

COCKTAILS

SHARING IS CARING
TASTY!

COCKTAILS TO SHARE

BLUEBERRY, BASIL & ELDERFLOWER PUNCH

VODKA, ELDERFLOWER, BLUEBERRY, FRESH BASIL
APPLE JUICE, LEMON JUICE, SODA

PEACH ICED TEA

VODKA, PEACH LIQUEUR, STRAWBERRIES,
BLACK TEA, LEMON, SODA

MANGO & LYCHEE PUNCH

WHITE RUM, LYCHEE, MANGO, APPLE JUICE, LEMON
JUICE, LEMONADE

BLOOD ORANGE SOFI SPRITZ

BLOOD ORANGE, RIESLING, BITTERS, LIME, SODA

WHITE WINE & STRAWBERRY SANGRIA

WHITE WINE, STRAWBERRY CIDER SYRUP, COGNAC,
STRAWBERRIES, LEMON, PINEAPPLE JUICE

APPLE & RHUBARB PUNCH

VODKA, APPLE LIQUOR, RHUBARB & ROSEMARY SYRUP
STRAWBERRY, APPLE JUICE, LEMON, SODA

WHITE PEACH & GINGER SOFI SPRITZ

WHITE PEACH, GINGER, WHITE WINE, MINT
LEMON, SODA

SPICED RED WINE SANGRIA

RED WINE, COGNAC, SPICE SYRUP, ORANGE
JUICE, LEMON

The Speak was Easy
The Food was Shared
The Drink Appreciated

COCKTAILS

JUST
FOR YOU!

CACTUS QUENCHER

TEQUILA, AGAVE, MINT, PINEAPPLE JUICE, LEMON

BASIL & CUCUMBER GIMLET

GIN, LIME, BASIL, CUCUMBER, SUGAR

WATTLE TOFFEE SOUR

VODKA, WATTLE TOFFEE LIQUEUR, LEMON, SUGAR
PASSIONFRUIT SYRUP, EGG WHITE

SPICED RUM DERBY

SAILOR JERRY'S, CINZANNO, PASSIONFRUIT
LEMON JUICE, SUGAR

STRAWBERRY BUBBLES

STRAWBERRY CIDER SYRUP, CHAMBOURD, SPARKLING
WINE

PASSIONFRUIT & ELDERFLOWER PUNCH

PLUM PISCO, ELDERFLOWER, COGNAC,
PASSIONFRUIT, PINEAPPLE, LIME, GINGER BEER,
ORANGE

LYCHEE LADY

VODKA, ELDERFLOWER, LYCHEES, CLOUDY APPLE,
LEMON

APEROL SPRITZ

APEROL, SPARKLING WINE, SODA, FRESH ORANGE

SIXES BLOODY MARY

INFUSED VODKA, TOMATO JUICE, SPICE MIX, ETC...

SIXES ESPRESSO MARTINI

VODKA, KAHLUA, COGNAC, ESPRESSO

THE RHUBARB SOUR

TEQUILA, RHUBARB & ROSEMARY SYRUP, STRAWBERRY
MINT, LIME, EGG WHITE



DRINKS

YES
PLEASE!

