

SOFT DRINKS

COKE	\$4
COKE ZERO	\$4
SPRITE	\$4
GINGERELLA GINGER ALE	\$4
APPLE JUICE	\$4
ORANGE JUICE	\$4
CRANBERRY JUICE	\$4
ORGANIC KOMBUCHA - hibiscus / lemon & ginger	\$4
SAN PELLEGRINO SPARKLING WATER 500ml	\$5
SAN PELLEGRINO SPARKLING WATER 1L	\$8

COFFEE

'Vintage Black Co specialty coffee graded by Australian Specialty Coffee Association standards, sourced in direct relationship with farmers through Project Origin.



COFFEE (SERVED 11AM UNTIL 4PM)

SMALL \$4 REGULAR \$4.5 LARGE \$5

FLAT WHITE
LATTE
CAPPUCCINO
PICCOLO
LONG BLACK
SHORT BLACK
MOCHA
HOT CHOCOLATE

+50c Soy or Lactose Free milk
+80c Almond Milk

PRANA WET CHAI TEA \$4

EARL GREY
ENGLISH BREAKFAST
HONEYDEW GREEN
LEMONGRASS & GINGER

WINE & SPIRITS

WINE

WHITE

VIGNA SANCOL PROSECCO - Treviso (Italy)
Nose: Fresh apple & citrus with hints of citrus blossom
Palate: Lively and fresh, citrus and apple at the fore with a clean, dry finish

MOMO SAUVIGNON BLANC ORGANIC - Marlborough (New Zealand)
Nose: Typically intense nose of Marlborough with kiwi, stone and ripe passionfruit.
Palate: A layered palate that has great fruit presence and complexity. Fresh and very long-lasting.

LITTLE YERING CHARDONAY - Yarra Valley (VIC)
Nose: A citrus back bone complimented with melon and ripe apple fruit.
Palate: Fresh and lively with middle palate concentration. Juicy and succulent showing typical cold climate elegance.

LANA PINOT GRIGIO - King Valley (VIC)
Nose: Aromas include lemon zest and spices with earthy and funky notes developing as the wine opens in the glass.
Palate: Round and soft with lingering, lemony acidity. This wine has a lovely weight and texture.

ARTEA ROSE - Provence (France)
Nose: A pretty and lifted nose of fresh raspberries, wild strawberry and hints of aniseed spice.
Palate: Lively and bursting with fruit, this is delicious with a fresh finish.

REDS
WAIRUA RIVER PINOT NOIR - Marlborough (New Zealand)
Nose: Lifted aromas of ripe cherries and spice lead this wine.
Palate: Soft and generous with delicate primary fruit characters of wild berries shadowed by subtle toasty oak.

TEUSNER WARK FAMILY SHIRAZ - Barossa Valley (SA)
Nose: Intense array of blackberry, black plum, cherry and cassis, subtle vanilla oak
Palate: Powerful yet elegant palate with focussed flavours mirroring the nose. Assured yet soft tannins and a spine of acidity provide smart balance.

PIZZINI NONNA GISELLA SANGIOVESE - King Valley (VIC)
Nose: Spicy plums, cherries red berries and some black berry aromatic. Spice notes and tar and fresh leather expose themselves with time.
Palate: A softer wine, ideal for pizza! Easy drinking, soft tannins, good fruit intensity and red fruit acidity to give the wine some freshness.

NV LAURENT PERRIER CHAMPAGNE LA CUVEE - Tours sur Marne (champagne FRANCE)
Nose: A fresh, upfront nose with notes of citrus, apple and subtleties of roasted nuts and baked breads.
Palate: Very pleasant attack, well-balanced and rounded. Persistent flavours of white peach and citrus in the fresh, complex finish.

SPIRITS \$9 with mixer - coke, coke zero, sprite, oj, tonic, light tonic, soda, ginger beer, ginger ale.

TITO'S VODKA
Tito's handmade vodka is batch produced on a copper still using yellow corn (most vodka is made using cheaper wheat or potatoes). Tito also runs a stray dog refuge after stray dogs would hang around the factory in winter to keep warm, Tito is a legend.

