

Beer



On tap

Capital Brewing Co. Coast Ale	8	12	14
Capital Brewing Co. XPA	8	13	15
BentSpoke Brewing Co. Crankshaft IPA	9	13	15
Hawke’s Lager	8	12	14
Brookvale Union Ginger Beer	9	13	15
Seasonal Beer (Ask our team what’s on tap)	9	14	16

In tins & bottles

Heaps Normal Half Day Hazy 375ml, <0.5%	Brick Lane, VIC	9
BentSpoke Barley Griffin 375ml, 4.2%	Braddon , ACT	11
Better Beer Zero Carb Lager 355ml, 4.2%	Griffith, NSW	11
Two Bays Gluten Free Pale Ale, 375ml, 4.5%	Mornington, VIC	12
Young Henry Cloudy Apple Cider 375ml, 4.6%	Newtown, NSW	11
BentSpoke Easy Cleansing Ale 375ml, 3.2%	Braddon , ACT	10
Byron Bay Lager 355ml, 4.2%	Byron Bay, NSW	11
Kosciuszko Pale Ale 330ml, 4.5%	Jindabyne, NSW	11
Corona Extra 355ml, 4.5%	Mexico	11

To Eat

Nibbles

House-marinated warm Mount Zero olives ^(VG, GF)	9
Three Mills sourdough with balsamic & olive oil ^(GFO)	12
Moonlight Flat oyster with soy, lime and yuzu mignonette ^(DF,GF)	ea 6 half doz 30
Crispy cauliflower with kimchi mayo ^(VG, GF)	15
Edamame with sesame oil, chilli flakes and nori powder ^(VG, DF)	10

Small Plates

Grilled zucchini flowers with sunflower tahini yoghurt, chilli oil & crispy curry leaves ^(V, GF)	19
Vannella burrata with heirloom tomatoes, grilled plum, pickled strawberry & fried quinoa ^(V, GF)	23
Sliced salami with orange, rocket leaf, fennel, Guindillas pepper & mustard lemon dressing ^(DF)	24
La Narval mussels with salsa verde, pickled onion & olive crumb, served with sourdough ^(GFO, DF)	25
Tempura eggplant with sesame miso & spicy pimento emulsion ^(V, DF)	25
King salmon tartare with wakame cracker & yuzu dressing ^(DF, GF)	28

Gluten-free bread available upon request. (V) vegetarian, (VG) vegan, (VGO) vegan option, (GF) gluten free, (GFO) gluten free option, (DF) dairy free. Dishes are subject to change at the venues discretion.

By the Glass

Sparkling

2022	Borgo Molino Asolo Prosecco Millesimato	Veneto, ITA	16	80
NV	Josef Chromy Sparkling Rosé	Relbia, TAS	17	85
NV	Taittinger Brut Reserve	Champagne, FRA	25	145

White

2025	Shaw + Smith Sauvignon Blanc	Adelaide Hills, SA	16	80
2024	Nick O’leary Riesling	Canberra District, NSW	15	72
2024	Nick Spencer Pinot Grigio	Canberra District, NSW	15	70
2023	Les Cotilles Chardonnay	Vin de France, FRA	16	78

Rosé and Sweet

2024	Long Rail Gully Rosé	Canberra District, NSW	15	72
2023	Maison Saint Aix Rosé	Provence, FRA	16	85
2022	“Tintero” Moscato D’Asti DOCG	Piedmont, ITA	15	70

Red

2024	Lark Hill Regional Pinot Noir	Canberra District, NSW	15	72
2024	See Saw Incubator Series Gamay	Orange, NSW	15	70
2023	Su Soi Cannonau Grenache di Sardegna DOC	Sardinia, ITA	16	75
2023	Torbreck Woodcutter Shiraz	Barossa Valley, SA	16	75
2023	Long Rail Gully Cabernet Sauvignon	Canberra District, ACT	16	78

Gin Bowls

Create Your Own Gin Bowl

Pick your favourite gin from our back bar or let our team recommend. We'll design a custom gin bowl, paired with Fever-Tree tonic and your fresh garnishes of choice.

Sit back, relax, and enjoy your personalised creation!

Underground (Canberra, ACT)

Underground Shiraz Gin paired with Fever-Tree Indian Tonic

Profile: Underground Shiraz Gin's deep botanical character meets the crisp citrus bite of Fever-Tree Indian Tonic.

Garnish: Orange Peel & Rosemary Sprig

Hayman (London, UK)

Hayman's Sloe Gin paired with Fever-Tree Elderflower Tonic

Profile: Hand-picked wild sloe berries gently rested for depth, lifted by Fever-Tree Elderflower Tonic. A ruby-hued serve, rich in dark fruit, subtly sweet, and refreshingly elegant.

Garnish: Lemon Wheel & Berries

Ink Gin (North Tumbulgum, NSW)

Ink Gin paired with Fever-Tree Mediterranean Tonic

Profile: Butterfly pea flower changes colour with tonic, creating a floral, citrus-forward gin with soft, herbaceous notes.

