

THE BACK BAR - SUMMER MENU

QUICK BITES

Bruschetta (V, DFO, VGO, GFO) - 17

Tomato, red onion, garlic, basil, feta & balsamic glaze on toasted flatbread

Garlic Cheese Pizza (V) - 23

Garlic base, buffalo mozzarella, parsley & marinated feta

Spiced Calamari (GFO, DFO) - 14

Served with garlic aioli

Truffle Fries (GFO, DFO) - 18

Truffle salted fries with parmesan cheese & garlic aioli

House Chips (GFO, DFO) - 14

Rosemary salted chips served with garlic aioli

Chicken Ribs (GFO, DFO) - 18

Lightly dusted and fried in our secret seasoning, tossed in your choice of sauce - smokey BBQ/sweet chilli/hellfire chilli sauce

Cauliflower Popcorn (DFO, V, VGO) - 18

Lightly fried cauliflower pieces tossed in our secret seasoning & served with spiced vegan aioli

Nachos (V, GFO, VGO, DFO) - 26

Corn chips topped with salsa, cheese, coriander, jalapenos, diced tomato & cucumber served with a side of sour cream

Add house made guac - 4

Add cajun chicken or pulled pork - 6

Vegan cheese - 6

PIZZAS

*All pizzas have a gluten free and dairy free option available

Margherita (V) - 24

Napoli base, buffalo mozzarella, crisp basil & cracked pepper

Hawaiian - 26

Napoli base, shredded ham, pineapple & buffalo mozzarella

Mushroom (V) - 27

Garlic base, roasted mushrooms, buffalo mozzarella finished with roquette & truffle oil

Roasted Pumpkin (V) - 27

Garlic base, roast pumpkin, buffalo mozzarella, feta, basil pesto, sumac salt, balsamic glaze & roquette

Mediterranean (V) - 27

Napoli base, artichoke, olives, capsicum, zucchini, semi dried tomato, buffalo mozzarella, finished with crisp basil & sumac

Cajun Chicken - 27

Napoli base, cajun chicken, spinach, red onion, buffalo mozzarella, tzatziki & cajun salt

Maple Bourbon - 29

Napoli base, red onion, pork, bacon, buffalo mozzarella, finished with maple bourbon sauce

BBQ Meatlovers - 30

Napoli base, salami, chorizo, bacon, beef, capsicum, red onion, buffalo mozzarella finished with honey & bbq sauce

Calabrese Salami - 29

Napoli base, salami, olives, buffalo mozzarella, finished with fresh parsley

**Whilst we take care in preparing our meals, our cooking equipment and utensils are used to produce all meals and there is a possibility that there will be traces of other ingredients such as gluten or nuts present. Please speak to our staff regarding your specific dietary requirements and we will do our best to accommodate.

ON TAP

POT 9/SCHOONER 12/PINT 15

COLDSTREAM PILSNER

A light hoppy european style lager brewed using a traditional layering process - ABV 4.5%

COLDSTREAM GOLDEN ALE

Munich & crystal malts make for a sweet bready taste with passionfruit, citrus and tropical fruit flavours & a hint of bitterness - ABV 4.5%

COLDSTREAM PALE ALE

A rich & slightly nutty base with body and bitterness, dry hopped with cascade hops to add a floral, spicy & citrus complexity - ABV 4.5%

COLDSTREAM PORTER

A smooth tasting dark ale made using five different malts including chocolate & amber to give it a full flavour profile - ABV 4.5%

COLDSTREAM IPA

Juicy in the front, malty in the back, our IPA is dry hopped with citra & mosaic hops for a strong and hoppy flavour - ABV 6%

COLDSTREAM APPLE CIDER

Made from 100% locally sourced apples, our cider is naturally preservative & gluten free - ABV 5%

COLDSTREAM APPLE & PEAR CIDER

The perfect blend of apple & pear (GF) - ABV 5%

COLDSTREAM ROSÉ CIDER

Our apple cider, fermented with pinot and shiraz grape skins, makes for a little more colour & a lot more kick (GF) - ABV 8%

COLDSTREAM MOJITO CIDER

Our apple cider fermented with lime & mint (GF) - ABV 4%

COLDSTREAM APPLE CRUMBLE CIDER

Our apple cider fermented with cinnamon & spices for a sweet apple crumble flavour (GF) - ABV 5%

WINE

Rob Dolan Sparkling Blanc De Blanc	13
Emeri Sparkling Pink Moscato	11
Boat O'Craigo Sauvignon Blanc	14
Sir Paz Chardonnay	15
Helen & Joeys Pinot Gris	13
Medhurst Rosé	13
Helen & Joeys Inara Shiraz	13
Kellybrook 'Edenesque' Pinot Noir	15
Kellybrook Cabernet Sauvignon	14

SPIRITS

Coldstream House gin	14
Four Pillars Yuzu Gin	15
42 Below Vodka	13
Westward Single Malt	13
Johnnie Walker Red	13
Jack Daniels	13
Jim Beam	13
Makers Mark	13
Canadian Club	13
Kraken	13
Bacardi	13
Sailor Jerry	13
Tromba Tequila	16

SOFT DRINKS

Soda Water	4
Soda, Lime & Bitters	5.5
Lemon, Lime & Bitters	5.5
Lemonade	5
Lemon Squash	5
Coke	5
Coke No Sugar	5
Diet Coke	5
Fanta	5
Ginger Ale	5
Ginger Beer	5
Tonic Water	5
Cranberry Juice	4.5
Orange Juice	4.5
Apple Juice	4.5
Pineapple Juice	4.5

NON-ALC

Heaps Normal Non Alc Beer (ABV <0.5%) - 9
Another Lager/Quiet XPA/Half Day Hazy/Third IPA

Banks Non Alc Gin - 13
Dry/Citrus

15% Surcharge applies on weekends
20% Surcharge applies on public holidays

All card payments incur a merchant fee of up to 1.5%