

*Life's Too Short*<sup>TM</sup>  
... TO BE THIRSTY

*Fine Wines, Bespoke Cocktails  
& Craft Brews*

*Our Wine List is curated by our Sommelier  
Antony (Tony) Anderson, the Wine Matchmaker (WSET3, WSET4 pending).*

*Tony just loves to talk wine and is available for home cellar consults  
and educational events, so please have a chat if he's around!*

*From time to time we open unique bottles or  
special finds. Please feel free to ask if there's anything "special" open.*

*Our cocktails have been crafted by our Chef & Mixologist,  
Sigrid de Castella, in conjunction with Master Mixologist, Kieran Ferris.*

*Our Craft Brews have been sourced from the best across Australia  
and have made it onto our list only after lengthy and rigorous tasting sessions.*

## WHY LIFE'S TOO SHORT?

In 1853 Charles Hubert de Castella immigrated to Australia from the Neuchâtel in Switzerland at the invitation of Joseph La Trobe, the first lieutenant-governor of Victoria. Joining his brother Paul in the Yarra Valley, they expanded Yering Station and built St Hubert's, running cattle and establishing Victoria's first commercial vineyard with vines imported from Château Lafite in France. They completed their operations with a distillery, housing Victoria's primary wine processing plant, as well as a wine store in Collins St.

Hubert, as he was known, was not only passionate about his beloved new country, but he fast became an exceptional winemaker, winning many international awards - including the German Emperor's Grand Prize for the Best Australian Wine Exhibitor in the Great Melbourne Exhibition in 1880, and a Grand Prix Award at the 1889 Paris Exposition - both quite phenomenal achievements for Australian wine.

In his pursuit to prove that 'new world' wines were just as good (if not better) than French wines, he read (and wrote) widely on the subject of winemaking. Developing his skills, he shared his knowledge with other winemakers throughout Victoria, developing a strong wine community. In the evenings, after a hard day's toil on the land, he would relish a glass of his finest, some good food and, most importantly, exceptional company, languishing over long conversations, laughter, friendship, and the odd cigar.

One hundred seventeen years later, Hubert's great-granddaughter, Sigrid de Castella, met ex-biochemist, Antony Anderson. Uniting their passions for wine and science, together they journeyed the world, exploring their love affair with wine and gaining an expansive wine cellar.

Their shared love of hosting gastronomic degustation wine dinners for friends soon saw Antony's study with London's coveted Wine & Spirit Education Trust (WSET3, WSET4 pending) while Sigrid focussed on her love of artisan food and the 'slow food' movement. With a passion for wines that will improve with age, Sigrid and Antony ended up with more wine than they could drink, slowly aging in climate-controlled storage. As a solution Antony suggested that they find a way to share their back vintages with others who might enjoy the experience, and Life's Too Short™ back-vintage wine bar was born.

*Life's Too Short* pays homage to Hubert, Paul, and all the pioneering winemakers who paved the way for us to drink the fantastic wines we enjoy today. We remember them (and those who have come since) in the stories behind each region, vineyard, and bottle - stories that add to the richness of our experience. It is in the same tradition that we invite you to join us at the end of your day to relish in a glass of our finest, partake in delicious artisan food, and languish over long conversations, laughter, friendship, and perhaps even the odd cigar.

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## SPARKLINGS

110ml Pour

glass / bottle

### **NV DEBORTOLI JEAN PIERRE SPARKLING BRUT (JP)**

10 / 40

*Region: South Eastern Australia*

*classic off-dry with zesty lemon and green apple notes with a generous mousse – our happy hour sparkling wine*

### **NV MASCHIO PROSECCO DOC (Pro-sekko)**

13 / 65

*Region: Treviso, North of Venice, Italy*

*vegan-friendly*

*delicious ripe pear, citrus and candied fruit, refreshing bubbles and cleansing acid*

### **NV DEBORTOLI SPARKLING PINOT NOIR (Pee-no-nwär)**

18 / 90

*Region: Yarra Valley, Victoria*

*beautiful blush in colour, off-dry with bursts of ripe raspberry and citrus with a good mousse – it's the closest we have found to the sparkling meunier*

