



Draught Beer 425ml

Balter Captain Sensible Lager 3.5%

Balter Eazy Hazy 4.0%

Balter XPA 5.0%

Glass

Bottle

9.5

9.5

11

Beer

Balter Cervesa 4.0%

8

Rosé

Rameau d'Or Petit Amour | Provence France

14

58

Sparkling

N/V Até Sparkling Brut | South Eastern Australia

11

44

White

23 Até Pinot Grigio | South Eastern Australia

11

44

23 Shaw & Smith Sauvignon Blanc | Adelaide Hills SA

16

59

Red

22 Até Cabernet Sauvignon | South Eastern Australia

11

44

22 Shadowfax Pinot Noir | Geelong VIC

16

80



(Please note we are a cashless venue)

Bar Menu

Patina Burger: 150g Grass Fed Angus Beef Smoked Bacon Cheddar Cheese House Pickled Onion Tomato Baby Cos Remoulade Toasted Brioche Bun + Side of Chips Aioli	24
Chicken Burger: Fried Chicken Avocado Red Onion Baby Cos Coriander Chipotle Mayo Toasted Brioche Bun + Side of Chips Aioli	24
Snapper Tacos: Beer Battered Snapper Soft Tortilla Pickled Cabbage Guacamole Coriander Yoghurt	21
Porcini Mushroom Arancini Truffle Mayo Comté (4)	16
Mac & Cheese Croquettes Sobrassada Mayo (4)	16
Salt + Pepper Calamari Peperonata Radicchio Buttermilk Dressing	16
Chips Herb Salt Aioli	10

Cheese

Charleston Jersey Brie | *Adelaide Hills SA*

Made from Jersey cow's milk, rich and buttery with a subtle sweet flavour

Berry Creek Oak Blue | *Gippsland VIC*

Luxuriously creamy texture, with a hint of spice and a buttery feel

Section 28 Mont Priscilla | *Adelaide Hills SA*

Washed rind cheese which is smooth on the palette, cave aged with a distinctive ash layer in the centre

Selection of Two | 23 Selection of Three | 34

All Cheeses are served with:

Quince Paste | Muscatel Grapes | Pickled Fig | Lavosh



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