



# O THE LOUNGE YSTER BAR R

**6 FOR \$18 / 12 FOR \$36**

Natural / with fresh lemon  
or

Red Wine / with red wine vinaigrette, shallots & lime  
or

Mornay / with cheese, garlic, salt & pepper  
or

Thai / with Thai dressing, fried onion & cilantro

**6 FOR \$20 / 12 FOR \$40**

Kilpatrick / with Worchester BBQ sauce & bacon  
or

Chilli / with sweet chilli, lime & vodka dressing  
or

Caviar / with Tasmanian salmon caviar & fresh citrus

## **OYSTER SHOTS**

Marinated in a Bloody Mary mix & served with lime

2 for \$20 / 4 for \$36 / 6 for \$48

# THE LOUNGE

2-COURSE \$65 / 3-COURSE \$75

## ENTREES

**SOUP OF THE DAY** (gfo)

**PORK BELLY BITES** (df/gf)

slow cooked, Australian brown rice, sticky sauce, slaw

**SCALLOPS** (gf)

beetroot & orange puree, & salsa

**HALLOUMI**

panko crumbed & fried, raspberry aioli

## MAINS

**CHICKEN RISOTTO**

(veg option/vegan option/gf) with maple pumpkin, spinach, parmesan, pine nuts

**T-BONE** (gf/dfo)

roasted shallots, seasonal greens, choice of red wine or pepper jus

**PORK BELLY** (gf)

with sweet potato mash, seasonal veg & apple jus

**FISH OF THE DAY** (gf)

herbed mash, seasonal veg, yuzu-beurre blanc sauce

**AGNOLOTTI** (vegan)

eggplant & sundried tomato, spinach, field mushrooms, coconut cream sauce

**SIDES**

Charred Bread (gfo) \$6

Seasonal Veg (gf) \$8

Pan fried potato & bacon (gf) \$8

Garlic Prawns (gf) \$14

## DESSERT

**APPLE STRUDEL** (gfo)

vanilla ice-cream & berry couli

**STICKY DATE PUDDING**

bourbon-butterscotch sauce & crushed nuts

**AFFOGATO** (gf)

espresso & vanilla ice-cream

gf - gluten free / gfo - gluten free option / df - dairy free  
dfo - dairy free option



# THE LOUNGE

## COCKTAIL MENU

### APEROL SPRITZ | \$19

Tangy & refreshing. Aperol, soda & prosecco

### MOJITO | \$19

A classic. Rum, mint, sugar syrup & soda

Why not try our Passionfruit Mojito for an additional \$2

### BETWEEN THE SHEETS | \$19

Brandy, rum and triple sec.  
Perfectly balanced and simply delicious!

### ESPRESSO MARTINI | \$20

The best you will ever have!

Try one of our famous flavoured Espresso Martinis for an extra \$3.  
Hazelnut, Salted Caramel or Toasted Marshmallow

### DIRTY CHAI | \$21

Gin, passionfruit syrup, lemon & our home-made chai syrup

### FAIRY FLOSS MARTINI | \$22

Showstopper! Vodka, cranberry & pink fairy floss.

### CHERRY BOMB | \$23

Kraken rum, pedro sherry, lemon juice, soda & home-made cinnamon syrup.

### BEE'S KNEES | \$23

Sweet & floral. lavender gin, elderflower & lemon.

