

MOONSHINE BAR

BEVERAGES

COCKTAILS by ARCHIE ROSE

Signature Dry Gin & Tonic	\$15
Signature Dry Gin Palma	\$16
White Cane Yuzu Mojito Spritz	\$20
Native Botanical Vodka & Soda	\$15
Native Botanical Vodka & Blood	
Orange Soda	\$15
Double Malt Whisky & Dry	\$15

CANNED COCKTAILS

Gin & Blackberry with Archie	
Rose Native Lemon Myrtle	\$15
Gin & Mango with Archie Rose	
Native Finger Lime	\$15

BEERS BY THE GRIFTER BREWING CO

Lager	\$12.50
Pale Ale	\$12.50
Moderation Ale Mid-Strength	\$11.50

WINES BY C.W. WINES

Sparkling - Bone Dry	\$13
Rosé - Bone Dry	\$12
Sauvignon Blanc - Bone Dry	\$12
Pinot Gris - Reschke R-Series	\$13
Pinot Noir - Reschke Bull Trader	\$13
Shiraz - Reschke Vitulus	\$16

NON-ALCOHOLIC

Water - Still & Sparkling	\$5
Soft Drinks	\$5
Soda Grapefruit soda / Blood orange soda / Yuzu soda	\$5
Non alcoholic gin & tonic	\$12
Apple Juice	\$4.5
Zero Alc Beer	\$9

COFFEE

Regular	\$4.5	Hot Chocolate	\$5
Large	\$5.5	Tea (Earl Grey/ English Breakfast Green Tea)	\$5
Iced latte	\$6.6	Decaf and plant based milk	\$0.8 extra

FOOD

JAFFLES

Ham and cheese with seeded mustard *gfo, dfo	\$12
Breakfast (egg, bacon, cheese) with tomato chutney	\$14
Caprese pesto (tomato, cheese, pesto, basil)	\$14
Meat Balls with shaved parmesan	\$14
Butter chicken with mango chutney	\$14

*gf / dairy free option available

\$2 extra

SMALL BITES

Cheese and charcuterie board- Cheddar, blue & brie cheese, prosciutto, salami, condiments and crackers (GF available) (Serves 2)	\$32
Hummus and lebanese bread	\$13
Marinated olives	\$9

PASTRIES

A selection of pastries is available from the display

