

SPARKLING	150ML	250ML	BTL
AURELLIA PROSECCO <i>(Piccolo)</i> Épernay, France	•	•	14
HANCOCK & HANCOCK SPARKLING SHIRAZ <i>(Piccolo)</i> McLaren Vale	•	•	15
HUGH'S NV PINOT CHARDONNAY Adelaide Hills	9	12	32
THE LANE LOIS SPARKLING BLANC DE BLANC Adelaide Hills	12	17.5	45
MOET & CHANDON BRUT Champagne, France	•	•	110
CHARLES HEIDSIECK NV BRUT RESERVE Champagne, France	•	•	149

WHITES	150ML	250ML	BTL
HUGH'S CHARDONNAY Adelaide Hills	8	11	28
THE LANE PINOT GRIS Adelaide Hills	12	17.5	45
THE LANE SAUVIGNON BLANC Adelaide Hills	12	17.5	45
BREMERTON FIANO Langhorne Creek	•	•	45
PETALUMA CHARDONNAY Piccadilly Valley	12.5	18.5	48
PIKES RIESLING Clare Valley	12.5	18.5	48
SHAW + SMITH SAUVIGNON BLANC Adelaide Hills	•	•	65
SHAW + SMITH M3 CHARDONNAY Adelaide Hills	•	•	80

ROSÉ / SWEET	150ML	250ML	BTL
FIORE PINK MOSCATO <i>(Piccolo)</i> Blend of Regions	•	•	12.5
KILLIBINBIN SWEET LIPS ROSÉ Blend of Regions	9	14	38
MITOLO - JESTER SANGIOVESE ROSÉ McLaren Vale	11	16.5	44
ROCKFORDS ALICANTE BOUCHET Barossa Valley	•	•	50

REDS	150ML	250ML	BTL
HUGH'S SHIRAZ Adelaide Hills	8	11.5	28
MAJELLA - THE MUSICIAN CABERNET SHIRAZ Coonawarra	10	15	40
DOWIE DOOLE GRENACHE TEMPRANILLO McLaren Vale	10	15	40
WICKS PINOT NOIR Adelaide Hills	11	16	43
ROBERT OATLEY GSM McLaren Vale	11	16.5	45
HENTLEY FARM - VILLAIN & VIXEN SHIRAZ Barossa Valley	12	17.5	45
LINO RAMBLE TREADLIE SHIRAZ McLaren Vale	•	•	45
WILLUNGA 100 GRENACHE McLaren Vale	•	•	48
MITOLO CINQUECENTO SANGIOVESE McLaren Vale	•	•	59
MOLLYDOOKER WINES - THE BOXER SHIRAZ McLaren Vale	•	•	60
HENTLEY FARM - THE BEAUTY SHIRAZ Barossa Valley	•	•	98
HENTLEY FARM - THE BEAST SHIRAZ Barossa Valley	•	•	140
PENFOLDS ST HENRI SHIRAZ 2017 Barossa Valley	•	•	150

BEER		
MIGHTY CRAFT MISMATCH SESSION ALE	11	
ASAHI SUPERDRY	11	
COOPERS PACIFIC PALE ALE	11	
COOPERS PALE ALE	11	
COOPERS SPARKLING ALE	11	
PIRATE LIFE LAGER	11	
PIRATE LIFE PALE ALE	11	
LITTLE BANG BREWING CO. SPACER AMERICAN PALE ALE <i>(Alcohol Free)</i>	11	
CORONA	12	
LITTLE BANG BREWING CO. UNDERCOVER FASHION POLICE HAZY IPA	15	

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Served with Fever Tree Tonic: Mediterranean, Premium Indian or Elderflower	
BAROSSA VALLEY DISTILLING CO.:	
THE PICCADILLY GIN - ENGLISHMAN	14
GENERATIONS GIN	15
MISS MAPLE GIN	15
AUSTRALIAN GARDENS GIN	15
BUDBURST GIN	15
BAROSSA SHIRAZ GIN	17

