

SPARKLING				150ML		BTL
AURELLIA PROSECCO	<i>(Piccolo)</i>	Épernay, France	•	16		
HANCOCK & HANCOCK SPARKLING SHIRAZ	<i>(Piccolo)</i>	McLaren Vale	•	17		
KILLIBINBIN SOCIAL NV CUVÉE BRUT	Langhorne Creek			12	42	
THE LANE LOIS SPARKLING BLANC DE BLANC	Adelaide Hills			15	54	
PARACOMBE A TRIO OF PINOT	Adelaide Hills		•	56		
MOET & CHANDON BRUT	Champagne, France		•	110		
CHARLES HEIDSIECK NV BRUT RESERVE	Champagne, France		•	149		

WHITES				150ML		250ML		BTL
KILLIBINBIN SHIVER CHARDONNAY	Langhorne Creek			11	15	37		
PARACOMBE PINOT GRIS	Adelaide Hills			14	20	48		
THE LANE PINOT GRIS	Adelaide Hills			15	21	54		
THE LANE SAUVIGNON BLANC	Adelaide Hills			15	21	54		
BREMERTON FIANO	Langhorne Creek			15	21	54		
PIKES RIESLING	Clare Valley			16	22	59		
SIMON TOLLEY CHARDONNAY	Adelaide Hills		•	•	60			
HANDCRAFTED BY GEOFF HARDY-PINOT GRIGIO	Adelaide Hills		•	•	60			
SHAW + SMITH SAUVIGNON BLANC	Adelaide Hills		•	•	70			
SHAW + SMITH M3 CHARDONNAY	Adelaide Hills		•	•	85			

ROSÉ / SWEET				150ML		250ML		BTL
FIORE PINK MOSCATO	<i>(Piccolo)</i>	Blend of Regions	•	•	14			
KILLIBINBIN SWEET LIPS ROSÉ	Blend of Regions		11	15	37			
MITOLO - JESTER SANGIOVESE ROSÉ	McLaren Vale		14	20	49			
SIMON TOLLEY PINOT ROSÉ	Adelaide Hills		16	22	56			
ROCKFORDS ALICANTE BOUCHET	Barossa Valley		•	•	60			

REDS				150ML		250ML		BTL
KILLIBINBIN SNEAKY SHIRAZ	Langhorne Creek		11	15	37			
HENTLEY FARM SHIRAZ 375ML	Barossa Valley		•	•	39			
MAJELLA - THE MUSICIAN CABERNET SHIRAZ	Coonawarra		13	19	47			
DOWIE DOOLE GRENACHE TEMPRANILLO	McLaren Vale		14	20	49			
WICKS PINOT NOIR	Adelaide Hills		15	21	54			
ROBERT OATLEY GSM	McLaren Vale		15	21	54			
HENTLEY FARM - VILLAIN & VIXEN SHIRAZ	Barossa Valley		16	22	56			
LINO RAMBLE TREADLIE SHIRAZ	McLaren Vale		•	•	54			
WILLUNGA 100 GRENACHE	McLaren Vale		•	•	66			
MOLLYDOOKER WINES - THE BOXER SHIRAZ	McLaren Vale		•	•	66			
MITOLO CINQUECENTO SANGIOVESE	McLaren Vale		•	•	84			
HENTLEY FARM - THE BEAUTY SHIRAZ	Barossa Valley		•	•	94			
HENTLEY FARM - THE BEAST SHIRAZ	Barossa Valley		•	•	110			
PENFOLDS ST HENRI SHIRAZ 2017	Barossa Valley		•	•	140			

BEER	
MIGHTY CRAFT MISMATCH SESSION ALE	13
ASAHI SUPERDRY	12
COOPERS PACIFIC PALE ALE	12
COOPERS PALE ALE	12
COOPERS SPARKLING ALE	12
PIRATE LIFE LAGER	12
PIRATE LIFE PALE ALE	13
LITTLE BANG BREWING CO. SPACER AMERICAN PALE ALE <i>(Alcohol Free)</i>	13
CORONA	13
LITTLE BANG BREWING CO. UNDERCOVER FASHION POLICE HAZY IPA	16

GIN	
Served with Fever Tree Tonic: Mediterranean, Premium Indian or Elderflower	
BAROSSA VALLEY DISTILLING CO.:	
THE PICCADILLY GIN - ENGLISHMAN	16
GENERATIONS GIN	17
MISS MAPLE GIN	17
AUSTRALIAN GARDENS GIN	17
BUDBURST GIN	18
BAROSSA SHIRAZ GIN	19

COCKTAILS	
CURATIF WORLD-CLASS COCKTAILS:	
NEGRONI	24
ESPRESSO MARTINI	24
PINA COLADA	24
AMARETTO SOUR	24
SPICY MARGARITA	24
TOMMY'S MARGARITA	24

CIDER/RTDS.	
HILLS CIDER	14
HARD SOLO	15
JIM BEAM & COLA	17
CC & DRY	17
SOUTH AVE HARD SELTZER	18



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

Food and drinks can be ordered
any time within 90 minutes of
the session start time or can be
ordered at the Bar.

Food orders will generally arrive
together within a half an hour
of placing your order.

PLATTERS & SHARES	THE MAIN EVENT	DESSERT
CHEESE PLATTER TO SHARE32 Selection of cheese, cured meat, crackers, quince paste and assorted sides MAKE YOUR OWN PLATTER 2 FOR \$30 4 FOR \$56 Vegetarian beetroot patty on a brioche bun, with house-made tomato relish, American cheese, house-made slaw and pickles (v, veo) 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	LOADED FRIES (v)20 Chipotle seasoned skin on fries, cheese, house-made tomato relish and baja sauce TRIO OF SLIDERS32 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 SKIN ON FRIES AND HOUSE-MADE SLAW6 PIZZAS28 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 OPTION4	AFFOGATO (gf)18 2 scoops of vanilla or coffee ice cream, a shot of espresso and chocolates ADD A LIQUEUR6 including Amaretto, Bailey's, Chambord, Frangelico, Kahlua TRIO OF ICE CREAM (nfo, gfo)17 3 scoops of ice cream including vanilla, chocolate and boysenberry, caramel, chocolate and strawberry sauce, house-made walnut praline, and rolled chocolate CHOCOLATE PUDDING (nf)20 Decadent chocolate pudding, caramel sauce, and choice of ice cream Vanilla Boysenberry Spearmint Salted Caramel WAFFLES (nfo)20 2 large waffles with maple syrup, house-made walnut praline, and choice of ice cream Vanilla Boysenberry Spearmint Salted Caramel PLATTER OF SIN32 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
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.		