



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

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 2020, Margaret River, WA - 12/55

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

RED

Rothbury Shiraz, Hunter Valley, SA - 8/30

Rothbury Cabernet Merlot, 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 2019, 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 Merlot, Margaret River, WA - 52

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

Somersby Pear Cider - 9
Somersby Apple Cider - 9

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
Pinkster Gin - 12
Lavender Gin - 14
Tanqueray No. 10 - 14
Smirnoff - 12
ABSOLUT - 12
Grey Goose - 14

RUM & TEQUILA

Malibu - 9
Bacardi Rum - 10
Captain Morgan Original - 10
Kraken Spiced - 12
Sierra Silver - 12
La Cofradia Reposado - 14
Patron XO - 14

WHISKEY

Jack Daniels - 10
Jamieson's - 10
Johnnie Walker Red - 10
Canadian Club - 10
Gentleman Jack's - 12
Makers Mark - 12
Chivas Regal - 12
Crown Royal - 14
Glen Moray SINGLE MALT - 14
Woodford Reserve - 14
Laphroaig SINGLE MALT - 14

BRANDY, SHERRY, PORT

VSOP Gognac - 12
Pedro Ximenez - 12
Napoleon 1875 - 12
Galway Pipe - 12
Grand Burge - 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

