

*State of Grace*



## GRAZING

Mount Zero olives	8
Gracious nuts: salted, candied, smoked	9
Warm Brasserie sourdough, cultured butter	6
Grilled halloumi, strawberry, balsamic, black pepper	15
Pumpkin and three cheese arancini, vinegar pumpkin seeds (4)	14
Lobster doughnut, cos, saffron mayo, caviar (1)	8
Beef tartare, Cured yolk, burnt shallot, chive crisp	19
Red snapper ceviche, avruga caviar, cucumber, caper creme fraiche	16
Chicken liver parfait cannoli, port, mandarin, chive (3)	17
<i>Extra parfait cannoli 4.50</i>	
Spring vegetable salad, pickled, raw, grilled, goats feta, white truffle	14
Pork croquette, piccalilli, Dijon mustard (3)	14
<i>Extra Croquette 4</i>	
Cured meats board, shaved Tete de Moine cheese, Piccalilli, sour dough	29

## MAINS

Crispy barramundi, mussel butter, asparagus, preserved lemon	38
Slow roasted lamb rump, charred broccolini, caper & raisin jus	39
Hazeldene chicken– roasted breast, confit leg, mustard sauce, charred courgette	30/48
Master kobe rump 9+ – Roasted marrow, pickled shallot , beef jus	39
Ricotta ravioli, burnt butter, minted peas, broad bean, fried crumbs, grana Padano	28
Baked eggplant, burnt miso, roasted tomato, basil, olive	30

## TO GO WITH GRACE

9

Rustic fries, aioli	
Cos hearts, blue cheese mayo, fried shallot	
Creamy mashed potato, confit garlic, jus	
Burnt carrots, cumin honey butter	
Crushed garden peas, feta, olive, preserved lemon	

## DESSERT AND CHEESE

Whipped baked triple cream cheesecake, strawberry, shortbread	14
Cherry frangipani, chocolate ice-cream, pancake crunch	14
Old school banana split – coconut, chocolate, cherry	14

Curds and Whey; In house lavosh, fruit chutney

Select:	Blue	1 Cheese   14
	Brie	2 Cheeses   26
	Cheddar	3 Cheeses   34

## AFTER DINNER DRINKS

### FORTIFIED WINES

Penfolds Father 10YO Tawny	Barossa Valley, SA	16
Penfolds Grandfather 20YO Tawny	Barossa Valley, SA	23

### SHERRY

Valdespino Pedro Ximenez	Jerez, SPA	11
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# SIGNATURE COCKTAILS

## THE CHAPLIN

Bourbon, Dom Benedictine, Earl Grey Tea, Apple, Marmalade. 20  
*Fresh, Herbal, Tannic.*

## TEMPTRESS

Tequila, Aperol, Lemon, Cranberry, Egg White, Rosemary. 21  
*Bitter- Sweet, Luscious, Playful.*

## IT GIRL

Gin, Cherry liqueur, Cucumber, Mint, Maraschino. 20  
*Smooth, Fresh, Elegant.*

## GOLD RUSH

Vodka, Melon liqueur, Pineapple Shrub, Apple, Lime. 21  
*Sweet, Tangy, Refreshing.*

## SAVING GRACE

Vodka, Salted Caramel, Kahlua, Coffee. 20  
*Sweet, Indulgent, Stimulating.*

## LOVER OF LOVERS

Gin, Blackberry liqueur, Butterfly Pea, Basil, Egg White. 20  
*Smooth, Herbal, Fluffy.*

## HERMOSA FLOR

Vodka, Elderflower, Vanilla liqueur, Strawberry, Lemon. 22  
*Herbal, Warming, Floral.*

## GRACEFUL ELEGANCE

Jameson, Peach Schnapps, Limoncello, Lemon, Sparkling. 23  
*Refined, Citrus, Dry.*

## THE ECCENTRIC ENTERTAINER

White Rum, Dark Rum, Black Rum, Pineapple Shrub, Orgeat, Coconut. 22  
*Tiki, Sweet, Bold.*

## GOODNIGHT SWEETHEART

Gin, Blackberry liqueur, Rosemary, Lemon. 22  
*Treacle, Satisfying, Decadent.*

# CLASSIC COCKTAILS

## HEMINGWAY DAIQUIRI

White Rum, Grapefruit, Maraschino, Lime.

18

*Invented at the La Floridita bar in Cuba for Ernest Hemingway himself. Bitter grapefruit and maraschino transform the original daiquiri into an entirely new cocktail!*

## PAINKILLER

Aged Rum, Pineapple Juice, Orange Juice, Coconut Cream .

