

## BY THE GLASS... SPARKLING

	125ml	375ml	750ml
<b>PROSECCO</b> <i>Amanti - Veneto, Italy NV 11%</i>	10	26	50
<b>PETILLANT NATURAL (PET - NAT), UNCULTURED</b> <i>Ngeringa - Adelaide Hills, SA 2017 12.5%</i>			69
<b>CHAMPAGNE, CORDON ROUGE</b> <i>G.H. Mumm - Reims, France NV 12%</i>			80
<b>CHAMPAGNE, GRAND BRUT</b> <i>Perrier Jouet - Epernay, France NV 12%</i>			110

## WHITE

	150ml	375ml	750ml
<b>RIESLING</b> <i>Vinteloper - Adelaide Hills, SA 2015 12.5%</i>	14	34	65
<b>CHARDONNAY, HARVEST</b> <i>Unico Zelo - Birdwood, SA 2016 14.0%</i>	10	26	48
<b>CHENIN BLANC - SMOKING GUN</b> <i>Goon Tycoons - Margaret River, WA 2013 13%</i>	13	32	58
<b>PINOT GRIGIO, SASSOLINO</b> <i>Zuani - Gorizia, Italy 2015 12%</i>	12	29	56
<b>BIANCO BLEND SAV BLANC   RIESLING   PINOT GRIS   GEWÜRZ</b> <i>Village Wine - Orange, NSW 2014 12.0%</i>	9	22	40

**PAYMENT SURCHARGES** Visa Dr / Cr 1.4% M/Card Dr / Cr 1.3% AMEX 2.6%

## EVS DRINKS MENU PUBLIC BAR

## BY THE GLASS...

### ORANGE

	125ml	375ml	750ml
<b>PINOT GRIS   GEWURZ   RIESLING,</b> <i>Swinging Bridge #003 - Orange, NSW 2017 11.7%</i>	14	34	67

### PINK

	150ml	375ml	750ml
<b>ROSE - NERO D'AVOLA   NEGROAMARO   TEMPRANILLO</b> <i>Ricca Terra Vintners - Barossa Valley, SA 2015 12.5%</i>	11	26	50
<b>ROSE - PINOT NOIR</b> <i>Swinging Bridge #004 - Orange, NSW 2017 13.2%</i>	14	34	67

<b>CRU CLASSE PROVENCE,</b> <i>L'Aumerade Marie Christine - France 2015 13%</i>	16	39	76
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### RED

<b>SHIRAZ</b> <i>Fat Lamb - Central Ranges, NSW 2016 14%</i>	9.5	22	42
<b>NERO D'AVOLA,</b> <i>Chalmers - Heathcote, Vic 2015 13.5% - (great chilled)</i>	11	30	52
<b>DRY RED - CINSULT   SHIRAZ   GRENACHE   MOURVEDRE</b> <i>Frederick Stevenson - Vine Vale, SA 2017 12% - (great chilled)</i>	13.5	33	64
<b>PINOT NOIR - D'ILE BEAUTE</b> <i>Francois Labet - Corsica, France 2016 12% - (great chilled)</i>	14	34	65
<b>GRENACHE, TAROT</b> <i>Alpha Box &amp; Dice - McLaren Vale SA 2016 14%</i>	11.5	30	52

## COCKTAILS

<b>SEASONAL MIMOSA</b> <i>prosecco amanti &amp; watermelon</i>	12
<b>RONDO SPRITZ</b> <i>rondo aperitivo bio, prosecco amanti &amp; soda</i>	16
<b>COCONUT ESPRESSO MARTINI</b> <i>absolut, mr black coffee liqueur, bloodhound espresso, coconut</i>	17
<b>GIN &amp; JUICE</b> <i>beefeater london dry gin &amp; fresh apple juice</i>	11
<b>DARLO DAIQUIRI</b> <i>havana 3 rum, strawberries, lime, sugar</i>	18
<b>LAGERITA</b> <i>olmea altos plata tequila, lime, agave, lager</i>	18
<b>MANGO MARGARITA</b> <i>oleca altos plata tequila, mezcal nuestra soledad, mango, lime, chilli salt rim</i>	19
<b>WATERMLON MOJITO</b> <i>havana 3 rum, lime, mint, fresh watermelon juice</i>	18
<b>QUEEN BEE</b> <i>42 below manuka vodka, st. germain elderflower liqueur, regal rogue lively white vermouth, pineapple, lemon &amp; honey</i>	19

**PAYMENT SURCHARGES** Visa Dr / Cr 1.5% M/Card Dr / Cr 1.5% AMEX 2.8%

## EV'S DRINKS MENU PUBLIC BAR

## PUBLIC BAR "WHAT'S ON!"

### MON - [\$12 STEAKS MATE] FROM 6PM

\$12 CAPE GRIM RUMP STEAKS WITH CHIPS & SALAD

\$20 PORTERHOUSE STEAKS WITH CHIPS & SALAD

**\$10 TOMMYS MARGARITAS**

### TUE - [\$15 BOWL-O-RAMA] FROM 6PM

\$15 BUDDAH, BURRITO, POKE, & SPECIAL BOWLS

**\$10 SPRITZ OF THE DAY**

### WED - [\$20 BURGER+BEER] FROM 6PM

ANY TAP BEER + ANY BURGER = \$20

**\$10 NEGRONIS**

### THU - [\$12.50 JUGS] FROM 6PM

\$12.50 JUGS OF SELECTED BEER & HILLS CIDER

**\$10 ESPRESSO MARTINIS**

### FRI - [HAPPY HOUR 4-6PM]

20% OFF ALL TAP BEER AND HOUSE WINES

**LIVE DJ FROM 7:30PM**

### SAT - [DEE JAYS IN P.B.]

**LIVE DJ FROM 7:30PM**

### SUN - [ROAST BEEF \$20] ALL DAY

ROAST BEEF, HASSLEBACK POSTATOES, HONEY CARROTS, CHARRED

BROCOLINI, YORKSHIRE PUDS

**\$10 BLOODY MARYS**

East Village