

Snacks

Blackman Bay oysters *	4 ea
Flat bread with duck fat	5
Roasted pumpkin seeds and sesame *	4
Whipped smoked fish with crispbread *	8
Raw fish betel leaf	5.5 ea
Grilled lamb ribs with pepper and lemon sauce	14
Three cheese toastie	12

Sticks

Otway mushrooms with kelp	5 ea
Kangaroo and lardo with native pepper	9 ea
Sticky pork jowl	9 ea
Chicken with sesame and chicken fat	7 ea

Cheese (per 80 grams)

Shaw River Annie Baxter buffalo milk, Yambuk *	18
L'Artisan Organic Marel, cows Milk , South-West *	16
Berry's Creek Riverine blue, buffalo, Gippsland *	16

* Available all evening

Tap Wines

Victorian wines, bespoke blends, more wine and less waste, served chilled by the glass or the carafe.

		150ml	500ml
2017	Mono Mina, Chardonnay, Viognier, Sauvignon Blanc (Pyrenees)	12	36
2017	Lana Rose, Sangiovese (King Valley)	12	36

Wine by the Glass

		120ml
2017	Pizzini Prosecco (King Valley)	11
NV	Charles Heidsieck Brut	25

		150ml
2017	Hochkirch, 'Blanc', Semillon Sauvignon Blanc (Henty)	12
2017	Fairbank by Sutton Grange Field Blend (Bendigo)	12
2018	Heart wines, Pinot Gris +3 (Alpine Valley)	12
2017	First Foot Forward Chardonnay (Yarra Valley)	13
2013	Tissot Savagnin (Jura, France)	27
2017	Medhurst Rosé (Yarra Valley)	13
2017	Aller Trop Loin Cabernet Franc (Yarra Valley)	14
2017	Moondarra 'Studebaker' Pinot Noir (Gippsland)	14
2017	Valentine Grenache (Heathcote)	13
2015	Dalla Mia Finestra Shiraz, Cabernet (Yarra Valley)	13

Signature

Eastside	
MGC Gin, Coriander, Sugar, Lime, Cucumber	19
Japanese Collins	
Ketel One, Sake, Mandarin Shrub, Lemon, soda	19
Fermented Gibson Martini	
Tanqueray Gin, Pickled Onion	19
Moonbucha	
Melbourne Moonshine Single Cask, Apple Pie, Apple Shrub, Tumeric Kombucha	19
Plumbucha	
Davidson Plum Vermouth, Apple Pie, Passionfruit Kombucha	19

Bubbly

Pink + Bitter	
Madenii Bush Vermouth, MGC Gin, Rosé Essence, Tonic	15
Bright + Bubbly	
Aperol & Campari infused Pineapple, Prosecco. Soda	15
Spicy + Zingy	
Orange, Cardamon Shrub, Prosecco	15
Floral + Citrus	
Italicus Bergamont Liqueur, Averna, Passionfruit Kombucha	15

Mocktails

Ginger & Mango	
Mango Shrub, Lime, Sugar, Ginger Beer	9
Smoky Mary	
Fermented & Smoky Tomato Juice, Spicy Mix	9

Throwback

American	
Cocchi Torino, Campari, Soda	19
Tommy's Margarita	
Don Julio Blanco, lime, Agave syrup	19
Martinez	
Haymans Old Tom, Cocchi Torino, Luxardo Maraschino, bitters	19
New York Sour	
Bulleit Rye, Lemon, Sugar, Egg white, Red wine	19

Punch Bowl (for 4 friends)

Don Who Leo	
Grapefruit, Tequila, Citrus	60
Harbour Bowl	
Melbourne Moonshine Single Cask, Apple Pie, Ginger, Passionfruit Kombucha	70

Beer

Tap (355ml)	
Melbourne Bitter Lager (Melbourne)	10
Tiger Lager (Singapore)	10
La Sirene Citray Sour (Alphington)	11
Hop stomper IPA (Collingwood)	11
Colonial IPA (Port Melbourne)	9
Colonial Pale Ale (Port Melbourne)	9
Moondog Pale Ale (Abbotsford)	8
La Sirene Wild Saison (Alphington)	12
La Sirene Praline (Alphington)	12