

# BEERS

**Goatly Hour \$8 Pints 4-6pm**  
**ASK ABOUT OUR ROTATING KEGS**

ORMOND DRAUGHT 4.4% ABV	7/12
GOAT LAGER 4.2% ABV	7/12
ORGANIC STEAM ALE 4.5% ABV	7.5/13
TWO STEP CIDER 5% ABV	7/12
PALE ALE 5.2% ABV	7/12

# COCKTAILS

<b>THE BAD SEEDS</b> Limonada, Prosecco, Soda water, Lemon	15
<b>WANGO TANGO</b> Vanilla vodka, Chambord, Pineapple, Cranberry, Lemon, Ribena Bitters, Mint	22
<b>BLOODY SHARON</b> Bloody shiraz gin, Lemon, Aquafaba, blood orange juice	22
<b>TEACHES OF PEACHES</b> Peach liqueur, cointreau, lime, ginger beer	20
<b>THE LITTLE RICHARD</b> Coconut bacardi, peach schnapps, lemon, aquafaba	22
<b>SPOOKY ISLAND MAITAI</b> Spiced rum, cointreau, orange syrup, lime	20
<b>PEACHY BLANDER</b> Vanilla vodka, peach schnapps, apple, plum bitters, lemon, squash	20
<b>SPICY PASSION</b> Metro mezcal, passionfruit, jalapeno, lime, agave	20
<b>JM HENDRIX</b> Gin, watermelon, apple, lemon, cucumber	20

THE USUAL SUSPECTS: All classics available on request

ESPRESSO MARTINI	20
APEROL SPRITZ	20
LONG ISLAND ICED TEA	20
TOMMY'S MARGARITA	20



# BITE ME

<b>EDAMAME BEANS</b> (GF, DF, VG) w/ togarashi salt	6	<b>SMASHED CHEESEBURGER</b> w/ grilled onion, american cheese, tomato sauce, aioli & house pickles add chips + \$4	15
<b>BEER BATTERED FRIES</b> (VG, DF) w/ kewp mayo +1	10	<b>CHICKEN PARMA</b> w/ chips and salad	26
<b>VEG SPRING ROLLS</b> (6) (DF) w/ sweet chilli sauce	13	<b>FRIED CHICKEN BURGER</b> buttermilk fried chicken, topped w/ saw and sriracha mayo on a potato bun, add chips + \$4	17
<b>SALT 'N' PEPPER CALAMARI</b> (DF) w/ aioli	15	<b>KIDS CHICKEN NUGGETS 'N' CHIPS</b> (Little humans only)	6
<b>GUACAMOLE Y TOTOPOS</b> (VE, V, DF, GF) Freshly smashed avocado with tomato, onion, jalapenos, coriander with corn chips.	12		

  

<b>TACOS</b>	7		
<b>BIRRIA DE RES</b> (GF, DF) Slow cooked beef marinate in Guajillo & Ancho chili, onion, coriander & Salsa Verde	7		
<b>POLLO AL PASTOR</b> (GF, DF) Marinated grilled chicken with chipotle sauce, pineapple & coriander.	7	<b>DUMPLINGS</b> 8 FOR \$11 or 15 FOR \$18	
<b>CAULIFLOWER</b> (VE, V, DF, GF, N) Cauliflower, pickled cabbage, mole, black sesame, and coriander. *contains nuts*	6.5	<b>Steamed Prawn</b> w/ soy, black vinegar & chilli oil	
<b>CARNITAS ESTILO MICHOACAN</b> (GF, DF) Slow cooked pork with citrus and spices, pineapple salsa, jalapenos and coriander.	7	<b>Steamed chicken &amp; mushroom</b> w/ soy, black vinegar & chilli oil	

(Ask our friendly staff for a GF option)

Gf - Gluten free, V - Vegetarian, VG - Vegan, DF - Dairy free  
 Whilst we do our best to accommodate any allergies/sensitivities, we can't guarantee that traces won't be present.

# Uni Nights

**Every Thursday \$8 Shots**

- WET PUSSY**  
Vodka, peach schnapps, cranberry
- RASPBERRY KAMIKAZE**  
Vodka, chambord, lime
- BDAY CAKE**  
Vanilla vodka, frangelico, agave
- HOT APPLE PIE**  
JD fine, apple, agave



**Teaches of peaches \$15**  
Peach liqueur, cointreau, lime, ginger beer

# WINES

<b>SPARKLING</b> BTW, PROSECCO	10/4.2
<b>WHITE</b>	
CHECKERBOARD, SAUVIGNON BLANC	10/4.2
INGRAM ROAD, CHARDONNAY	12/4.5
LITTLE GOAT PINOT GRIS	12/5.5
<b>RED</b>	
OSCAR'S ROAD, PINOT NOIR	12/5.7
ISH SANGIOVSE	12/5.0
MR MICK, ROSE	12/4.5
BARBERA	12/4.5
Adelaide hills shiraz	
CHECKERBOARD, SHIRAZ	10/4.2