



BOUTIQUE BAR & RESTAURANT

OPEN

Monday to Friday  
11am till Late  
Lunch & Dinner

Saturday  
12pm till Late  
Lunch & Dinner

- Please order and pay for meals at the bar -
- Accounts are available with credit card -
- American Express & Diners will incur a 2.5% surcharge -

(v) vegetarian

## BREADS

**Warm Dough Balls (v)**  
Sea Salt, Olive Oil & Sticky Balsamic  
\$2.5

**Pesto, Dukkah & Olives (v)**  
Served with Pizza Bread  
\$16

**Schiacciata (v)**  
Garlic, Rosemary, Sea Salt & Olive Oil \$8  
+ Fresh Tomato & Parmesan \$12

## GET IT STARTED

**Mini Calzones**  
Chorizo, Ricotta & Olives

**Wagyu Sheek Kebabs**  
Minted Yoghurt Dressing

**Pandan Chicken**  
Honey Chilli Sauce

**Cheese & Mint Filo Cigars (v)**  
Tomato Sugo

**Blue Swimmer Crab &  
Leek Tarts**  
Soft Herbs

**Felafel (v)**  
Minted Yoghurt & Tabouleh

All \$9

**Starter Plate**  
Carefully selected by our Chefs on a Daily Basis  
for 2 to 4 people  
\$28

## SALADS

**Roman Salad**  
Gnocchi, Speck, Cherry Tomatoes, Rocket, Goats Cheese &  
Creamy Dressing  
\$18

**Rhode Island Salad**  
Free Range Roast Chicken, Sun Dried Tomatoes, Avocado,  
Red Onion & Mixed Leaves with Champagne Vinaigrette  
\$19

**Greek Salad (v)**  
Cucumber, Tomato, Red Onion, Olives, Fetta, Oregano, Lemon & Olive Oil  
\$16

# PIZZA PIE

AVAILABLE ALL DAY & TAKE AWAY

## **Schiacciata** (v)

Garlic, Rosemary, Sea Salt, Olive Oil

\$8

+ Fresh Tomato & Parmesan

\$12

## **Autentico**

Single topping of the Chefs' choice - see Specials

\$16

## **Stracciatella** (v)

Torn Bocconcini, Fresh Tomato, Snow Pea Tendrils &

Black Pepper

\$17

## **Nero** (v)

Black Truffle, Gnocchi, Mushrooms, Asparagus & Goats Cheese

\$19

## **Capricciosa**

Artichoke, Smoked Hahndorf Leg Ham, Mushrooms & Olives

\$18

## **Gambero**

Prawns, Squid, Chilli, Roast Capsicums, Fresh Tomato & Coriander

\$21

## **Bianco**

Free Range Chicken, Ricotta, Garlic Butter, Sundried Tomatoes, Red Onion &

Speck

\$19

## **Agnello**

Lamb, Sweet Onions, Feta, Rocket & Aioli

\$21

## **Macchiolina**

Caramelised Onion & Walnut Purée, Speck, Mushrooms, Cherry Tomatoes &

Ricotta

\$20

## **Anitra**

Confit Duck, Beetroot, Mushrooms, Onion & Taleggio

\$23

## **Salsiccia**

Sausage, Bocconcini, Olives, Chilli & Capers

\$19

## UNIONBURGER

### **The Unionburger**

Prime Beef, Lettuce, Cheese, Tomato & Special Sauce  
\$19

### **Panko Cock**

Crispy Panko Crumbed Chicken, Cheese, Tomato, Lettuce & Mayo  
\$19

### **The Big Wagyu**

Wagyu Beef, Smoked Hahndorf Ham, Pickles, Cheese,  
Red Onion, House Relish & Mayo  
\$22

### **Bo Peep**

Lamb, Roast Capsicum, Feta, Rocket, Red Onion & Minted Yoghurt  
\$19

### **Shroom (v)**

Crisp Fried Mushroom, Black Truffle, Rocket, Red Onion & Sour Cream  
\$16

## CLASSICS

### **Crumbed Kangaroo Island Garfish**

Fresh Salad, Fries, Lemon & Tartare  
\$19

### **Beef & Cashew Stir Fry**

Asian Vegetables, Garlic, Chilli & Coriander  
\$18

### **Angus Beef or Chicken Schnitzel**

Fresh Salad & Fries  
\$18

Parmigiana, Gravy, Peppercorn or Mushroom Sauce  
\$2

### **Smoked Salmon Door Stop**

Thick Bread, Smoked Salmon, Sour Cream, Red Onion,  
Capers & Snow Pea Tendrils  
\$19

