

# BAR MENU

THE VINTAGE  
RESTAURANT AND BAR

# COCKTAILS

<b>Hugo Spritz</b>	20
St Germain, prosecco, lemon	
<b>Wharf Martini</b>	24
Archie Rose gin, grapefruit, rosemary	
<b>Raspberry Collins</b>	23
Vodka, vanilla, raspberry	
<b>Piña Colada</b>	
White Cane rum, pineapple, toasted coconut	23
<b>Habanero Margarita</b>	
Tequila, habanero syrup, lime	22
<b>Espresso Martini</b>	
Vodka, coffee, coffee liqueur	23
<b>Tiramisu Martini</b>	
Vodka, coffee, cream, hazelnut	23
<b>Negroni</b>	
Archie Rose gin, Yuzu Vermouth, orange	23
<b>Sydney Sour</b>	
Whiskey rye, lemon, egg white, red wine	24
<b>0% cocktails</b>	
<b>Phony Negroni</b>	20
Zero alcohol gin, aperitif syrup, rosso	
<b>Nada Colada</b>	18
White Cane, pineapple, toasted coconut	
<b>Elderflower Spritz</b>	16
Elderflower syrup, lemon, club soda	

# SNACKS

<b>Garlic and thyme bread</b>	14
Truffle Manchego <sup>V</sup>	
<b>Roast cashew nuts</b>	10
Chilli and curry leaf <sup>GFVGN</sup>	
<b>Australian marinated olives</b>	11
Garlic, chilli, citrus, native thyme <sup>GFVGN</sup>	
<b>Homemade smoked trout dip</b>	18
Laver, olive oil crisp bread <sup>GFO</sup>	
<b>Chargrilled globe artichoke</b>	25
Preserved lemon, honey, sorrel, almond <sup>GFV</sup>	
<b>Wagyu bresaola</b>	26
House pickles, rosemary and pecorino grissini <sup>GFO</sup>	
<b>Fried calamari, Aleppo chilli and sumac salt</b>	28
Roast garlic aioli <sup>DFGF</sup>	
<b>Skin on fries</b>	16
Smoked chicken salt, rosemary, aioli <sup>DFGFV</sup>	
<b>Australian cheeses</b>	24
Quince paste, muscatels, crackers <sup>GFO</sup>	

Monte Nardi, *semi-hard*, Nimbin, NSW

Binnorie Brie, *white mould*, Lovedale, NSW

# WINE

		150ml   bottle
NV	Yves Premium Cuvée, <i>Yarra Valley VIC</i>	18   80
NV	Mio Cappello Prosecco, <i>King Valley VIC</i>	15   69
NV	Piper-Heidsieck Brut Champagne <i>Reims Champagne</i>	25   130

## White

		150ml   250ml   bottle
2024	Woodbrook Farm Sauvignon Blanc <i>Mudgee NSW</i>	13   18   49
2025	Robert Oatley 'Signature Series' Riesling <i>Great Southern WA</i>	15   24   70
2024	Mount Langhi Ghiran 'Vine Road' Pinot Gris, <i>Grampians VIC</i>	14   22   68
2023	Pawn Wine Co. Gruner Veltliner <i>Adelaide Hills SA</i>	17   28   82
2023	Albert Bichot AOC Petit Chablis <i>Chablis FRA</i>	35   58   170
2024	Martingale Estate Chardonnay <i>Yarra Valley VIC</i>	16   26   77

## Rosé

2024	In Praise of Shadows Sangiovese Grenache, <i>McLaren Vale SA</i>	17   28   82
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## Red

2024	Oakridge 'Over The Shoulder' Pinot Noir <i>Yarra Valley VIC</i>	16   26   78
2023	Albert Bichot 'Origines' Bourgogne Pinot Noir, <i>Burgundy FRA</i>	35   58   170
2023	Villan & Vixen by Hentley Farm Grenache <i>Barossa SA</i>	17   28   83
2024	Soumah Nebbiolo Barbera <i>King Valley &amp; Yarra Valley VIC</i>	18   32   90
2024	Robert Oatley 'Signature Series' Shiraz <i>McLaren Vale SA</i>	15   24   70
2023	Bremerton 'Special Release' Malbec <i>Langhorne Creek SA</i>	16   26   78
2022	Woodbrook Farm Cabernet Sauvignon <i>Mudgee NSW</i>	13   18   49

# BEER

Heaps Normal (No Alcohol)	10
James Boags Premium Light	9
Wayward Everyday Ale <sup>GF</sup>	11
Corona Extra	11
The Grifter Old Panther Oatmeal Stout	11
The Grifter Moderation Ale	10
Batlow Apple Cider	11

## On tap

Grifter Lager (schooner)	11
Grifter Pale Ale (schooner)	11
Guest Tap (schooner)	11

# AFTER THE SHOW

<b>Pineapple granita</b>   Whipped coconut, boozy raisins <sup>GF VGN</sup>	14
<b>Chocolate torte</b>   Crème fraîche <sup>GF</sup>	16
<b>Torta di Limone</b>   Lemon and mascarpone trifle, candied almond	16
<b>Australian cheeses</b>   Quince paste, muscatels, crackers <sup>GF O</sup>	24
Monte Nardi, <i>semi-hard</i> , Nimbin, NSW	
Binnorie Brie, <i>white mould</i> , Lovedale, NSW	

# NIGHTCAPS

2022 Josef Chromy 'Delikat' SGR Late Harvest Riesling, <i>Relbia TAS</i>	18   89
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<b>Piña Colada</b>   White Cane rum, pineapple, toasted coconut	23
<b>Habanero Margarita</b>   Tequila, habanero syrup, lime	22
<b>Espresso Martini</b>   Vodka, coffee, coffee liqueur	23
<b>Tiramisu Martini</b>   Vodka, coffee, cream, hazelnut	23

## Digestifs and Liqueurs

Disaronno Italian Liqueur, <i>Saronno IT</i>	12
Manly Spirits Zesty Limoncello, <i>Manly NSW</i>	12
Hellyers Road Coffee Cream, <i>Havenview TAS</i>	12
Brookie's Mac. (Macadamia & Wattleseed), <i>Byron Bay NSW</i>	13
Moreau Apple Pie Liqueur, <i>Sydney NSW</i>	15

## Vittoria coffee

Latte   Flat White   Cappuccino   Mocha	5
Espresso   Macchiato   Piccolo	4.5
Soy Milk   Almond Milk   Oat Milk	+ .70
Extra Shot   Decaf	+ .50
Hot Chocolate   Chai	5.5
Iced Latte   Iced Long Black   Iced Chocolate   Iced Chai	6.5

## Tea by the pot

English Breakfast	5
Earl Grey	
Chamomile	
Peppermint Tea	
Lemon and Ginger	

