



Lounge Bar Menu

TO EAT

Charred Garlic Butter Turkish Bread (4pc)	\$ 6.00
Fries (GF, V) <i>Truffle Oil & Mayonnaise</i>	\$12.00
Tomato, Olive & Pesto Bruschetta (V)	\$15.00
Balinese Chicken Satay with Cucumber Pickle	\$16.00
Truffled Mushroom Arancini with Aioli	\$16.00
Free Range Chicken Liver Pâté <i>Cornichons & Sourdough Bread</i>	\$15.00
Hall's Suzette Fifi Camembert & Dellendale Nullaki (V) <i>Quince Paste, Savoury Crackers, Pear & Candied Walnuts</i>	\$25.00

Devonshire Tea

Traditional Scones, Strawberry Preserve, Chantilly Cream, Butter & Your Choice of Tea. (Vegan Option Available)	\$15.00 PER PERSON
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Tea & Coffee

"La Maison Du Thé" French Handcrafted Teas	\$5.20
Espresso, Short Black, Short Macchiato	\$ 4.20
Cappuccino, Flat White, Latte, Long Black, Double Espresso	\$ 5.20
Mocha, Hot Chocolate	\$ 5.20
Chai Latte, Long Macchiato	\$ 5.40
Affogato	\$ 6.00
Iced Latte	\$ 6.50
Iced Coffee, Chocolate, Mocha	\$ 7.50

TO DRINK

Bottled Beer & Cider

James Boags Premium Light (2.5%)	\$ 9.00
Little Creatures Rogers (3.8%)	\$10.00
James Squire 150 Lashes Pale Ale (4.2%)	\$10.00
James Boags Premium (4.6%)	\$10.00
Little Creatures Pale Ale (5.2%)	\$10.00
Peroni Nastro Azzuro Mid-Strength (3.5%), Italy	\$12.00
Guinness (4.2%), Ireland	\$12.00
Peroni Nastro (5.0%), Italy	\$12.00
Little Creatures Pipsqueak Cider (4.4%)	\$10.00

Wine by the Glass

Sparkling

NV Veuve Tailhan Sparkling, France	\$ 10.50
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White Wine

2024 Vasse Felix Classic Dry White, SSB, Margaret River, WA	\$ 13.50
2025 Vasse Felix Classic Rosé, Margaret River, WA	\$ 14.50
2025 Leeuwin Estate Siblings Sauvignon Blanc, Margaret River, WA	\$ 17.00
2025 Leeuwin Estate Art Series Riesling, Margaret River, WA	\$ 16.50
2025 Vasse Felix Filius Chardonnay, Margaret River, WA	\$ 18.50

GF - gluten free | V - vegetarian | VE - vegan | DF - dairy free
Seafood Origin Index: Australia (A), International (I), Mixture (M)

OUR FOOD ALLERGEN STATEMENT IS LOCATED ON THE BACK PAGE

*Subject to change without notice



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Red Wine

2024 Vasse Felix Classic Dry Red, Shiraz, Margaret River, WA	\$ 13.50
2020 Bleasdale Broadside Shiraz Cabernet Sauvignon Malbec, Langhorne Creek, SA	\$ 15.50
2024 Castelli Estate Pinot Noir, Denmark, WA	\$ 15.50
2018 Willoughby Park Cabernet Sauvignon, Great Southern, WA	\$ 16.50
2023 Leeuwin Estate Siblings Shiraz, Margaret River, WA	\$ 17.00

Non-Alcoholic & Light

Beer: Peroni Nastro Azzuro, (0%) Italy	\$ 9.00
Lyre's Dry London Gin, Australia	\$ 9.00
Lyre's American Malt, Australia	\$ 9.00
Lyre's White Cane Spirit, Australia	\$ 9.00
Lyres, Apéritif Rosso, Australia	\$ 9.00
Brown Brothers Prosecco Ultra Low Alcohol (0.5%), VIC, Australia	\$32.00
McGuigin Zero Rosé (0%), SA, Australia	\$25.00
Giesen Sauvignon Blanc (0.5 %), New Zealand	\$27.00
2023 Villa Maria Lighter in Alcohol Sauvignon Blanc (9.5%), Marlborough, NZ	\$59.00
2021 Plus and Minus Pinot Noir (0%), SA, Australia	\$30.00
Coke, Coke No Sugar & Sprite	\$ 5.00
Lemon Lime & Bitters, Soda Water, Tonic Water	\$ 5.00
Bundaberg Ginger Beer, Dry Ginger Ale	\$ 6.00
Orange, Apple, Cranberry, Grapefruit Juice	\$5.00
Apani Still or Sparkling Water	\$7.50

