

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
Balter Lager • \$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**