### **NV POMMERY BRUT ROYAL CHAMPAGNE (Sham-pein)**

28 / 145

*Region: Champagne, France*

*vegan-friendly*

*citrus and green apple with yeast notes of brioche and toast, with a long clean finish*

### **NV BOTTEGA PETALO SPARKLING ROSE MOSCATO (Mohs-kaa-toh)**

200ml / 16

*Region: Veneto, Northern Italy*

*vegan-friendly*

*exceptional parcels of grapes grown close to the Adriatic Sea – think rose petals, wild flowers, and cherry, with a subtle citrus-balanced sweetness*

## AROMATIC WHITES

130ml Pour

glass / bottle

### 2023 PINOT GRIGGIO DOC DELLE VENEZIE (Pee-no Gri-jee-o)

14 / 60

Region: Veneto, Italy

Light and refreshing from the Italian peninsula with beautiful floral aromas and a textural palate of ripe fruit and subtle spice

### 2015 TOURNON MATHILDA VIOGNIER MARSANNE (Vee-o-nyei Maa-san)

16 / 70

Region: Pyrenees & Heathcote, Victoria

easy drinking with complexity and depth, fresh and fruity without being OTT

### 2019 ARA ORGANIC SAUVIGNON BLANC (Sow-vuh-nyon-blongk)

17 / 75

Region: Marlborough, New Zealand

vegan-friendly

everyone drinks sauvignon blanc far too young. classic gooseberry and passionfruit with some nice bottle age wrapped in a glass ... yum!

### 2017 REUDA VERDEJO BLANC (Ver-day-oh Bl-onk)

17 / 75

Region: Reuda, Spain

more elegant and complex than a pinot grigio but not chardonnay heavy, this is the wine you want when you're not sure what you want. some great bottle age makes this classic spanish varietal a delicious anytime drink

### 2020 CONTEMPLATION TORRONTES (To-rron-tez)

18 / 80

Region: Avoca, VIC

vegan-friendly

The only australian grower of this argentinian grape that epitomises summer in a glass with flavours of white peach, lemon zest and a huge whack of pineapple

### 2022 LA CIBOISE LUBERON GRENACHE BLANC (Gruh-naash Blahn)

17 / 75

Region: Rhône Valley, France

a delightful blend of grenache blanc, vermentino, viognier and roussanne which is all about aromas of jasmine, peach and exotic fruits with a rich palate and zingy, saline finish.

## **RIESLING**

*130ml Pour*

*glass / bottle*

### **2015 ROS RITCHIE RIESLING (Ree-sling)**

18 / 80

*Region: Mansfield, Victoria*

*vegan-friendly*

*96 points: delicious acid palate with lemon curd, grapefruit, and white blossom. Delicate minerality, slightly aged characteristics.*

## **CHARDONNAY**

*130ml Pour*

### **2020 DE BORTOLI ESTATE CHARDONNAY (Shaa-duh-nei)**

17 / 75

*Region: Dixons Creek, Victoria*

*Whole bunch with lees stirring equals a slightly buttery chardonnay with good acidity and a touch of light French oak. Quite soft, round, and a little cuddly.*

## **ROSE**

*130ml Pour*

### **2020 LEFTFIELD ROSE (Ro-say)**

14 / 60

*Region: Hawke's Bay, New Zealand*

*vegan-friendly*

*An unusual mix of Merlot, Pinot Noir and Arneis that really works, with cranberry and juicy raspberry with a soft finish. Summery and smashable.*

### **2018 TOURNON MATHILDA GRENACHE ROSE (Gruh-naash Ro-say)**

17 / 75

*Region: Pyrenees & Heathcote, Victoria*

*easy drinking with scents of rose petals and fresh flavours of strawberry and great age in the bottle making this a finessed wine.*