Cocktails (alcohol free options are available)

Moscow Mule , Vodka, Ginger Beer & Fresh Lime	\$ 15.00
Paloma , Tequila, Grapefruit Juice, Lime Juice, Agave Nectar & Soda	\$ 15.00
Sidecar , Cognac, Cointreau, Lime Juice & Ginger Ale	\$ 15.00
Club Rob Roy , Whisky, Vermouth, Bitters	\$ 15.00
Espresso Martini , Vodka, Coffee Liquor & Espresso	\$15.00
Martini Gin or Vodka (Dry, Wet or Dirty), Gin or Vodka, Vermouth, Lemon, or Olive	\$15.00
Aperol Spritz , Aperol, Sparkling Wine, Soda & Orange	\$15.00
Grilled Pineapple Mojito - White Rum, Lime Juice, FreshvMint, Grilled Pineapple, Agave Nectar & Soda	\$15.00
French 75 , Gin, Sparkling Wine, Lemon Juice & Sugar Syrup	\$15.00
Club Gin & Tonic , Gin, Tonic, Cucumber, Basil, Thyme & Dehydrated Apple	\$15.00
Gin Lemon, Lime & Bitters , Gin, Lemon, Lime & Bitters, Rosemary & Orange	\$15.00

Gin

Bombay Sapphire	\$ 11.00
Giniversity (Pink, Australian Native or Barrel Aged)	\$ 12.00
Old Youngs (1829 or Six Season)	\$ 12.00
Squealing Pig Rose	\$ 12.00
Hendricks	\$ 12.00
Tanqueray	\$12.00
Tanqueray No 10.	\$15.00

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Rum

Bundaberg Rum, Captain Morgan, Bacardi Carta Blanca	\$ 11.00
Havana Club & Flor de Cana	\$ 11.00

Single Malt Whiskey

Talisker Port Ruighe, Glenfiddich 12-Year-Old, Glenrothes Alba Reserve	\$ 13.00
Archie Rose Single Malt Whisky, Archie Rose Rye Malt Whisky	\$ 13.00
Lagavulin 16-Year-Old, Oban 14-Year-Old, Kavalan, The Hakushu	\$ 14.00
Glenfiddich 18-Year-Old	\$ 15.00

Scotch Whiskey

Johnnie Walker Red Label	\$ 9.00
Johnnie Walker Black	\$ 11.00
Johnnie Walker Gold	\$ 13.00
Johnnie Walker Swing	\$ 14.00

American/Canadian Whiskey

Crown Royal De Luxe, Canadian Club Classic 12-Year-Old Blended	\$ 12.00
Southern Comfort	\$ 12.00
Makers Mark, Wild Turkey American Honey Jim Beam, Jack Daniels No. 7	\$ 12.00
Gentleman Jack	\$ 13.00

Irish Whiskey

Jameson Triple Distilled,	\$ 11.00
Tullamore Dew 12-Year-Old	\$ 11.00

Vodka

Ketel One	\$ 11.00
Old Young's (No 1, Pavlova, Smoked or Coffee)	\$ 11.00

Tequila

Jose Cuervo Silver or Gold	\$ 11.00
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Brandy

Remy Martin VSOP, Martell VSOP, Martell V.S, Chateau Chantelle	\$ 13.00
Grand Marnier, Courvoisier VSOP	\$ 13.00

Liqueurs

Chambord, Baileys, Kahlua	\$ 12.00
Frangelico, Grappa, Mr. Black, Tia Maria	\$ 13.00
Galliano Sambuca, Crème de Cassis, Kings Ginger, Cointreau	\$ 13.00
Disaronno Amaretto	\$ 14.00

Aperitifs

Campari, Pimms, Aperol	\$ 11.00
Cinzano Bianco or Rosso	\$ 11.00

FOOD ALLERGEN WARNING

Please advise your service team member if you or any of your guests have a food allergy or intolerance. Our food is prepared in a kitchen that produces items containing **milk, eggs, wheat, fish, shellfish, soy, sulphites, lupin, sesame seeds, peanuts and tree nuts.** Whilst we take precautions against cross-contamination, **we cannot guarantee that any item is 100% free of allergens, as we use shared preparation areas.**

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