



## **WHAT'S A LITTLE CONTENTION BETWEEN FRIENDS?**

Contrasting views make life more interesting and wine more rewarding. We may challenge each other, but united we stand our ground and answer to just three things: our hearts, our tastebuds, and the like-minded folk who visit us. Everything else is debatable. After all, in Canberra taking sides comes with the Territory.

So, here's to you, however you are. Raise a glass, ruffle some feathers, and celebrate your contentious character.

It makes you someone worth drinking with.

# SEASONAL SPECIAL

CONTENTIOUS MULLED WINE



**GLASS \$17**  
(150ML POUR)



# FEED-ME

\$65 per person (Minimum 2 guests)

## CHEF'S SELECTION:

**4 TASTING DISHES + 1 SIDE**

## ADD PAIRED WINES

\$38 per person (90ml pours)

No split bills & 15% surcharge on public holidays

A 1.8% card processing fee applies to all card transactions.

GF: Gluten-Free V: Vegetarian DF: Dairy Free GF\*: Gluten-Free Optional



# TAPAS

## **CHAR-GRILLED BABY OCTOPUS \$21 (GF, DF)**

Served with aioli and capsicum.

## **CHEESE PLATTER \$20 (GF)**

A selection of three cheeses (30g each), served with dried fruit and crackers.

## **JAMON CROQUETTE \$19**

Topped with shaved Gruyère cheese.

## **MARINATED MIXED OLIVES \$10 (GF)**

A mix of green and Kalamata olives.

## **POTATO FRIES \$14 (V)**

Seasoned with rosemary citrus salt.

## **PUMPKIN ARANCINI BALLS \$15 (GF, V)**

Served with aioli.

## **ANTIPASTO PLATTER FOR TWO \$39 (GF)**

A selection of cured meats, cheeses, dips, crackers, and pickled vegetables.

## **SWEET POTATO WEDGES \$17 (GF, V)**

Served with vegan sour cream and sweet chili sauce.

## **SZECHUAN PEPPER CALAMARI \$20**

Served with harissa aioli and lime.

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# FOOD MENU

## ENTRÉE

### **COCONUT CURRY NEW ZEALAND GREEN MUSSELS \$24 (GF, DF)**

Served with fried onion and toasted sourdough.

### **HALF-SHELL SCALLOPS \$26 (GF)**

Topped with anchovy butter and Camembert cheese.

### **MISO-GLAZED EGGPLANT \$21 (GF, V, DF)**

Served with vegan sour cream, pepita seeds, and chickpeas.

### **PAN-FRIED KING OYSTER MUSHROOM \$20 (GF, V, DF)**

Served with sweetcorn salsa, hummus dip, and roasted hazelnuts.

### **WAGYU RUMP TATAKI \$25 (GF, DF)**

With chili yuzu ponzu, pickled onion, fried lotus root, and fish roe.

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# FOOD MENU

## MAIN

**CHAR-GRILLED ASPARAGUS RISOTTO \$32**  
**(GF, V, DF)**

With green peas and fried kale.

**DRY-AGED DUCK BREAST \$41 (GF\*, DF)**

Served with barley jus, witlof, and pickled shimeji mushrooms.

**HARISSA CAULIFLOWER STEAK \$31**

**(GF, V, DF)**

Served with chickpeas, stone fruit, and silken tofu puree.

**PAN-FRIED BARRAMUNDI \$37 (GF)**

With yuzu-miso beurre blanc, speck, kohlrabi, edamame, and crispy nori.

**62° SOUS VIDE CHICKEN SUPREME \$36 (GF)**

Accompanied by creamy almond sauce, enoki mushrooms, bacon, and pickled red radish.

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# FOOD MENU

## STEAK

Served with seasonal grilled vegetables and your choice of sauce.