## **PINOT NOIR**

*130ml Pour*

*glass / bottle*

### **2021 MT BERA PINOT NOIR** (Pee-no-nwär)

18 / 80

*Region: Adelaide Hills, South Australia*

*vegan-friendly*

*plush, fruit driven and backed up by delicious lifted raspberry and red cherry notes*

## **GRENACHE & BLENDS**

*130ml Pour*

### **2022 MESTA GARNACHA** (Gar-nah-cha)

14 / 60

*Region: Uclés, Spai*

*Sustainably grown from the high-altitude vines, this is one juicy spanish son of a gun ... think unoaked, rich red cherries, violet, red plums and hints of liquorice.*

### **2017 DOMAINE CLARENDON GRENACHE** (Gruh-naash)

19 / 85

*Region: McLaren Vale, South Australia*

*super elegant made from three single site, old bush vine Grenache vineyards; all located in Blewitt Springs. Think rose, lavender and violet aromas with red fruit and elegant acidity on the palate.*

## **AROMATIC REDS**

130ml Pour

glass / bottle

### **2022 MONTEGUELFO CHIANTI DOCG (Kee-an-tee)**

16 / 70

*Region: Tuscany, Italy*

*90% sangiovese and 10% colorino, a full-bodied beauty made by an excellent wine family. Intense aromas of red fruit and spice on the palate with firm but smooth tannins, yielding a lively finish.*

### **2017 ELEIVERA DOS LUSIADAS TOURIGA NACIONAL**

18 / 80

*Region: Douro, Northern Portugal*

*originally a grape used for port wine, this is one of Tony's favourites with very generous fruit and firm tannins*

### **2019 BUCKSHOT PIMITIVO (Pri-mi-ti-vo)**

19 / 85

*Region: Heathcote, Victoria*

*vegan-friendly*

*zinfandel by another name, think inky black dark cherry, cheery and more cherry loaded with silky spices and a hint of mint ... brooding and brilliant!*



## **CABERNET**

*130ml Pour*

*glass / bottle*

### **2017 CONTEMPLATION RESERVE CABERNET (Ka-buh-nay)**

20 / 70

*Region: Avoca, Victoria*

*vegan-friendly*

*95 point gold medal –elegant, slightly savoury but a delight to drink with toffee, toasted almond, and spice with luscious layers of dark fruits and velvety tannins.*

### **2020 VENDENBERG CABERNET SAUVIGNON (Ka-buh-nay Sow-vuh-nyon )**

18 / 80

*Region: Coonawarra, South Australia*

*hints of ripe black fruits, interlaced with cocoa and subtle spices leading to blackberries, plums, and velvety smooth tannins.*

## **SHIRAZ**

*130ml Pour*

### **2021 ST LEONARDS SHIRAZ (Shee-raz)**

16 / 75

*Region: Wahgunyah, Victoria*

*vegan-friendly*

*A medium-bodied modern interpretation of shiraz from the rutherghlen region – think plum, black current, and oaky vanilla.*

### **2018 THREE ELMS TIMBERTOPS SHIRAZ (Shee-raz)**

17 / 75

*Region: Frankland River, Western Australia*

*vegan-friendly*

*James Halliday 90 points this single-vineyard wine shows layers of blackberries, cherries and red fruits. Medium body with savoury tannins thanks to its 10 days on skins in a closed fermenter and 12 months maturation in 20% new oak.*

## DESSERT WINES

*60ml Pour*

*glass / bottle*

**2016 DE BORTOLI FLORENCE BOTRYTIS SEMILLON** (Bo-try-tis Sem-ee-yon)

10 / 50

*Region: Riverina, New South Wales*

*Baby sister to the Noble One, a completely delightful not sickly sweet wine. Think fresh citrus intertwined with spicy apricot and peach flavours - the perfect sweet ending*

*NOTE: We also have a large number of ports and fortifieds available.  
For a full list please see Page 28*

## **OLD & RARE WHITES**

*Subject to availability*

*bottle*

vf = vegan-friendly

### **CHAMPAGNE & SPARKLING**

NV Vranken 'Diamant' Brut	Reims, France	\$235
2018 Oakridge Sparkling Meunier (vf)	Yarra Valley, VIC	\$95

