



# DRINKS MENU

## Spirits

\*Soft drink mixers \$0.50, Juice mixers \$1.00



### Rum

Bundaberg Original Rum	\$8.00
Kraken Black Spiced Rum	\$10.00
Mt Uncle Platinum Cane Spirit	\$10.00
Mt Uncle Iridium Gold Rum	\$11.00

### Vodka

Smirnoff Red Vodka	\$8.00
Archie Rose True Cut Vodka	\$10.00

### Whiskey

Jack Daniels Tennessee	\$8.00
Jim Beam White Bourbon	\$8.00
Johnnie Walker Red Label Scotch	\$8.00
Chivas Regal Extra 12yrs Scotch	\$10.00
DUBLINER Whiskey Liqueur	\$10.00
Jameson Irish Whiskey	\$10.00

### Other Spirits

Bailey's Irish Cream	\$9.00
Galliano Black Sambuca	\$9.00
Aperol	\$9.00
Campari	\$9.00
Malibu	\$9.00
Martini Rosso	\$9.00
Cinzano	\$9.00
Mt Uncle White Agave	\$10.00
Mt Uncle Dark Agave	\$12.00
Cointreau	\$11.00

### Gin

Wolf Lane	
Tropical Gin	\$9.00
Navy Gin	\$10.00
Davidson Plum Gin	\$10.00
Grapefruit liqueur	\$10.00

### Wild River

1875 Australian Gin	\$10.00
The Wild Bull Gin	\$10.00
Coffee Liqueur	\$10.00
Wild Dragon Gin	\$10.00

### Mt. Uncle

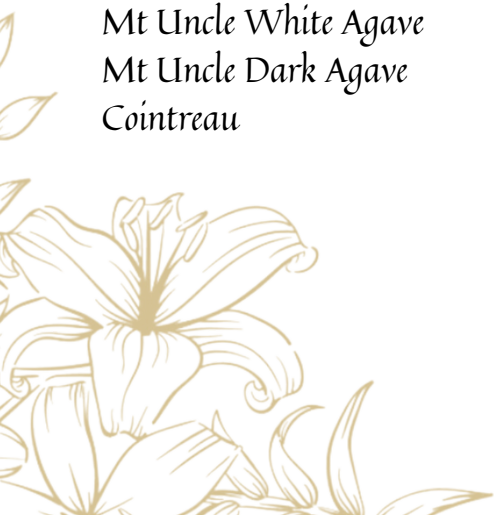
Northern Gem Gin	
Bushfire Smoked Gin	\$8.00
Ooray Plum Gin	\$11.00
Christmas Pudding Gin	\$11.00
	\$11.00

### Try the Tasting Paddle

Choose 3 gins from either  
Mt Uncle, Wild River  
or the Wolf Lane series

\*served with soda or tonic water

\$21.00





# DRINKS MENU

## Cocktails

\*Mocktails also available



Adios Motherf*cker Vodka, Rum, Tequila, Gin, Blue Curacao, Lime Juice, and Lemonade	\$18.00
Red Snapper Bushfire Gin, Tomato Juice, Pepper, Worcestershire Sauce, and Tabasco	\$18.00
Dry Martini Gin and Dry Vermouth	\$16.00
Elderflower Collins Gin, Elderflower, Lime Juice, Soda Water	\$18.00
Cosmopolitan Vodka, Orange Liqueur, Cranberry Juice, and Lime	\$17.00
Espresso Martini Vodka, Espresso, and Coffee Liqueur	\$18.00
Chocolate Martini Vodka, Chocolate, and Irish Cream Liqueur	\$18.00
French Martini Vodka, Blackcurrant, and Pineapple Juice	\$18.00
Bloody Mary Vodka, Tomato Juice, Pepper, Worcestershire Sauce, and Tabasco	\$17.00
Little Eden Vodka, Dubliner, Lime Juice, Ginger beer, Coconut Water and Mint	\$18.00
Spicy Grinch Honey Vodka, Lime Grapefruit Juice, Ginger Beer, Honey, and Jalapenos	\$18.00
Margarita Tequila, Orange Liqueur, Lime Juice, Sugar, and Salty Rim	\$16.00
Spicy Margarita Tequila, Orange Liqueur, Chilli, Lime Juice, Sugar, and Chilly Rim	\$16.00
Cherry Margarita Tequila, Orange Liqueur, Lime Juice, Cherry Syrup, and Sugar Rim	\$16.00
Mojito White Rum, Lime Juice, Sugar Syrup, Soda Water, and Mint (Twist: Try our passion fruit recipe for a tropical hit)	\$17.00
Whiskey Sour Whiskey, Lemon Juice, Egg White, and Sugar	\$16.00
Amaretto Sour Whiskey, Amaretto, Egg White, Lemon, and Sugar	\$18.00
Ruby Red Vodka, Wolf lane grapefruit liqueur, Ruby red grapefruit, pineapple	\$18.00





