



TANNINS WINE BAR



We strive to source our spirits from boutique Australian distilleries, featuring **Pomona, Settlers, Matilda, and The Spirit Collective** in our vodkas, gins, and liqueurs. All our cocktails are made with Spirit Collective Vodka, distilled right here in Hervey Bay.

Classic Cocktails

COSMOPOLITAN 20
Vodka, Triple Sec, Lime, Cranberry

MARGARITA 20
Tequila, Triple Sec, Agave, Lime

MUSK STICK 20
Musk Gin, Lemonade, Musk Stick

ESPRESSO MARTINI 20
Vodka, Kahlua, Espresso

FRENCH MARTINI 20
Vanilla Vodka, Chambord, Pineapple

APEROL SPRITZ 20
Aperol, Prosecco, Soda (Elderflower alternative available)



Special House Cocktails

BABY YODA 26
Vanilla Vodka, Midori, Sugar, Lime

LEMON MERINGUE PIE 26
Limoncello, Vodka, Lemon Curd, Bitters, Burnished Meringue

CANDY FLOSS MARTINI 26
Vanilla Vodka, Lemon, Strawberry Syrup

ROSEBUD 26
Raspberry Gin, Prosecco, Rose Syrup

FROZEN MARGARITA 22
Tequila, Triple Sec, Agave, Lime

BELLINI 15
Peach, Mango, Passionfruit (can be served frozen)

FROZEN MUDSLIDE 26
Vodka, Kahlua, Baileys, Chocolate Syrup, Cream

FROZEN BERRY 26
Vodka, Elderflower Liqueur, Lime, Sugar, Berries



Hot Sips

BARISTA STYLE COFFEE 5

WARM RUM CHAI 15

BAILEYS HOT CHOCOLATE 15

Premium Cocktails

BLOODY MARY 25
Vodka, Lemon, Tomato, Worcestershire Sauce, Tabasco, Salt, Pepper

OLD FASHIONED 25
Bourbon OR Rye, Sugar, Bitters

NEGRONI 25
Gin OR Prosecco, Vermouth, Campari

WHISKEY SOUR 25
Bourbon, Lemon, Gomme, Egg White

CLASSIC MARTINI 25
Gin OR Vodka, Vermouth, Olives

LONG ISLAND ICED TEA 25
Vodka, Gin, Tequila, Rum, Triple Sec, Lime, Coke

PASSIONFRUIT / LYCHEE MARTINI 25
Vanilla Vodka, Passionfruit/Lychee, Lime, Sugar

ELDERFLOWER COLLINS 25
Gin, Elderflower Liqueur, Lemon, Soda



Shots

BABY GUINNESS 12
Baileys & Kahlua

BUTTERBALL 12
Baileys & Butterscotch

WHITE RUSSIAN 12
Vodka, Kahlua, Cream

LEMONDROP 12
Vodka, Limoncello, Sugar

BLACKBERRY BRAMBLE 12
Gin, Chambord, Lemon



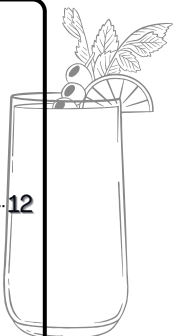
Low & no Alcohol

SHIRLEY TEMPLE 12
Grenadine, Ginger ale, Soda

STRAWBERRY & PEPPERMINT SPRITZ 12
Strawberry syrup, Peppermint & soda

0% GORDANS GIN 10

HEAPS NORMAL QUIET XPA BEER 8



WANT TO ADD SOME WOW TO YOUR NIGHT? ASK YOUR SERVER TO SMOKE YOUR COCKTAIL – BECAUSE YOUR DRINK SHOULD BE AS UNFORGETTABLE AS YOUR NIGHT! (\$5 fee applies)