### **CHARDONNAY**

2013 Coldstream Hills Estate	Yarra Valley, Victoria	\$140
2010 Yeringberg Chardonnay	Yarra Valley, Victoria	\$160
2012 Bowen Estate Chardonnay (vf)	Coonawarra, South Australia	\$172

## **OLD & RARE SWEET WINES 375ML**

2013 Punt Road Nehme Botrytis Semillon	Yarra Valley	\$96
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## OLD & RARE REDS

*Subject to availability*

*bottle*

vf = vegan-friendly

### PINOT NOIR

2016 Ostler Caroline's Pinot Noir (vf) North Otago, New Zealand \$135

### MERLOT

2012 Punt Road Merlot Yarra Valley, Victoria \$130

### AROMATIC REDS

2017 Contemplation Malbec (vf) Avoca, Victoria \$85

2017 Hentley Farm Old Legend Grenache Barossa Valley, South Australia \$275

### RED BLENDS

2019 Parker S.W.B. Simpatico Shiraz Cab Coonawarra, South Australia \$195

2017 Clarendon Hills BDX Merlot/ Cabernet McLaren Vale, South Australia \$120

2018 Clarendon Hills BDX Merlot/ Cabernet McLaren Vale, South Australia \$115

### SHIRAZ

2018 Hentley Farm The Beast 375ml Barossa Valley, South Australia \$90

2014 Rojomoma Red Art Barossa Valley, South Australia \$120

2017 Hentley Farm The Beauty Shiraz Barossa Valley, South Australia \$245

### CABERNET SAUVIGNON

2010 Richmond Grove Limited Release Coonawarra, South Australia \$88

2015 Rojomoma Red Art Barossa Valley, South Australia \$120

2017 Hentley Farm Von Kasper Barossa Valley, South Australia \$300

## VEGAN FRIENDLY

We use vegan-friendly Wonderfoam instead of egg whites, and do not use dairy products in our cocktails and mocktails, so they are all vegan-friendly except the Choclatini (which contains Baileys).

We offer vegan-friendly oat milk, almond milk or soy milk for our Code Black coffees, sticky chai, turmeric latte and Mörk hot/cold chocolates.

Wines below are vegan-friendly:

Nv Maschio Prosecco Doc (Pro-sekko)

Nv Bottega Petalo Sparkling Rose Moscato (Mohs-kaa-toh)

Nv Pommery Brut Royal Champagne (Sham-pein)

2018 Oakridge Sparkling Meunière (Mun-nyeh)

2015 Ros Ritchie Riesling (Ree-sling)

2019 Ara Organic Sauvignon Blanc (Sow-vuh-nyon-blongk)

2020 St Ignatius Torrontes (To-rron-tez)

2012 Bowen Estate Chardonnay (Shaa-duh-nei)

2020 Leftfield Rose (Ro-say)

2021 Mt Bera Pinot Noir (Pee-no nwär)

2016 Ostler Caroline's Pinot Noir (Pee-no nwär)

2019 Buckshot Pimitivo (Pri-mi-ti-vo)

2017 Contemplation Malbec (Mal-bek)

2021 St Leonards Shiraz (Shee-raz)

2018 Three Elms Timbertops Shiraz (Shee-raz)

2017 Contemplation Reserve Cabernet (Ka-buh-nay Sow-vuh-nyon)

## LIMITED EDITION COCKTAILS

When they run out, they're gone forever!

