

# THE HEART

Welcome to The Heart. Our menu celebrates the best of local produce with a few global favourites. Relax, take your time, and enjoy.

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Please take note of your table number,  
before ordering at the bar.

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Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken (including separate fryers) to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. **Please advise staff of any allergies.** Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last updated August 12, 2025 10:20 am

# TRADITIONAL SUNDAY ROAST

AVAILABLE ALL DAY  
*Every Sunday*

## *Roasts*

|                                        |    |
|----------------------------------------|----|
| Black Angus Fillet Beef [gf, nf] _____ | 39 |
| Chicken Breast [gf, nf] _____          | 37 |
| House-made Nut Roast [gf, vg] _____    | 35 |

*All roast dishes are served with roasted potatoes, crushed swede, braised red cabbage, seasonal greens, a homemade Yorkshire pudding & house-made gravy.*

## *Add On*

|                                    |    |
|------------------------------------|----|
| Cauliflower Cheese [nf, v] _____   | 19 |
| Extra Potatoes [df, gf, nf] _____  | 4  |
| Extra Yorkshire [nf, v] _____      | 4  |
| Extra Gravy [df, gf, nf] _____     | 3  |
| Extra Stuffing [gf] _____          | 4  |
| Vegan Gravy [df, gf, nf, vg] _____ | 3  |

## *Dessert*

|                                       |    |
|---------------------------------------|----|
| Sticky Toffee Pudding [nf] _____      | 20 |
| Butterscotch sauce, vanilla ice cream |    |
| Vanilla Crème Brûlée [gf, nf] _____   | 18 |
| Apple Crumble [nf] _____              | 21 |
| Vanilla ice cream, salted caramel     |    |

df = dairy free | gf = gluten free, nf = nut free, o = option, v = vegetarian, vg = vegan

## To Start

Albany Rock Oysters – With House hot sauce & mignonette [gf, nf]

half doz 36 | doz 68



Recommended Wine Pairing: *Laurent-Perrier, Champagne*

## Small Plates

*will come out as they are ready*

Our Famous Scotch Egg – Piccalilli [nf] \_\_\_\_\_ 18

Pizza Bread – Rosemary & garlic oil, parmesan [dfo, nf, v] \_\_\_\_\_ 18

Charred Abrolhos Island Octopus – Romesco, lemon [df, gf, nfo] \_\_\_\_\_ 22

Halloumi – Chorizo honey, spiced apple, lemon [gf, nf] \_\_\_\_\_ 22

Buttermilk Fried Chicken Bites – Spicy mayo, mcclure's pickles [gf, nf] \_\_\_\_\_ 20

Jamón & Manchego Croquettes (x4) – Truffle mayo [nf] \_\_\_\_\_ 22

Crispy Squid – Preserved lemon mayo, nori salt [df, gfo, nf] \_\_\_\_\_ 20

Broken Royals – Triple cooked potato, green goddess mayo, parmesan [dfo, gf, nf] \_\_\_\_\_ 16

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## UBON @ The Heart- our favourite Japanese fusion picks

|                                                                                                        |      |                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|------|----------------------------------------------------------------------------------------|----|
| Mini Australian Lobster Taco,<br>coriander, fennel [df, nf] _____                                      | 13ea | Kingfish Crudo, yuzu soy,<br>green chilli, coriander [df, nf] _____                    | 24 |
| Mini Kingfish Taco, wakame seaweed,<br>wasabi mayo, yuzu [df, nf] _____                                | 12ea | Ubon Margaret River Sirloin MB5+,<br>truffle teriyaki, oyster mushroom [dfo, nf] _____ | 88 |
| Mini Beef Taco, truffle teriyaki,<br>pickled radicchio [df, nf] _____                                  | 12ea | Spicy Salmon & Crispy Rice, sriracha<br>mayo, chives [df, gfo, nf] _____               | 24 |
| Half-Shell Scallop, miso butter,<br>chives, yuzu kosho [gfo, nf] _____                                 | 12ea | Tempura Prawns, yuzu mayo,<br>togarashi [df, gf, nf] _____                             | 24 |
| UBON Steak Sando, Donnybrook<br>pink fillet, tonkatsu, roasted sesame<br>mayo, cabbage [dfo, nf] _____ | 28   | Spicy Truffle Edamame [df, gf, nf, vg] _____                                           | 14 |
| Oyster, wakame seaweed, soy<br>& ginger dressing (min x3) [df, nf] _____                               | 8ea  | Sea Salt Edamame [df, gf, nf, vg] _____                                                | 14 |
| Blackened Miso Cod 120g [nf] _____                                                                     | 39   |                                                                                        |    |