TANNINS WINE BAR



Gin

AMBRA AUTHENTIC CITRUS GIN	12
BOTANIC BUSHFIRE SMOKED GIN.....	12
BOTANIC CHRISTMAS GIN	12
KALKI MOON SUMMER GIN	12
THE AUSTRALIAN DISTILLING CO GREEN ANT GIN	14
THE AISLING TRIPLE JUNIPER ELDERFLOWER GIN	14
POMONA APPLE GIN	
POMONA ORANGE GIN	
POMONA PINK PEPPERCORN GIN	
POMONA BLACK GIN	12
SETTLERS BLOOD ORANGE & CHILLI GIN	
SETTLERS BREAKFAST GIN	
SETTLERS CORIANDER GIN	
SETTLERS PINK GIN	
SETTLERS POMEGRANATE GIN.	
SETTLERS SHIRAZ GIN	
SETTLERS SLOE GIN	
SETTLERS FIG GIN	
SETTLERS YUZU GIN	12
MATILDA DISTILLERY ALL DAY DRY GIN	
MATILDA DISTILLERY THE ROMANTICS PINK GIN	12
THE SPIRIT COLLECTIVE ORIGIN GIN	
THE SPIRIT COLLECTIVE RASPBERRY GIN.	12



Vodka

POMONA BUTTERSCOTCH VODKA	
POMONA COCONUT VODKA	
POMONA GRAPE VODKA	
POMONA PASSIONFRUIT VODKA	12
THE SPIRIT COLLECTIVE VODKA.	12



Rum

BUNDABERG BLACK RUM	
BUNDABERG EXTRA SMOOTH RED RUM	12
MT UNCLE WHITE RUM	14
WILD RIVER AUSTRALIAN RUM	12
THE SPIRIT COLLECTIVE OLD GROG RUM	
THE SPIRIT COLLECTIVE OLD GROG SPICED RUM	12



Whiskey AUSTRALIAN

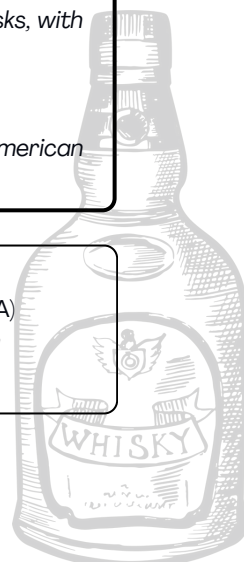
NED AUSTRALIAN WHISKEY <i>Aged in American oak, delivering rich vanilla and caramel notes.</i>	22
THE GOSPEL STRAIGHT AUSTRALIAN RYE <i>Aged in new American oak balanced complexity with vanilla oak.</i>	17
STARWARD WINE CASK SINGLE MALT <i>Barrel-aged in Australian red wine casks, offering a rich, fruity taste.</i>	17
STARWARD NOVA SINGLE MALT <i>Aged in Australian wine barrels, with vibrant fruit and spice flavors.</i>	18
COROWA CHARACTERS WINE CASK SINGLE MALT <i>Matured in American and European wine casks, with plum and biscuit aromas.</i>	16
"OL MATE" SIPPING WHISKEY <i>Locally distilled and aged in Hungarian and American oak barrels.</i>	15

Whiskey SCOTTISH & IRISH

MACALLAN HIGHLAND SINGLE MALT, DOUBLE CASK <i>Aged in sherry-seasoned oak barrels, balancing sweetness and oak spice.</i>	24
DIMPLE BLENDED SCOTCH WHISKEY <i>Aged in oak barrels, offering smooth honey, fruit, and subtle smoke.</i>	15
ARBEG WEE BEASTIE, ISLAY SINGLE MALT <i>Aged in ex-bourbon and sherry casks for intense peat and brine.</i>	25
GLENCADAM HIGHLAND SINGLE MALT <i>Aged in American oak barrels, providing a rich, smooth character.</i>	14
TEELING IRISH WHISKEY <i>Aged in a variety of casks, including rum, bourbon, and wine.</i>	14

Bourbon

MAKERS MARK KENTUCKY BOURBON (USA) <i>Aged in American oak barrels, delivering rich vanilla and caramel flavors.</i>	14
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TANNINS WINE BAR



We proudly source our beers from local Australian breweries, offering unique and flavorful IPAs and lagers that showcase the creativity of our region. From the bold hops of **Your Mates Brewery (Sunshine Coast)** and the tropical vibes of **Moffat Beach Brewery (Sunshine Coast)** to the crisp lagers from **Heads of Noosa Brewing Co. (Noosa)**, there's something for every beer lover. Of course, we also stock the classics like **Great Northern** and **Hahn** for those who enjoy the familiar.

