

CRAFT BEER PADDLE \$30				
• Grifter ‘C-Boogie’ Cucumber Kolsch	NSW	5.2%		
• Green Beacon Dry Hopped Sour	QLD	5.4%		
• Moon Dog Splice of Heaven Raspberry Ice Cream Pale	VIC	5.5%		
• Black Hops x BMH “Noch Out” Spiced Amber Ale	QLD/VIC	6.5%		
• Quiet Deed’s Vanilla Porter	VIC	6.2%		

Bright & Crisp

• Grifter ‘C-Boogie’ Cucumber Kolsch	NSW	5.2%	380ml/2lt	12/55
• Maui x Smog City Brewing “Star Maps” Kolsch	USA	6.1%	355ml	35

Fruit & Spice

• Kaiju Golden Axe Apple Cider	VIC	5.4%	380ml/2lt	10/45
• Chorlton Marzen-Weisse 2018	UK	6.8%	500ml	40
• La Sirene Reserve Saison	VIC	7%	440ml	48

Tart & Funky

• Sailors Grave Spring Farmhouse 2018 Vintage	VIC	5.6%	500ml	27
• La Sirene Biere de Cerise	VIC	5.5%	440ml	55
• Rodenbach 2016 Vintage Flanders Red	BEL	7%	375ml	45

Smooth Hoperaters

• Moon Dog ‘Splice of Heaven’ Raspberry Ice Cream Pale Ale	VIC	5.5%	380ml/2lt	16/75
• Tallboy and Moose ‘Lazy Riviera’ Hoppy Saison	VIC	5.2%	380ml/2lt	10/45
• 3 Ravens Peach “Juicy” IPA	VIC	6%	355ml	20

Malt Driven

• Black Hops x Boilermaker House “Noch Out”Spiced Amber Ale	QLD x VIC	6.5%	380ml/2lt	12/55
• Hop Nation ‘The Buzz’ Red IPA	VIC	6%	380ml	12
• Morrison Brewery Cognac Barrel IIPA	TAS	11.1%	440ml	35
• O’Brien Brown Ale – Gluten Free	VIC	4.5%	355ml	11
• Brewfist “El Vasco” Port Barrel-Aged Barley Wine	ITA	12%	330ml	27

From the Roastery

• Quiet Deeds Vanilla Porter	VIC	6.2%	380m/2lt	12/55
• Hargreaves Hill Foreign Extra Stout	VIC	6.2%	355ml	15
• Nomad Brewing Co “Powder Day” Double Stout	NSW	8%	500ml	28
• Wayward “Balthazar” Imperial Stout	NSW	9.4%	375ml	40
• Bridge Road Brewers Robust Porter	VIC	5.2%	330ml	14



BOILERMAKERS

A River Runs Through It \$40

Bladnoch 18yo Moscatel Cask #102  
Boilermaker House x Black Hops “Noch Out” Spiced Amber Ale 6.5%  
*Pear drops covered in marzipan with creme anglaise and christmas preserves tied up in a beautiful bow of oak tannin and spice*

Trademark Turquoise \$23

Bruichladdich Classic Laddie  
Quiet Deeds Draught 4.2%  
*Orchard fruits, maritime air and whispers of spice and candy floss*

Say. My. Name \$30

Craigellachie 13yo  
Quiet Deeds Double Time DDH Pale 4.6%  
*Tinned peaches, honey and spices with bright lemonade and tart citrus finish*

Long Mac \$40

Longmorn 16yo  
Colonial “South West” Sour 4.6%  
*Salt and sugar with aromtic nuttiness followed by tannic sour grip*

Effectively Mothballed \$23

Glenmorangie 10yo The Original  
Tallboy and Moose ‘Lazy Riviera’ Hoppy Saison 5.2%  
*Vanilla, brown sugar and dark cacao with a vanilla cream and berry fruit*

Cosmopolitan Distribution \$41

Lark Classic Cask  
Moon Dog ‘Splice of Heaven’ Raspberry Ice Cream Pale Ale 5.5%  
*Hits of oak and hop with supporting red wine and port esters*

Needs More Sherry... \$25

Glendronach 12yo The Original  
Hop Nation ‘The Buzz’ Red IPA 6%  
*Spice and butter with luscious tones of cream and malt*

Of Salt And Earth \$28

Laphroaig 10  
Quiet Deeds Vanilla Porter 6.2%  
*Salt and sea with layers of cream and coffee, bolstered by smoke and length*

Floral & Fresh

• Bladnoch Samsara	Lowlands	SCO	46.7%	20
• Chivas Regal Ultis	Blended Malt	SCO	40%	32
• The Chita Single Grain	Aichi	JPN	43%	13
• Bladnoch 28yo by North Star	Lowlands	SCO	51.2%	50

