



*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** (just say “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 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*

### **NV SPARKLING MOSCATO ROSA** (Mohs-kaa-toh Roes-aa)

200ml / 16

*Region: Multi-Regional*

*generously fruity on the palate with plenty of strawberries and raspberries, as well as hints of rose petals, balanced by citrus notes.*

## AROMATIC WHITES

130ml Pour

glass / bottle

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

15 / 65

Region: Veneto, Italy

vegan-friendly

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

### 2023 PINOT GRIGIO DOC FATTORI\* (Pee-no Gri-jee-o Fat-tor-ee)

16 / 70

Region: Veneto, Italy

\*on Pour after the Delle Veneze runs out

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

### 2019 ELEIVERA DOS LUSIADAS BLANCO (Blan-koh)

15 / 65

Region: Douro, Northern Portugal

vegan-friendly

a blend of rabigato, gouveio, códega do larinho, and viosinho, think pale yellow with fresh tropical aromas of peach, pear, and citrus with great palate weight – Sig's new favourite drop.

### 2023 NEVE SAUVIGNON BLANC (Sow-vuh-nyon-blongk)

17 / 75

Region: Marlborough, New Zealand

this is a classic passionfruit, gooseberry and tropical fruit-forward sauvvy with a dash of lemon-lime zest and a hint of grapefruit. very refreshing!

### 2022 LEFTFIELD SAUVIGNON BLANC\* (Sow-vuh-nyon-blongk)

17 / 75

Regions: Waipara, Hawke's Bay, and Martinborough, New Zealand

vegan-friendly and \*on pour after the Neve runs out

everyone drinks sauvignon blanc far too young. think passionfruit, nectarine, and lemongrass, with hints of thyme, basil, and nettle.

### 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

### 2023 BELLERUCHE CÔTES-DU-RHÔNE GRENACHE BLANC (Gruh-naash Blahn)

17 / 75

Region: Rhône Valley, France

vegan-friendly

a delightful blend of grenache blanc, rousanne, viognier, clairette and bourboulenc which has aromas of citrus, green apple, and floral notes, balanced by a clean, fresh finish.

## RIESLING

130ml Pour

glass / bottle

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

19 / 85

*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.*

And yes, we're on the hunt for more!

## ROSE

130ml Pour

### 2020 LEFTFIELD ROSE (Ro-say)

14 / 65

*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.*

And yes, we're on the hunt for more!

## 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

### 2022 ANTHONY JOSEPH RESERVE PINOT NOIR\* (Pee-no-nwär)

17 / 75

Region: Wairau Valley, New Zealand

\* on pour after the Mt Bera runs out

a sustainably grown, elegant, textural, slightly lighter pinot noir, with dark cherry and subtle spice make this a very well made and highly enjoyable drop.

## GRENACHE & BLENDS

130ml Pour

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

14 / 65

Region: Uclés, Spain

vegan-friendly

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.

### 2020 BURGO VIEJO RIOJA CRIANZA (Reeyo-ha Crian-za)

18 / 80

Region: Rioja, Spain

vegan-friendly

Classic old-school Rioja with 90% Tempranillo and 10% Graciano there's coffee, dark chocolate and spice on the nose, with the addition of juicy plums, caramel, vanilla and cedar on the palate

## AROMATIC REDS

130ml Pour

glass / bottle

### 2023 MONTEGUELFO CHIANTI DOCG (Kee-an-tee)

16 / 70

Region: Tuscany, Italy

vegan-friendly

90% sangiovese and 10% colorino, a fuller-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.

### 2021 MONTEPULCIANO D'ABRUZZO\* (Mon-tee-puhl-chi-aa-no)

16 / 70

Region: Abruzzo, Italy and \* on pour after the Chianti runs out think medium body with savoury and earthy notes, dark fruits augmented by soft tannins, for lovers of chianti!

