



# DRINKS


MONDAY - THURSDAY - 5 P.M. to 9 P.M.  
FRIDAY - 3 P.M. to 9:30 P.M.  
SATURDAY - SUNDAY - 12 NOON to 9:30 P.M.

## WEEKEND SUNDOWNERS


2 FOR 1 COCKTAILS | BEERS & WINES ON SPECIAL  
FRIDAYS, SATURDAYS AND SUNDAYS  
3PM - 5PM

FIND US ON INSTAGRAM & FACEBOOK:


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 0478967407


# WINES

## SPARKLING AND CHAMPAGNE

-  **Divici, Prosecco DOC, Dry, N.V., Treviso Hills, Italy** 16 | 75  
*Pale yellow colour; delicate and complex bouquet with fruity notes of peach and green apple with an undertone of lemon. Recommended with first course dishes - appetizers, charcuterie*
- Il Follo, Prosecco DOC, Extra Dry, N.V., Treviso Hills, Italy** 13 | 60  
*Pale emerald-edged yellow; hints of pear, apple, wild flowers and citrus fruits.  
Palate of fresh grapes and soft fruits. Pair it with shellfish, vegetarian appetizers and charcuterie*
- De Bortoli, Emeri Pink Moscato, N.V., NSW, Australia** 11 | 45  
*Pale translucent pink; fresh fruit aromas and hints of strawberry and musk; a persistent bead and fresh finish.  
Perfect by itself or enjoy with fruits/ fruit based salads*
- De Bortoli, Prosecco Rosé, N.V., King Valley, Australia** 13 | 60  
*Vibrant pale rose colour; Light and fragrant with notes of brioche, wild strawberry and pomegranate; Gentle creamy flavours, fine bubbles, Great on its own, or with a pink gin and soda*

## WHITES

- 3 Tales, Sauvignon Blanc, 2023, Marlborough, New Zealand** 12 | 20 | 55  
*Bright lemon-yellow in colour, aromas of gooseberry and passionfruit with a mineral tone; citrus, nectarine, honey flavours balanced with vibrant acidity. Pair it with fresh salads, and chicken dishes*
- Regional Reserve, Chardonnay, 2021, Yarra Valley, Australia** 12 | 20 | 55  
*Pale green-edged; flint, citrus and floral notes on nose; palate is fresh and lively, with characters of lemon and lime balanced by a gently textured palate.  
Pair it with fish, seafood and potato dishes*
- Ti Amo, Fiano, 2022, King Valley, Australia** 13 | 22 | 60  
*Bright with green edges; sea spray, pear and citrus aromatics; textural, salty, nutty, cool flavours. Pair it with seafood, vegetarian dishes, and creamy pastas*
- Colterenzio, Lumo Pinot Grigio, 2021, Delle Venezie DOC, Italy** 13 | 22 | 60  
*Pale straw yellow; aroma of peach, honeydew melon; flavours of apple, mango and tangy acidity finish. Pair it with light salad, arancini or seafood pasta*
- Wizardry, Grenache Blanc, 2020, Heathcote, Australia** 14 | 23 | 65  
*Bright yellow; expressive nose showing spiced pears, white flower, saltiness and mineral; persistent, textural and rich. Pair with rich white meats and high flavoured meals*
- Vinoque Aromatique, Riesling, 2021, Eden Valley, Australia** 16 | 25 | 75  
*Light straw; notes of apples, peaches, melons, and jasmine. Flavours of pineapple, lychees and green apple. Pair it with antipasto dishes, charcuterie, pork dishes*

 Organic Wines



*bask* I T A L I A N

# WINES

## REDS

**La Boheme, Pinot Noir, 2022, Yarra Valley, Australia** 15 | 24 | 65

*Medium bright red; lovely scented red and dark fruits; Gentle and supple flavours with violets, spice and texture. Pair it with pork, mushroom sauce and garlic dominant dishes*

**Regional Reserve, Shiraz, 2021, Heathcote, Australia** 12 | 20 | 55


*Deep red purple-edged; ripe, dark fruit aromas, chocolate and plum; dense, gentle tannins; full bodied dry red. Pair it with game meats, beef cheek, strong hard cheeses*

**Woodfired, Cabernet Sauvignon, 2020, Heathcote, Australia** 15 | 24 | 65

*Intense dark red purple-edged; ripe blackberry and blueberry characters, cedarwood and liquorice; soft, rich, mouth coating, balanced tannin. Pair it with beef, lamb dishes, portobello mushrooms*

**Rutherglen Estate, Sangiovese, 2021, Rutherglen, Australia** 13 | 22 | 60


*Vibrant red and brick red hues; aromas of cherries, red berries and spice with nuances of dark chocolate. Try it with margherita pizza, Bolognese sauce, gnocchi and tomato sauce*

 **Fiorano, Fluente, Montepulciano, 2020, Marche IGT, Italy** 19 | 30 | 85

*Deep purple colour; medium to full bodied, notes of black fruits and cherries and undertones of liquorice. Nicely paired with beef, red sauce pasta, chicken dishes*

**Sella & Mosca, Cannonau, 2021, Sardegna DOC, Italy** 17 | 26 | 80

*Bright purple colour; black and red berry aromas accented by herbal and earthy notes; lively acidity is balanced by ripe tannins. Pair it with braised beef, soft cheeses, lamb and pork dishes*