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Ubon's Seafood Tower [nf] \_\_\_\_\_ 145

Lobster tacos <sup>(2)</sup>, kingfish crudo, half-shell scallops <sup>(3)</sup>, spicy salmon & crispy  
rice, pickled octopus, sea salt edamame, Ubon's oysters <sup>(3)</sup> (Suitable for two people)



Recommended Wine Pairing: *Shaw and Smith SB*

|                        |    |
|------------------------|----|
| add Scallop _____      | 12 |
| add UBON Oyster _____  | 8  |
| add Lobster Taco _____ | 13 |

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## Pizza [gfo, dfo, nf]

|                                                                                                                                                |    |
|------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Chorizo & Goat Cheese – Italian tomato sauce, fior di latte,<br>chilli, red onion, gingin honey, parmesan _____                                | 34 |
|  Recommended Wine Pairing: <i>Sandalford 1840 Tempranillo</i> |    |
| Spicy Salumi – N'duja, spicy salami, red onion, fior di latte, parmesan _____                                                                  | 32 |
| Classic Margherita – Fior di latte, basil, stracciatella, parmesan [vgo] _____                                                                 | 28 |
| Garlic & Chilli Prawn – Italian tomato sauce, fior di latte, lemon, capers _____                                                               | 38 |
| The Controversial – Smoked ham, pi***pple, fior di latte, italian tomato<br>sauce, parmesan [vgo] _____                                        | 32 |
| Truffle Mushroom Pizza – Roast garlic, fior de latte, gorgonzola, cherry tomato _____                                                          | 34 |

## Pasta [gfo]

|                                                                                                                                           |    |
|-------------------------------------------------------------------------------------------------------------------------------------------|----|
| Red Prawn Tagliatelle – Bisque, black olives, basil, tomato sugo, pangrattato [nf, df] _____                                              | 39 |
|  Recommended Wine Pairing: <i>I Magredi Pinot Grigio</i> |    |
| Shark Bay Crab Linguine – Fermented chilli, tomato butter, pangrattato [nf] _____                                                         | 42 |
| Beef Cheek Rigatoni – Gremolata, parmesan [dfo, nf] _____                                                                                 | 39 |
| Handmade Campanelle – Cavolo nero, spinach, macadamia cream,<br>pangrattato [df, v] _____                                                 | 36 |

## Pub Classics

Market Fish – Fennel soubise, pickled fennel & cucumber salad [df, gf, nf] \_\_\_\_\_ 46

Humble Fisherman's Pie – Smoked cod, king ora salmon, prawns, lemon,  
mashed potato [nf] \_\_\_\_\_ 38

Crispy Skin Chicken Breast – Potato gratin, green beans, friarielli,  
white wine sauce [gf, nf] \_\_\_\_\_ 40



Recommended Wine Pairing: *Vasse Felix Chardonnay*

Traditional Fish & Chunky Chips – Mushy peas, tartare, lemon [df, gf, nf] \_\_\_\_\_ 34

HBC Classic Steak Sandwich – Mushroom sauce, rocket, pickled shallots,  
parmesan, skin-on fries [dfo, gfo, nf] \_\_\_\_\_ 36



Recommended Wine Pairing: *Cullen Cab Merlot*

Cheeseburger – Smashed patty, milk bun, bacon jam, double cheese,  
mcclure's pickles, skin-on fries [dfo, gfo, nf] \_\_\_\_\_ 32

Buttermilk Fried Chicken Burger – Double cheese, mcclure's pickles, spicy  
mayo, skin-on fries [gfo, nf] \_\_\_\_\_ 32

## Salads

Beach Club Caesar – Roast chicken, baby cos, egg, pangrattato, parmesan,  
caesar dressing [nf] \_\_\_\_\_ 34