### 2017 ELEIVERA DOS LUSIADAS TOURIGA NACIONAL (Too-ree-gah Nah-see-un-nall)

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

### 2017 DOS LUSIADAS PINTEIVERA RED\* (Pin- tee-vair-a)

20 / 90

Region: Douro, Northern Portugal and \* on pour after the TN runs out still touriga nacional, but bigger and softer – think loads of dark fruit, cherries and prunes, with subtle spice and a very long finish

## CABERNET

130ml Pour

glass / bottle

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

20 / 90

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 RESCHKE RESERVE CABERNET SAUVIGNON (Ka-buh-nay Sow-vuh-nyon )

18 / 80

Region: Coonawarra, South Australia

Vegan-friendly

deep ruby with cassis, vanilla, and plum with hints of dark chocolate, subtle spices and tobacco. really well-made with slightly firm tannins



## SHIRAZ

130ml Pour

### 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.*

### 2018 CONTEMPLATION RESERVE SHIRAZ (Shee-raz)

17 / 75

*Region: Avoca, VIC*

*vegan-friendly*

*a rich and robust red wine with spicy aromatics of nutmeg and cinnamon. think firm, yet silky tannins, a lengthy middle palate with layers of rich dark fruits with a clean finish. Gold Medal 93 points.*

## DESSERT WINES

60ml Pour

glass / bottle

### 2017 WINEMAKER'S SAMPLE NOBLE BOTRYTIS RIESLING (Bo-try-tis Ree-sling)

12 / 55

*Region: Riverina, New South Wales*

*declassified brown brother's patricia - think a silky luscious drop of orange marmalade, lemon, and honey, with hints of apricot - the prefect 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 (vf)	Reims, France	\$235
2018 Oakridge Sparkling Meunier (vf)	Yarra Valley, VIC	\$95

### AROMATIC WHITES

2011 Ros Ritchie Riesling (vf)	Mansfield, VIC	\$70
2013 Ros Ritchie Riesling (vf)	Mansfield, VIC	\$70
2014 Ros Ritchie Riesling (vf)	Mansfield, VIC	\$70
2011 Yeringberg Viognier	Yarra Valley, Victoria	\$120

### CHARDONNAY

2020 Contemplation Chardonnay (vf)	Avoca, Victoria	\$80
2013 Coldstream Hills Estate	Yarra Valley, Victoria	\$140
2010 Yeringberg Chardonnay	Yarra Valley, Victoria	\$160
2012 Bowen Estate Chardonnay (vf)	Coonawarra, South Australia	\$172

### DESSERT 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

### MERLOT

2012 Punt Road Merlot (vf)	Yarra Valley, Victoria	\$130
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### AROMATIC REDS

2017 Domaine Clarendon Grenache	McLaren Vale, South Australia	\$85
2019 Irvine Icon Series Zinfandel	Eden Valley, South Australia	\$125
2017 Hentley Farm Old Legend Grenache	Barossa Valley, South Australia	\$275

### RED BLENDS

2023 Les Trois Clefs Côtes-du-Rhône	Southern Rhône, France	\$80
2017 St Hubert's Cabernet Merlot	Yarra Valley, Victoria	\$86
2018 Chateau Chantemerle Cru Bourgeois	Medoc, Bordeaux, France	\$125
2019 Château Haut-Madrac	Haut-Medoc, Bordeaux, France	\$125
2019 Parker S.W.B. Simpatico Shiraz Cab	Coonawarra, South Australia	\$195
2018 Clarendon Hills BDX Merlot/ Cabernet	McLaren Vale, South Australia	\$120

### SHIRAZ

2018 Hentley Farm The Beast 375ml (vf)	Barossa Valley, South Australia	\$90
2017 Hentley Farm The Beauty Shiraz (vf)	Barossa Valley, South Australia	\$245

### CABERNET SAUVIGNON

2016 Ros Ritchie Cabernet Sauvignon (vf)	Mansfield, VIC	\$90
2017 Ros Ritchie Cabernet Sauvignon (vf)	Mansfield, VIC	\$90
2019 Ros Ritchie Cabernet Sauvignon (vf)	Mansfield, VIC	\$90
2017 Hentley Farm Von Kasper	Barossa Valley, South Australia	\$300

## VEGAN FRIENDLY

We use vegan-friendly Wonderfoam in all our cocktails which are all vegan-friendly except the Choclatini (which contains Baileys). We also have vegan-friendly oat milk, almond milk or soy milk for our beverages and offer plant-based ice cream for desserts.