Angus Eye Fillet MB2+ 200g	\$50
Angus Flank Steak MB3+ 250g	\$46
Angus Scotch fillet MB2+ 300g	\$51

Sauce options: red wine reduction jus, green peppercorn, or herb mustard butter

Side: Potato fries with rosemary citrus salt \$14

## SHARED PLATTER FOR 2

### **SURF & TURF \$90 (GF)**

Seasonal seafood with chateaubriand and bisque \$90 (GF)

## FOR THE KIDS

**CHICKEN NUGGET AND CHIPS \$17**

**FISH AND CHIPS \$18**

**PASTA BOLOGNESE \$17**

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# FOOD MENU

## SIDES

**CHAR-GRILLED ASPARAGUS \$16 (GF, V, DF)**

Served with creamy sesame dressing and fried onion.

**FRIED BRUSSELS SPROUTS \$16 (GF, V, DF)**

Tossed in kimchi vinaigrette.

**FRIED CORN RIBS \$16 (GF, V)**

Coated in chili butter.

**POTATO FRIES \$14 (V)**

Seasoned with rosemary citrus salt.

## DESSERT

**AFFOGATO MARTINI \$21**

**CHEESE PLATTER \$20 (GF)**

A selection of three cheeses (30g each), served with dried fruit and crackers.

**MASCARPONE CHESTNUT TIRAMISU \$21 (GF)**

**MANDARIN COCONUT PANNA COTTA \$20 (GF, V)**

**SEASONAL GELATO TRIO \$18 (GF, V)**

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# DRINKS MENU

## SPARKLING

2024 Prosecco (Bubbly Smugglers)	\$60	\$15
NV VEUVE Cliquot Champagne	\$140	-
VEUVE Cliquot Yellow Label Magnum 1.5L	\$300	-

## ROSÉ

2024 Rosé (She'll Be Rosé)	\$55	\$14
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## WHITE WINE

Cellar Release Riesling	\$95	-
2023 Riesling (No Riesling To Worry)	\$55	\$14
2022 Chardonnay (Chardy Party)	\$55	\$14
2021 Premium Chardonnay	\$70	\$17
2024 Pinot Gris (Priscilla Queen Of The Pinot Gris)	\$55	\$14
2021 Premium Pinot Gris	\$70	\$17
2022 Verdelho (Viva La Verdelho)	\$55	\$14

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# DRINKS MENU

## RED WINE

2019 Premium Merlot	\$70	\$17
2021 Premium Shiraz	\$70	\$17
2021 Premium Cabernet Sauvignon	\$70	\$17

## COCKTAILS

Rustic Reverie (In collaboration with Underground Spirits) A bold blend of chardonnay, caramel vodka, orange rind, and rosemary.	\$21
Espresso Martini Underground Spirits caramel vodka and fresh ground coffee.	\$21
Mimosa Prosecco and orange juice.	\$15

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# DRINKS MENU

## BEER

Peroni 0.0 Percent Bottle 330ml	\$11
Peroni 330ml	\$12
Capital Brewing Coast Ale	\$12
Capital Brewing Ginger Beer	\$13
Asahi Dry 330ml	\$12
Kingfisher 330ml	\$12
Okinawa Dark Premium Lager 350ml	\$15
Hollandia Beer 500ml	\$17

## SPIRITS

Underground Spirits Vodka	\$17
Underground Spirits Gin	\$17
Bourbon (American)	\$17
Rum (Caribbean)	\$17
Tequila (Mexico)	\$17
Whiskey (Japanese)	\$17

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# DRINKS MENU

## NON-ALCOHOLICS

Soft Drinks - Coke/Coke Zero/Lemonade	\$5
Lemon Lime Bitter	\$8
Noah Juice - Apple/Orange	\$8
Noah Juice - Power Punch Apple, carrot, and ginger.	\$8
Noah Juice - Green Juice Apple, kiwi, peach, lemon and mango.	\$8
Sparkling/Still Water	\$5 pp
Seasonal Mocktail	\$15

## HOT DRINKS

Tea	\$6
Coffee (ONA Maple)/Chai Latte/Chocolate	\$4.5/\$6
Add on:	
\$0.50 Soy/Almond/Lactose-Free/Oat	
\$0.50 Shot/Syrup/Honey	
\$0.80 Raspberry Candy	

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**Contentious Character**

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