Roast Kent Pumpkin – Goats curd, yellow pepper vinaigrette, witlof [dfo, gf, nf] \_\_\_\_\_ 28

Mini Rocket & Parmesan – Thyme dressing, vincotto, red onion [dfo, gf, nf] \_\_\_\_\_ 14

## Butcher's Cuts

*All items come with a mini rocket & parmesan salad,  
and a choice of one sauce and one side.*



Recommended Wine Pairing: *Howard Park Scottsdale Shiraz*

|                                                                                |     |
|--------------------------------------------------------------------------------|-----|
| O'Connor Beef Fillet Mignon 250g [dfo, gf, nf]                                 | 60  |
| Margaret River Wagyu MB5+ 300g Sirloin [dfo, gf, nf]                           | 88  |
| 1.2kg O'Connor Rib-eye MB2+ (Share between 2-3   Min 45 minutes) [dfo, gf, nf] | 145 |

## Sauces [gf]

|                                                                  |   |
|------------------------------------------------------------------|---|
| Peppercorn, Café de Paris Butter, Whiskey Mushroom, Red Wine Jus | 4 |
|------------------------------------------------------------------|---|

## Sides

|                                                           |    |
|-----------------------------------------------------------|----|
| Skin-on Fries [df, gf, nf, vg]                            | 14 |
| Potato Gratin – Parmesan [gf, nf]                         | 14 |
| Triple Cooked Roast Potatoes [df, gf, nf, vg]             | 14 |
| Charred Broccoli – Macadamia cream, spiced butter [gf, v] | 14 |

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## *Kids - 12 & Under*

|                                                                           |    |
|---------------------------------------------------------------------------|----|
| Mini Cheeseburger – Milk bun, tomato sauce, lettuce, chips [dfo, gfo, nf] | 18 |
| Fried Chicken Bites & Chips [gf, nf]                                      | 17 |
| Fish & Chips [df, gf, nf]                                                 | 17 |
| Spaghetti & Napoletana Sauce – Parmesan [dfo, gfo, nf, vo]                | 17 |
| Margherita Pizza [dfo, gfo, nf, vo]                                       | 18 |

## *Desserts*

|                                                                    |    |
|--------------------------------------------------------------------|----|
| Vanilla Crème Brûlée [gf, nf]                                      | 18 |
| Apple Crumble – Vanilla ice cream, salted caramel [nf]             | 21 |
| Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf] | 20 |

## *Simmos Ice Cream [125g Tub]*

|                                                                                                                                                                                                                 |   |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|
| Cookies ‘N’ Cream, Vanilla Vanilla [gf], Chocolate Therapy [gf], White Choc Malt [gf], Mint Choc Chip [gf], Blue Bubblegum [gf], Burnt Caramel [gf], Bees Knees [gf], Lemon Sorbet [gf], Creamy Choc Vegan [gf] | 8 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|

## *Dessert Wine*

|                                                   | 60ml | 120ml | Btl |
|---------------------------------------------------|------|-------|-----|
| Sandalford Botrytis Sémillon, Margaret River, AU  | 11   | 22    | 48  |
| Vasse Felix Cane Cut Sémillon, Margaret River, AU | 16   | 32    | 69  |
| Penfolds Grandfather Rare Tawny 20Yo, Barossa, AU | 23   |       |     |

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# Vegan

|                                                                                   |    |
|-----------------------------------------------------------------------------------|----|
| Pizza Bread – Rosemary & garlic oil [nf]                                          | 18 |
| Charred Broccoli – Macadamia cream, gremolata [gf,v]                              | 14 |
| Broken Royals – Triple cooked potato, green goddess mayo [nf]                     | 14 |
| Spicy Truffle Edamame [nf]                                                        | 14 |
| Sea Salt Edamame [nf]                                                             | 14 |
| Skin-on Fries – Aioli [gf, nf]                                                    | 14 |
| Triple Cooked Roast Potatoes [gf, nf]                                             | 14 |
| Falafel Sandwich – Gremolata mayo, rocket, pickled shallots [gfo, nf]             | 29 |
| Classic Margherita – Basil, vegan cheese [gf, nf]                                 | 27 |
| The Controversial – Pi***pple, vegan cheese, italian tomato sauce [gf, nf]        | 32 |
| The Mushroom Guys Pizza – Roasted garlic, truffle oil, vegan cheese [gf, vgo, nf] | 34 |
| Spaghetti Carbonara – Cashew cream, sundried tomatoes, black pepper               | 28 |
| Roast Kent Pumpkin – Yellow pepper vinaigrette, witlof [nf]                       | 26 |
| Mini Rocket Salad – Thyme dressing, vincotto, red onion [nf]                      | 14 |