### CHARTREUSE HOT CHOCOLATE

\$33

*Our favourite winter warmer, perfect on a cold Melbourne night, and guarantees to warm you up with Mark 85% Chocolate, your choice of hot milk, and a shot of Green Chartreuse.*

### HOT BUTTERED MULLED CIDER

\$16

*Sig's secret recipe of herbs and spices blended with cultured butter and pure apple cider, topped with a nip of brandy in a giant goblet to wrap your hands around on that cold winter's night - available during the cooler months (gr)*

### LIFE'S BITTER SWEET

\$29

*Bitter but sweet, fizzy but not, is how you'd describe the delicious blend of 8-year-old ocho rum, maraschino liqueur, triple sec, fresh lemon juice and strangelove bitter lemon over ice*

### ONE DAY MY QUINCE WILL COME

\$27

*available until sold out: featuring organic produce from one day estate, bellarine, this perfectly spiced cocktail contains house-made spiced cabernet quince syrup made, lime juice, eristoff vodka, and cinnamon syrup.*

### SWEET POTATO PIE

\$29

*give thanks for our blend of hellfire's potato vodka, wild turkey bourbon, fresh lime juice, cinnamon syrup and strangelove hot ginger beer - on the track to becoming a u.s.a. classic*

### THE BREAKUP GIMLET

\$27

*crafted with bombay dry gin, fresh lime juice, lavender syrup, and cucumber, it's a tantalizing blend of sweet, sour, and cool vibes. served on the rocks, this sipper packs a punch without an ounce of remorse.*

## SIGNATURE COCKTAILS

<b>DARKEST STORM</b> <i>If you're looking for something spicy then this is it - bacardi spiced rum, strangelove firey hot beer, angostura bitters and lime juice - need we say more?</i>	\$29
<b>FALLEN ANGEL</b> <i>the boozy version of our heaven can wait mocktail is jam packed with lip schmacking passionfruit and elderflower combined with fresh lemon juice and a double shot of eristoff vodka</i>	\$27
<b>LIQUID LAMINGTON SHOT</b> <i>coconut rum, raspberry rum and crème de cacao in a coconut-rimmed shot glass</i>	\$13
<b>MEXICAN CHIMPANZEE</b> <i>you'll go ape over our blend of home-made chilli tequila, eristoff vodka, lime juice and banana and gingerbread syrups ... seriously good</i>	\$24
<b>PASCALL'S MARSHMALLOW ROSE-BERRY MARTINI</b> <i>sig's boozy (and deliciously sweet) take on the pink marshmallow with eristoff vodka, rose wine, house berry syrup, fresh lemon juice, toasted marshmallow and rose syrups and wonderfoam, dusted with rose petals</i>	\$24
<b>SALTED CARAMEL &amp; RUM ESPRESSO MARTINI</b> <i>seriously the best reinvention around with bacardi ocho 8yo rum, code black 3056 blend espresso coffee, kahlua coffee liqueur, a pinch of pink himalayan salt, and salted caramel syrup</i>	\$30
<b>SMOKE ON THE WATER</b> <i>even if you've never heard of Deep Purple, you'll love this combination of johnnie walker black, honey syrup, fresh lemon juice, blanco vermouth rinse and laphroaig mist</i>	\$30
<b>WILD FLOWER</b> <i>take a walk on the wild side with bombay dry gin, lychees, and violette liqueur and a splash of, lemon juice: pretty, fragrant and totally yum bunnies</i>	\$24

## DRY MARTINIS

### CLASSIC MARTINI

\$28

dating back to mid-1800s the *original* martini was made with gin and vermouth, a dash of orange or lemon bitters, shaken over ice.

ask for it how you like it:

- orange or lemon bitters (we default to lemon)
- a vermouth rinse or no rinse
- slightly dirty, dirty or filthy with olive brine
- stirred *rather* than shaken (we default to shaken)

### VODKA MARTINI

\$26

in the 1950s as vodka gained prominence, the vodka martini, or vodkatini became more popular. we use eristoff, lemon bitters, and any amount of filth you like (*although* for filthy martinis we recommend reducing the white vermouth).

