

# WINE

## CHAMPAGNE & SPARKLING

<b>La Cacciatora Moscato d'Asti DOCG</b> Veneto, Italy	13	59
<b>Cantina Trevigiana Prosecco</b> NV-Veneto, Italy	12	55
<b>Willowglen Sparkling Brut</b> NV-Riverina, NSW	10	49
<b>Chandon Brut</b> NV-Yarra Valley, Vic	14	62
<b>Moët &amp; Chandon Brut</b> NV-Épernay, France	24	119
<b>Veuve Clicquot Brut Yellow Label</b> NV-Reims, France	129	
<b>Moët &amp; Chandon Brut Impérial 1.5L Magnum</b> NV-Épernay, France	219	
<b>Dom Pérignon Brut Vintage</b> 2010-Épernay, France	399	



## ROSÉ

<b>Bouchard Aine &amp; Fils Rosé</b> NV-Burgundy, France	12	57
<b>Charley Rose Dry Rosé "by Geoff Merrill"</b> 2020-McLaren Vale, SA	14	65

## WHITE

<b>The "Shut the Gate" Watervale Riesling</b> 2019-Clare Valley, SA	12	55
<b>Astrolabe "Farm" Riesling</b> 2018-Marlborough, NZ	71	
<b>Little Angel Sauvignon Blanc</b> 2019-Marlborough, NZ	13	61
<b>Cloudy Bay Sauvignon Blanc</b> 2020-Marlborough, NZ	19	95
<b>Cape Mentelle Sauvignon Blanc Semillon</b> 2019-Margaret River, WA	69	
<b>Willowglen Semillon Sauvignon Blanc</b> 2019-Riverina, NSW	10	48
<b>Cesari 'Due Torri' Pinot Grigio DOC</b> 2019-Veneto, Italy	12	56
<b>Nova Vita Firebird Pinot Gris</b> 2020-Adelaide Hills, SA	66	
<b>Margan Original Chardonnay</b> 2020-Hunter Valley, NSW	13	63
<b>Cape Mentelle Brooks Chardonnay</b> 2019-Margaret River, WA	14	66

 <b>Reg</b> 150mls	 <b>Btl</b> 750mls
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# BEERS & CIDERS

## SEAROCK GRILL

STEAK AND SEAFOOD

### ON TAP

	425ml	570ml
Lager of the month	10	12.5
Ale of the month	11	13.5

### INT. BOTTLED BEERS

Asahi Japan	11
Corona Mexico	10
Peroni Italy	10
Stella Artois Belgium	10

### CIDERS

Bulmer's Original Cider UK	10
Rekorderlig Premium Strawberry & Lime Cider Sweden	13

### AUSTRALIAN BEERS

Carlton Zero (Non Alcoholic) Carlton, VIC	7
Cascade Light Hobart, TAS	9
Pure Blonde Southbank, VIC	10
4 Pines Pacific Ale Mid Strength 3.5% Manly Sydney, NSW	10
4 Pines Amber Ale Manly Sydney, NSW	11
Sydney Beer&Co Lager Pymont Sydney, NSW	11
Young Henrys Newtowner Pale Ale Newtown Sydney, NSW	11



# SOFT DRINKS

### MOCKTAILS

Passion fruit Spritz Passion fruit puree, Peach puree, Soda & Lemonade	10
Virgin Strawberry & Lychee Mojito Fresh strawberries, lychee & mint topped with soda	11
"I Can drive" Negroni Seedlip Spice 94, Lyres Aperitif Rosso, Monin Bitter, Orange	12

### WATER

	500mls	750mls
Acqua Panna Still Mineral Water	7	11
San Pellegrino Sparkling Water	7	11

### JUICES & ICED TEA

Orange, Apple, Pineapple, Cranberry, Pink Grapefruit, Tomato, Ginger Beer & Lemon Iced Tea	6
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### SODAS

Coca Cola, Coca Cola-No Sugar, Lift, Sprite, Pink Lemonade, Ginger Ale, Tonic Water, Lemon Lime & Bitters	5
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RSA practices in use

# SPIRITS

House Spirits Available

VODKA  
(30MLS)

Absolut Vanilia Vodka	11
Belvedere	11
Belvedere Bartezeck	12
Belvedere Smogory	12
Cîroc	13
Grey Goose	13

GIN  
(30MLS)

Beefeater Pink Gin	10
Bombay Sapphire London Dry Gin	11
Roku Gin	12
Four Pillars Rare Dry Gin	12
Archie Rose Signature Dry Gin	13
Hendrick's Gin	13

TEQUILA  
(30MLS)

Patrón Silver	12
Patrón XO Café	12
Patrón Reposado	14
Patrón Añejo	16
Don Julio Añejo	14