# Top Shelf Cocktails

## VINTAGE NEGRONI

115

1970's Campari, 1970's Gordon's Gin,  
Carpano Antica Formula

## BOULEVARDIER

399

Old Rip Van Winkle 10 Yo, 1970's  
Campari, Carpano Antica Formula

## Top Shelf

### Whiskey

|                              |     |
|------------------------------|-----|
| Jameson Redbreast 15Yo       | 30  |
| Kurayoshi Pure Malt 18Yo     | 90  |
| Macallan Double Cask 18Yo    | 75  |
| Johnnie Walker Blue Label    | 40  |
| Macallan Time: Space Mastery | 200 |
| Old Rip Van Winkle 10Yo      | 250 |

### Tequila

|                          |     |
|--------------------------|-----|
| Don Julio 1942           | 40  |
| Don Julio Rosado         | 45  |
| Don Julio Ultima Reserva | 100 |
| 818 Eight Reserve Añejo  | 45  |

### Cognac

|             |     |
|-------------|-----|
| Hennessy XO | 45  |
| Louis XIII  | 325 |

### Red Wine

|                        |      |
|------------------------|------|
| Penfolds Bin 389       | 199  |
| Penfolds Grange 2019   | 999  |
| Penfolds Grange 2018   | 1299 |
| Henschke Hill of Grace | 1299 |

### Champagne

|                              |     |
|------------------------------|-----|
| Laurent-Perrier Cuvee Rose   | 245 |
| Dom Pérignon 2013            | 575 |
| Laurent-Perrier Siècle No.25 | 650 |

# Cocktails

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## REFRESH

*High sparkle, low stress*

### **The Heart Spritz | 21**

*Citrusy | Bubbly | Bright*

Zesty gin meets sun-drenched limoncello in a laid-back lemon fizz

### **Sunkissed | 22**

*Juicy | Flirty | Fresh*

Vodka hits the spot in all the right ways – sweet, bold, and a bit naughty

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## UBON

*The spirit of Japan; simple, elegant & authentic*

### **Miso Thirsty | 25**

*Umami | Silky | Citrus*

Roku gin threads sweet, sour, & umami together - like a refined Bee's Knees

### **Yuzu Sin | 22**

*Sharp | Citrus | Elegant*

Yuzu's golden light twists through a vibrant sour

### **Sherry Blossom | 25**

*Herbal | Delicate | Refreshing*

Elegantly layered – whisky, shochu & the soft echo of delicate tea

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## SILK

*Clarified, refined, & quietly complex*

### **Last Love | 23**

*Fruity | Clarified | Smooth*

A romantic swirl of tequila, strawberry, and rhubarb – bold with a tender finish

### **Jungle Ghost | 24**

*Tropical | Bitter | Refined*

Tropical rum stars in this clarified Jungle Bird – rich, smooth & bittersweet

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## MODERN VINTAGE

*A harmonious blend of timeless classics with a modern twist*

### **Sakura Sunset | 23**

*Fruity | Exotic | Bright*

Haku vodka swizzled with gold kiwi, nashi pear, & pandan into a citrusy chill

### **Midnight in Caracas | 24**

*Rich | Dark | Smooth*

Moody Manhattan riff with chocolate, cherry & the warmth of dark rum

*Classics & HBC Favourites Available – Our most popular drinks & timeless classics are always available, just ask!*

