

LOCAL BAR

| | | |
|--|----------------|---------|
| Oyster Freshly Shucked, lup cheong, red nahm dressing | <i>gf</i> | 5 |
| Edamame Charred, curry leaf crunch | <i>ve, gf</i> | 9 |
| Fava Dip, sumac, pine nut, sourdough | <i>ve, gfo</i> | 12 |
| Burrata, heirloom, black cumin chutney, stone fruits | <i>v, gf</i> | 15 |
| + Sourdough 2.5 | | |
| Handmade Pork Spring Rolls, baby cos, basil sprigs 2 | | 14 |
| Chicken Ribs, smoky gochujang sauce, sesame seeds | <i>gf</i> | 18 |
| Crispy Calamari, lemongrass dressing, green onion | <i>gf</i> | 18 |
| Wagyu Slider, paw paw, tamarind jaew, peanuts 2 | <i>nfo</i> | 18 |
| | | |
| Slow-cooked Lamb Shank, fava, sumac, grilled grape salsa | <i>gf</i> | 33 |
| Chicken Pasanda Curry, cilantro, almonds | <i>gf, nfo</i> | 29 |
| Whole Baby Barramundi, tamarind caramel, papaya som tum | <i>gf</i> | 33 |
| Thai Green Curry, young jackfruit, eggplant, taro crisp | <i>ve, gf</i> | 16 25 |
| Grilled Broccolini, puff rice, ghee | <i>veo, gf</i> | 16 |
| | | |
| Steamed Basmati Rice | | 3 |
| Parotta, warm spice infused ghee | <i>v</i> | 3 |
| Rodolfos Seasoned Fries | <i>ve, gf</i> | 9 |
| | | |
| Selection of Local Cheeses, crackers 80g 120g | | 25 34 |

V – vegetarian Ve – vegan Gf – gluten free Gfo – gf option Nfo – nut free option

Kindly let us know of any dietary needs or allergies – we're good, but mind reading isn't on the menu (yet)!

Cheers!

I HEARD IT THROUGH THE GRAPEVINE

PART I

Sparkling

| | |
|---|---------|
| NV Rodolfos Prosecco, VIC | 12 55 |
| NV Zilzie Wines 'BTW', Cuvee Blanc, Australia | 12 55 |
| NV Veuve Lappiere, Blanc de Blanc, Loire Valley, France | 72 |
| '20 Sabre by Mitchell Harris, VIC | 88 |
| NV Taittinger Champagne, Brut Reserve, Reims, France | 155 |
| '24 Konpira Maru 'Mt Midoriyama', Pet Nat, VIC | 68 |

Whites

| | |
|---|---------|
| '22 Gunderloch Fritz's, Riesling, Rheinhasen, Germany | 14 65 |
| '24 Konpira Maru Pan Opticon, Ries/Gris/Gewurtz, VIC | 66 |
| '23 Coffele Castel Cerino, Soave, DOC Classico, Italy | 68 |
| '23 Oscar's Folly, Pinot Grigio, Yarra Valley, VIC | 55 |
| '23 Balassa Tokaji, Furmint, Hungary | 72 |
| '24 Mrs. Riggs Pinot Gris, McLaren Vale, SA | 14 65 |
| '23 Onannon, Pinot Gris, Mornington Peninsula, VIC | 74 |
| '23 Alles Klar 'Squeaky Clean', Vermentino, Riverland, SA | 58 |
| '24 Little Goat Creek, Sauvignon Blanc, Marlborough, NZ | 12 55 |
| '24 Shaw & Smith, Sauvignon Blanc, Adelaide Hills, SA | 78 |
| '23 Swell Season, Chardonnay, Margaret River, WA | 14 65 |
| '22 Borachio, Chardonnay, Adelaide Hills, SA | 88 |
| '24 Blood Moon 'Seeker', Chardonnay, Sunbury, VIC | 67 |

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PART II

Rosés & Chilled Reds

| | |
|---|---------|
| '23 Jules IGP Méditerranée Rosé, France | 62 |
| '24 Ephemera 'Rosato' Negroamaro, Nagambie Lakes, VIC | 72 |
| '24 Swell Season, Rosé, Margaret River, WA | 13 60 |