JACK DANIELS BOURBON WHISKEY
The whiskey of choice for aging rock stars such as Keith Richards.

WEST WINDS GIN - LE SABRE
Distilled in Margaret River WA from local botanicals. made with care and love, best served with Fever Tree tonic and a slice of lime.

SAILOR JERRY'S SPICED RUM
For Pirates and the like.

STOLEN GOLD CARIBBEAN PREMIUM AGED RUM
The distillation and ageing process for Stolen's Gold Rum takes place in the Caribbean where the rum matures in oak barrels for a minimum of four years before it is carefully blended by hand.

MONKEY SHOULDER SCOTCH WHISKY
Smooth and rich blended whisky from Speyside in Scotland.

JOSE CUERVO TRADICIONAL SILVER TEQUILA
made from 100% blue weber Agave, try sipping alongside our Kolsch beer.

BEER

KOLSCH - 4.6% Alc 22 IBU 3 SRM **SCHOONER \$9** **PINT \$12**

A cool fermented ale. Originates from Cologne Germany during the 1600's when lagers were taking over the beer market. Straw gold, very light body, bready or biscuit flavours with crisp/dry finish. Very refreshing summer beer. Mild hop flavour and nose. Brewed using Pilsner and wheat malts and only Hallertauer Mittelfrueh hops.

THE STANDARD - 3.8% Alc 26 IBU 5 SRM **\$8** **\$11**

A well rounded mid strength beer. Pours a rich gold colour with an off white head. A simple malt bill with a high mash temperature gives lots of body to the beer. The combination of Cascade and Galaxy hops imparts a very bright tropical fruit character as well as sweetness. Firm bitterness clears the palette and invites another sip

COASTIE COMMON LAGER - 4.2% Alc 33 IBU 7 SRM **\$9** **\$12**

The Coastie Common Lager has been fermented warmer to bring you the best of both the ale and Lager style. With full, fruity and flavourful esters like an ale with a crisp clean Lager finish. Matched with northern brewer and chinook hops to give you a very session-able beverage.

ORIGINAL BITTER - 3.3% Alc 40 IBU 8.5 SRM **\$8** **\$11**

A classic bitter with an Aussie twist. The hops give off notes of stone fruit (plums, nectarines, peaches) while dark crystal malts provide a strong malt backbone to support the bitterness of this beer. A beer your father would enjoy, and his father, and his fathers father...

ENGLISH PALE ALE - 4.7% Alc 41 IBU 11 SRM **\$9** **\$12**

A firm favourite, easy drinking with subdued hoppyness, featuring some of our favourite australian hops - Citra for (unsurprisingly) citrus tones and ella (galaxy's little sister) this sessionable beer is mildly fruity whilst still maintaining a fairly solid malt body.

BROWN ALE - 5.6% Alc 39 IBU 17 SRM **\$9** **\$12**

This malt monster has 6 varieties of grains in it, imparting a nutty aroma including a touch of black malt to give it a chocolatey darkness. These all combine to leave you with a beer that has loads of flavours and a big mouth feel. Amarillo hops give citrusy notes to balance out the heavy maltiness of this beer. Made for the malt eaters out there.

PROPER IPA - 6.6% Alc 60 IBU 6 SRM **\$9** **\$12**

This West Coast IPA is the real deal. Big alcohol content, high bitterness and a big hop charge at flame out and generous dry hopping post ferment gives this beast one hell of a hit. Rich with sweet tropical fruits and bubblegum on the nose and mouth. A creeping bitterness comes in to wash it away leaving behind a juicy mouth feel and mild alcohol.

SAISON - 5.1% 20 IBU 4SRM **\$9** **\$12**

A mix of wild, funky and fruity yeast strains gives this beer a flavour and aroma unlike any other. Very dry from the aggressiveness of the yeast, hot 30 degree ferment. Pineapple dominates the nose of this beer with underlying hints of peaches and corriander, finishing with a crisp & tart with mild yeastiness.