COCKTAILS			
AMARETTO WHISKEY SOUR	19	TOM COLLINS	20
Whiskey, Amaretto, Lemon Juice, Sugar Syrup, Wonderfoam		Gin, Lemon Juice, Sugar Syrup, Soda	
SHIRAZ GIN SOUR	19	MAGICAL & SPARKLE	22
Shiraz Gin, Lemon Juice, Sugar Syrup, Wonderfoam		Rum, Melon Liqueur, Blue Curacao, Lime Juice, Lemon Squash	
ESPRESSO MARTINI	19	OLD FASHIONED	22
Vodka, Coffee Liqueur, Sugar Syrup, Double Espresso		Bourbon, Sugar Syrup, Bitters	
MARGARITA	19	NEGRONI	22
Tequila, Lime Juice, Orange liqueur		Gin, Bitter Aperitif, Rosso Vermouth	
MANHATTAN	20	THE PICCADILLY SPRITZ	22
Rosso Vermouth, Rye Whiskey, Bitters		Pink Gin, Sugar Syrup, Grapefruit Juice, Sparkling Wine	
CLASSIC DIRTY MARTINI	20	MOSCOW MULE	22
Gin, Dry Vermouth, Olive Juice		Vodka, Lime Juice, Ginger Beer	

CIDER/RTDS.	
HILLS CIDER	13
HARD SOLO	14
JIM BEAM & COLA	16
CC & DRY	16



Simply scan the QR code
on your tables to
order meals and drinks.

Orders close fifteen minutes
into the film start time,
or can be ordered at the Bar.

Please allow up to half an hour
for food preparation.

Platters & Shares		The Main Event		Dessert	
CHEESE PLATTER TO SHARE 30 Selection of cheese, cured meat, crackers, quince paste and assorted sides		LOADED FRIES (v) 20 Chipotle seasoned skin on fries, cheese, house-made tomato relish and baja sauce		AFFOGATO (gf) 15 2 scoops of vanilla or coffee ice cream, a shot of espresso and chocolates	
MAKE YOUR OWN PLATTER 2 FOR \$28 4 FOR \$52		TRIO OF SLIDERS 29 The trio comes with beef, chicken and vegetarian sliders, or try our trio vegetarian option (vo) House-made beef patty, house-made burger sauce and tomato relish on a brioche bun, with American cheese, and pickles House-made bourbon barbecue pulled chicken on a brioche bun, with mayonnaise, American cheese, house-made slaw and pickles Vegetarian beetroot patty on a brioche bun, with house-made tomato relish, American cheese, house-made slaw and pickles (veo)		ADD A LIQUEUR 6 including Amaretto, Bailey's, Chambord, Frangelico, Kahlua	
Mozzarella sticks with house-made tomato relish (v) Buffalo chicken wings with house-made blue cheese dip (gf) Bourbon barbecue chicken wings and ranch dip (gf) Steamed edamame with sea salt and house-made garlic and gochujang dressing (gf, v) House-made hummus and crispy chickpeas, roasted peppers and pita (v) Roasted garlic and cumin lamb kofta with roasted peppers and house-made avocado raita (gf) Double serve of skin on fries with house-made burger sauce (gf, v) Deep fried calamari with house-made baja sauce Crispy vegetable dim sims, steamed vegetable dumplings with pickled cucumber and chilli salad (v) Salt and pepper squid with house-made bang-bang sauce Falafel balls, roasted pepper strips with house-made avocado raita (v) Beer battered onion rings with house-made baja sauce (v) Fried karaage chicken with house-made garlic and gochujang dressing		TRIO OF ICE CREAM (nfo, gfo) 16 3 scoops of ice cream including vanilla, chocolate and boysenberry, caramel, chocolate and strawberry sauce, house-made walnut praline, and rolled chocolate wafers CHOCOLATE PUDDING (nf) 19 Decadent chocolate pudding, caramel sauce, and choice of ice cream Vanilla Boysenberry Spearmint Salted Caramel WAFFLES (nfo) 19 2 large waffles with maple syrup, house-made walnut praline, and choice of ice cream Vanilla Boysenberry Spearmint Salted Caramel		PLATTER OF SIN 30 Mini waffles, scoops of salted caramel and boysenberry ice cream, chocolate brownie, caramel popcorn, rolled chocolate wafers, house-made walnut praline, with caramel, chocolate and strawberry sauces Our ice creams and sauces are gluten free	
ADD SKIN ON FRIES AND HOUSE-MADE SLAW 5.5		PIZZAS 26 11" pizza with sugo sauce, mixed herbs, olive oil and cracked black pepper PEPPERONI – fully loaded with pepperoni and mozzarella cheese MARGHERITA (v) – shredded mozzarella, buffalo mozzarella and fresh basil FUNGHI (v) – a forest of sliced mushroom and mozzarella cheese		GLUTEN FREE BASE OPTION 3	
				DIETARY INFORMATION: (v) Vegetarian, (vo) Vegetarian Option, (ve) Vegan, (veo) Vegan Option, (gf) Gluten Free, (gfo) Gluten Free Option, (ngf) Non Gluten Free, (nf) Nut Free, (nfo) Nut Free Option	
				A surcharge may apply on Public Holidays.	