

THE BOARDROOM BEACH BAR.



COCKTAILS



FLORADORA

Ink Gin blended with Crème de Framboise Liqueur, Lime Juice and Premium Ginger Ale

----- 19 -----

NEGRONI

Vermouth, Campari mixed with Australian Gin Served with a Twist of Orange

----- 18 -----

MARGARITA

A popular classic using Patron Silver Tequila and Cointreau

----- 19 -----

ESPRESSO MARTINI

Belvedere Vodka, Mr Black Coffee liqueur shaken with premium espresso

----- 19 -----

MOJITO

Havana Club white rum, fresh mint and lime topped with soda

----- 18 -----

VODKA GIMLET

Belvedere Vodka shaken with lime juice and a touch of sugar

----- 18 -----

MOSCOW MULE

Grey Goose Vodka blended with fresh lime, topped with Bundaberg Ginger Beer and Fresh Mint

----- 18 -----

OLD FASHION

Buffalo Trace Kentucky Bourbon blended with orange bitters and sugar. Strained over a ball of ice

----- 19 -----

FROZEN COCKTAILS

Please see staff for current flavours

----- 12 -----



WINE

S: 150ml Glass L: 250ml Glass B: Bottle

WHITE

	S:	L:	B:
Flametree Embers Chardonnay <i>Margaret River 2018</i>	10.0	14.0	45.0
Howard Park Miamup Chardonnay <i>Margaret River</i>			55.0
Cantina Trevigiana Pinot Grigio <i>Veneto Italy</i>	7.5	10.5	39.0
Nona Vita Pinot Gris <i>Adelaide Hills</i>	9.0	12.6	42.0
Andrew Margan Verdelho <i>Hunter Valley</i>	10.0	14.0	44.0
Lino Ramble "Ludo" Fiano <i>McLaren Vale (Organic)</i>			47.0
Wilson Vineyard Watervale Riesling <i>Clare Valley</i>	11.0	15.4	36.0
TR Sauvignon Blanc By Two Rivers <i>Marlborough NZ</i>	8.0	11.2	36.0
Scotchmans Hill Sauvignon Blanc <i>Geelong Victoria</i>	11.0	15.4	52.0

SPARKLING

Duchess Cuvee Sparkling <i>NSW</i>	7.50		38.0
Villa Sandi Prosecco <i>Veneto Italy</i>	10.0		44.0
Laurent Perrier La Cuvee Champagne <i>France</i>			95.0

RED

	S:	L:	B:
Yarrowood Pinot Noir <i>Yarra Valley</i>	9.0	12.6	39.0
Rabbit Ranch Pino Noir <i>Central Otago, NZ</i>			48.0
Geoff Merrill Pimpala Road Shiraz <i>McLaren Vale</i>	8.0	11.2	39.0
Teusner "The Wark Family" Shiraz <i>Barossa Valley</i>	10.0	14.0	45.0
Paxton "Queen of the Hive" Temp Grenache <i>Mourvedre (Organic + Biodynamic)</i>			38.0
Howard Park Miamup Cabernet <i>Margaret River</i>	12.0	16.8	52.0
Maxwell Little Demon Cabernet Merlot <i>McLaren Vale</i>			42.0
Ripple Iron Sangiovese <i>Clare Valley</i>	10.0	14.0	44.0
Radio Boka Tempranillo <i>Valencia Spain</i>	7.5	10.0	38.0
Smokin Barrels Merlot <i>2019 Barossa Valley</i>			40.0

ROSE

Bouchard Aine et Fils Rose <i>France</i>	8.0	11.2	36.0
Longview Nebbiolo Rosato <i>Adelaide Hills 2019</i>	11.0	15.4	48.0

SHARE PLATES

SWEET POTATO FRIES

with aioli

----- 8 -----

SKIN ON FRIES

with chipotle southwest sauce

----- 8 -----

ONION RINGS

sprinkled with smoky paprika and ranch sauce

----- 8 -----

BUCKET OF KING PRAWNS

peel and eat served with fresh lemon

----- 18 -----

MEZZE BOARD

Hummus and Tzatziki Dips, Olives, Sundried Tomato's served with warm Toasted Bread

----- 16 -----

CHEESE BOARD

a selection of Australian cheeses cured meat, sundried tomatoes and a selection of crackers

----- 25 -----

CRACKED BLACK PEPPER AND SALT SQUID

served with lemon wedges and aioli

----- 14 -----

BONELESS BUFFALO WINGS

served with ranch sauce

----- 14 -----

KURO PRAWNS

bamboo charcoal infused panko crumbed prawns served with lemon and aioli

----- 14 -----

SOMETHING SPECIAL

PARINGA ESTATE CHARDONNAY

Mornington Peninsula 2018

B:72.0

JACK ESTATE MYTHOLOGY CABERNET SAUVIGNON

Coonawarra 2013

B:70.0

GEOFF MERRILL JACKOS SHIRAZ

2014 McLaren Vale

B:60.0

CHARD FARM RIVER RUN PINOT NOIR

2018 Central Otago

B:72.0

VILLA AIX ROSE

*Provence France
Magnum 1.5l*

B:80.0



PLEASE PLACE YOUR ORDERS AT THE BAR.