Beers & Ciders

CHEEKY TIKI APPLE CIDER	12
MATSOS GINGER BEER	12
HAHN 3.5	10
GREAT NORTHERN SUPERCRISE	10
HEADS OF NOOSA JAPANESE LAGER <i>malt sweetness and a light bitterness</i>	12
HEADS OF NOOSA AMBER LAGER 3.5 <i>balanced malt character and mild bitterness</i>	12
LARRY'S PALE ALE <i>citrus notes, floral hops, and a clean, balanced malt backbone</i>	10
SALLY'S PALE ALE <i>pineapple and mango flavors, balanced by a crisp, clean finish</i>	12
MOFFAT BEACH TRILOGY IPA <i>intense hop bitterness, citrus zest, and tropical fruit flavors, balanced by a malty sweetness</i>	10
<i>Craving an English brew? Ask the server what we've got in the fridge today</i>	

Bitters, Aperitifs, Flavoured Spirits & Meads

TEQUILA
MT UNCLES DARK AGAVE
PEACH SCHNAPPS
MIDORI
CAMPARI
APEROL
SEABORNE SUNSET BITTERS

12

Liqueurs

ADAMS COFFEE WHISKEY LIQUEUR
KAHLUA COFFEE LIQUEUR
BAILEYS IRISH CREAM
BUNDABURG BANANA & TOFFEE ROYAL LIQUEUR
BUNDABURG RUM BALL LIQUEUR
KALKI MOON PINK GIN LIQUEUR
ITS4U LADY CHARLTON STICKY DATE LIQUEUR
OKAY GOLD OUTBACK LIQUEUR
POMONA MACADAMIA & HONEY
POMONA GUAVA
POMONA TURKISH DELIGHT
POMONA ROCKY ROAD
POMONA LEMONCELLO
POMONA LYCHEE
POMONA MARASCHINO

14

12

Mixers & Soft Drinks

INDIAN TONIC
ELDERFLOWER TONIC
MEDITERRANEAN TONIC
BLOODY ORANGE TONIC
LEMONADE
COKE / COKE 0
DIET COKE
FANTA
LEMON, LIME, BITTERS
LIME & SODA
SODA

7

5

BUNDABURG GINGER BEERS <i>(Ask server for differing flavours)</i>
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TANNINS WINE BAR



(S) 125ml
(G) 250ml
(B) Bottle

Sparkling

RAPTURE BRUT (S12/B54)

Rapture Wines, Adelaide Hills, Australia.
Crisp, fresh, citrusy, floral, clean

CHARLES DE SAINT (PICCOLO) (B16)

Charles De Saint, Champagne, Northeastern France, Montagne de Reims.
Light, crisp, bubbly, dry

AVENT ORGANIC CAVA BRUT (B65)

Avent, Penedès, Spain.
Dry, refreshing, citrus, green apple

DELEMERE CUVÉE (B105)

Delemere, Tasmania, Australia.
Bright, citrus, crisp, floral

TAYLOR FERGUSON SPARKLING SHIRAZ (B64)

Taylor Ferguson Wines, Barossa Valley, Australia.
Rich, berry, spicy, smooth, full-bodied

Rosé

LA VIOLETTA LOOSIE (S16/G22/B65)

La Violette, Great Southern, Australia.
Dry, crisp, mineral, citrus, fresh

LITTLE ANGEL ROSÉ (S17/G26/B75)

Little Angel, King Valley, Australia.
Off-dry, fruity, berry, light, floral

MR MICK ROSÉ (S14/G22/B65)