WINE

BEER
AND
CIDER

ICE
COLD

GLASS // HALF // FULL
150ML // 500ML // 1000ML

POT // PINT // PITCHER

WINE BY THE GLASS

CHARDONNAY // ROBERT OATLEY WA

SAUVIGNON BLANC // WAIRAU RIVER NZ

SANGIOVESE // PIZZINI SA

SHIRAZ // KAESLER STONEHORSE SA

ROSÉ // SAINT AIX FRANCE

per glass

BOTTLED WINE

WHITE

375ML // 750ML

RIESLING DANDELION SA

330ML //

SAUVIGNON BLANC CRAGGY RANGE NZ

330ML //

SOAVE PEIROPAN ITALY

330ML //

PINOT GRIS KUMEU NZ

CHARDONNAY LA CREMA USA

330ML //

RED

375ML // 750ML

ROSÉ SAINT AIX FRANCE

355ML //

PINOT NOIR SAINT CLAIR NZ

330ML //

CHIANTI PEPPOLI ITALY

330ML //

GSM TORBRECK 'THE STEADING' SA

375ML //

CABERNET SAVIGNON MERLOT CULLEN WA

355ML //

SHIRAZ SHAW & SMITH SA

330ml //

BUBBLES

GLASS // 375ML // 750ML

330ML //

SIXES HOUSE SPARKLING SA

330ML //

PROSECCO BANDINI ITALY

345ML //

MUMM NV FR

330ML //

POL ROGER NV FR

500ML //

330ML //

375ML //

330ML //

330ML //

ON DRAUGHT

4 PINES KOLSCH

STONE & WOOD PACIFIC ALE

KIRIN

HOLGATE PALE ALE

ROGERS AMBER ALE

NAPOLEONE APPLE CIDER

LIGHT/MID STRENGTH

HAHN LIGHT

XXXX GOLD

PERONI LEGGERA

FULL-STRENGTH BEER

PERONI NASTRO AZZURRO

CORONA

HAHN SUPER DRY

FURPHY

COOPERS PALE ALE

SIERRA NEVADA AMERICAN PALE ALE

WILDE GLUTEN FREE PALE ALE

LITTLE CREATURES IPA

HOEGAARDEN

JAMES SQUIRE AMBER ALE

WHITE RABBIT DARK ALE

BOTTLED GINGER BEER

BROOKVALE UNION GINGER BEER

BOTTLED CIDER

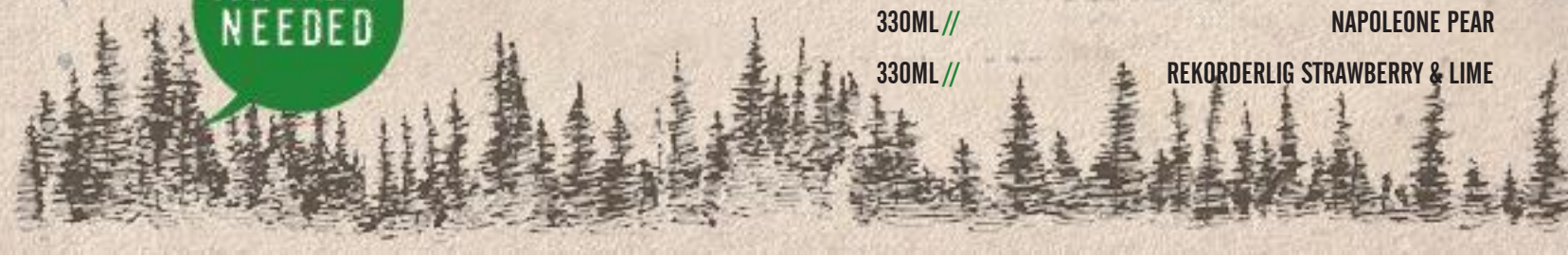
MONTEITHS APPLE

YOUNG HENRYS CLOUDY APPLE

NAPOLEONE PEAR

REKORDERLIG STRAWBERRY & LIME

JUST WHAT I
NEEDED





FIND A TABLE / ORDER AT THE BAR / SPEAK WITH EASE



EATS

I'M STARVING!

TO SHARE

CRUNCHY CORN KERNELS // SPICED	\$6
MIXED OLIVES // HERBS // OLIVE OIL	\$9
CRUMBED HALOUMI CHIPS // HARISSA AIOLI (6)	\$14
PIZZA BREAD FINGERS // MUSHROOM DIP // FETA (6)	\$10
SALT & PEPPER CALAMARI // FLASH FRIED // CAPER AIOLI	\$16
MAPLE BACON CHEESE BALLS // PARMESAN // SOUR CREAM SMOKEY BACON CHUTNEY (6)	\$14
ROCKET SALAD // POACHED PEAR // SHAVED PARMESAN TOASTED CORN // VINAIGRETTE	\$12
LAMB POPOLETTES // ROASTED CAPSICUM JAM ROSEMARY (4)	\$14
CHILLI CHICKEN CRISPY TACO // VEGETABLE SLAW // GUACAMOLE CRISPY SHALLOTS // PEPPERED SOUR CREAM (3)	\$16
BEER BATTERED CHIPS // AIOLI	\$9

SALADS

POACHED CHICKEN // SHAVED VEGETABLES TOASTED PEPITAS // SHALLOTS // CHARDONNAY DRESSING	\$17
CRUMBED HALOUMI // BABY COS // MAPLE BACON FIELD MUSHROOMS // ROCKET // RANCH DRESSING	\$18
HOT SMOKED SALMON // GREEN BEANS // FENNEL FETA // ROCKET // POTATO // LIME AIOLI	\$19

PIZZA

THREE CHEESE // NAPOLI SAUCE // MOZZARELLA PARMESAN // GRUYERE	\$16
ITALIAN // NAPOLI SAUCE // PANCETTA // ROCKET // PEAR REGGIANO // BALSAMIC	\$19.5
CHILLI PRAWN // NAPOLI SAUCE // PICKLED FENNEL ROCKET // MOZZARELLA // LIME AIOLI	\$24



HUNGRY

BURGERS

CRUMBED HALOUMI // MUSHROOM PATE BABY COS // GARLIC AIOLI // CRUNCHY CORN	\$14
CHILLI CHICKEN // POACHED CHICKEN // GINGER BABY COS // GUACAMOLE // SOUR CREAM // FRIED GUINDILLA	\$15
CRUMBED PHILLY STEAK // JACK CHEESE COS LETTUCE // RANCH DRESSING // FRIED PICKLE	\$15
FISH BURGER // BARRAMUNDI // CRUNCHY CORN CRUMB BABY COS // SLAW // CAPER AIOLI // SWEET POTATO CRISPS	\$16

ADD CHIPS \$4 per serve

MAINS

FISH & CHIPS // BEER BATTERED BARRAMUNDI GARDEN SALAD // TARTAR SAUCE // CHIPS	\$22
CHICKEN & LEEK PIE // CREAMED POTATO SAFFRON CRÈME // BUTTERED BEANS	\$16
300G BLACK ANGUS RUMP STEAK // COLESLAW // CHIPS W/ GREEN PEPPERCORN SAUCE OR RED WINE JUS	\$28

DESSERT

WHITE CHOCOLATE TORTE // HONEY COMB ICECREAM CANDIED ORANGE	\$10
BOUTIQUE AUSTRALIAN CHEESE BOARD TWO \$19 // THREE \$27 BRIE // BLUE // CHEDDAR	

W/ QUINCE PASTE, TOASTED TURKISH, CRACHERS, BAROSSA BARK & GRAPES