### **Salt & Pepper Baby Squid**

Fresh Salad, Fries, Lemon & Tartare  
\$19

## PASTA e RISOTTO

### **Linguine con Chorizo**

San Jose Chorizo, Cherry Tomatoes, Basil, Garlic & Olive Oil  
\$23

### **Penne con Broccoli**

Broccoli, Speck, Almonds & Burnt Butter  
\$21

### **Gnocchi al Forno con Pollo**

Baked Gnocchi, Chicken, Olives, Tomato & Taleggio  
\$24

### **Risotto ai Funghi e Limone (v)**

Roasted Mushrooms, Porcini, Lemon, Parsley & Goats Cheese  
\$19

## GRILL

### **Coopers Ale Sausages**

\$19

### **Free Range Chicken Breast**

\$21

### **Moroccan Marinated Lamb Rump**

\$26

### **King Henry Pork Cutlet**

\$24

### **Peppered Kangaroo**

\$23

### **Murraylands Rump**

350g \$24

### **Angus Pure Porterhouse**

400g \$34

### **Clare Valley Eye Fillet**

230g \$32

### **Murraylands Scotch Fillet**

300g \$35 / 500g \$48

### **Angus Pure T-Bone**

800g \$38

Shoestring Fries **or** Mash Potato  
**with** Green Salad

### SIDE SAUCES

Peppercorn, Mushroom or Gravy  
\$2.00

### SIDE PLATES

Shoestring Fries  
Wedges  
Seasonal Vegetables  
Mixed Leaf Salad  
Mash Potato  
\$8.00

## SPARKLING WINE

	Glass	Bottle
<b>NV Golding</b> 'Last Hurrah' Sparkling Adelaide Hills	\$8	\$38
<b>NV Bird In Hand</b> Sparkling Pinot Noir Adelaide Hills	\$9.5	\$44
<b>NV Trevor Jones</b> 'Boot Print' Sparkling Shiraz Barossa Vly	\$7.5	\$35
<b>NV Trevor Jones</b> 'Boot Print' Cuvée Blanc Barossa Valley		\$35
<b>NV Dominique Portet</b> Late Disgorged Brut Rosé Yarra Valley		\$50
<b>OO Croser</b> Late Disgorged Pinot Noir Chardonnay Adelaide Hills		\$70

## CHAMPAGNE

<b>NV Moët &amp; Chandon</b> Impérial Brut Champagne		\$98
<b>NV Moët &amp; Chandon</b> Impérial Nectar Champagne		\$98
<b>NV Moët &amp; Chandon</b> Impérial Rosé Champagne		\$105
<b>NV Veuve Clicquot</b> Reims		\$105
<b>NV Ruinart</b> Blanc de Blancs Reims		\$145
<b>O2 Dom Perignon</b> Epernay		\$310

## MOSCATO & ROSÉ

<b>11 Dog Ridge</b> Moscato McLaren Vale	\$7.5	\$36
<b>11 Tapestry</b> Cabernet Rosé McLaren Vale	\$8	\$38
<b>11 Rockford</b> Alicante Bouchet Barossa Valley		\$44

*wines and vintages are subject to change*

## RIESLING

	Glass	Bottle
<b>10 Penna Lane</b> Riesling Clare Valley	\$8	\$38
<b>11 Dandelion</b> 'Wonderland' Riesling Eden Valley		\$45
<b>11 Clos Clare</b> Watervale Riesling Clare Valley		\$50
<b>04 Wilson Vineyard</b> Museum Release Riesling Clare Valley		\$60

## SAUVIGNON BLANC

<b>11 McPherson</b> Sauvignon Blanc Goulburn Valley		\$30
<b>11 Totara</b> Sauvignon Blanc Marlborough		\$34
<b>11 Penny's Hill</b> Sauvignon Blanc Adelaide Hills	\$8	\$38
<b>11 Catalina Sounds</b> Sauvignon Blanc Marlborough	\$8.5	\$40
<b>11 Geoff Weaver</b> Sauvignon Blanc Adelaide Hills		\$49

## PINOT GRIS

<b>11 Mountadam</b> Pinot Gris Eden Valley	\$8.5	\$40
<b>11 Deviation Road</b> Adelaide Hills		\$45
<b>10 Red Claw</b> Pinot Gris Mornington Peninsula		\$48

## CHARDONNAY

<b>09 Paracombe</b> Chardonnay Adelaide Hills	\$8	\$38
<b>08 Lillydale</b> Estate Chardonnay Yarra Valley		\$48
<b>09 Pierro</b> 'Fire Gully' Chardonnay Margaret River		\$50
<b>06 Romney Park</b> Reserve Chardonnay Adelaide Hills		\$55