### VESPER MARTINI

\$27

james bond's signature drink, was invented by ian fleming in his 1953 novel, casino royale, and named after the fictional character vesper lynd. it's a mostly gin martini with vodka and lillet blanc

### HELLFIRE LEMON GINTINI

\$29

*the ultimate in lemon dreams - hold the vodka, this all gin shaken martini comes with a mist of lemon oil over bombay dry and hellfire piquant gins, dolin vermouth and lemon bitters*

for flavoured martinis, check the cult classics section



## **CULT CLASSICS, DONE DIFFERENTLY**

<b>AMARETTO SOUR</b>	\$28
<i>revisit the 16th-century love affair between a widow, who created disarrano, and a painter in sarrano, italy - amaretto, lemon juice, sugar syrup and vegan-friendly wonderfoam agent</i>	
<b>APEROL SPRITZ</b>	\$23
<i>it doesn't get more Italian than this refreshing classic - prosecco, aperol and soda water</i>	
<b>APPLETINI</b>	\$29
<i>our version of the 1996 hollywood creation with eristoff vodka, apple schnapps, sour apple pucker liquor, apple juice, lemon juice and apple syrup</i>	
<b>AVIATION</b>	\$28
<i>our take on the classic. early in 20th century new york, hugo ensslin, crafted this mix of bombay dry gin, luxardo cherry liqueur, crème de violette, and lemon juice</i>	
<b>CHOCLATINI</b>	\$29
<i>our truly delicious take on the 1955 creation by hollywood's rock hudson and elizabeth taylor with eristoff vodka, baileys and crème de cocoa</i>	
<b>COSMOPOLITAN</b>	\$27
<i>get your sex in the city on with neal murray's 1975 minneapolis creation of eristoff vodka, vok triple sec, cranberry juice and fresh lime juice</i>	
<b>ESPRESSO MARTINI "ROYALE"</b>	\$28
<i>often hailed as the best espresso martini in melbourne, our take on this 1980's 'wake me up' classic uses eristoff vodka, code black 3056 blend espresso coffee, kahlua, sugar syrup and two secret ingredients ... shhhh!</i>	
<b>FRENCH 75</b>	\$22
<i>our take on the classic created in 1915 at Harry's New York Bar in Paris it's a war-time 'kick' of bombay dry gin, sparkling wine, lemon juice, and sugar syrup</i>	

<b>JALAPEÑO MARGARITA</b>	\$29
<i>if you like it hot, try our in-house infused chilli reposado tequila, jalapeño bitters, fresh lime juice, agave syrup and a smoked salt rim</i>	
<b>MARGARITA</b>	\$29
<i>ola! we're told we make one of Melbourne's best! daniel "danny" negrete's 1936 creation from puebla, mexico using jimador reposado tequila, triple sec and lime juice with a salt rim</i>	
<b>MELBOURNE'S BEST SUNSET NEGRONI</b>	\$25
<i>our award-winning take on the negroni, invented in 1919 by count camillo negroni in florence, italy it's our classic combination of bombay sunset, dolin vermouth, Campari, orange oil and a slice of fresh orange.</i>	
<b>OL' SMOKY NEGRONI</b>	\$27
<i>hand-smoked with tennessee whiskey chips, this is a bolder take on the classic negroni, think smoky, bitter, orange, and delicious</i>	
<b>OLD FASHIONED</b>	\$24
<i>invented in the 1880's in louisville, kentucky, in honour of colonel james e. pepper with bulleit rye, wild turkey bourbon, bitters and sugar</i>	
<b>PISCO SOUR</b>	\$32
<i>made the peruvian way this is no ordinary pisco sour - journey to lima, peru with this traditional version using high end pancho fierro pisco, fresh lime juice, sugar syrup and vegan-friendly wonderfoam</i>	
<b>WHISKY SOUR</b>	\$27
<i>join the navy with this seafaring combination from the 1700's of dewars white label, fresh lemon juice, sugar syrup and vegan-friendly wonderfoam</i>	

