SMALL PLATES

NATURAL SYDNEY ROCK OYSTERS
finger lime dressing (GF) half doz 25

MIXED MARINATED OLIVES
(VE) (GF) 9

TOMATILLO DIP
seasonal baby vegetables (V) (GF) 16

CHIPOTLE SPICED CHICKEN WINGS
celery, herb ranch (GF) 16

CRUMBED & FRIED JALAPENOS
cream cheese & chives 14

ARTICHOKE SKEWERS (3)
black garlic mole (VE) (GF) 14

CROQUETTE DE BRIE
with australian honeycomb (V) 14

BEER BATTERED FRIES
ketchup 9

SWEET POTATO FRIES
lemon aioli 12

CORN CHIPS
salsa roja, salsa verde, tomatillo cream (GF) 12

TACOS 7.5 ea
All tacos are made with flour tortillas (GF Available)

BAJA FRIED FISH
mango salsa, mung bean slaw

CHIPOTLE STEAK
fajita peppers, roja

FRIED AVOCADO
cashew salsa, lettuce (V)

BARBECOA PORK
baja sauce, pineapple

FEELING COMFY?
ORDER AT YOUR TABLE WITH YOUR PHONE
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NO APP REQUIRED!

0.72% surcharge on all credit card transactions | A 10% surcharge applies on Sundays and public holidays
DRINKS
MENU
THE LOFT COCKTAILS

**RHU THE DAY** 18
Archie Rose Gin, Prosecco, Peach and Rhubarb Syrup, Soda

**THE DOCK OF THE BAY** 19
Bacardi, Solerno, Watermelon & Cucumber Juice

**DARLING ICED TEA** 20
Skyy Vodka, Apple, Jasmine Tea, Cucumber, Mint

**ALMOST CLOVER** 20
Skyy Vodka, Plum Umeshu, Blueberry Syrup, Lime, Egg White

**MISS MYRTLE** 20
Espolon Blanco, Raspberry Sorbet, Lemon Myrtle Infused Agave

**A SLOE SOUR** 20
Haymans Sloe Gin, Bombay, Lemon, Strawberry, Egg White

**STRAWBERRY SNAQUIRI** 20
Plantation Pineapple Rum, Strawberry, Lime

**LA CITA** 20
Espolon Reposado, Verditia, Mango Puree, Lime, Chilli Sugar

**SING SING BITTER** 20
Bulliet Bourbon, Amaro, Aperol, Lemon, Egg White, Bitters

**THE TIKI ONE** 21
Cachaca, Sweet Vermouth, Lime, Pineapple, Coconut, Pernod

**FIG ME** 21
Bulliet Rye, Fig Jam Syrup, Bitters, Passionfruit
CHOICE CLASSIC COCKTAILS

ESPERTSO MARTINI 19
Belvedere Vodka, Patron XO Cafe, Espresso, Vanilla Sugar

MARGARITA 19
Sauza Hornitos Tequila, Cointreau, Lime, Agave

MANHATTAN OR ROB ROY 19
Makers Mark Bourbon or Auchentoshan American Oak Scotch Whisky, Sweet Vermouth, Bitters

WHISKY SOUR 19
Auchentoshan American Oak Scotch Whisky, Lemon Juice, Sugar, Egg White

MAI TAI 18
Appleton Signature Rum, Cointreau, Almond, Sugar, Lime

NEGRONI 19
Bulldog Gin, Campari, Sweet Vermouth

DAIQUIRI 19
Bati White Rum, Lime, Sugar

COSMOPOLITAN 20
Ketel 1 Citroen Vodka, Cointreau, Cranberry, Lime

MOJITO 19
Bati White Rum, Lime, Sugar, Mint, Soda

OLD FASHIONED 20
Makers Mark Bourbon, Sugar, Bitters

MARTINI 19
Belvedere Vodka or Bulldog Gin, Vermouth
BOTTLED COCKTAILS TO SHARE

KING OF THE WHARF  32
Espolon Blanco, Cointreau, Cherry Herring, Grapefruit

WATERMELON DOUBLE POT  32
Ketel 1 Citroen Vodka, Watermelon, Prosecco, Pineapple, Lemonade