RUM  
(30MLS)

Bacardi	10
Bacardi Spiced	10
Sailor Jerry Spiced Rum	10
Zacapa 23 Solera Reserva	14

# SEAROCK GRILL

STEAK AND SEAFOOD

BOURBON & WHISKEY  
(30MLS)

Jim Beam Signature Craft 12 YO	12
Jack Daniel's Gentleman Jack Tennessee	12
Maker's Mark Kentucky Straight Bourbon	11
Woodford Reserve Kentucky Straight Bourbon	12
Glenfiddich 15 YO Single Malt	15
Glenmorangie 10 YO Single Malt	12
Glenmorangie 18 YO Single Malt	16
Talisker 10 YO Single Malt	12
Ardbeg Single Malt	13
Fuyu (Blended) Japan	15
Johnnie Walker Black Label	11
Johnnie Walker Blue Label	25

COGNAC AND  
BRANDY (30MLS)

St Remy VSOP Brandy	9
Hennessy VS Cognac	13
Hennessy VSOP Cognac	15
Hennessy XO Cognac	22



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# WINES

# COCKTAILS

RED

<b>Yarrowood Pinot Noir</b>	13	64
<i>2019-Yarra Valley, VIC</i>		
<b>Chard Farm River Run Pinot Noir</b>	81	
<i>2018-Central Otago, NZ</i>		
<b>Printhie Mountain Range Merlot</b>	13	63
<i>2019-Orange NSW</i>		
<b>Paxton "Queen of the Hive" Shiraz, Tempranillo</b>	13	64
<i>2018-McLaren Vale, SA Organic &amp; Biodynamic</i>		
<b>Willowglen Shiraz Cabernet</b>	10	49
<i>2019-Riverina, NSW</i>		
<b>Cape Mentelle "Trinders" Shiraz Cabernet</b>	79	
<i>2018-Margaret River, WA</i>		
<b>Majella Cabernet Sauvignon</b>	16	78
<i>2017-Coonawarra, SA</i>		
<b>Howard Park 'Leston' Cabernet Sauvignon</b>	67	
<i>2016-Margaret River, WA</i>		
<b>Smokin' Barrels Shiraz</b>	12	57
<i>2019-Barossa Valley, SA</i>		
<b>Three Ponds "Holman" Shiraz</b>	99	
<i>2017-Hunter Valley, NSW</i>		
<b>Teusner 'Big Jim' Shiraz</b>	105	
<i>2018-Barossa Valley, SA</i>		
<b>Terrazas Single Vineyard "Las Compuertas" Malbec</b>	180	
<i>2015-Mendoza, Argentina</i>		
<b>Geoff Merrill Parham Cabernet Sauvignon</b>	200	
<i>2015/16-McLaren Vale &amp; Coonawarra, SA</i>		
<b>Paringa Estate Museum Release Reserve Shiraz</b>	220	
<i>2006-Mornington Peninsula, VIC</i>		

CONVERSATION STARTERS

SIGNATURE COCKTAILS  
(House Cocktails Available)

<b>Bellini</b>	14
<i>Peach puree, De Kuyper Peach Schnapps &amp; Bubbles</i>	
<b>Aperol Spritz</b>	16
<i>Aperol, Bubbles, Soda Water &amp; Orange</i>	
<b>French Kiss</b>	19
<i>Beefeater Pink Gin, Chambord, Cranberry Juice, Egg White &amp; Bouchard Rosé Wine</i>	
<b>Almond Blitz</b>	19
<i>Almond Infused Vodka, De Kuyper Peach Schnapps, Egg white, Orgeat syrup &amp; Citrus</i>	
<b>Lychee Bay Breeze</b>	19
<i>Belvedere Vodka Citrus, Lychee Liqueur, Cranberry Juice &amp; Citrus</i>	
<b>Quay To My Heart</b>	19
<i>Grey Goose, Passion Fruit liqueur, Passion fruit Puree, Citrus &amp; Vanilla Syrup</i>	
<b>Gin &amp; Roses Sour</b>	19
<i>Bombay Sapphire, St Germain Elderflower Liqueur, Grapefruit Juice, Mint, Egg white &amp; Citrus</i>	
<b>American Pie</b>	19
<i>Woodford Reserve Bourbon, Maple Syrup, Apples, Citrus &amp; Bitters</i>	
<b>Spiced Greyhound</b>	19
<i>Bacardi Spiced, De Kuyper Blackberry Liqueur, Passion fruit Puree, Raspberry Puree &amp; Citrus</i>	
<b>El Diablo</b>	22
<i>Patron Reposado Tequila, Crème de Cassis &amp; Citrus Topped up with Ginger Beer</i>	

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