

DEAD RINGER

food

mount zero olives	v, gf	7.00
creamed almonds • dried grapes • toast	v, gf option	11.00
sausage sizzle • morcilla • spiced yoghurt (each)		7.00
chilled mussels in shell • mignonette (6pcs)	gf	9.00
raw trout • puffed rice • chilli ferment		17.00
duck rillettes • plum • shoestring crisps	gf	18.00
stretched curds • pine mushrooms • thyme	v, gf	15.00
king prawns • bisque emulsion • kaffir coconut flake	gf	28.00
chicken liver parfait • pickled cabbage • toast	gf option	18.00
beef tartare • pickled cucumber • potato crisp	gf	19.00
wild mushrooms • farro 'risotto' • pesto	v	19.00
charred carrots • green chilli chutney • yogurt	v, gf	16.00
blue mackerel • pickled zucchini • fried capers	gf	34.00
roast chicken • grilled baby cos • pickled onion	gf	32.00
duck breast • stonefruit • berries	gf	32.00
beef short-rib • caramelised onion • pickled kohlrabi		48.00
raw broccoli salad • nectarine • pecorino	v, gf option	11.00
potato salad • cornichons • capers	v, gf	11.00
snake beans • chilli • crispy eschallots	v, gf	11.00
sweet		
coffee mousse • caramelised fig • hazelnut praline		11.00
toffee ice cream • honeycomb • malt biscuit		10.00
cheese selection • lavosh • honey	can be gf	24.00

beer & cider

lager • mornington brewery	9.50
golden ale • sample brewery	10.00
wheat ale • murray's 'whale'	10.00
pale ale • little smith 'bastard son'	9.50
ipa • colonial brewery	10.00
amber ale • 4 pines brewery	10.00
red ale • clare valley brewing co.	11.00
corn ale • willie the boatman (640ml)	16.00
grapefruit ipa • 4 pines (500ml)	19.00
american pale ale • batch (640ml)	22.00
session ipa • colonial brewery	8.50
cider • sydney brewery	9.00
perry • napoleone brewery	10.00

wine by the glass

		gls / btl
sparkling		
dal zotto • 'pucino' prosecco ^{nv}	king valley • sa	12.50 / 62.00
white		
vermentino • delinquente	riverland • sa	12.50 / 59.00
pinot blanc • clarence house	cambridge • tas	14.00 / 64.00
fiano • marq	margaret river • wa	14.00 / 64.00
rosé		
sangiovese shiraz • gilbert	mudgee • nsw	13.00 / 60.00
red		
pinot noir • airliie bank	yarra valley • vic	12.00 / 57.00
grenache blend • y&p	barossa • sa	13.00 / 61.00
shiraz blend • eloquesta	mudgee • nsw	15.50 / 67.00

monday
28 • 03 • 2017

tomorrow • 30°C • tres bon!

cocktails

aperitif d'ringer	10.00
wine • vermouth • tonic • gum	
eureka spritz	16.00
lemon • apricot • sparkling	
dead ringer bloody mary	14.00
gin • tomato • sherry • umami	
pineau blanc	14.00
white vermouth • peach • seltzer	
queen bee	19.00
brandy • honey • grapes • thyme	
yuzu breezer	17.00
white rum • yuzu • soda	
peach cobbler	19.00
bourbon • madeira • peach	
regal bramble	18.00
white rum • fino • strawberries	
blackstone fizz	19.00
sloe gin • port • three citrus	
mandatory	19.00
bourbon • cold drip • vanilla • spice	

all cocktail requests welcome!

please ask for our full wine list