



OYSTER BAR & KITCHEN

Carefully curated not by experts but enthusiasts. We love wines that are pure expressions of the land and grape; led by sustainable practices. We love beers made with real ingredients, technique and an interest for flavour, not sessionability.

**BEER**

Slipstream Billy Cart Rye Pale Ale 3.4% <i>Yeerongpilly QLD</i>	8
3Ravens Thornbury Lager 4.9% <i>Thornbury VIC</i>	9
Aether Hide & Seek Pilsner 4.5% <i>Milton QLD</i>	11
Sailors Grave Down She Gose 4.5% <i>Orbost VIC</i>	10
Green Beacon The Whaler Blood Orange IPA 6.5% <i>Teneriffe QLD</i>	13
Brouhaha Double IPA 8.5% <i>Maleny QLD</i>	13
Hopnation The Buzz American Red 6.5% <i>Footscray VIC</i>	12
Green Beacon Allpress Espresso Milk Stout 7% <i>Teneriffe QLD</i>	12
Sailors Grave Oyster Stout 5.8% <i>Orbost VIC</i>	13
Willie Smith Organic Apple Cider 5.4% <i>Huon Valley TAS</i>	12

**SPARKLING**

La Prova Prosecco 2017 <i>King Valley VIC</i>	12	48
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**PINK**

Mada Pinot Nebbiolo Rosé 2018 <i>Hilltops NSW</i>	15	60
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**WHITE**

Mesta Verdejo 2016 <i>Ucles SP</i>	11	44
Pike & Joyce Chardonnay 2016 <i>Adelaide Hills SA</i>	14	56
Mada Pinot Gris 2018 <i>Hilltops NSW</i>	15	60
Russian Jack Sauvignon Blanc 2017 <i>Marlborough NZ</i>		48
Mada Riesling 2018 <i>Hilltops NSW</i>		60

**RED**

Mesta Tempranillo 2016 <i>Ucles SP</i>	11	44
Finca Las Moras Malbec 2017 <i>San Juan ARG</i>	12	46
Pike & Joyce Pinot Noir <i>Adelaide Hills SA</i>	13	52
La Violetta Ye-Ye Rouge 2017 <i>Denmark WA</i>		60
Kalleske Cabernet Sauvignon 2016 <i>Barossa Valley SA</i>		60

**SPRITZ**

Aperol	12
Campari	14
Limoncello	17

**APÉRITIF / SPIRIT**

Negroni	15
Gin & Tonic	10
Vodka Soda	10

**NON BOOZY SPRITZ**

Seasonal syrup	7
Lime soda water	4