SUMMER PASSION  32
Bati White Rum, Pisco, Passionfruit, Mint and Lime, Soda

FANCY MOCKTAILS

A PINK BIRD  12
Watermelon, Coconut, Pineapple, Lime

LYCHEE LOU LOU  12
Lychee Juice, Rose Syrup, Pineapple, Fresh Ginger
<table>
<thead>
<tr>
<th>Brand</th>
<th>Description</th>
<th>Rating</th>
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</thead>
<tbody>
<tr>
<td>Asahi Super Dry 5% Japan</td>
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<tr>
<td>Corona 4.5% Mexico</td>
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<tr>
<td>Hawthorn Amber Ale 4.7% Australia</td>
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<tr>
<td>Hawthorn Golden Ale 4.5% Australia</td>
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<tr>
<td>Hawthorn IPA 5.8% Australia</td>
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<tr>
<td>Hawthorn Pale Ale 4.7% Australia</td>
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<td>9.5</td>
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<tr>
<td>Hawthorn Pilsner 4.6% Australia</td>
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<td>Heineken 3 Mid Strength 3.3% Netherlands</td>
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<td>Heineken 5% Netherlands</td>
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<tr>
<td>James Boag Premium Light 2.7% Australia</td>
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<td>Little Creatures Bright Ale 4.5% Australia</td>
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<tr>
<td>Lord Nelsons 3 Sheets Pale Ale 4.9% Australia</td>
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<tr>
<td>Murrays Angry Man Pale Ale 5% Australia</td>
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<td>Murrays Fred IPA 5.6% Australia</td>
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<td>Murrays Whale Ale 4.5% Australia</td>
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<td>White Rabbit Dark Ale 4.5% Australia</td>
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<tr>
<td>White Rabbit Pale Ale 4.9% Australia</td>
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<tr>
<td>Pipsqueak Apple 5.2% Australia</td>
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<tr>
<td>Monteiths Apple Cider 4.5% Australia</td>
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<tr>
<td>Monteiths Pear Cider 4.5% Australia</td>
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</table>
# Champagne

**Moët et Chandon 'Brut Imperial' NV**  
Epernay, France  
Price: 20, 109

**Veuve Clicquout Brut NV**  
Reims, France  
Price: 23, 129

**Ruinart Blanc de Blancs NV**  
Eperney, France  
Price: 195

**Dom Perignon**  
Epernay, France  
Price: 395

**Mumm Cuvee R Lalou 1999**  
Reims, France  
Price: 575

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# Champagne Magnums 1.5L

**Moët et Chandon Brut Imperial NV**  
Epernay, France  
Price: 240

**Veuve Clicquout NV**  
Reims, France  
Price: 260
SPARKLING WINE

LA MASCHERA PROSECCO
King Valley, Victoria

10 55

ALPHA BOX & DICE 'ZAPTUNG'
PROSECCO
South Australia

10 55

ROSE SPARKLING
AND CHAMPAGNE

CHANDON BRUT ROSÉ NV
Yarra Valley, Victoria

11 65

PAUL BARRA GRAND ROSÉ DE BOUZY NV
Bouzy, France

175
<table>
<thead>
<tr>
<th>White Wine</th>
<th>Price</th>
<th>Location</th>
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<tbody>
<tr>
<td><strong>Kindred Spirits Sauvignon Blanc</strong></td>
<td>9.5</td>
<td>Marlborough, New Zealand</td>
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<tr>
<td><strong>Mister Fox Pinot Grigio</strong></td>
<td>10</td>
<td>King Valley, Victoria</td>
</tr>
<tr>
<td><strong>Summer Poppy Pinot Gris</strong></td>
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<td>Marlborough, New Zealand</td>
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<tr>
<td><strong>La Linda Riesling</strong></td>
<td>11</td>
<td>Claire Valley, South Australia</td>
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<tr>
<td><strong>Wild One Moscato</strong></td>
<td>10</td>
<td>South Eastern Australia</td>
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<tr>
<td><strong>Cape Mentelle Semillon Sauvignon Blanc</strong></td>
<td>11</td>
<td>Margaret River, Western Australia</td>
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<tr>
<td><strong>Guilty by Association Chardonnay</strong></td>
<td>9.5</td>
<td>Marlborough, New Zealand</td>
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<tr>
<td><strong>Palmetto Riesling</strong></td>
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<td>Eden Valley, South Australia</td>
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<tr>
<td><strong>Cloudy Bay Sauvignon Blanc</strong></td>
<td>75</td>
<td>Marlborough, New Zealand</td>
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</tbody>
</table>
# Rose Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Region</th>
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<tbody>
<tr>
<td>La Vieille Ferme Rosé</td>
<td>9.5</td>
<td>Vallée du Rhône, France</td>
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<tr>
<td>Conde Valdemar Rose</td>
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<td>Rioja, Spain</td>
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<tr>
<td>Triennes Rose</td>
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<td>Provence, France</td>
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# Red Wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Price</th>
<th>Region</th>
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<tbody>
<tr>
<td>Guilty by Association Pinot Noir</td>
<td>10</td>
<td>Adelaide Hills, South Australia</td>
</tr>
<tr>
<td>Altacena Tempranillo</td>
<td>45</td>
<td>Castilla, Spain</td>
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<tr>
<td>Mawsons ‘Far Eastern Party’ Cabernet Sauvignon</td>
<td>11</td>
<td>Limestone Coast, South Australia</td>
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<tr>
<td>Drake Shiraz</td>
<td>11</td>
<td>Heathcote, Victoria</td>
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<tr>
<td>Alamos Malbec</td>
<td>10</td>
<td>Mendoza, Argentina</td>
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<tr>
<td>Cape Mentelle ‘Trinders’ Merlot</td>
<td>65</td>
<td>Margaret River, Western Australia</td>
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<tr>
<td>Alpha Box &amp; Dice ‘Tarot’ Grenache</td>
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<td>Mclaren Vale, South Australia</td>
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<tr>
<td>Redbank ‘The Long Paddock’ Merlot</td>
<td>9.5</td>
<td>King Valley, Victoria</td>
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<tr>
<td>Bowen Estate Shiraz</td>
<td>70</td>
<td>Barossa Valley, South Australia</td>
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<tr>
<td>Running with Bulls Garnacha</td>
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<td>Coonawarra, South Australia</td>
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</tbody>
</table>