Napoli, Mozzarella

w/ Potato Salad, Coleslaw, Wasabi Aioli

Battered Barramundi **25**

w/ Chips, Coleslaw, Special Sauce

Crumbed Lamb Cutletts **32**

w/ Truffle Mash, Mezcal Peas, Vegies, Onion Gravy

Dessert

Wine Not **16**

Chocolate Mud Cake, Cherry and Malbec Coulis, Chocolate Soil, Dulce de Leche Ice Cream



Burgers *(gf option available)*

w/ Fries or instead Corn Chips and Guacamole add \$1

Cheeky Cheesy	Make it Vegan 3	19
<i>Smashed Beef Patty, Cheese, Onion, Pickles, Mustard, Ketchup</i>		
Ringo	Make it Vegan 3	22
<i>Smashed Beef Patty, Bacon, Onion Rings, Cheese, Lettuce, Pickles, Smokey BBQ Sauce</i>		
Half Pound Possy	Make it Vegan 3	24
<i>2 x Smashed Beef Patty, Cheese, Onion, Lettuce, Pickles, Special Sauce</i>		
Blue Bulls	Vegetarian 2	22
<i>Smashed Beef Patty, Smoked Wagyu Rasher, Onion, Lettuce, Pickles, Blue Cheese Sauce</i>		
Flamin' Galah		22
<i>Grilled Chilli Chicken, Pineapple, Bacon, Lettuce, Onion, Chilli Aioli</i>		
Just Gotta Go		22
<i>Grilled Chilli Chicken, Piri Piri Sauce, Cheese, Tomato, Onion, Pickles</i>		
Radio Birdman		22
<i>Crumbed Chicken Breast, Coleslaw, Pickles, Wasabi Aioli</i>		
Sofishticated		22
<i>Battered Barramundi, Onion, Lettuce, Pickles, Special Sauce</i>		
Fungin' Awesome <i>(v, vegan option available)</i>		22
<i>Mushroom Pattie, Guac, Cheese, Tomato, Onion, Lettuce, Pickles, Special Sauce</i>		



DRINKS MENU

2017



Natty Wines

Delatite Hells Window	16	76
<i>Pét-Nat Gewurz Pinot Gris Riesling Mount Buller VIC</i>		
Break Free Petit Blanc	16	76
<i>Chenin Blanc Chardonnay Mount Lawley WA</i>		
Break Free Rose	16	76
<i>Shiraz Gewürz Mount Lawley WA</i>		
Garage Project Tropical Fantasm		66
<i>Pinot Gris Wellington NZ</i>		
Grandis Unearthed		68
<i>Garganega Pokolbin NSW</i>		
Toppers Mountain		88
<i>Wild Ferment Gewürz Tingha NSW</i>		



White Wines

Mortar & Pestle Semillon – Sav Blanc <i>Barossa, SA</i>	9	36
Oxford Landing Chardonnay <i>Barossa, SA</i>	10	39
Redbank Pinot Gris <i>King Valley, VIC</i>	12	48
West Cape Howe (Old School) Chardonnay <i>Mount Barker, WA</i>	14	64
Alamos Torrontes <i>Mendoza, Argentina</i>		52
Grove Estate Fiano <i>Young, NSW</i>		58
Collector "Lamp Lit" Marsanne <i>Collector, NSW</i>		72
Mt Nelson Sauvignon Blanc <i>Marlborough, NZ</i>		72
Chaffey Bros. Not Your Grandmas Riesling <i>Barossa SA</i>		68



Rose Wine

Marty's Block Dry Rose <i>Sangiovese, Pinot Gris</i>	<i>Barossa, SA</i>	11	44
La Vielle Ferme <i>Grenache Syrah</i>	<i>Rhone Valley, France</i>	14	58

Sparkling Wine

Mortar & Pestle Brut NV <i>Murray Darling, NSW</i>		9	36
Redbank Rose Prosecco <i>King Valley, VIC</i>		11	44
Veuve Clicquot NV Champagne <i>Reims, France</i>			128
Veuve Clicquot NV Rose Champagne <i>Reims, France</i>			158
Veuve Clicquot 2012 Vintage Champagne <i>Reims, France</i>			198



Red Wine

Mortar & Pestle Cabernet Merlot <i>Murray Darling, NSW</i>	9	36
Oxford Landing Merlot <i>Western Plains, NSW</i>	10	39
Alamos Malbec <i>Mendoza, Argentina</i>	13	52
Redbank Pinot Noir <i>King Valley, VIC</i>	16	64
Bodega Valdemoreda Tempranillo <i>King Valley, VIC</i>		64
Sister's Run GSM <i>Barossa, SA</i>		64
Collector Rose Red City Sangiovese <i>Collector, NSW</i>		72
Langmeil Wild Child Cabernet Sauvignon <i>Barossa, SA</i>		72
Chaffey Bros. Omnia Syrah <i>Barossa, SA</i>		80
Altos Ibericos Crianza Tempranillo 2017 <i>Rioja, Spain</i>		80
Chionetti La Chiusa Langhe Nebbiolo <i>Dogliani, Italy</i>		90
Dandelion Vineyards Treasure Trove Grenache <i>McLaren Vale, SA</i>		118