Garnish: Mint Sprig & Lime Wedge

Hendrick's (Girvan, SCT)

Hendrick's Neptunia Gin paired with Fever-Tree Raspberry Tonic

Profile: A gin inspired by the sea, reimagined with the fruity vibrance of Fever-Tree Raspberry Tonic. A refreshing G&T that's equal parts botanical, breezy, and berry-kissed.

Garnish: Grapefruit & Rose

25+

23

23

23

23

Large Plates

Midnight Wagyu burger with caramelised onion, cheddar, garlic aioli, roasted red pepper & fries **28**

Buttermilk fried chicken burger with coleslaw, pickles, smoked paprika mayo & fries **26**

Roasted pork belly with cauliflower purée, mustard greens & jus ^(GF) **28**

Harissa tahini spiced cauliflower with golden raisins, pine nuts & almond emulsion ^(VG, GF) **24**

Lumaconi pasta with tiger prawn, asparagus, cherry tomato, anchovy & pangrattato **28**

Chargrilled barramundi with daikon yuzu purée and seasonal herbs ^(GF) **35**

Grilled half chicken with black rice and curry sauce ^(GF, DF) **30**

Chargrilled steak with roasted garlic and jus ^(GF) **38**
200g Wagyu sirloin **38**
600g T-bone **70**

Sides

Seasonal mixed leaf salad with mango vinaigrette ^(VG, GF) **12**

Roasted green beans with furikake ^(VG, GF) **12**

Heirloom tomatoes with mint and balsamic vinaigrette ^(VG, GF) **15**

Skinny fries with smoked paprika aioli and green salt ^(V) **11**

Sweet

Vegan chocolate, raspberry & coconut pebble with raspberry coulis ^(VG, GF) **22**

Roasted banana ice cream with chocolate soil & black sesame tuile ^(GFO) **20**

Tiramisu with limoncello, mascarpone & white chocolate **21**

Berry sorbet with lime gin granita & blueberry gel ^(VG, GF) **18**

Chef selection of two artisan cheeses, honeycomb & housemade lavosh ^(GFO) **30**

Signature Cocktails

Our Signature cocktails and mocktails are inspired by liquid expression and the changing seasons, crafted to showcase a diverse range of flavour profiles and sensations.

From spicy and smoky to light, herbal, and refreshing to bubbly, each drink is thoughtfully designed with balance, texture, and creativity in mind.

Tea Pot Affair (Serves 2)

38

Underground Gin, Yellow Chartreuse, Lavender Liqueur & Lemon and Ginger Tea
Profile: Elegant and aromatic, where floral liqueurs bloom over crisp gin and citrus, creating a refined, delicately sweet cocktail with a fresh finish.

Rosie Nosey

23

Grey Goose Vodka, Chambord, Rosemary Syrup, Lemon Juice & Prosecco
Profile: Sparkling and fruity with berry, citrus, and a fresh rosemary twist.

Smoke & Mirrors

23

Espolon Reposado Tequila, D.O.M Benedictine, Lime Juice, Grapefruit Oleo & Peychauds Bitters
Profile: Zesty, aromatic, and gently smoky, with vibrant grapefruit, fresh lime, and a subtle herbal spice, creating a bold yet beautifully balanced sip.

No Chill

23

Woodford Reserve Bourbon, Artichoke Liqueur, Bird’s Eye Chilli Liqueur, Lemon Juice & Fresh Orange
Profile: A bold and bittersweet cocktail with rich bourbon depth, a hint of heat, and a zesty citrus lift.

Sunset in Kyoto

23

Underground Gin, Strawberry Infused Aperol, Yuzu Juice & Basil
Profile: Light and fruity with tangy yuzu, sweet strawberry, and a touch of fresh basil.

Midnight Classics

So Phresh 2.0

22

Green Apple Liqueur, Lychee Liqueur, Lychee Purée, Fresh Kiwifruit & Lemon Juice

Verdelle

23

Grey Goose Vodka, Chartreuse Green, Midori, Lime Juice, Pandan and Chamomile Syrup & Egg Whites

Midnight Sunrise

23

Bacardi White Rum, Passionfruit Liqueur, Lemon Juice, Passionfruit Purée & Egg Whites

Classic cocktails are available on request.

Signature Mocktails

Pink Zing

15

Lyre’s London Dry, Fresh Raspberry, Lime & Fever - Tree Wild Raspberry Tonic

Orange Eclipse

17

Four Pillars Bandwagon, Lemon Juice, Pineapple Juice, Butterfly Pea Syrup & Fever Tree Blood Orange Soda

Bloodlust

16

Arvo Blood Orange and Hibiscus Noperitivo, Earl Grey Tea, Cranberry Juice, Grapefruit Oleo & Egg whites

Sencha Silk

17

Lyre’s London Dry, Sencha Green Tea, Fresh Kiwifruit, Pandan & Chamomile Syrup & Fever -Tree Lime and Yuzu Soda