Reds

| | |
|--|---------|
| '23 Airlie Bank Pinot Noir, Yarra Valley, VIC | 15 70 |
| '23 Denton Shed, Pinot Noir, Yarra Valley, VIC | 75 |
| '23 Scorpo Norien Pinot Noir, Mornington Peninsula, VIC | 82 |
| '21 Schlipf Schneider 'Von Kalkstein' Spätburgunder, Germany | 90 |
| '24 Ephemera 'Rosso' Dolcetto, King Valley, VIC | 70 |
| '22 MDI Sangiovese, Mildura, VIC | 68 |
| '24 Blood Moon 'Sang Des Etoiles' Sangiovese, Heathcote, VIC | 14 65 |
| '21 Head 'Red', Grenache, Barossa, SA | 72 |
| '22 Latta 'Rouge Deluxe', Syrah/Grenache, VIC | 78 |
| '21 Mount Avoca 'Moates Lane', Shiraz, Pyrenees, VIC | 12 55 |
| '23 Ephemera Nagambie Lakes, Syrah, Nagambie, VIC | 75 |
| '20 Red Claw by "Yabby Lake", Shiraz, Heathcote, VIC | 72 |
| '21 Alkoomi, Cabernet Merlot, Frankland River, WA | 59 |
| '21 Snake & Herring 'Dirty Boots' Cabernet Sauvignon, WA | 68 |

Cocktails!

FRUITS OF OUR LABOR...

\$16 LEMONcello Spritz

Dal Zotto Limoncello, Prosecco, Fizz, Kaffir Leaf

\$21 BLUZU Smash

Voir Blueberry Vodka, Gin, Yuzu Sake, Lemon, Cucumber

\$22 PASSIONFRUIT Tangi

Gin, Aperol, Passionfruit Purée, Lemon, Prosecco

\$22 HIBISCUS Fizz

Husk Agricole Rum, Hibiscus, Lime, Foam, Fizz

\$21 LYCHEE Yuzu Love Juice

Vodka, Stache House Lychee, Yuzu Sake, Lemon, Foam

\$22 CITRUS Snap

Starward Two-Fold, Metoro Mezcal, Chartreuse, Falernum, Citrus

\$22 PANDAN Colada

Vodka, Stache House Lychee, Yuzu Sake, Lemon, Foam

\$16 | \$36 SEASONAL Sangria - Ask Staff for today's Flavours!

White or Red wines, Seasonal fruit, Herbs, Fizz

\$20

Time for a cheeky marg?
or spin the wheel...



COCKTAILS

Blueberry Spritz \$16

Voir Blueberry Vodka, Peach, Black Pepper, Prosecco, Fizz

Herbaceous Rhubarb Martini \$21

Gin, Dry Vermouth, Rhubarb, Fennel, Lemon

Zesty Honeycomb Highball \$22

Starward Honeycomb, That Spirited Lot Ginger, Lemon, Fizz

Smoky Tamarind Sour \$22

Metoro Mezcal, Fino Sherry, Tamarind, Lime, Foam

Earthy Pomegranate Negroni \$22

MGC Gin, Amaro Montenegro, Mancino Rosso, Pomegranate, Sumac

Coconut Cold Fashioned \$22

Starward Two-Fold, Stache House Coffee Liqueur, Coconut, Black Walnut

Classics available upon request

RODOLFOS
ormond

Off The Boozie

MOCKTAILS

- \$16 Bloody Bandwagon Sour
Four Pillars Bandwagon Bloody Shiraz Gin, Lemon, Foam
- \$12 Rhubarb & Fennel Fizz
Rhubarb, Fennel, Apple, Lemon, Fizz
- \$12 Tamarind & Ginger Nojito
Tamarind, Mint, Ginger, Lime, Fizz
- \$12 Seasonal Corner Store Collins
Oakleigh 'locally sourced' Corner Store Jam, Lemon, Herb, Fizz

NON ALC. BEERS & OTHER

- \$60 | \$13 NON 3
Toasted Cinnamon & Yuzu, Mornington Peninsula, VIC
- \$60 NON 5
Lemon Marmalade & Hibiscus, Mornington Peninsula, VIC
- \$12 Heaps Normal XPA 0.5%



'Le Tonic' Tinnie Range - \$12

Byron based company that utilises surrounding exotic fruits to create a beverage that combines indulgence with wellness. Try a nootropic-infused drink today!

NO.1: Raspberry, Blackberry, Toasted Fennel Seed, Yuzu

NO.4: Pomegranate, Chardonnay Verjus, Daintree Tea

NO.5 Passionfruit, Finger Lime, Smoked Chilli, Agave

NO.6: Blueberry, Preserved Lemon, Sumac, Basil

See tinnie display for rotational Non Alc. cans

BAR MENU

| | | |
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