

Desserts

CRÈME BRULEE <i>Pistachio Biscotti</i>	\$18
BASIL SORBET	\$12
CHOCOLATE FONDANT <i>Malted Milk Ice-cream. – Please note I take 15 mins</i>	\$18

Desserts Wines.

RIESLING NO.7, FORTIFIED RIESLING, SA	\$11
Z WINES TOPAQUE, FORTIED, BAROSSA VALLEY	\$11

Whiskeys.

OLD FORESTER 40%	\$9
JACK DANIELS 40%	\$9
JAMESON 40%	\$9
THE WHISTLER MOSAIC 46%	\$10
THE GOSPEL SOLERA RYE 42%	\$10
BLACKWOODS SINGLE MALT WHISKEY 46%	\$12
SLANE IRISH WHISKEY 40%	\$10
BRIDGE ROAD THE ALE SAVIOUR 52.3%	\$12
STARWARD NOVA SINGLE MALT 41%	\$11

Scotch.

GLEN MORAY 40%	\$9
GLENFIDDICH 12 YEAR OLD 40%	\$11
LAGAVULIN 8 YEAR OLD 48%	\$12
GLENDRONACH PORT WOOD 46%	\$13
GLENDRONACH 12 YEAR OLD 43%	\$13
HIGHLAND PARK VIKING HEART 15 YEAR OLD 44%	\$15
THE MACALLAN 18 YEAR OLD 43%	\$18

Japanese Whiskey.

NIKKA WHISKEY FROM THE BARREL 51%	\$11
NIKKA COFFEY MALT WHISKY 45%	\$11
THE HAKUSHU 43%	\$15
THE HIBIKI 43%	\$20

Cocktails.

BASIL SMASH <i>Gin, Basils Secrets, Citrus</i>	\$16
DARK & STORMY <i>Kraken Dark Spiced Rum, Ginger Ale, Lime</i>	\$18
ALPINE 11 <i>Aperol, Vodka, Passionfruit, Pineapple</i>	\$20
AMARETTO SOUR <i>Disaronno, Bourbon, Citrus, Whites</i>	\$22
YUZU GIMLET <i>Gin, Triple Sec, Yuzu Shu</i>	\$22
ROYAL MARTINI <i>Grey goose, Dry Vermouth, Orange bitters, Olives</i>	\$24
NEGRONI <i>Malfy Blood Orange Gin, Campari, Vermouth</i>	\$22
OLD FASHIONED <i>Markers mark, Orange Bitters, Simple Syrup</i>	\$21
AVIATION <i>Gin, Maraschino Liqueur, Crème de Violette, Citrus</i>	\$22
SILVER PATRON MARGARITA <i>Tequila, Cointreau, Lime Juice</i>	\$24
LIQUOR 43 ESPRESSO MARTINI <i>Kahlua, Vodka, Liquor43</i>	\$22
KIMMY GIN <i>Blood Orange Gin, Spiced Rum, Apricot</i>	\$22

Mocktails.

PASSIONFRUIT MOJITO <i>Passionfruit, Soda, Mint, Citrus</i>	\$10
HIBISCUS SOUR <i>Hibiscus, Pineapple, Citrus</i>	\$10
PEACH ISLAND <i>Peach, Citrus, Crushed Ice</i>	\$10

Beers on Tap.

	POT	SCHOONER
CARLTON DRAUGHT	\$8	\$11
PERONI	\$8	\$11
GREAT NORTHERN 3.5%	\$7	\$10
BEECHWORTH PALE ALE	\$8	\$11
BEECHWORTH GINGER BEER	\$8	\$11

Bottles.