Mr Mick Wines, Clare Valley, Australia.
Dry, crisp, strawberry, citrus, clean

LA PROVA AGLIANICO ROSÉ (S18/G27/B80)

La Prova, South Australia, Australia.
Dry, berry, earthy, floral, balanced

FIGHTING GULLY (S16/G23/B67)

Fighting Gully, Beechworth, Australia.
Dry, vibrant, red fruit, crisp, refreshing

LILYPILLY PINK VELVET (B48)

Lillypilly Estate, New South Wales, Australia.
Sweet, sparkling, raspberry, strawberry, smooth

Pinot Grigio & Gris

SOUMAH PINOT GRIGIO (S18/G28/B82)

Soumah Wines, Yarra Valley, Victoria, Southern Australia.
Crisp, refreshing, citrus, green apple, mineral

OCEAN 8 PINOT GRIS (S18/G27/B75)

Ocean 8, Mornington Peninsula, Victoria, Southern Australia.
Light, pear, citrus, floral, smooth

WEST CAPE HOWE PINOT GRIGIO (S13/G20/B58)

West Cape Howe, Great Southern, Western Australia.
Crisp, fresh, lemon zest, green apple

REDBANK PINOT GRIGIO (S14/G22/B62)

Redbank Wines, King Valley, Victoria, Southern Australia.
Crisp, bright, apple, citrus, clean

Chardonnay

WEST CAPE CHARDONNAY (S16/G25/B72)

West Cape, Margaret River, Western Australia, Southern Australia.
Rich, citrus, stone fruit, creamy, oak

OCEAN 8 CHARDONNAY (S16/G27/B82)

Ocean 8, Mornington Peninsula, Victoria, Southern Australia.
Light, pear, citrus, floral, smooth

TALLAROOK CHARDONNAY (S14/G24/B68)

Tallarook Wines, Yarra Valley, Victoria, Southern Australia.
Citrus, melon, creamy, subtle oak, fresh

VINO ATHLETICO (S16/G25/B72)

Vino Atletico, Adelaide Hills, South Australia, Southern Australia.
Crisp, lemon, green apple, mineral, vibrant

MON TOUT PEMBERTON CHARDONNAY

Mon Tout, Pemberton, Western Australia, Southern Australia.
(S15/G22/B65)
Rich, peach, citrus, creamy, well-balanced

Sauvignon Blanc

TIN COTTAGE SAUVIGNON BLANC

Tin Cottage, Marlborough, New Zealand.
Crisp, citrus, passionfruit, herbal, vibrant

(S14/G22/B64)



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(S) 125ml
(G) 250ml
(B) Bottle

Moscato

LILLYPILLY MOSCATO (S12 G18 B52)

Lillypilly Estate, Mudgee, New South Wales, Eastern Australia.

Sweet, fruity, peach, floral

OHANA MANGO MOSCATO (B55)

Ohana Winery, New South Wales, Eastern Australia.

Mango, tropical, sweet, citrus, lively

WEST CAPE HOWE MOSCATO (S12 G16 B52)

West Cape Howe, Great Southern, Western Australia, Southern Australia.

Sweet, floral, citrus, refreshing, tropical

White Wonders

JERICO FUME BLANC (S18 G24 B69)

Jericho Wines, Adelaide Hills, Australia.

Crisp, citrus, smoky, grassy, fresh

LILLYPILLY TRAMILLION (S14 G18 B52)

Lillypilly Estate, Mudgee, Australia.

Tropical, peach, floral, crisp, refreshing

YALUMBA THE VIRGULUS VIOGNIER

Yalumba, Barossa Valley, Australia.

Rich, apricot, floral, honeyed, smooth

(S22 G37 B110)

Reisling

Tim Andrews Riesling (S16 G24 B69)

Tim Andrews Wines, Clare Valley, South Australia.

Crisp, floral, lime, citrus, mineral

Vickery Riesling (S16 G23 B67)

Vickery Wines, Clare Valley, South Australia.