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# Wine

## White Wine

|                                                                        | 150ml | 250ml | Btl |
|------------------------------------------------------------------------|-------|-------|-----|
| Tai Tira SB, Marlborough, NZ                                           | 13    | 21    | 62  |
| Shaw and Smith SB, Adelaide Hills, AU [v]                              | 18    | 29    | 85  |
| Wills Domain SSB, Margaret River, AU                                   | 14    | 23    | 67  |
| Pedestal Chardonnay, Margaret River, AU                                | 14    | 23    | 67  |
| Vasse Felix Chardonnay, Margaret River, AU [v]                         | 21    | 33    | 97  |
| Louis Jadot Chablis, Bourgogne, FR                                     | 31    | 51    | 150 |
| I Magredi Pinot Grigio, Friuli Venezia Giulia, IT                      | 15    | 25    | 72  |
| Frankland Estate Riesling, Great Southern, AU [v]                      | 15    | 25    | 72  |
| Cherubino Laissez Faire Arneis, Frankland River, AU                    | 15    | 25    | 73  |
| Hay Shed Hill 'Block 1' SSB, Margaret River, AU [v]                    |       |       | 69  |
| Cullen Grace Madeline, Margaret River, AU                              |       |       | 90  |
| Pierro LTC, Margaret River, AU                                         |       |       | 97  |
| Vasse Felix 'Heytesbury' Chardonnay, Margaret River, AU [v]            |       |       | 199 |
| Frankland Estate Isolation Ridge Riesling 2015, Great Southern, AU [v] |       |       | 149 |
| Cullen Kevin John Chardonnay, Margaret River, AU                       |       |       | 350 |

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# Wine

## Red Wine

|                                                      | 150ml | 250ml | Btl  |
|------------------------------------------------------|-------|-------|------|
| Forester Shiraz, Margaret River, AU                  | 13    | 21    | 62   |
| Howard Park Scotsdale Shiraz, Great Southern, AU     | 18    | 27    | 80   |
| Pedestal Cab Sauv, Margaret River, AU                | 14    | 23    | 67   |
| Vasse Felix Premier Cab Sauv, Margaret River, AU [v] | 21    | 33    | 97   |
| Sandalford Cab Merlot, Margaret River, AU [v]        | 14    | 25    | 72   |
| Cullen Cab Merlot, Margaret River, AU [v]            | 23    | 38    | 115  |
| Yalumba Vine Vale Grenache, Barossa, AU [v]          | 16    | 25    | 73   |
| Shaw & Smith Pinot Noir, Adelaide Hills AU [v]       | 28    | 46    | 135  |
| Hay Shed Hill Malbec, Margaret River, AU             | 15    | 25    | 72   |
| Sandalford 1840 Tempranillo, Margaret River, AU [v]  | 16    | 26    | 77   |
| Capoforte Primitivo Salento, Puglia, IT              |       |       | 99   |
| Pierro LTCF Cab Sauv Merlot, Margaret River, AU      |       |       | 119  |
| Henschke Keyneton Euphonium 2020, Barossa, AU        |       |       | 149  |
| Penfolds Bin 389, Barossa, AU [v]                    |       |       | 199  |
| Cullen Diana Madeline 2022, Margaret River, AU       |       |       | 265  |
| Broccardo Barolo DOCG, Piedmont, IT                  |       |       | 259  |
| Penfolds Grange 2019, Barossa, AU [v]                |       |       | 999  |
| Penfolds Grange 2018, Barossa, AU [v]                |       |       | 1299 |
| Henschke Hill of Grace, Barossa, AU                  |       |       | 1299 |

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# Wine

## Sparkling

|                                                  | 125ml | Btl |
|--------------------------------------------------|-------|-----|
| Valdo Prosecco, Valdobbiadene, IT [v]            | 14    | 67  |
| Kylie Prosecco Rose, Gambellara, IT              | 15    | 72  |
| Howard Park Petit Jeté, Pemberton, AU            | 17    | 79  |
| Laurent-Perrier, Champagne, FR [v]               | 24    | 149 |
| Moët & Chandon Imperial Brut, Champagne, FR [v]  |       | 115 |
| Penfolds Cuvée, Champagne, FR [v]                |       | 119 |
| Veuve Clicquot Brut, Champagne FR [v]            |       | 129 |
| Laurent-Perrier Rosé, Champagne, FR [v]          |       | 245 |
| Dom Pérignon 2013, Champagne, FR [v]             |       | 575 |
| Laurent-Perrier Grand Siècle No.25 Champagne, FR |       | 650 |