## WHITE VARIETALS & BLENDS

<b>09 Tim Adams</b> Semillon Clare Valley	\$8	\$38
<b>10 Alkoomi</b> Semillon, Sauvignon Blanc Margaret River	\$8	\$38
<b>11 Fox Creek</b> Vermentino McLaren Vale		\$36
<b>09 Chalmers</b> Fiano Riverland		\$38
<b>10 Springvale</b> Gewürztraminer Frecinyet		\$48
<b>11 Grosset</b> Semillon Sauvignon Blanc Clare Valley, Adelaide Hills		\$50

## PINOT NOIR

	Glass	Bottle
<b>10 Sticks</b> Pinot Noir Yarra Valley	\$8	\$38
<b>10 Toolangi</b> Pinot Noir Yarra Valley		\$50
<b>10 Heirloom Vineyards</b> Pinot Noir Adelaide Hills		\$55
<b>08 Bannockburn</b> Geelong		\$80

## SHIRAZ & SHIRAZ BLENDS

<b>08 Brackenwood</b> Shiraz Adelaide Hills		\$30
<b>10 St. Johns Road</b> Shiraz Barossa Valley	\$9	\$40
<b>05 Brothers In Arms</b> No. 6 Shiraz Cabernet Langhorne Ck	\$8.5	\$40
<b>10 BK 'Cult'</b> Shiraz Adelaide Hills		\$48
<b>04 Aramis</b> Shiraz McLaren Vale		\$48
<b>09 Dutschke</b> 'GHR' Shiraz Barossa Valley		\$52
<b>08 Lonely Vineyards</b> Shiraz Eden Valley		\$60
<b>06 Rockbare</b> 'The Burvill' Shiraz McLaren Vale		\$60
<b>08 SC Pannell</b> Shiraz Grenache Adelaide Hills		\$65
<b>07 Torbreck</b> 'The Struie' Shiraz Barossa Valley		\$75
<b>08 Rockford</b> 'Basket Press' Shiraz Barossa Valley		\$98

## CABERNET & CABERNET BLENDS

<b>08 Hesketh</b> 'Thirsty Dog' Cabernet Sauvignon Coonawarra	\$8.5	\$40
<b>10 Mike Press</b> Cabernet Sauvignon Adelaide Hills		\$30
<b>09 Balnaves</b> Cabernet Merlot Coonawarra		\$48
<b>07 Jim Brand</b> 'Silent Partner' Cabernet Sauvignon Coonawarra		\$51
<b>10 Two Hands</b> 'Sexy Beast' Cabernet Sauvignon McLaren Vale		\$55
<b>06 Casa Freschi</b> 'Profondo' Cabernet Shiraz Malbec Langhorne Ck		\$75

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*cont...*

## RED VARIETALS & BLENDS

	Glass	Bottle
<b>08 Craneford</b> 'Private Selection' Merlot Barossa Valley	\$7.5	\$36
<b>09 Alpha Box &amp; Dice</b> 'Tarot' Grenache McLaren Vale	\$8	\$38
<b>09 Epsilon</b> Tempranillo Graciano Barossa Valley		\$50
<b>10 The Pawn</b> 'Gambit' Sangiovese Langhorne Creek		\$42
<b>09 Alpha Box &amp; Dice</b> 'Mistress' Touriga, Tinta Negra, Cab Regional		\$45
<b>05 Domain Day</b> Lagrein Mt Crawford, Barossa Valley		\$46
<b>06 Radford &amp; Roennfeldt</b> Grenache Barossa Valley		\$47
<b>07 Rockford</b> 'Moppa Springs' Grenache Mataro Shiraz Barossa Vly		\$55
<b>05 Chain Of Ponds</b> Nebbiolo Adelaide Hills		\$48
<b>10 Hentley Farm</b> Zinfandel Barossa Valley		\$55
<b>10 Zolo</b> Malbec Mendoza		\$48

## STICKIES & FORTIFIEDS

<b>11 Torbreck</b> 'The Bothie' Frontignac Barossa Valley (375ml)	\$32
<b>07 McWilliams</b> Limited Release Botrytis Semillon Regional (375ml)	\$36
<b>Campbells</b> Rutherglen Muscat Rutherglen	\$8
<b>Dutschke</b> 'Old Codger' Tawny Port Barossa Valley	\$7
<b>All Saints</b> Tokay 5 Y.O. Rutherglen	\$10
<b>Alvear Pedro Ximenez</b> Sweet Black Sherry Spain	\$8

## COGNAC & WHISKY LIQUEUR

<b>Courvoisier</b> VSOP Cognac France	\$12
<b>Hennessey</b> VSOP Cognac France	\$12
<b>Hennessey</b> XO Cognac France	\$24
<b>Wild Turkey</b> American Honey Bourbon Liqueur U.S.A.	\$9
<b>Glayva</b> Honey Scotch Whisky Liqueur Scotland	\$9
<b>Drambuie</b> Honey Scotch Whisky Liqueur Scotland	\$9

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# COCKTAILS

## UNTOUCHED CLASSICS

### **Mojito**

*Created by Pirates*

Havana Club Anejo Especial with Fresh Lime, Mint & Sugar.