21

*Created in the British Virgin Islands, this young classic was born in 1970, at the Soggy Dollar Bar. Wonderfully refreshing with a generous glug of rum, it makes a delightful tiki cocktail!*

## CORPSE REVIVER NO. 2

Gin, Triple Sec, Lillet Blanc, Lemon, Absinthe.

21

*An original hang over cure (hence the name!) first listed in the Savoy Cocktail Handbook in 1930. A zesty little number, with a gentle touch of absinthe that adds a subtle aroma and flavour to the drink.*

## CHARLIE CHAPLIN

Sloe Gin, Apricot, Lime.

20

*A premier drink in the 1920s, the Charlie Chaplin cocktail is named after the legend himself! Equal parts of sloe gin, apricot liqueur and lime, create a tangy and delicious mix.*

## TORADOR

Tequila, Apricot, Lime.

20

*A sublime twist of the Charlie Chaplin above, this cocktail swaps in tequila as the star of the show! It first appeared in a cocktail book in 1937 – 16 years before the first written reference to the margarita.*

## SIDE CAR

Cognac, Triple Sec, Lemon.

22

*A battle between London and Paris rages, as to where this drink was first invented. The French credit the invention to an American army captain in Paris during World War I and say it is named after the motorcycle sidecar that the captain used.*

## OLD CUBAN

Aged Rum, Mint, Lime, Sparkling Wine.

18

*Created in the big apple, at The Pegu Club. This cocktail is closely related to a mojito, though some say – with more elegance and sophistication.*

## BLOOD AND SAND

Bourbon, Sweet Vermouth, Cherry, Orange.

20

*Named after a 1922 bullfighter movie, this smooth and rich cocktail is very easy drinking and also makes a perfect night cap.*

## SOUTHSIDE

Gin, Lime, Mint.

20

*Legend has it the Southside cocktail was a preferred beverage of Al Capone, whose gang dominated Chicago's South Side. The gin smuggled in by Capone and his lads had a rather rough finish, which required some sweetness to make it palatable – Thus the Southside was born!*

## NEW YORK SOUR

Bourbon, Lemon, Bitters, Egg White, Red Wine.

20

*A neat little twist on the renowned Whisky Sour, the New York Sour calls for an addition of smooth red wine floated on top. If you like yourself a sour, I recommend you give this one a try!*

## WINE

### SPARKLING

Edge of the World Sparkling	South East Australia, AUS	10 / 46
Alpha Box & Dice 'Zaptung' Prosecco	McLaren Vale, SA	12.5 / 55
Chandon Brut NV	Yarra Valley, SA	15 / 65
Moet & Chandon Brut NV	Champagne, FR	22 / 105

### WHITE

Edge of the World Sauvignon Blanc	South East Australia, AUS	10 / 46
Chaffey Bros 'Tripelpunkt' Riesling	Eden Valley, SA	12.5 / 60
Vasse Felix Chardonnay	Margaret River, WA	17 / 80
La Maschera Pinot Grigio	Limestone Coast, SA	12 / 55

### ROSÉ

Edge of the World Rosé	South East Australia, AUS	10 / 48
Rogers & Rufus Rosé	Barossa Valley, SA	13 / 63

### RED

Edge of The World Cabernet	South East Australia	10 / 45
Palliser Estate 'Pencarrow' Pinot Noir	Martinborough, NZ	12 / 60
Alpha Box & Dice 'Enigma' Barbera	McLaren Vale, SA	13 / 65
Chaffey Bros 'Evangeline' Syrah	Eden Valley, SA	16 / 70
Vasse Felix Cabernet Sauvignon	Margaret River, WA	13 / 65

## BEER AND CIDER

### TAP *Served in 425ml glasses*

Hawthorn 'First Bounce' Pale Ale	Melbourne, VIC	10.5
Furphy Refreshing Ale	Geelong, VIC	11
Panhead XPA	Wellington, NZ	11.5
Prohibition Lager	Geelong, VIC	10
4 Pines Pacific Ale	Manly, NSW	11
Little Creatures Pipsqueak Cider	Geelong, VIC	10.5

### BOTTLES AND TINS

3 Ravens Juicy NEIPA	Thornbury, VIC	13
3 Ravens Acid Sour	Thornbury, VIC	11
Balter XPA	Currumbin, QLD	12
Boatrocker Saison Du Bateau	Braeside, VIC	14
Kirin Fuji Apple Cider	Tokyo, JAP	12
Little Creatures Pale Ale	Geelong, VIC	11.5
Little Creatures Rogers Ale	Geelong, VIC	10
Boags Premium Light	Launceston, TAS	8
Mornington Hop Culture IPA	Mornington, VIC	11
Mountain Goat Summer Ale	Richmond, VIC	10
Stomping Ground 'Gipps St' Pale Ale	Collingwood, VIC	11
Stomping Group Watermelon Sour	Collingwood, VIC	12