Lime, green apple, bright acidity, floral, fresh

Pewsley Vale Riesling (S18 G26 B75)

Pewsley Vale, Clare Valley, South Australia, Australia.

Crisp, lemon zest, apple, honeyed, vibrant

White Wonders

JIM BARRY ASSYRTIKO (S19 G30 B89)

Jim Barry Wines, Clare Valley, Australia.

Crisp, citrus, mineral, green apple, fresh

CHABLIS PREMIER CRU FOURCHAUME, CHARLES LAURENT PINSON (B180)

Charles Laurent Pinson, Chablis, Burgundy, France.

Crisp, lemon, green apple, flinty, mineral

JERICO FIANO (S18 G24 B69)

Jericho Wines, Adelaide Hills, Australia.

Citrus, almond, herbal, textured, vibrant

Merlot

SMITH & HOPPER MERLOT (S22 G33 B95)

Smith & Hopper, Margaret River, Western Australia, Australia.

Plum, blackberry, soft tannins, smooth, velvety

MT TRIO MERLOT (S16 G25 B76)

Mt Trio Wines, Mount Barker, Western Australia, Australia.

Dark fruit, spice, subtle oak, balanced, smooth finish

Cabernet Sauvignon

BOWEN ESTATE CABERNET SAUVIGNON

Bowen Estate, Coonawarra, South Australia, Australia.

Blackberry, cassis, earthy, full-bodied, balanced tannins

(S16 G25 B72)

HOWARD PARK CABERNET SAUVIGNON

Howard Park Wines, Margaret River, Western Australia, Australia.

Blackcurrant, plum, subtle oak, rich, structured

(S18 G26 B75)



TANNINS WINE BAR



(S) 125ml
(G) 250ml
(B) Bottle

Shiraz

ST HALLET OLD BLOCK SHIRAZ (S)240

St Hallet, Barossa Valley, South Australia, Australia.
Blackberry, plum, spice, full-bodied, smooth tannins

HEATHCOTE SHIRAZ (S)23 (G)37 (B)109

Heathcote Winery, Heathcote, Victoria, Australia.
Dark fruit, pepper, earthiness, structured, bold

HEARTLAND SPICETRADER SHIRAZ (S)16 (G)24 (B)69

Heartland Wines, Langhorne Creek, South Australia, Australia.
Rich, black cherry, spice, full-bodied, silky texture

PIRRAMIMMA SHIRAZ (S)18 (G)30 (B)89

Pirramimma Wines, McLaren Vale, South Australia, Australia.
Ripe fruit, chocolate, oak, complex, smooth

THE GOSLING SHIRAZ (S)25 (G)39 (B)115

The Gosling, McLaren Vale, South Australia, Australia.
Dark plum, spice, subtle oak, rich, velvety finish

BOWEN ESTATE SHIRAZ (S)18 (G)30 (B)89

Bowen Estate, Coonawarra, South Australia, Australia.
Blackberry, pepper, earthy, medium-bodied, smooth tannins

Grenache

JERICO GRENACHE (S)16 (G)24 (B)66

Jericho Wines, Barossa Valley, South Australia, Australia.
Raspberry, cherry, spice, soft tannins, juicy

MITALO JESTER GRENACHE (S)16 (G)24 (B)66

Mitalo Wines, Barossa Valley, South Australia, Australia.
Red berry, floral, subtle spice, smooth, vibrant

THE MATADOR VINO FINO DEL BAROSSA GRENACHE

The Matador, Barossa Valley, South Australia, Australia.
Bright red fruit, spice, light tannins, smooth finish
(S)16 (G)24 (B)66

Distinctive Reds

SEGHECIO BAROLO CASTELLO (B)165

Seghesio, Piedmont, Italy.
Elegant, cherry, rose petal, earthy, tannic structure

SOUMAH NEBBIOLO (B)90

Soumah of Yarra Valley, Yarra Valley, Victoria, Australia.
Red fruit, floral, earthy, structured, soft tannins