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)

2011, 2013, 2014 & 2015 Ros Ritchie Riesling (Ree-*sling*)

2022 Leftfield Sauvignon Blanc (Sow-vuh-nyon-blongk)

2023 Pinot Grigio DOC Delle Venezie – Sattori (Pee-no Gri-jee-o)

2019 Eleivera Blanco (Blun-koh)

2023 Belleruche Côtes-Du-Rhône Grenache Blanc (Gruh-naash Blahn)

2012 Bowen Estate Chardonnay (Shaa-duh-nei)

2020 Leftfield Rose (Ro-say)

2021 Mt Bera Pinot Noir (Pee-no nwär)

2022 Mesta Garnacha (*Gar-nah-cha*)

2020 Burgo Viejo Rioja Crianza (Reeyo-ha Crian-za)

2023 Monteguelfo Chianti DOCG (Kee-an-tee)

2018 Contemplation Shiraz (Shee-raz)

2018 Three Elms Timbertops Shiraz (Shee-raz)

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

2020 Reschke Reserve Cabernet Sauvignon (Ka-buh-nay Sow-vuh-nyon )

2016, 2017 and 2019 Ros Ritchie Cabernet Sauvignon (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 Mork 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 (gf)*

### 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*

**\*ALSO CHECK OUR SPECIALS LIST FOR MORE OPTIONS**

## SIGNATURE COCKTAILS

### DARKEST STORM

\$29

*If you're looking for something spicy then this is it - bacardi spiced rum, strangelove fiery hot beer, angostura bitters and lime juice - need we say more?*

### FALLEN ANGEL

\$27

*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 efistoff vodka*

### LIQUID LAMINGTON SHOT

\$13

*coconut rum, raspberry rum and crème de cacao in a coconut-rimmed shot glass*

### MEXICAN CHIMPANZEE

\$24

*you'll go ape over our blend of home-made chilli tequila, eristoff vodka, lime juice and banana and gingerbread syrups ... seriously good*

### PASCALL'S MARSHMALLOW ROSE-BERRY MARTINI

\$24

*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*

### SALTED CARAMEL & RUM ESPRESSO MARTINI

\$30

*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*

### SMOKE ON THE WATER

\$30

*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*

### WILD FLOWER

\$24

*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*

## 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> <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>	\$28
<b>APEROL SPRITZ</b> <i>it doesn't get more Italian than this refreshing classic - prosecco, aperol and soda water</i>	\$23
<b>APPLETINI</b> <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>	\$29
<b>AVIATION</b> <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>	\$28
<b>CHOCLATINI</b> <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>	\$29
<b>COSMOPOLITAN</b> <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>	\$27
<b>ESPRESSO MARTINI "ROYALE"</b> <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>	\$28
<b>FRENCH 75</b> <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>	\$22



<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!</i>	
<i>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>GREAT NORTHERN ZERO</b> (0.0%, 375ml) <i>Region: Yatala, Queensland</i> <i>deep golden hues, fruity aroma, crisp finish, it's brewed with the outdoor lifestyle adventure in mind</i>	\$9
<b>SON OF A NUN ZERO LAGER</b> (<0.5%, 375ml) <i>Region: Yenda, NSW</i> <i>one of the best zero's we've tasted in a while - clean and crisp with subtle malt sweetness, gentle low hop bitterness, and a refreshing finish</i>	\$12
<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>this mocktail blends house roasted-strawberry syrup, coconut syrup and lime juice, in a way that will transport you to a 'berry' tropical island</i>	\$16
<b>HEAVEN CAN WAIT</b> <i>our best-selling mocktail and seriously good, 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 orange slice - 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

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
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### SAN PELLEGRINO 500ML

Lightly Sparkling Mineral Water	\$6
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### SODAS

Coca-Cola	\$4
Coke Zero / Diet Coke	\$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*

*vegan-friendly*

*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*

*vegan-friendly*

*a distinct bright, citrusy and floral hop styled pale with a nicely balanced thirst-quenching bitterness*

### HARGREAVES HILL IPA (6.2% ABV)

\$12

*Region: Lilydale, Melbourne, Victoria*

*vegan-friendly*

*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*

*vegan-friendly*

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

## GLUTEN-FREE BEER

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

\$12

*Region: Goulbourn, NSW*

*gluten-free and vegan-friendly*

*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

### SOMERSBY APPLE CIDER (4.5% ABV)

\$10

*Region: Denmark but brewed under license locally*

*gluten-free and vegan-friendly*

*totally smashable with scents of sun-ripened apple and a balanced palate with a lingering sweetness on the finish, just like the dutch like it.*

### COLDSTREAM HILLS APPLE CIDER (5% ABV)

\$12

*Region: Yarra Valley, Victoria*

*gluten-free and vegan-friendly*

*made from 100% victorian apples - medium-dry with a clean, crisp, refreshing taste of fresh and fruity apples without being beer-ish*