Tinnies

Stone and Wood Pacific Ale	11
Reschs Pilsner	10
Young Henry's Stayer Mid Strength Lager	10
Philter XPA	12
Heaps Normal XPA (<i>non-alcoholic</i>)	10
Sommersby Pear Cider	10
Young Henry's Cloudy Apple Cider	10
Framer Seltzer (Ask Bartender for all the flavours)	11
Little Dragon Ginger Beer	11
Coopers Sparkling Ale	11
Young Henry's Motorcycle Oil	12
Yulli's Dolly Aldrin Sour	12



Signature Cocktails

Strawberry and Sage Bramble	23
<i>Tanqueray Gin, Strawberry & Sage Coulis, Lemon</i>	
Mandarin & Elderflower Spritz	22
<i>Mandarincello, Aperol, Elderflower, Mandarin Napoleon</i>	
Spicy Margarita	22
<i>Casamigos Blanco, Agave, Lime, Jalapeno's</i>	
La Siesta	24
<i>Casamigos Mezcal, Braulio Amaro, Grapefruit, Pomegranate Molasses, Agave</i>	
Presley Sour	22
<i>Peanut Butter Whiskey, Bourbon, Banana, Egg, Lemon, Bacon Garnish</i>	
Sneakin Dead	25
<i>Smoked & Spiced Rums, Pineapple, Falernum, Bitters, Absinthe, Smoke, Fire</i>	
Maple Bacon Old Fashioned	24
<i>Maple and Bacon-Washed Bourbon, Bitters</i>	
Sneakingway Daquiri	24
<i>Pampero Blanco, Suze, Grapefruit, Lime, Sugar</i>	
Rum Rebellion Espresso Martini	22
<i>Espresso Martini with a Couple of House Secrets</i>	
Pearadise City	22
<i>Pear Liqueur, Gin, Pear Syrup, Lemon</i>	
Elderflower Slipper	24
<i>Sake, Whisky, Elderflower, Licor 43</i>	



Barrel Aged Cocktails

Negroni 22
Campari, Vermouth, Tanqueray Gin

Martinez 24
Maraschino, Vermouth, Tanqueray Gin, Bitters

Boulevardier 24
Dickel Bourbon, Vermouth, Campari

Me Gusta 24
Casamigos Blanco, Jalapeno, Suze, Agave, Citrus Rind

MacArthur's Rum Grog 24
Bundaberg Black 12yr, House Native Botanicals Amaro, Treacle, Choc Bitters

Non Alc Cocktails

NA Negroni 19
Lyres London Dry, Vermouth, Bitter Italian

NA Spicy Marg 18
Lyres Blanco Spirit, Agave syrup, House Jalapeno Sauce, Lime

NA Amaretti Sour 19
Lyres Amaretti, Lemon, Egg white (or Aqua Fava)

NA Sneakin Dead 19
Lyres Spiced Cane Spirit, Pineapple, Falernum, Bitters, Lime



Classic Cocktails

Aperol Spritz	22
<i>Aperol, Prosecco, Soda</i>	
American	20
<i>Campari, Sweet Vermouth, Soda</i>	
Aviation	24
<i>Tanqueray Gin, Maraschino, Crème de Violette, Lemon, Sugar</i>	
Bloody Mary/Maria/Masha	16
<i>Tomato Juice, Sneaky's 12 Different Herbs, Ports & Spices</i>	
Caipirinha	24
<i>Cachaca, Lime, Brown Sugar</i>	
Cosmopolitan	24
<i>Ketel 1 Vodka, Cointreau, Cranberry, Lime</i>	
Daiquiri	22
<i>Pampero Blanco, Lime, Sugar</i>	
Dark & Stormy	24
<i>Gosling Black Seal, Ginger Beer, Lime</i>	
Harvey Wallbanger	24
<i>Ketel 1 Vodka, Galliano Vanilla, Orange Juice</i>	
Mai Tai	24
<i>Pampero Especial, Captain Morgan's, Falernum, Orange Curacao, Lime, Bitters</i>	
Manhattan	26
<i>Bulleit Rye, Sweet Vermouth, Angostura Bitters</i>	



Margarita	24
<i>Casamigos Blanco, Cointreau, Lime, Sugar</i>	
Martini	22
<i>Tanqueray Gin, Noilly Prat Dry Vermouth</i>	
Mimosa	14
<i>Mortar & Pestle Brut, Orange Juice</i>	
Cuban Mojito	24
<i>Pampero Blanco, Lime, Mint, Brown Sugar, Soda</i>	
Old Fashioned	22
<i>Dickel No.8 Bourbon, Sugar, Angostura Bitters</i>	
Pisco Sour	24
<i>Pisco, Egg White, Lemon, Simple Syrup</i>	
Sazerac	26
<i>Rye Whiskey, Absinthe, Sugar Cube, Peychaud 's Bitters</i>	
Singapore Sling	26
<i>Tanqueray Gin, Benedictine, Triple Sec, Pineapple, Lime, Grenadine, Bitters</i>	
Tequila Sunrise	22
<i>Casamigos Blanco, Orange, Grenadine</i>	
Tommy' s Margarita	24
<i>Casamigos Blanco, Agave, Lime</i>	
Whiskey Sour	22
<i>Johnnie Walker, Lemon, Egg White, Sugar</i>	
White Lady	24
<i>Tanqueray Gin, Triple Sec, Lemon, Egg White, Sugar</i>	