MR MICK TEMPRANILLO (S)14 (G)21 (B)62

Mr Mick Wines, Clare Valley, South Australia, Australia.
Cherry, plum, tobacco, spice, medium-bodied

TAYLOR FERGUSON DURIF (S)18 (G)28 (B)80

Taylor Ferguson Wines, Barossa Valley, South Australia, Australia.
Bold, blackberry, pepper, rich tannins, full-bodied

VOSNE ROMANEE ARNULD BAILLOT (B)250

Arnuld Baillot, Vosne-Romanée, Burgundy, France.
Red fruit, floral, earthy, silky tannins, complex finish

Pinot Noir

DALRYMPLE PETER CALDWELL SINGLE SITE PINOT NOIR (S)18 (G)32 (B)95

Dalrymple Vineyards, Swansea, Tasmania, Australia.
Bright, cherry, raspberry, earthy, smooth

GHOST ROCK PINOT NOIR (S)18 (G)30 (B)88

Ghost Rock, Tasmania, Australia.
Red berries, floral, spice, silky, elegant

SOUMAH HEXHAM PINOT NOIR (S)18 (G)31 (B)89

Soumah of Yarra Valley, Yarra Valley, Victoria, Australia.
Crisp, cherry, strawberry, subtle oak, fresh

GRASSHOPPER PINOT NOIR (S)18 (G)31 (B)89

Grasshopper Rock, Earnscliffe, Central Otago, New Zealand.
Rich, plum, berry, earthy, structured



TANNINS WINE BAR



At Tannins, we believe that great food is best shared.

Our Grazing Boards, crafted by owner and international celebrity chef Paul Rowan, are designed to offer a variety of flavours that pair perfectly with our exceptional drink selection.

Each Grazing Board is crafted per number of people dining and is charged per person.

GRAZING BOARDS

All boards come with Tannins' signature staples to enhance your sharing experience, including marinated olives, sliced gherkins, balsamic marinated cherry tomatoes, chilli butter, piccalilli (a tangy mustard-based vegetable pickle), red pepper pesto, fresh grapes, minted pineapple, Branston pickle, and mixed pickled vegetables. Each board is served with a house-baked onion & parmesan mini loaf, savoury butter, and a selection of crackers.

All ingredients are sourced locally and may vary with the seasons, ensuring a fresh, seasonal touch. Every board is thoughtfully crafted with carefully chosen additions to elevate your dining experience.

Mediterranean Grazing Board

Tannins' signature staples, complemented with fresh ceviche, smoked fish pâté, smoked chicken, chorizo sausage, salami, and beetroot-cured salmon.

30per person

Vegetarian Grazing Board

Tannins' signature staples, paired with smashed avocado with dukkah, carrot and artichoke pâté, classic tabouleh, garlic mushrooms, hummus, and a selection of cheeses including cheddar, stilton, and brie.

30per person

Cheese Lovers Grazing Board

Tannins signature staples, plus a generous selection of cheeses including cheddar, blue stilton, truffle brie, and parmesan shavings.

30per person

CHEFS RECOMMENDATION

Tannins' Taste of Everything

Struggling with what to choose? Feeling like trying a little bit of everything? The Tannins Taste of Everything has it all! Combining our Mediterranean, and cheese boards, we bring you the ultimate sharing platter, so you can enjoy a taste of everything in one delicious experience.

Enjoy the best of Tannins in one delicious experience – a variety of flavors and textures that will leave everyone satisfied.

35per person

Please note that our kitchen is small, and while we strive to cater to dietary requirements, it can be challenging due to space and preparation limitations. Our Grazing Boards can be adapted to suit gluten-free, pescatarian, and vegetarian diets with enough notice. If you have any specific dietary concerns, we kindly ask that you reach out before making your booking, or upon arrival, so we can discuss what is available with the chef. Please also be aware that no substitutions can be made to the Grazing Boards. Each board is thoughtfully curated to offer the perfect combination of flavors.

Additionally, our Grazing Boards are served for a minimum of two guests. If you are dining solo, please speak with your server, and we will provide you with our solo dining options. Thank you for your understanding and cooperation!