## Rosé Wine

|                                         | 150ml | 250ml | Btl |
|-----------------------------------------|-------|-------|-----|
| Sandalford Rosé, Margaret River, AU [v] | 13    | 21    | 62  |
| Leeuwin Estate Rose, Margaret River, AU | 14    | 23    | 67  |
| Rameau D'Or Rose, Cotes de Provence, FR | 15    | 25    | 72  |
| Sore Rosé, Valtenesi, IT                |       |       | 72  |

## Sweet Wine

|                                                         | 150ml | 250ml | Btl |
|---------------------------------------------------------|-------|-------|-----|
| Trentham Moscato, Murray Darling, AU                    | 13    | 21    | 62  |
|                                                         | 60ml  | 120ml | Btl |
| Sandalford Botrytis Sémillon, Margaret River, AU [v]    | 11    | 22    | 48  |
| Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU [v] | 16    | 26    | 69  |
| Penfolds Grandfather Rare Tawny 20YO, Barossa, AU       | 23    |       |     |

# *Alcohol-Free*

## *Alcohol-free Wines*

|                                           | <i>150ml</i> | <i>Btl</i> |
|-------------------------------------------|--------------|------------|
| Tread Softly Pinot Noir, Yarra Valley, AU | <i>11</i>    | <i>50</i>  |
| Newblood Rosé, Barossa, AU                | <i>11</i>    | <i>50</i>  |
| Grant Burge Prosecco, Krondorf, AU        | <i>12</i>    | <i>55</i>  |

## *Alcohol-free Cocktails*

|                                                                          |           |
|--------------------------------------------------------------------------|-----------|
| Passionfruit Virgin Mojito – passionfruit, lime, mint, soda              | <i>16</i> |
| Quiet Cosmo – cranberry, lime, lyre's orange sec                         | <i>16</i> |
| Quiet Spritz – lyre's italian spirtz, grant burge prosecco, soda         | <i>17</i> |
| Quiet Amaretti sour – lyre's amaretti, lyre's orange sec, lime, aquafaba | <i>17</i> |

# Beers

## Tap Beers

|                                     |         |
|-------------------------------------|---------|
| Peroni   5.0% [v]                   | 16      |
| Peroni   3.5% [v]                   | 14      |
| Stella Artois   4.8% [v]            | 16      |
| Asahi   5.0%                        | Sch. 15 |
| Tiger Beer   5.0%                   | 15      |
| Great North. Super Crisp   3.5% [v] | 13      |
| Carlton Dry   4.5% [v]              | 15      |
| Carlton Draught   4.6% [v]          | 14      |
| Guinness   4.2% [v]                 | 15      |
| Kilkenny   4.3% [v]                 | 14      |
| Single Fin   4.5%                   | 14      |
| Balter XPA   5.0% [v]               | 16      |
| Balter Hazy IPA   6.0%              | 16      |
| Balter Captain Sensible   3.5%      | 14      |
| Pirate Life South Coast   4.4%      | 16      |
| Pirate Life Crisp Lager   4.0%      | 15      |
| Strongbow Original   5% [v]         | 13      |
| Bulmers   4.7% [v]                  | 15      |
| Hard Rated Lemon   4.5%             | 16      |
| Brookvale Ginger Beer   4.0% [v]    | Sch. 15 |

*Prices in pint size, schooners available.  
Please see specials for rotating taps.*

## Bottles & Cans

|                                    |    |
|------------------------------------|----|
| Balter Cerveza                     | 12 |
| Two Bays GFB [gf]                  | 12 |
| Two Bays Pale Ale [gf, v]          | 12 |
| Matso's Ginger Beer [gf, v]        | 14 |
| Matso's Mango Beer [gf, v]         | 13 |
| Magners 568ml                      | 16 |
| Rekorderlig Strawb, Lime 500ml [v] | 15 |

## Alcohol-free Beer

|                              |    |
|------------------------------|----|
| Guinness 0 [v]               | 12 |
| Peroni Nastro Azzuro 0.0 [v] | 12 |
| Heaps Normal XPA   <0.5% [v] | 12 |
| Hiatus Pacific Ale   <0.5%   | 12 |