

# BAR MENU

THE VINTAGE  
RESTAURANT AND BAR

# COCKTAILS

Hugo Spritz   Elderflower liqueur, sparkling cuvée, soda, lemon, thyme	19
Raspberry Cheesecake Martini   Vanilla vodka, raspberry, lemon, egg white, biscuit crumb	24
Apricot Coconut Colada   Archie Rose White Cane, apricot brandy, coconut liqueur, pineapple, lime	25
Habanero Margarita   Altos Plata tequila, lime, house-infused habanero syrup	25
Australian Negroni   Archie Rose Straight Dry, yuzu vermouth, scarletta bitter	24
Harbourside Sour   Archie Rose Double Malt Whisky, dry vermouth, lemon, grenadine, egg white	23
Choc Mint Martini   Archie Rose White Cane, crème de cacao, crème de menthe, cream	22
Spiced Old Fashioned   Archie Rose Rye Malt Whisky, house made spiced syrup, aromatic bitters	29

## 0% Cocktails

Blood Shiraz Sour   Four Pillars Bloody Bandwagon, lemon, sugar, egg white	18
Elderflower and Lychee Spritz   Elderflower syrup, lychee syrup, lemon, soda, rosemary	16
Nye Tai   Lyre's dark drum alternative, orange sec, orgeat, lime	19

# SNACKS

Garlic and thyme bread   Truffle Manchego <sup>V</sup>	14
Roast cashew nuts   Chilli and curry leaf <sup>GF VGN</sup>	10
Australian marinated olives   Garlic, chilli, citrus, native thyme <sup>GF VGN</sup>	12
Homemade smoked trout dip   Laver, olive oil crisp bread <sup>GFO</sup>	18
Chargrilled globe artichoke   Preserved lemon, honey, sorrel, almond <sup>GF V</sup>	25
Wagyu bresaola   House pickles, rosemary and pecorino grissini <sup>GFO</sup>	26
Fried calamari, Aleppo chilli and sumac salt   Roast garlic aioli <sup>DF GF</sup>	28
Skin on fries   Smoked chicken salt, rosemary, aioli <sup>DF GF V</sup>	15
Australian cheeses   Quince paste, muscatels, crackers <sup>GFO</sup>	24
Monte Nardi, <i>semi-hard</i> , Nimbin, NSW	
Binnorie Brie, <i>white mould</i> , Lovedale, NSW	

# WINE AND BEER

## Sparkling

150ml / bottle

NV	Woodbrook Premium Cuvée, <i>Mudgee NSW</i>	13   55
NV	Mio Cappello Prosecco, <i>King Valley VIC</i>	15   69
NV	Yves Premium Cuvée, <i>Yarra Valley VIC</i>	18   80
NV	Piper-Heidsieck Champagne, <i>Reims FRA</i>	30   150

## White

150ml / 250ml / bottle

2024	Woodbrook Farm Sauvignon Blanc, <i>Mudgee NSW</i>	13   18   55
2024	Robert Oatley 'Signature Series' Riesling, <i>Great Southern WA</i>	15   24   72
2025	Mount Langhi Ghiran 'Billi Billi' Pinot Gris, <i>Grampians VIC</i>	14   22   68
2024	J.E. Villebois Chenin Blanc, <i>Loire Valley FRA</i>	18   31   90
2023	Pawn Wine Co. Gruner Veltliner, <i>Adelaide Hills SA</i>	17   28   82
2024	The Lane Estate Chardonnay, <i>Adelaide Hills SA</i>	17   27   79

## Rosé

2025	Pikes 'Luccio' Sangiovese, <i>Clare Valley SA</i>	17   28   82
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## Red

2024	Woodbrook Farm Cabernet Sauvignon, <i>Mudgee NSW</i>	13   18   55
2024	Oakridge 'Over The Shoulder' Pinot Noir, <i>Yarra Valley VIC</i>	17   28   84
2023	Abbotts & Delaney Pinot Noir, <i>Pays d'Oc FRA</i>	18   31   90
2023	Villan & Vixen by Hentley Farm Grenache, <i>Barossa SA</i>	18   29   85
2024	Soumah Nebbiolo Barbera, <i>King Valley &amp; Yarra Valley VIC</i>	19   32   93
2024	Robert Oatley 'Signature Series' Shiraz, <i>McLaren Vale SA</i>	15   25   72
2023	Bremerton 'Special Release' Malbec, <i>Langhorne Creek SA</i>	16   26   78

## Beer

	Heaps Normal XPA 0.5%	10
	Heaps Normal Lager 0.5%	10
	Wayward Everyday Ale 4.2%	11
	The Grifter Extra Light 2%	10
	The Grifter Moderation Ale 3.3%	10
	The Grifter Omen Oatmeal Stout 5.5%	13
	The Grifter Big Sur IPA 6.7%	14
	Peroni Nastro Azzurro 5%	12
	Batlow Cloudy Apple Cider	12

## AFTER THE SHOW

Coffee granita	16
Vanilla panna cotta, dark chocolate <sup>GF VGN</sup>	
Steamed pudding	16
Mandarin and Medjool date <sup>V</sup>	
Torta di Limone	16
Lemon and mascarpone trifle, candied almond <sup>V</sup>	
Australian cheeses	24
Quince paste, muscatels, crackers <sup>GF O</sup>	
Monte Nardi, <i>semi-hard</i> , Nimbin, NSW	
Binnorie Brie, <i>white mould</i> , Lovedale, NSW	

## NIGHTCAPS

Dessert Wine	90ml   bottle
2022 Joseph Chromy 'Delikat' Dessert Riesling, <i>Relbia</i> TAS	16   89

### After-Dinner Cocktails

Raspberry Cheesecake Martini	24
Vanilla vodka, raspberry, lemon, egg white, biscuit crumb	
Spiced Old Fashioned	29
Archie Rose Rye Malt Whisky, house made spiced syrup, aromatic bitters	
Choc Mint Martini	22
Archie Rose White Cane, crème de cacao, crème de menthe, cream	

### Digestif

Hellyer's Road Whisky Cream, <i>Burnie</i> TAS	12
White Possum Amaretto, <i>Melbourne</i> VIC	14
White Possum Hazelnut, <i>Melbourne</i> VIC	15
White Possum Coffee, <i>Melbourne</i> VIC	13
White Possum Banana, <i>Melbourne</i> VIC	14
Manly Spirits Co Zesty Limoncello, <i>Manly</i> NSW	13
Moreau Apple Pie, <i>Marrickville</i> NSW	15
23rd St Distillery 'Not Your Nana's' Brandy, <i>Renmark</i> SA	19

### 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	5
English Breakfast	
Earl Grey	
Chamomile	
Peppermint Tea	
Lemon and Ginger	