### FRENCH MARTINI | \$23

Classic elegance. Chambord, raspberries & vodka



# THE LOUNGE

## WINE LIST

### WHITE

Rothbury Semillion Sauvignon Blanc, SA - 8/30

Hayshed Hill Semillion Sauvignon Blanc, WA - 9/34

Forest Hill Highbury Fields Sauvignon Blanc, Denmark, WA - 40

Yalumba Wild Ferments Pinot Grigio, SA - 10/32

West Cape Howe Chardonnay, WA - 35

Vasse Felix Filius Chardonnay, Margaret River, WA - 12/55

Alasia Moscato D'Asti DOCG, Piedmont. Italy - 11.5/43

### RED

Rothbury Shiraz, Hunter Valley, SA - 8/30

West Cape Howe Shiraz 2018, WA - 35

West Cape Howe Cabernet Merlot, WA - 9/35

Hayshed Hill Cabernet Merlot, WA - 10/40

Kooyong Massale Pinot Noir, WA - 13/55

Forest Hill Highbury Fields Cabernet Sauvignon, Denmark, WA - 11/40

### SPARKLING

Rothbury Cuvee, Hunter Valley, SA - 8/30

Amaroo Retreat Prosecco 2018, South Australia - 35

Hayshed Hill Sparkling Chardonnay Pinot Noir, WA - 48

### ROSE

Hay Shed Hill Pinot Noir Rose, Margaret River, WA - 8/35

Conde Valdemar Rose, Rioja, Spain - 12/42



# THE LOUNGE

## CABINET WINES

### WHITE

Vasse Felix Chardonnay 2017, Margaret River, WA - 72

St John's Wild Fermented Viognier, WA - 74

St John's Limited Release Vintage Brut, Margaret River WA - 55

### RED

Vasse Felix Filius Cabernet Sauvignon, Margaret River, WA - 50

Churchview Bartondale Shiraz, Margaret River, WA - 80

### SPARKLING

Bollinger Special Cuvee Champagne, France - 150

Pol Roger Non Vintage Brut Reserve, Epernay, France - 125



# THE LOUNGE

## BEER, CIDER & LIQUOR

### BOTTLED BEER

James Boag Light - 8  
Hahn Super Dry - 8  
Corona - 9  
Peroni - 9  
Bintang Radler - 9  
Furphy - 9  
150 Lashes - 10  
Hop Hog - 10  
Guinness - 10

### CIDER & RTD'S

Somersby Pear Cider - 9  
Somersby Apple Cider - 9  
Canadian Club & Dry - 12  
Smirnott Double Black - 14

### LIQUOR

Tia Maria - 8  
Cinzano Rosso - 8  
Cinzano Dry - 8  
Disaronno - 8  
Drambuie - 8  
Kahlua - 9  
Frangelico - 9  
Baileys - 9  
Campari - 9  
Midori - 9  
Malibu - 9  
Cointreau - 9  
Pimms - 9  
Jagermeister - 9

Galliano - 10  
black, vanilla, white

### GIN & VODKA

Gordons Gin - 10  
Bombay Sapphire Gin - 10  
Smirnoff - 12  
Pinkster Gin - 12  
Lavender Gin - 14  
Grey Goose - 14

### RUM & TEQUILA

Malibu - 9  
Bacardi Rum - 9  
Jose Cuevo - 9  
Captain Morgan Original - 10  
Kraken Spiced - 12  
Patron XO - 14

### WHISKEY

Jack Daniels - 10  
Jamieson's - 10  
Johnnie Walker Red - 10  
Canadian Club - 11  
Gentleman Jack's - 12  
Crown Royal - 14  
Glen Moray - 14

### BRANDY, SHERRY, PORT

Courvoisier - 12  
Pedro Ximenez - 12  
Napoleon 1875 - 12  
Galway Pipe - 12



# THE LOUNGE

## NON-ALCOHOLIC

### MOCKTAILS

12

Tell us your preferred taste and our bartender will customise a mocktail just for you!

### SOFT DRINK

Coke / Coke Zero / Lemonade / Lift / Soda / Tonic / Dry Ginger Ale - 4

Lemon, Lime & Bitters - 4.5

### JUICE

Orange / Apple / Pineapple / Cranberry - 4

### BOTTLED WATER

Antipodes Sparkling 500ML - 7

### COFFEE & TEA

Espresso - 4

Macchiato / Topped Up - 4/4.5

Long Black / Latte - 5

Flat White / Cappuccino - 5

Mocha / Hot Chocolate - 5

Almond Milk / Soy Milk - 0.5

Lemongrass / Green / Peppermint / Breakfast

Chai / Camomile / Earl Grey - 4.5