## NON-ALCOHOLIC

<b>UPFLOW CLASSIC PALE ALE</b> (<0.5%, 375ml) <i>With layers of Munich malt and Halletauer &amp; Saaz noble hops from Europe. Awarded Bronze medal at the 2022 Australian International Beer Awards.</i>	\$8
<b>CLASSICO PROSECCO</b> (250ml) <i>perfectly bubbly and has a light tart flavour you'd expect from wine, enhanced with citrus notes, peach, pear, and red apple</i>	\$15
<b>GIN &amp; TONIC</b> (250ml) <i>juniper and citrus give way to lifted orange blossom, lime, jasmine, juniper, and pepperberry with classic quinine tonic scents</i>	\$15
<b>A COCONUT FALLS IN A STRAWBERRY PATCH</b> <i>With house roasted-strawberry syrup, coconut syrup and lime juice, it'll transport you to a 'berry' tropical island</i>	\$16
<b>HEAVEN CAN WAIT</b> <i>Seriously good, our most popular mocktail featuring the perfect combination of elderflower, passionfruit and lemon that's so puckery good, you won't believe there's no alcohol</i>	\$16
<b>N'APEROL SPRITZ</b> (250ml) <i>lyre's amalfi spritz with fresh orange - bittersweet orange and rich peach flavours, fine bubble with complex rhubarb and elderflower, finishing deliciously dry and refreshing</i>	\$15

## SOFT DRINKS & JUICES

### STRANGELOVE 180ML

Light Tonic	\$4
No.8 Tonic	\$4
Dirty Tonic	\$4

Fancy Lemonade	\$4
Dry Ginger Ale	\$4
Hot Ginger Beer	\$4

### STRANGELOVE 300ML

Double Ginger Beer	\$6
Holy Grapefruit	\$6
Lemon Squash	\$6
Passionfruit	\$6

### FEVER TREE

Elderflower Tonic	\$4
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### SODASMITH

Tasmanian Finger Lime Soda	\$4
Tasmanian Lemon Myrtle Tonic	\$4

### SAN PELLEGRINO 500ML

Lightly Sparkling Mineral Water	\$6
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### SODAS

Coca-Cola	\$4
Coke Zero	\$4
Sprite	\$4

### JUICE

Apple Juice	\$6
Cranberry Juice	\$6
Orange Juice	\$6
Ruby Red Grapefruit Juice	\$6

## **HARGREAVES HILL**

### **HARGREAVES HILL LAGER (4.2% ABV)**

\$12

*Region: Lilydale, Melbourne, Victoria*

*A Dortmund style lager, subtle fruity notes and crisp mouth-feel make a super refreshing stand out beer. It's a fresh and crisp and a good way to start your afternoon or evening*

### **HARGREAVES HILL PALE ALE (4.9% ABV)**

\$12

*Region: Lilydale, Melbourne, Victoria*

*a distinct bright, citrusy and floral hop styled pale with a nicely balanced thirst-quenching bitterness - available once the Little Rivers runs out*

### **HARGREAVES HILL IPA (6.2% ABV)**

\$12

*Region: Lilydale, Melbourne, Victoria*

*using a blend of 3 hops & 3 malts this IPA is a classy example of marrying the acids and oils in hops, and sweetness in malt to produce a harmonious drop*

### **HARGREAVES HILL STOUT (6.2% ABV)**

\$12

*Region: Lilydale, Melbourne, Victoria*

*With roasted barley and chocolate malt, this stout has a deep and complex palate with hints of espresso and cigar box*

## **HARD ROAD**

### **HARD ROAD CHESTNUT BROWN ALE (5.2% ABV)**

\$12

*Region: Bayswater, Melbourne, Victoria*

*Our favourite beer on the list - chocolate, biscuit and nutty malt notes with a faint vanilla nose and taste. Why not give it a try?*

## **GLUTEN-FREE BEER**

### **WILDE PALE ALE\* (3.5% ABV)**

\$12

*an easy-drinking beer with tropical fruit flavours. It is made from ancient grains using gluten free sorghum. low-carb, vegan-friendly, preservative-free and endorsed by coeliac australia*

## **CIDER**

### **DARRAWEIT VALLEY FULLY ST'OAKED FRENCH CIDER (6% ABV)**

\$13

*Region: near Wallan, Victoria*

*aged in french oak barrels, this is medium-dry craft cider is cultural collision reminiscent of a classic french-style cider. Our current pick of one of the best ciders on the market (gluten-free and vegan-friendly)*