TANNINS WINE BAR



SIDES & SMALL PLATES

BRUSCHETTA (18)

3 x crisp baked Turkish bread, served as one of each:

- Classic fresh tomato, basil pesto, and olive oil, dusted with Parmesan and truffle
- Smoked fish and cream cheese pâté, spiked with herbs and horseradish
- Avocado smash, topped with dukkah and extra virgin olive oil

SHOESTRING FRIES WITH PARMESAN AND TRUFFLE POWDER (15)

Add traditional English curry sauce (2)

STEAMED PRAWN & GINGER DUMPLINGS WITH ASIAN DIPPING SAUCE (18)

CRISPY PORK BELLY BITES WITH HOISIN SAUCE (18)

LEMON PEPPER SQUID WITH THAI SWEET CHILLI SAUCE (16)

CEVICHE (20)

Classic raw local fish marinated in lime, topped with coconut cream, tomato, cucumber, and chili, served with crisp bread

PARMESAN & ONION BAKED LOAF WITH SAVORY BUTTER (15)

POPCORN CAULIFLOWER WITH SRIRACHA MAYO (16)

CLASSIC PRAWN COCKTAIL WITH A TWIST (18)

A playful take on the classic, prawns, marie sauce, and a surprise element that will leave you guessing.

We'd tell you why it's worth it, but we don't want to spoil the magic! **(Trust us!)**

SUNDAY BREAKFAST

Served Sundays only 8 am - 11:30 am

BUBBLE AND SQUEAK WITH BACON (24)

A smaller plated individual breakfast of bubble and squeak hash with streaky bacon, 2 poached eggs and a rich beef jus.

THE BACON BUTTY (15)

4 rasher of streaky bacon on a soft buttered bap with HP sauce. Can swap bacon for black pudding.

HOMEMADE GRANOLA WITH GREEK YOGHURT (25)

A house baked healthy breakfast of baked oats selected seeds, spices, nuts, vanilla & agave, melted honey & maple syrup served with Greek yogurt and seasonal fruits.

DESSERT

BLACKBERRY & APPLE CRUMBLE WITH HOT CUSTARD (14)

Warm, fruity crumble served with creamy custard

CHEESE PLATE & PEDRO XIMÉNEZ DESSERT WINE (25)

A selection of our finest luxury cheeses, served with crispy crackers and paired with a glass of Pedro Ximénez dessert wines

TIRAMISU (16)

A classic Italian dessert with layers of creamy mascarpone, coffee-soaked ladyfingers, and a dusting of cocoa

SUNDAY BREAKFAST

Served Sundays only 8 am - 11:30 am

THE FULL ENGLISH (30)

A classic English combo of streaky bacon, Pork sausage, Black pudding, Fried bread, Heinz baked beans, bubble and squeak, roast Tomato, saute Mushrooms, 2 Eggs & toasted white bread.

FULL ENGLISH VEGGIE (27)

Fried bread, Heinz baked beans, bubble and squeak, Grilled Haloumi, mini Falofal and Veggie sausage, roast Tomato, saute Mushrooms 2 eggs & toasted white bread.

THE BIG KETO (28)

A single board for the keto person in your life 3 rashers of streaky bacon, Cheese Kransky Sausage, Black pudding, roast Tomato, saute Mushrooms, 2 Eggs & Hollandaise sauce.

HP BROWN SAUCE IS AVAILABLE.

Please note, due to kitchen limitations, we are unable to accommodate any changes to the dishes or menu; food will be served as described. Cheers!

FRIDAY FISH & CHIPS

A British classic, served only on Fridays and subject to availability. Enjoy perfectly battered fish (or crumbed for our non-battered fans!), crispy pub-style chips, and all the traditional trimmings. Accompanied by mushy peas, buttered bread, and rich curry sauce, finished with a sprinkle of salt and a dash of malt vinegar for that authentic pub taste. This comfort food is served as a sharing board for two, bringing the heart of England

straight to your table!

60per board