Fresh & Fruit

• Craigallachie 13yo	Speyside	SCO	46%	20
• Glenfiddich 15yo Solera	Speyside	SCO	40%	18
• Glenfiddich 18yo Small Batch Reserve	Speyside	SCO	40%	23
• Green Spot Leoville Barton Wood	County Cork	IRE	46%	19

Confectionary

• Aberfeldy 12yo	Highlands	SCO	40%	12
• Balvenie 21yo Port Cask	Speyside	SCO	43%	42
• Balvenie 17yo Double Wood	Speyside	SCO	43%	24
• Dewar’s “The Monarch” 15yo	Blended	SCO	43%	30

Syrups & Sugars

• Balvenie 14yo Carribean Cask	Speyside	SCO	43%	18
• Glenfiddich 21yo Gran Reserva	Speyside	SCO	40%	38
• Launceston Tawny Cask	Tasmania	AUS	46%	36
• The Highland Star	Highlands	SCO	50%	15

Spice & Dried Fruit

• Aberlour ABunadh	Speyside	SCO	60.1%	21
• Benromach 10yo	Speyside	SCO	43%	13
• Bowmore 18yo	Islay	SCO	43%	25
• Glenallachie 12yo	Speyside	SCO	46%	17
• Inchmurrin Madeira Wood Finish	Highlands	SCO	46%	15
• Redbreast Lustau	Midleton	IRE	46%	21

Malt & Nut

• Bakery Hill Classic Cask Strength	Victoria	AUS	60%	38
• Bruichladdich Classic Laddie	Islay	SCO	50%	14
• Cragganmore 12yo	Speyside	SCO	40%	13
• Lark Cask Strength	Tasmania	AUS	58%	39

Salt & Seaweed

• Bowmore 12yo	Islay	SCO	40%	13
• Connemara	Louth	IRE	40%	14
• Scapa Skiren	Orkney	SCO	40%	19
• Oban 14yo	Highlands	SCO	43%	18
• Talisker 8yo	Isle of Skye	SCO	43%	20

Peat & Phenols

• Ardbeg 10	Islay	SCO	46%	16
• Caol Ila 12yo	Islay	SCO	43%	18
• Laphroaig Quarter Cask	Islay	SCO	48%	17
• Lagavulin 16yo	Islay	SCO	43%	16
• Smoky Scot Single Malt	Islay	SCO	46%	12

Bank Busters

• Dailuaine 34yo 1980	Speyside	SCO	50.9%	100
• Glenfarclas 40yo	Speyside	SCO	46%	140
• Bladnoch Talia 25yo	Lowlands	SCO	49.2%	70
• Rosebank 21yo 1992 CS	Lowlands	SCO	55.3%	95
• The Glover 22yo	Blended Malt	JAP	53.1%	250



SNACKS

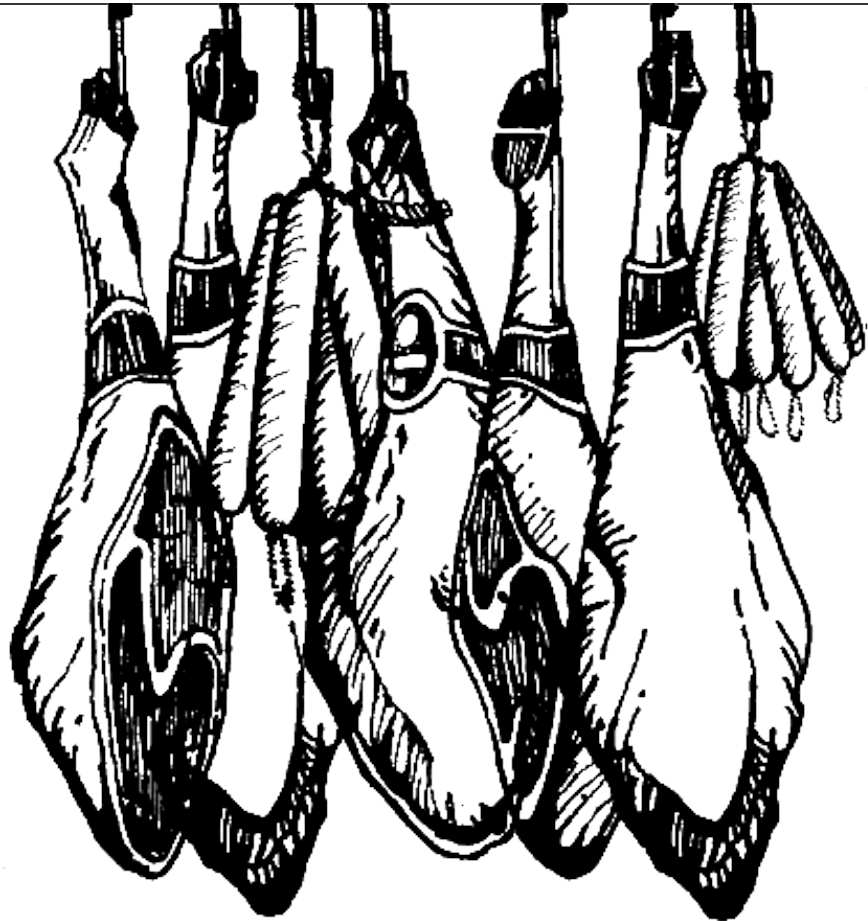
- BEER NUTS - 5  
A mix of cashews & peanuts coated in a spiced maple dressing
- HOUSE PICKLES - 8  
Red onions, cucumber & cauliflower
- MT. ZERO OLIVES - 8  
Orange, rosemary, garlic and chilli infused olive oil
- POLENTA FRIES - 10  
Parmesean & polenta fries

