

COCKTAILS — \$22

☰ TEAKI

Sweet, fruity and a beautiful use of Vodka and Earl Grey Tea.

☹ PAVLOVA SPRITZ

A slightly spritz version of the classic dessert, with Four Pillars Rare Dry Gin though!

☹ TWO TO MANGO

Vodka and Mango liqueur combine for a dance on the taste buds!

☹ MARTINI

Four Pillars Olive Leaf Gin, Dry Vermouth, Wet or Dry, Olive or Twist. Feeling Salty? Make it a Dirty Martini or a Gibson.

☹ VENUS AFTERGLOW

Four Pillars Fresh Yuzu Gin, Four Pillars Bloody Shiraz Gin, Lemon, Lavender, Sugar, Fairy Floss & Edible Gold Fleck.

☰ SOUR

Choose your spirit, we'll shake it up! Amaretto? Whiskey? + Mezcal or Pisco.

☹ ESPRESSO MARTINI

Coffee liqueur and Vodka combine for a deliciously frothy cocktail.

☰ MARGARITA

Silver, Reposado or Añejo; regardless its one delicious margarita!

☹ AVIATION

Four Pillars Modern Australian Gin, Creme De Violette, Maraschino Liqueur, Lemon.

☰ NEGRONI

Four Pillars Spiced Negroni Gin, Sweet Vermouth, Campari.

☹ BLOODY JASMINE

Four Pillars Bloody Shiraz Gin, Campari, Curacao, Lemon.



REPUBLIC
OF FREMANTLE

FEATURES — \$20

☹ GRAPE TO GLASS

Full Bodied RoF Gin, Lemon, Blueberry, Sugar, Prosecco

☰ STRAWBERRIES & TONIC

RoF Vodka, Strawberries, Tonic

☹ MARTINI THE ROF WAY

Aromatic RoF Gin, Dry Vermouth

A 1.5% processing surcharge will be added to your total



A 10% surcharge applies on Sundays and Public Holidays

PLATES

MALAYSIAN ROTI - \$9

Served with a house made coconut peanut satay sauce (VG,N)

BEER BATTERED CHIPS - \$10

With makrut lime salt and served with sriracha mayo

KINGFISH CRACKER - \$11e

Sashimi-grade, cured South Australian Kingfish, green nam jim, makrut mayo, lemongrass and chilli on prawn cracker (GF)

CHICKEN TACO - \$11e

Free range chicken marinated in soy, lemongrass and chilli with roasted corn, queso fresco and green nam jim

THAI FRIED CHICKEN - \$20

Marinated in ginger, garlic, chilli and lemongrass and served with sriracha mayonnaise (GF)

THAI CHIVES CAKES - \$22

Fried garlic and chives cakes, Asian herbs, iceberg with a sweet soy and vinegar sauce

FRESHLY SHUCKED

OYSTERS - \$5.50e

Served with green nam jim (GF)

CHICKEN SPRING

ROLL - \$7e

Served with house made sweet chilli sauce

BANGING BANGKOK

CHIPS - \$15

Loaded with Massaman curry sauce, roasted peanuts, fried curry leaves and coconut (N)

TAPIOCA SOFT SHELL

CRAB - \$22

Deep fried soft shell crab served with crab fat mayo and chilli salt (GF)

**OUR PLATES ARE
BROUGHT TO YOU IN
COLLABORATION
WITH OUR FRIENDS**



GF, Gluten Free — VG, Vegan — N, Contains Nuts



WINES

WHITE

La Boheme Rose • Yarra Valley, VIC	\$13 / \$60
La Boheme Pinot Gris • Yarra Valley, VIC	\$11 / \$50
DeBortoli Estate Vineyard Chardonnay • Yarra Valley, VIC	\$11 / \$50
3 Tales Sauvignon Blanc • Marlborough, NZ	\$13 / \$60

RED

Vinoque Same Same Pinot Noir • Yarra Valley, VIC	\$13 / \$60
DeBortoli Estate Vineyard Shiraz • Yarra Valley, VIC	\$13 / \$60
Grenache Wizardry Grenache • Heathcote, VIC	\$11 / \$50

SPARKLING

Divici Prosecco • Treviso, ITA	\$11 / \$50
La Boheme Sparkling Cuvee • Yarra Valley, VIC	\$11 / \$50

COLD DRINKS

ON TAP

Pirate Life South Coast Pale Ale • \$12
Brookvale Union Vodka Lemon, Lime & Bitters • \$13
Asahi Super Dry • \$13

IN THE FRIDGE

Stomping Ground Watermelon Sour • \$12	Cascade Premium Light • \$8
Great Northern Zero • \$7	Carlton Draught • \$10
Great Northern Super Crisp • \$9	Balter XPA • \$11
Bulmer's Apple Cider • \$9	Corona Extra • \$10



**CHECK OUT OUR VISUAL MENU AND ORDER
DRINKS + FOOD STRAIGHT TO YOUR TABLE
VIA THE QR CODE OR HEAD UP TO THE BAR**

