

SMALL SHARE PLATES

FOCACCIA <i>Rosemary & garlic focaccia (2 pcs), mandarin & miso butter</i>	\$15
TUNA "KINILAW" CEVICHE <i>Yellowfin tuna, green tomato, onion, cucumber, spicy coconut espuma</i>	\$24
PORK SISIG <i>Sizzling pork, shallots, garlic, chilli, 63°C egg, chicharron</i>	\$25
BAKED BRIE <i>Honey, shishito peppers, vino cotto, grapes, oregano, crostini</i>	\$22
CRISPY FIORETTO <i>Sour cream & mustard dressing, pecorino</i>	\$16
CHICKEN JOY <i>Fried Filipino chicken wings (3 pcs), peppery gravy</i>	\$15
BONEMARROW "KILAWIN" TARTARE <i>Roasted bone marrow, beef kilawin, egg jam, finger lime, rice cracker</i>	\$28
ANNATO RICE <i>Steamed rice, chicken adobo flakes, soft egg, pickled onion</i>	\$18
WAFFLE FRIES <i>Truffle and mushroom salsa, kewpie, furikake</i>	\$15
LEAFY GREENS SALAD <i>Leafy greens, tomato, onion, cucumber, house dressing</i>	\$13

LARGE SHARE PLATES

CHAR SIU PORK <i>slow roasted pork neck, apple & fennel salad, szechuan pepper oil, fermented pineapple jus</i>	\$38
STEAK FRITES <i>Chargrilled Wagyu rump (300g), shoestring fries, peppercorn sauce or chimichurri</i>	\$55
HISPI CABBAGE <i>Twice cooked cabbage, tahini yoghurt, yuzu and sesame dressing, chilli crunch</i>	\$30
MARKET FISH <i>Warm smoked egg tartare, pickled daikon, avruga caviar, burnt lemon</i>	\$MP

Whilst all dishes are prepared with care, due to the kitchen handling common allergens, we cannot guarantee complete allergen avoidance due to the risk of cross contamination. Please rest assured that we take food safety seriously and have strict processes in place to minimise this risk. If you have specific questions about our menu or practices, please speak with a member of our team.

Please note a surcharge of 15% applies to all items on public holidays.

SOMETHING SWEET

SALTED CARAMEL BROWNIE <i>Warm brownie, salted caramel sauce, chocolate soil, vanilla ice cream</i>	\$20
SPICED STONE FRUITS <i>Roasted stone fruits, polenta cake, blood orange sorbet, mascarpone</i>	\$20
DUO OF CHEESE <i>Australian cheeses, quince paste, preserve jam & crackers</i>	\$26
AFFOGATO <i>Shot of espresso, vanilla ice cream, choice of Amaretto, Frangelico, Kahlua or Baileys</i>	\$17

SOMETHING FOR THE KIDS

HAM & CHEESE TOASTIE <i>Double smoked ham, tasty cheese, shoestring fries, tomato sauce</i>	\$13
SPAGHETTI BOLOGNESE <i>Fresh spaghetti, pork & veal ragout in tomato sugo, shaved parmesan</i>	\$13
CHICKEN NUGGETS <i>Tempura chicken (6 pcs), chips, tomato sauce</i>	\$13
BANANA SPLIT <i>Banana brulee, vanilla ice cream, chocolate sauce, biscoff crumbs, cream, wafer</i>	\$15
CHOCOLATE BROWNIE <i>Warm brownie, chocolate sauce, vanilla ice cream, sprinkles</i>	\$15

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BEVERAGE MENU

FAIRWAYS
RESTAURANT & BAR

WINE

SPARKLING	Dal Zotto Pucino Prosecco	King Valley VIC	\$15 / \$58
	Veuve Ambal Blanc de Blancs Brut	Burgundy FR	\$64
WHITE	El Desperado Sauvignon Blanc	Adelaide Hills SA	\$52
	Tar & Roses Pinot Grigio	Central Victoria VIC	\$14 / \$55
	De Beaurepaire La Comtesse Chardonnay	Rylstone NSW	\$13 / \$50
	Dead Man Walking Riesling	Eden Valley SA	\$50
	Jade Estate Classic Dry White	Hunter Valley NSW	\$9 / \$40
ROSE	Whistler Rose	Barossa Valley SA	\$17 / \$67
RED	Mojo Cabernet Sauvignon	McLaren Vale SA	\$13 / \$42
	Lark Hill Regional Pinot Noir	Canberra NSW	\$16 / \$67
	Audrey Wilkinson Shiraz	Hunter Valley NSW	\$55
	Jade Estate Shiraz	Hunter Valley NSW	\$9 / \$40

SIGNATURE COCKTAIL

Calamansi Margarita 24

El Jimador Blanco Tequila,
Cointreau, agave, calamansi, lime
juice, Tajin salt rim

CLASSIC COCKTAILS

*Other classic cocktails can be made upon request

Espresso Martini 22

Fresh espresso, Kahlua, Absolut
Vanilla vodka

Old Fashioned 22

Rye whiskey, sugar, bitters, citrus
twist

Whiskey Sour 22

Jameson Whiskey, eggless whites,
sugar, bitters, lemon juice

Aperol Spritz 22

Aperol, Prosecco, soda, orange slice

Cosmopolitan 22

Archie Rose vodka, cranberry juice,
lime juice, orange liqueur

Moscow Mule 22

Archie Rose vodka, ginger beer,
fresh ginger, lime juice

Martini 22

Gin or Vodka. Classic or Dirty

Bloody Mary 24

Vodka, lime juice, Worcestershire,
horseradish, Tabasco, celery salt,
olive brine, pepper, olives, celery

MOCKTAILS

Apple Arnibal 12

Cloudy apple juice, arnibal syrup,
calamansi, soda water, apple slices

Manila Sunrise 12

Orange juice, strawberry, lemonade,
passionfruit

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BEER

Sydney Brewery Lager	\$10
Sydney Brewery Pale Ale	\$10
Sydney Brewery Original Cider	\$10
Sydney Brewery Mid Strength	\$10
Hahn Super Dry	\$10
Stone & Wood Pacific Ale	\$11
Mountain Culture IPA	\$11
James Boag's Premium Light	\$9.5
Mornington Peninsula Non- Alcoholic Pale Ale	\$11

JUICES

Apple Juice	\$5
Orange Juice	\$5
Pineapple Juice	\$5
Cranberry Juice	\$5

TEA

"La Maison Du Thé" Teas - Pot	\$5
Earl Grey, English Breakfast, Chamomile, Darjeeling, Green, Lemon & Ginger, Peppermint	

SPIRITS

Bacardi Rum, Bundaberg Rum, Gordon's Gin, Jameson Whiskey, Jim Beam Bourbon, Johnnie Walker Red Scotch Whisky, Smirnoff Vodka	11
El Jimador Blanco Tequila	12

LIQUEURS

Baileys, Kahlua, Malibu, Midori, Passoa	11
Disaronno, Frangelico	12
Cointreau	13

SOFT DRINK

Coke	\$5
Coke Zero	\$5
Sprite	\$5
Fanta	\$5
Solo	\$5
Ginger Beer	\$5
Lemon, Lime & Bitters	\$6
Soda, Lime & Bitters	\$6

COFFEE

Cappuccino/Flat White/Latte/Long Black	\$6
Espresso/Macchiato/Piccolo	\$4
Babycino	\$3
Iced Long Black	\$6
Iced Coffee	\$8
Chai Latte	\$6
Hot Chocolate	\$6