We Serve Ours Tall over Crushed Ice topped with Soda

\$17.00

### **Sidecar**

*Created By Harry McElhone in Paris For A Military Gentleman*

*With A Bad Head Cold*

Cognac, Cointreau & Lemon Juice Shaken & Served

Straight Up in a Sugar Rimmed Martini

\$18.00

### **Japanese Slipper**

*Created Here in Our Very Own Country By*

*Jean Paul Bourguignon in Melbourne '84*

Cointreau, Midori & Fresh Lemon Juice Shaken & Served

Straight Up with a Cherry Garnish

\$17.00

### **Cosmopolitan**

*Created By Some Chick in Florida in '86 & Flamed Orange Twist*

*Added By Dale De Groff*

Absolut Citron Vodka, Cointreau, Fresh Lime & Cranberry Juice Shaken &

Served Straight Up with a Flamed Orange Twist

\$17.00

## CHAMPAGNE COCKTAILS

### **Peach Bellini**

Peach Nectar & Peach Liqueur Topped with Sparkling Wine

\$12.00

### **Pink Lady**

Licor 43 & Strawberry Puree Topped with Sparkling Wine

\$12.00

### **French 75**

Plymouth Gin & Lemon Juice Topped with Sparkling Wine

\$12.00

# COCKTAILS

## NAUGHTY & NICE

### **Lychee Lover**

Wyborowa Vodka, Lychee Liqueur, Muddled Lychees  
& Cloudy Apple Juice  
\$16.00

### **Captain Birdseye**

Zubrowka Bison Grass Vodka Infused with Vanilla Beans, Lemongrass,  
Ginger & Chilli Topped with Ginger Beer & Fresh Lime  
\$18.00

### **Warhead**

Green Apple Vodka, Pomegranate Liqueur, Fresh Lime &  
Cranberry Juice with a Sherbet Rim to finish  
\$16.00

### **Applejack**

Mr. Jack Daniels Built With Apple Liqueur, Cloudy Apple Juice  
& a Dash of Cinnamon Syrup  
**\$16.00**

### **White Chocolate Mocha**

Fresh Espresso, Absolut Vanilia Vodka, White Chocolate Liqueur &  
Burnt Cinnamon Sugar to finish  
\$16.00

### **Cloud 9**

Galliano Liqueur, Passionfruit Pulp &  
Cloudy Apple Juice served Short over Ice  
\$18.00

### **Cuban Fix**

Havana Club Blanco, Peach Liqueur, Passionfruit Pulp &  
Fresh Lime Juice topped with Apple & Guava Juice  
\$17.00

### **Raspberry Cheesecake**

Absolut Vanilia Vodka, Sugar, Raspberry Puree, Butterscotch Schnapps,  
Chambord & Mascarpone Cheese Shaken &  
Served Straight Up with a Biscuit Rim.  
\$20.00

# COCKTAILS

## CLASSICS WITH A TWIST

### **Strawberry Margarita**

Tequila, Fresh Lime & Lemon Juice, Strawberry Liqueur  
& Strawberry Puree served in a Sugar Rimmed Martini Glass  
\$16.00

### **Passionfruit Caprioska**

42 Below Passionfruit Vodka, Passionfruit Pulp, Fresh Lime,  
Sugar & Mint  
\$18.00

### **Elderflower & Cucumber Martini**

Hendricks Gin shaken with Elderflower Syrup & Fresh Muddled Cucumber  
\$20.00

### **Mango & Lychee Collins**

Wyborowa Vodka, Lychee Liqueur, Mango Puree &  
Fresh Lemon Juice topped with Soda  
\$16.00

### **Peach 'n' Pear Daiquiri**

Havana Club Blanco & Peach Liqueur shaken  
with Pear Nectar & Fresh Lime  
\$16.00

## TO SHARE - CARAFES

### **Pimms Jug**

Strawberries, Cucumber, Mint, Orange Slices with  
Pimms & Plymouth Gin topped with Ginger Ale & Lemonade  
\$35.00

### **Long Island Ice Tea**

Wybrowka Vodka, Plymouth Gin, Havana Blanco, Tequila, Cointreau,  
Fresh Lemon Juice & topped with either Coke or Cranberry Juice  
\$45.00

### **Sex on the Beach**

Wybrokwa Vodka & Peach Schnapps topped with Cranberry & Orange Juice  
\$35.00