IPA	\$12
APPLE CIDER	\$9
STOUT	\$10



Sparkling.	GLASS	BOTTLE
BASILS, SPARKLING BRUT, KING VALLEY	\$11	\$45
BILLY BUTTON, PROCECCO, ALPINE VALLEY		\$49
MOET & CHANDON, BRUT NV CHAMPAGNE, FRANCE		\$120
FORGET-BRIMONT, PREMIER CRU BRUT NV, FRANCE		\$149
Whites.	GLASS	BOTTLE
BASILS, BIANCO, ALPINE VALLEYS	\$11	\$45
CLONAKILLA, SAUVIGNON BLANC SEMILLION, MURRUMBATEMAN		\$65
PETER LEHMANN H&V, PINOT GRIS, SA	\$12	\$55
SANTA & D'SAS, PINOT GRIOGIO, KING VALLEY		\$59
HENSCHKE, PEGGY'S HILL RIESLING, EDEN VALLEY	\$13	\$59
Z WINES, XAVE RIESLING, BAROSSA VALLEY		\$69
KISMET, MOSCATO, VICTORIA		\$45
DALBOSCO, CHARDONNAY, ALPINE VALLEY	\$14	
KOOYONG, CLONALE CHARDONNAY, MORNINGTON PENINSULA		\$79
LOUIS JADOT, CHARDONNAY, FRANCE		\$110
CYRIL GAUTHERON, CHABLIS, BURGUNDY, FR		\$109
Rose.	GLASS	BOTTLE
BASILS, ROSE, ALPINE VALLEY	\$11	\$45
BOUCHARD AINE & FILS, ROSE, FRANCE		\$55
Reds.	GLASS	BOTTLE
BASILS, MERLOT, KING VALLEY	\$11	\$45
ALPINE VISTA, SHIRAZ, ALPINE VALLEY	\$11	\$45
CLONAKILLA, HILLTOPS SHIRAZ, MURRUMBATEMEN		\$69
LERIDA ESTATE, PINOT NIOR, CANBERRA	\$13	\$59
LEURA PARK ESTATE, PINOT NOIR, GEELONG		\$75
CHRISMONT, BARBERA, KING VALLEY	\$12	\$55
WEATHERCRAFT, TEMPRANILLO, BEECHWORTH		\$79
Z WINES 3146, SHIRAZ, BEECHWORTH		\$69
HENSCHKE FIVE SHILLING, SHIRAZ, BAROSSA		\$98
KAY BROTHERS, HILLSIDE SHIRAZ, MCLAREN VALE		\$129

Small.	$\frac{1}{2}$ DOZ	DOZEN
OYSTERS	\$29	\$55
<i>Natural</i>		
<i>Truffle ponzu & chive</i>		
<i>Pineapple Granita</i>		
FOCACCIA <i>Whipped Black Garlic Butter</i>		\$8
OCEAN TROUT GRAVLAX <i>Honey Dijon dill, herbs</i>		\$22
BURRATA <i>Prosciutto, chargrilled peaches, balsamic glaze & basil</i>		\$26
"BRICK" CHICKEN <i>Sweet Miso, Purple Pickled Cabbage</i>		\$18
PORK BELLY SKEWERS x2 <i>Yakiniku sauce</i>		\$16
OLIVES <i>Warmed & Marinated</i>		\$10
Medium.		
12 SQUARE RICOTTA & BASIL RAVIOLI <i>Garlic Basil Cream, Pine nuts</i>		\$29
TEMPURA PRAWNS (4) <i>Iceberg, Tom Yum Mayo</i>		\$18
DUCK ARANCINI <i>Sour Cherry Jus</i>		\$21
TEMPURA ZUCHINNI FLOWERS <i>Whipped Ricotta & Basil Oil</i>		\$22
Large.		
HALF CHICKEN <i>Szechuan, Orange butter jus, Fennel & Radicchio salad</i>		\$38
LAMB RACK <i>Chocolate lamb cigar, Heirloom carrots, Mustard miso bone jus</i>		\$46
PANFRIED ROCKLING <i>Seared Greens, Lemongrass, Namjin, Chilli, Asian Herbs</i>		\$39
GNOCCHI <i>Gorgonzola</i>		\$32
250G SCOTCH FILLET <i>Potato gratin, green beans, red wine & Roast Marrow bone jus</i>		\$45
PARMESAN CRUMBED GOLDEN PORK LOIN <i>Café de Paris Butter, Potato salad</i>		\$38
Sides.		
CHIPS <i>Rosemary Salt & Aioli</i>		\$10
GREEN SALAD <i>Peas, Cucumber & Wafu</i>		\$16
SEARED GREENS <i>Miso Butter, Roasted Almonds</i>		\$16
Kids.		
BEEF RAGU <i>Penne Pasta</i>		\$15