 **Fattoria La Striscia, Bernardino, Chianti, 2020, Toscana DOCG, Italy** 19 | 30 | 85

*Light red colour; intense nose of plum, tobacco and pepper; vanilla and cherries on the palate; medium bodied, good tannins, persistent and balanced. Pair with meat based dishes and pizzas*

## ROSÉ

**Rutherglen Estate, Grenache, 2023, Rutherglen, Australia** 12 | 18 | 55

*Light pink colour; aromas of strawberries and cream. The palate is full of soft red berry flavours, with a hint of spiciness from the Grenache; Pair it with shellfish pastas, green or fruit salads, tomato sauce*

**Terrazze della Luna, Pinot Grigio Rosato, 2021, Trentino, Italy** 17 | 26 | 75

*Coral pink, copper coloured; lifted nose with fresh lightly floral aromas, and hints of white peach. Gently rounded palate with ripe orchard fruit and a hint of redcurrants. Zesty citrus fruit on the finish. Pair with salads, seafoods and white meat dishes*


## DESSERT

**'Coast & Creek', Botrytis, 2014, Langhorne Creek, Australia** 12 | 50

*French style sweet dessert wine; beautifully balanced sweetness with a zest of acidity; peaches, apricots, lemon citrus, bitter almond and honey with undertone of ginger. Pair with tiramisu or cheesecake*

**Old Boys 21 Barrel Aged Tawny, Australia** 22 | 75

*Dark red; aromas of dark raisined fruits, mocha, hints of vanillin oak and nutty aged barrel characters. nuances of coffee; smooth lingering finish. Pair with chocolate desserts or cheese.*

 Organic Wines



# COCKTAILS

## SIGNATURE COCKTAILS

### INTO THE SUNSET 23

Gin, Yellow Chartreuse, Grapefruit juice,  
House made mint syrup, Lemon

### TO KNOW ME BETTER 22

Pisco, Amaro Montenegro, Italicus, Vanilla syrup, Lemon

### CHUCK-A-SICKIE 23

Jalapeño infused Mezcal, Yellow Chartreuse, Midori, Kiwi syrup,  
Lime

### BITTERSWEET MEMORY 23

Cynar, Bourbon, House made wine syrup, Orange and Black  
Walnut bitters,  
Ginger ale

### BOOZE CRUISE 22

Watermelon infused tropical spiced rum, Malibu, Basil syrup,  
Lime

### THE BLUE ONE 22

Vodka, Creme de Violette, Curaçao, Pineapple juice, Lemon

### NEWTON'S VACATION 23

Apple Schnapps, Vodka, Gin, White Rum, Tequila, Lemon, Apple  
juice

### BASKK IN THE SUN 23

Vodka, Lychee liqueur, Passionfruit liqueur, Lime

## MOCKTAILS

### LYCHEE 12

Fresh Lychees, Pineapple Juice, Coconut Cream, Lychee syrup,  
Sugar

### MANGO PASSION 12

Passionfruit pulp, Pineapple juice, Mango puree, Passionfruit  
syrup, Lemon juice

### OF THE WEEK! 12

Try the bartenders' choice of concoction for the week as they  
play around with the weekly flavours!

## COCKTAIL JUGS

### NEWTON'S VACATION 50

Apple Schnapps, Vodka, White Rum, Tequila, Gin,  
Lemon, Apple Juice

### MOSCOW MULE 45

Vodka, Lime juice, Ginger Beer, Cucumber, Lime

### SANGRIA 50

House red wine, Triple Sec, Apple Schnapps,  
Orange juice, Apple juice, Orange slices,  
Blueberries, Sugar, Lemonade

### MOJITO 45

White rum, Lime Juice, Sugar syrup, Mint Leaves  
Add on Flavor: Classic, Berry, Coconut, Lychee,  
Mango & Passionfruit 5

## CLASSICS

All our classic cocktails are priced at 20

Our bar team will be pleased to serve you your favorite  
classic cocktails.

Please let your server know about your choice.

## DESSERT COCKTAILS

### SO CHEESY! 20

Licor 43, Limoncello, Fresh Cream, Vanilla Syrup

### USE A SPOON! 20

Vodka, Kahlua, Bailey's Irish Cream, Vanilla Ice cream,  
Whipped Cream, All spice

## NON-ALCOHOLIC DRINKS

### Soft Drinks 5

### Canned Juices 5

### Bundaberg Ginger Beer 5

### Lemon, Lime and Bitters 6 -

Angostura | Habanero | Black Walnut | Plum

### Italian Soft Drink 6

Chinotto | Aranciata Rossa | Aranciata |  
Limonata

### Large Sparking Water 8

### Large Still Water 7

### Tea | Coffee 5

# BEERS

## ON TAP

Schooner | Pint

Great Northern Super Crisp 3.5% 9.0 | 12.0

Burleigh Big Head Lager 4.2% 11.0 | 13.5

Heads of Noosa 4.5% 11.5 | 14.0

Stone & Wood Pacific Ale 4.4% 11.5 | 13.0

Balter XPA 5% 11.5 | 14.0

Peroni 5.8% 12.0 | 15.0

Great Northern Ginger Beer 4.2% 13.0 | 16.0

## STUBBIES

Peroni Leggera 3.5% 9

Peroni Libera 0% 9

Corona 4.5% 9

Young Henry's Cloudy Cider (GF) 4.6% 9

Hahn Super Dry (GF) 4.6% 9

\*Upgrade to a MICHELADA at 5\$ Extra

\*\*Rotating Taps- see our wait staff for our seasonal taps