# DRINKS MENU

## Beer & Wine

\*Ciders and non-alcoholic beverages also included



Wine : Glass \$13.50 / Bottle \$42

### REDS

Shiraz 2022 - McLaren Vale "MV Shiraz"

Shiraz 2022 - Barossa Valley "Mystic Park"

Cabernet Sauvignon 2020 - Margaret River "Embers"

Cabernet Sauvignon 2021 - Clare Valley "Round Two"

GSM Grenache Shiraz Mataro 2021 - Barossa Valley "Driftsands"

Rose 2022 - Adelaide Hills "400m"

Rose

### WHITES

Moscato

Pinot Gris 2022 - Marlborough NZ - "Bloom"

Sauvignon Blanc 2022 - Marlborough NZ - "Bloom"

Sauvignon Blanc 2023 - Adelaide Hills - "Howard/ 400m"

Riesling

Chardonnay 2022 - Barossa Valley SA "smoking barrels"

### BEERS AND CIDERS

Pale Ale, Wild Yak Pacific Ale

Great Northern Super Crisp,

Great Northern Original

Green Coast Mid by Stone & Wood

Strongbow low carb

all \$8.00

### BUBBLES : By the bottle only

Blanc De Blanc Yarra Valley Rob Dolan

Prosecco - King Valley - "Pizzini"

### NON-ALCOHOLIC

#### SOFT DRINKS

Coke, Coke Zero, Ginger Ale, Lemonade, SOLO, Soda, Tonic Water \$3.50

Ginger beer, Lemon Lime and Bitters \$5.00

Sparkling Water \$8.00

### JUICE

Orange, Apple, Pineapple, Cranberry, Grapefruit, Tomato \$5.00



# MENU



## Starters \$20 each

Spring Rolls w/ Nam Jim dipping Sauce  
Choice of Barramundi or Shiitake (GF, V, DF)

Hot honey sesame, mildly spiced Cauliflower Bites  
w/ cucumber & mint salad (V)

Cheesy Mexican street corn croquettes or (VG)  
Chorizo Cheesy Mexican street corn croquettes w/ mild sriracha aioli (GF)

Maple and mustard Pork belly bites (GF, DF)

Prawns w/ turmeric and coconut cream (GF, DF)

Soup of the day Ask our staff what we have created  
w/ fresh warmed pumpkin bread



## Mains \$38 each

Cranberry lemon & herb pilaf mixed rice & quinoa stuffed eggplant rolls w/ crunchy Macadamia  
crumble, creamy soya/garlic Aioli on a Moroccan carrot mash (V, DF)

Slow cooked beef brisket in a rich red wine herb and garlic sauce  
w/ crunchy smashed potatoes (GF, DF)

Slow cooked Lamb in maple, pepper and seeded mustard served on a Moroccan carrot mash (GF)

Honey orange and pomegranate salmon  
served on a bed of herby citrus mixed quinoa and rice (GF, DF)

Pumpkin and caramelized onion Ravioli with grilled zucchini, rocket drizzled in a butter sauce with  
balsamic reduction and crunchy macadamia and chili crumble (VG)



GF Gluten Free, DF Dairy Free, V Vegan, VG Vegetarian  
Not all ingredients are listed, please advise staff of any allergies





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EXTRA \$15

Warm pumpkin and mixed seeds Batard with a parmesan, herb and garlic olive oil (VG)

Bowl of crunchy potato's

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## MENU

### Little Eden dessert board \$18

Shared dessert board is designed to bring people together, allowing everyone to indulge in a delightful dessert experience regardless of their dietary restrictions. Whether you follow a gluten-free or dairy-free lifestyle, or simply appreciate the flavors and textures of these exquisite treats, this dessert board promises to be a harmonious celebration of taste and inclusivity.

Also available is our **affogato** (a shot of espresso with Ice-cream) jazz it up by including a **shot of liquor**

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Hot drinks

Milks available (Soya, full cream, lactose free.)

Coffee and Tea

Long black, Espresso, Flat white, Cappuccino, Latte

Hot chocolate

Ask what Tea's we have available

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