



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 SANGRIA



GLASS \$17
JUG \$70



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 \$13

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
2024 Sparkling White (The Good, The Bad & The Bubbly)	\$60	\$15

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
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

2024 Shiraz	\$55	\$14
2023 Cabernet Sauvignon	\$55	\$14
2022 Premium Pinot Noir	\$70	\$17
2021 Premium Shiraz	\$70	\$17

COCKTAILS

The Garden (In collaboration with Underground Spirits) Our delicious Verdelho blend meets floral gin, with gentle notes of gentian and elderflower, finished with a zesty lemon twist.	\$21
Collect & Explore (In collaboration with Underground Spirits) A playful mix of juniper, pineapple, rose, lavender, raisins, sultanas, and a bright touch of lemon.	\$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

Capital Brewing Alc-Less Pacific Ale	\$11
Peroni 330ml	\$12
BentSpoke Crankshaft IPA	\$12
BentSpoke Easy Cleansing Ale	\$12
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
Seedlip Grove 42 (Non-Alcoholic)	\$17
Bourbon	\$17
Rum	\$17
Tequila (Mexico)	\$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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