CHEESE

- 40gm cheese served with accoutrements
- BELFAUX SWISS GRUYERE - 14  
Switzerland; Cow’s Milk; Hard
- AGOUR OSSAU IRATY AOP - 14  
Basque Region/Southern France; Sheeps Milk; Semi-Hard
- VAN DER HEIDEN CHEVRANO - 14  
Holland; Goats Milk; Semi-Hard
- DELIN DELICE ARGENTAL W HERBS - 16  
France; Cows Milk; Soft
- JOUVENCE BRIE FERMIER - 14  
France; Cows Milk, Soft
- GABRIEL COULET ROQUEFORT - 14  
France; Sheeps Milk; Blue
- STILTON BLUE - 12  
England; Cows Milk; Blue

CHARCUTERIE

- 50gm meat served with accoutrements
- COPPACOLLO - 14  
Victoria; Pork Neck
- MORTADELLA - 14  
Victoria; Pork
- CULATTA PROSCUITTO DI PARMA 18MTH - 16  
Italy; Pork
- WAGYU BRESAOLA - 21  
NSW; Wagyu Beef MS7+
- LONGANISA OSCURA GRANDE - 14  
NSW; Pork & Squid Ink
- MORCON AHUMADO PICANTE - 14  
NSW; Pork, Chilli & Garlic
- LONZA - 12  
NSW; Pork Loin, Chilli & Garlic
- FUET ANISE - 12  
Australia; Pork & Fennel



MEAT & CHEESE BOARDS

CHEESE BOARDS

Chef’s selection, served with accoutrements  
30g each cheese

- 3 Cheeses - 40
- 5 Cheeses - 55
- 7 Cheeses - 70

MEAT BOARDS

Chef’s selection, served with accoutrements  
30g each meat

- 3 Meats - 30
- 5 Meats - 45

IBERICO BOARD - 85

The Iberian pig produces some of the finest Jamon in the world. Taste a mix of three varieties - 100g

PLOUGHMANS PLATTER - 70

A taste of it all, 5 meats (100g), 3 cheeses (90g), pickles, olives & all the trimmings

FISH

- OYSTERS - 4.5  
IPA vinaigrette
- PRAWN TOAST - 12  
White bread, sesame seeds & sweet chilli sauce
- SALMON GRAVLAX - 24  
Apple cider jelly, creme fraiche, dill, rye bread
- MUSSELS - 26  
Sour beer, herbs & garlic, sourdough
- IPA BEER BATTERED FISH - 22  
With handcut chips & tartare sauce

MEAT

- BMH CHEESEBURGER - 28  
Grass fed beefpatty, tomato, lettuce, cheese, onion, BMH whisky sauce & shoestring fries
- 300gm PORTERHOUSE STEAK - 38  
With handcut chips & garlic + herb butter
- VEAL SCHINTZEL - 32  
With coleslaw, handcut chips & caper butter
- CHICKEN WINGS - 20  
With coleslaw & BBQ corn
- STEAK SANDWICH - 29  
Porterhouse steak with caramelised onion, tomato, watercress & shoestring fries

VEGETABLES

- ROAST ZUCCHINI SALAD - 22  
Roast zucchini, chickpeas, hummus & baby gem lettuce
- GEM SALAD - 10  
Gem lettuce, cherry tomato, red onion & house dressing
- BROCCOLINI - 14  
With ranch dressing & slivered almonds
- HAND CUT CHIPS - 10  
With tomato sauce
- CHIP BUTTY - 15  
Chips, butter, white bread & sauce

DRINKS MATCHED DINNER \$85

Three courses offering our best spread, accompanied by a choice of beer or whisky.  
\*Min number 4, must include whole table.