

CHOOSE YOUR SPIRIT \$7

VODKA

DRY GIN

ROSE GIN



LIQUOR LICENCE REQUIREMENT:
ALL BEER & WINE MUST BE
ACCOMPANIED BY A MEAL

CHOOSE YOUR MIXER \$4-\$6

Tonic Water

Distillers Tonic: Notes of vanilla and Italian wildflowers

Pairs well with our Dry Gin

Coastal Tonic: Infused with sea parsley & saltbush

Pairs well with our Rose Gin

Dirty Tonic: Raw, unrefined Cinchona Bark & Orange

Pairs well with our Dry Gin & Rose Gin

Tonic No. 8: Classic Indian Tonic

Pairs well with Rose & Dry Gin

Schweppes Tonic: A Classic Indian Tonic

Rose Gin, Citrus & Bitters on tap: Flute \$6 Tumbler with ice \$10

Other Options

Bitter Lemon: Delicate & complex citrus profile

Salted Grapefruit: Salty with a sour tang

Soda Water: Strangelove or Schweppes

Fancy Lemonade: Real Lemons & Clementine Oil

Of course any of our Non Alcoholic Options can always become alcoholic if that takes your fancy.

Beer

All Malt Brewing

Irish Red Ale

Whitelakes Brewing

Witbier

Pint: \$13 Middy \$6

Wine

Redgum Wine Estate

Shiraz

Sauvignon Blanc Semillon

Glass: \$11 Bottle: \$40

Chardonnay \$40 (bottle only)

Non Alcoholic

Margarita

Classic G&T

Lime & Jalapeno

Double Ginger Beer

Holy Grapefruit

Very Mandarin \$5

Orange & Apple Juice \$6

Coke, Sprite, Solo. Cans \$3.50

STILL NOT SURE, ASK THE BAR STAFF.

PIZZA MENU

IN-HOUSE MADE PIZZAS, PRE-MADE FOR QUICKER SERVICE. NO ALTERATIONS AVAILABLE



DOORS OF PERCEPTION **V** \$29

Sautee Cremini & Enoki mushroom with Truffle infusion topped with Pecorino, Mozzarella and Tasty cheese.

BRAVE NEW WORLD \$31

Roasted chicken and camembert layered on cranberry sauce topped with Mozzarella, Tasty cheese and Sage.

THE STRAVINSKY **V** \$25

Six delicious cheeses layered on a creamy blue cheese sauce.

1984 ORWELL \$26 **GFOA** +\$3

Bacon & Pepperoni layered on a garlic infused tomato sauce topped with Parmesan, Mozzarella & Tasty Cheese

KNOWN AND UNKNOWN \$21

Tasty ham layered on a herb infused tomato sauce, topped with Mozzarella, Tasty cheese and mixed herbs.

THE INSPIRATION \$29

Prawns layered on a creamy garlic sauce & sliced red onion, topped with Mozzarella, Tasty cheese and Tarragon

LIGHTLY MY DARLING **V** \$21 **GFOA** +\$3

Truss tomatoes layered on a herb infused tomato sauce, topped with Mozzarella, Tasty cheese and mixed herbs.

THE HUXLEY **VEGAN** \$28

Cremini & Enoki mushrooms, sundried tomatoes, olives, marinated capsicum and red onion layered on vegan pesto and topped with vegan cheese.

KIDS MEAL DEAL \$15

Ham & Pineapple mini pizza with winding wedges, juice box & ice-cream.

Pizza is not made in-house

VEGAN

GFOA= GLUTEN FREE OPTION AVAILABLE

V= VEGETARIAN

GRAZING BOARD MENU



Basic Board: Brunswick Vintage Cheddar, marinated olives, pepperoni & wafer crackers \$15

BUILD YOUR OWN

CHEESES

MARGARET RIVER CAMEMBERT	\$6
BRUNSWICK VINTAGE CHEDDAR	\$5
DANISH BLUE	\$7

MEATS

PROSCIUTTO	\$7
PEPPERONI	\$5

SPREADS

BASIL PESTO	\$2
HOME MADE ONION JAM	\$2

CRACKERS

WAFER	\$2
G/F SEEDED CRACKERS	\$4
ASSORTED CRACKERS LGE JAR	\$6
G/F ASSORTED CRACKERS LGE JAR	\$8

MARINATED ANTIPASTO

SUN-DRIED TOMATOES	\$4
MARINATED OLIVES	\$3
MIXED ANTIPASTO MIX	\$3

VARIATIONS WINDING

WEDGES 450G \$14

served with our signature pesto aioli

Help yourself to tomato sauce &
salt n pepper on the self service
buffet near the bar.

VARIATIONS SWEET POTATO

WEDGES 400G \$15

served with sweet chilli aioli