TASTING PADDLE **\$12**

Try four of our beers of your choice, served in 140ml serves on our wooden paddle. see barstaff for details.

WHY NOT TAKE HOME A GROWLER??

what is a growler? available in 1.89L and 950ml it is a reusable brown glass vessel to carry your favourite Land & sea beverage home, or to your special place to enjoy at your leisure, then bring it back and refill it, over and over and over again....

AVAILABLE IN 1.89L OR 950ml SEE OUR BAR STAFF FOR TODAYS FILL PRICES. GROWLERS AVAILABLE FROM THE MERCH STORE.



FOOD

SPENT GRAIN CRUSTINI WITH BEER CHEESE FONDUE & BACON JAM **\$8**

3 cheese n beer fondue dip topped with our bacon jam served with fresh baked bread crustini made using our brewers spent grain.

HOUSE MARINATED ITALIAN MIXED OLIVES **\$5**

Not really sure this needs a description, the name says it all....

ARANCINI BALLS **\$9** **V**

Deep fried arancini balls with mushroom, parmesan and rocket, served with a sun dried tomato relish (wait until you taste this relish, its unbelievable).

DAGWOOD DAWG **\$7**

Get stuck in to our dag, made and smoked 25 metres away by our man Rich, battered in our beer batter.

MEMPHIS BBQ SPARE RIB **\$12**

Slow cooked in our house BBQ sauce then flash fried in seasoned flour and dressed in sticky sauce to serve, comes with our ranch!
UPSIZE TO MAIN COURSE - \$20

ROASTED CAULIFLOWER & ALMOND BOWL **\$15** **vegan, GF, DF**

Roasted spiced cauliflower, toasted almonds, pickled beetroot, Baby spinach, pepitas, sunflower seeds, blistered cherry tomatoes and cashew hommus. (vegan, GF, DF)

BURGER #1 **\$15**

We go old skool and classic with our burger, premium beef patty, house pickles lettuce, tomato, diced onion, cheddar (optional), aoli, sundried tomato relish, spent grain bun. (all burger pattys served medium)
EXTRA PATTY \$5

BURGER #2 **\$14** **V**

Mac & cheese patty, beer fondue, lettuce, tomato, house pickles, sundried tomato relish. spent grain bun.
EXTRA PATTY \$5

BURGER #3 **\$14** **vegan, DF**

Pulled bbq jackfruit on spent grain bun, appleslaw, lettuce & house pickles.

VEGE TOASTED SANGA **\$13** **V**

Thick sliced spent grain bread, our 3 cheese mix, roasted field mushrooms, spinach, sundried tomato relish all served with house pickles on the side.

VEGAN CEASAR SALAD **\$15** **vegan, GF, DF**

Smokie eggplant bacon, toasted cashews, baby cos, spring onions, toasted chickpea croutons & vegan parmesan dressing.

LOCAL PLATE - for 1 hungry, 2 to share. **\$30**

Spent grain crustini, beer cheese fondue, bacon jam, A duo Kennilworth smoked and vintage cheddar, Woombye Triple Cream Brie, Serrano Ham, Apple slaw, House marinated olives and pickles.

CHIPS
Hot chips are in our humble opinion the ultimate accompanment to beer, but for too long the hot chip has been treated as merely a side and not given the respect it deserves. We hand cut our chips onsite daily and they are thrice cooked to ensure they are crisp, fresh and fluffy. Try with salt and malt vinegar!

HOT CHIPS **\$5 minimum but order as many \$'s worth as you like!!**

KIDS MENU

KIDS BEEFBURGER **\$8**
KIDS MAC & CHEESE **\$7**
CHEESE TOASTIE **\$7**

FROZEN SUNSHINE ICE BLOCKS **\$4**
Choc, Watermelon, mint & lime, Mango swirl.

NOTE:
Our chefs take pride in their work, everything is made in house except for our breads and rolls that gets baked down the road by our friend Rick using our spent grain. We hope you enjoy.....tell your friends.

PLEASE ORDER FOOD AND DRINKS AT THE BAR
15% Surcharge on Public holidays