

## CLASSIC COCKTAILS

<b>Espresso Martini</b> <i>vodka, espresso, kahlua, butterscotch schnapps</i>	19
<b>Margarita</b> <i>tequila, cointreau, lime juice, agave</i>	19
<b>Mojito</b> <i>bacardi, mint, lime, sugar syrup, soda</i>	19
<b>Amaretto Sour</b> <i>disaronno, lemon juice, sugar syrup, aquafaba</i>	19
<b>Aperol Spritz</b> <i>aperol, prosecco, soda, mint, orange</i>	17

## SIGNATURES COCKTAILS

<b>Apple &amp; Elderflower Sour</b> <i>elderflower liqueur, vodka, apple juice, lemon juice, sugar syrup, aquafaba</i>	20
<b>Pink Gin &amp; Rose Sour</b> <i>pink gin, elderflower liqueur, lemon juice, sugar syrup, aquafaba</i>	20
<b>Forbidden Garden</b> <i>elderflower liqueur, yuzu, aloe vera, cucumber, ink gin</i>	20
<b>Passionfruit Caipiroska</b> <i>vodka, passionfruit pulp, mango puree, lime juice, mint</i>	20

## NON-ALCOHOLIC COCKTAILS

<b>Passionfruit Nojito</b>	13
<b>Pineapple Sour</b>	13



# WINE

*Time*



*fizzy*

gls / btl

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2023	Mojo	Pink Moscato	11 / 47
NV	Munro Valley	Sparkling Brut	11 / 47
NV	Alpino	Prosecco	12 / 53
NV	42 Degrees South	Cuvee Brut	69

*white*

reg / lrg / btl

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NV	Kismet	Moscato	10.5 / 16.5 / 48
2023	Pacha Mama	Riesling	12 / 19 / 55
2022	Hesketh	Sauvignon Blanc	10.5 / 16.5 / 47
2023	Motley Cru	Pinot Grigio	11 / 17 / 48
2019	Yal Yal	Chardonnay	13 / 19.5 / 59

*rose*

reg / lrg / btl

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2023	Hesketh	Rose	10.5 / 16.5 / 47
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*red*

reg / lrg / btl

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2023	Harvest Moon	Pinot Noir	12.5 / 19.5 / 55
2019	Le Chevalier	Merlot/Cabernet	12.5 / 19 / 56
2022	Tenacity Reserve	Shiraz	12.5 / 19 / 58
2023	Tar & Roses	Tempranillo	11.5 / 18 / 53

*Miss* **Caroline**

# Share *with me* Menu

<b>Bruschetta Medley (3) <i>ve</i></b> cherry tomato, cashew burrata	15
<b>Duo of Dips <i>v</i></b> hummus, beetroot tzatziki, olives, balsamic oil, flat bread	15
<b>Crumbed Haloumi (5) <i>v</i></b> garlic aioli	15
<b>Chicken Drumettes <i>gf</i></b> choice of sweet chilli, smokey BBQ or buffalo	16
<b>Grilled Saganaki <i>v</i></b> lemon, rocket, balsamic fig glaze	15
<b>Marinated Lamb Skewers (3) <i>gf</i></b> lemon & herb yogurt	22
<b>Satay Chicken (4) <i>gf</i></b> crushed peanuts, spicy peanut sauce	17
<b>Stuffed Baby Squid (3)</b> chorizo, sundried tomato, arborio rice, spinach, salsa verde	18
<b>Beef Brisket Croquette (4)</b> romesco	18
<b>Pumpkin Arancini (5) <i>veo, gf</i></b> herb yogurt	17
<b>Lemon Pepper Calamari <i>gfo</i></b> dill aioli, lemon	17
<b>Steamed Prawn Dumplings (5)</b> chili oil, dumpling sauce	17

*v - vegetarian, ve - vegan, veo - vegan option, gf - gluten free, gfo - gluten free option*

# boards

34

## Salumi *gfo*

salami, prosciutto, pickled vegetables, brie, tasty cheese, lavosh

## Lakeside Sampler *gfo*

satay skewers, calamari, haloumi, pumpkin arancini

## Miss Caroline's Favourites

beef brisket croquettes, prawn dumplings, stuffed baby squid, grilled saganaki

## Taco Time (6)

choice of three, two of each - chicken, beef, pork or fish

# bowls

10

Seasoned Chips *gf, veo* aioli

Onion Rings *vo* pepper mayo

Sweet Potato Fries *veo, gf* fetta, rosemary salt, hummus

Lotus Root Chips *veo, gf* wasabi mayo

# tacos

18

Karaage Chicken Taco (3) lettuce, wasabi, mayo

BBQ Pulled Pork Taco (3) slaw, chipotle mayo

12hr Braised Beef Brisket Taco (3) lettuce, onion, capsicum, smokey BBQ

Crumbed Whiting Taco (3) lettuce, mango, salsa, dill aioli

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Miss  
Caroline