

• House Beer •

*These are our staple beers, all year round bangers. They aren't going anywhere soon.*

<b>Heritage Wheat Beer</b> (5.0%)	\$8 / \$11
<i>Traditional, unfiltered and cloudy 'Hefeweizen'. Soft and smooth with banana character and cloves on the finish.</i>	
<b>Narrows Lager</b> (3.5%)	\$7 / \$10
<i>Clean, crisp and refreshing with reduced alcohol. Tasmanian grown hops give this Australian Pale Lager flavours indicative of fruit salad.</i>	
<b>Riverside Lager</b> (4.7%)	\$8 / \$11
<i>Moulded on a classic 'Munich Helles' with premium Pilsner malt and noble hop varieties. Well rounded, golden and refreshingly palatable.</i>	
<b>Angus Pale Ale</b> (5.6%)	\$8 / \$11
<i>Defined by generous hop additions. A flavoursome ale with citrus like taste and moderate aromas of guava, passionfruit and grapefruit.</i>	
<b>Skyline Black</b> (6.4%)	\$9 / \$12
<i>Is a complex and very distinctive brewed ale. The beer is largely modelled on the American IPA style, with the inclusion of de-husked black malt.</i>	
<b>Spider Cider</b> (5.5%)	\$8 / \$11
<i>Crafted in Bridgetown WA, from pure apple juice and Champagne yeast. Dry with a clean crisp apple character.</i>	

• Seasonal Beer •

*Crazy ideas, seasonal produce and staff favourites. Rotating taps of what's hot.*

<b>Steakhouse Project - Mandarin Ale</b> (4.5%)	\$8 / \$11
<i>Locally grown mandarins were sourced, for in-house, squeezed mandarin juice creating a delightful citrus aroma. This leads into a ripe fruit flavour indicative of mandarin peel. Finishing dry this refreshing beverage is well-suited to summer consumption.</i>	
<b>Mounts Bay Brown Ale</b> (5.0%)	\$8 / \$11
<i>Roasted chestnuts feature in this brew modelled on brown ales with origins in England's north. This beer offers an upfront malty aroma, leading into a nutty, earthy and slightly roasted finish.</i>	
<b>Tomahawk - Doppelbock</b> (6.9%)	\$12
<i>Historically this extra-strong lager was brewed by monks as 'liquid bread' to sustain them during lent. This rich malty style of beer has origins in Munich and presents deep amber brown.</i>	
<b>Tomahawk - Weizenbock</b> (7.5%)	\$12
<i>An intense and complex dark wheat beer. Crafted with a classic Bavarian yeast strain, adding flavours of estery banana, clove, raisins and bread.</i>	
<b>Tomahawk - Barley Wine</b> (8.5%)	\$12
<i>A rich and heavy ale brewed to high gravity. This beer offers massive body and mouthfeel and is traditionally the biggest beer in a brewery's portfolio. Intense, multi-layered and malty it is the perfect sipping ale and a great finish to any meal.</i>	

**The House Tasting Paddle**

*A selection of our 5 house beers, 200ml of each.*

\$22

**The Seasonal Tasting Paddle**

*A selection of our seasonal beers, 200ml of each.*

\$26

• Cocktails •

• Shaken •

Purple Rain	\$19
<i>Lavender, violets</i>	
Metropolitan	\$22
<i>Tanqueray 10, grapefruit</i>	
St. Spritz	\$20
<i>Lychee, elderflower, grapefruit</i>	

• Mocktails •

Pineapple Express	\$10
<i>Pineapple, coconut</i>	
Strawberry Sour	\$10
<i>Strawberry, lemon</i>	

• Tall •

Enchilada	\$18
<i>Mint, habanero peppers, agave</i>	
Litz	\$20
<i>Sparkling, peach, rhubarb</i>	
Atomic Pineapple	\$20
<i>Tiki, pineapple, coconut</i>	
The Grinch	\$21
<i>Cucumber, mint, green</i>	

• Short •

Apple Pie	\$19
<i>Apple, cinnamon spice, nutmeg</i>	
Apricot Delight	\$20
<i>Apricot, dried fruit, lemon</i>	
Lady Marmalade	\$21
<i>Kaffir lime, grapefruit, orange</i>	

• The Classics •

Barrel-Aged Bottled Negroni	\$24
<i>Four Pillars collaboration</i>	
Old Fashioned	\$22
<i>Zacapa, bitters</i>	
Mang-arita	\$21
<i>Mango, Patron, Cointreau, lime</i>	
Espresso Martini	\$21
<i>42 Below, Espresso</i>	



• Wine •

Still wine is served in 100ml / 250ml / 500ml carafes.

• Sparkling •

NV	Howard Park - <i>Jeté</i> <i>Margaret River</i>	14 / 65
NV	Clover Hill - <i>Rosé</i> <i>Tasmania</i>	16 / 77
NV	Laurent Perrier - <i>Brut</i> <i>Tours-sur-Marne, France</i>	21 / 136

• Rose •

2017	Rockford - <i>Alicante Bouchet</i> <i>Barossa Valley, SA</i>	10 / 25 / 50
2017	Rimauresq - <i>Cru Classé</i> <i>Côtes de Provence, France</i>	12 / 30 / 60

• White •

2016	Rockford - <i>White Frontignac</i> <i>Muscat Blanc, Barossa Valley, SA</i>	10 / 24 / 48
2018	Mac Forbes - <i>Spring</i> <i>Riesling, Great Western, VIC</i>	13 / 30 / 60
2017	Leeuwin Est. - <i>Art Series</i> <i>Sauvignon Blanc, Margaret River, WA</i>	13 / 30 / 60
2016	Flametree <i>Semillon/Sauvignon, Margaret River, WA</i>	10 / 24 / 48
2018	Pooley <i>Pinot Grigio, TAS</i>	10 / 24 / 48
2016	Sidney Wilcox - <i>Old Vine Zibibbo</i> <i>Muscat of Alexandria, SA</i>	8 / 17 / 34
2017	Montalto <i>Chardonnay, Yarra Valley, VIC</i>	12 / 28 / 56

• Red •

2016	Moorilla - <i>Praxis</i> <i>Pinot Noir, TAS</i>	10 / 24 / 48
2016	Giant Steps - <i>L.D.R.</i> <i>Pinot Noir/Shiraz, Yarra Valley, VIC</i>	10 / 24 / 48
2016	Samuels Gorge <i>Grenache, McLaren Vale, SA</i>	14 / 34 / 68
2014	Istine - <i>Chianti Classico</i> <i>Sangiovese, Chianti, Italy</i>	15 / 36 / 72
2015	Xanadu - <i>Premium</i> <i>Cabernet Sauvignon, Margaret River, WA</i>	13 / 30 / 60
2016	Rockford - <i>Moppa Springs</i> <i>G.S.M, Barossa Valley, SA</i>	14 / 34 / 68
2016	Terre a Terre <i>Cabernet/Shiraz, Wrattontully, SA</i>	12 / 28 / 56
2016	Laughing Jack - <i>Jack's</i> <i>Shiraz, Barossa Valley, SA</i>	11 / 27 / 50
2016	Rusden - <i>Black Guts</i> <i>Shiraz, Barossa Valley, SA</i>	22 / 55 / 110
2015	Rockford - <i>Basket Press</i> <i>Shiraz, Barossa Valley, SA</i>	28 / 70 / 140

