

Cocktails

glass / jug

Cell Block Sour

\$15

Bourbon, lemon juice, simple syrup, egg whites.
A classic sour cocktail with a rebellious twist.

Contraband Cooler

\$15 / \$60

Vodka, blue curacao, triple sec, lemonade.
A vibrant blue mysterious cocktail alike contraband.

Pentridge Punch

\$14 / \$55

Rum, pineapple juice, orange juice, grenadine.
A fruity and tropical punch reflecting the prison's sunnier days.

Guardian's Goblet

\$16 / \$60

Gin, elderflower liqueur, cucumber, muddled mint, tonic.
A refreshing cocktail inspired by the watchful eyes of the prison guards.

Solitary Confinement Spritz

\$15 / \$60

Aperol, sparkling wine, soda, orange slice. A light and bubbly spritz to enjoy when you need a moment of escape.

The Lock Down Libation

\$16

Tequila, agave nectar, lime juice, jalapeño slices. A spicy and bold cocktail for those who can handle the heat of a prison lock down.

Breakout Espresso Martini

\$18

Vodka, coffee liqueur, coffee shot, simple syrup.
A strong and invigorating cocktail to fuel your escape plans.

Warden's Whiskey Smash

\$16

Rye whiskey, muddled blackberries, mint, lemon juice, simple syrup. A smashing cocktail with a touch of rebellion, just like defying the warden's orders.

Fugitive Fizz

\$15

Gin, lemon juice, elderflower syrup, sparkling wine.
A bubbly and effervescent cocktail named after those who dared to escape.

Inmate's Iced Tea

\$18

Vodka, gin, rum, tequila, lemon juice, simple syrup.
A twist on a long island iced tea with a rebellious spirit.

Wines

glass / bottle

Varichon & Clerc Blanc De Blancs

France

\$12 / \$40

Little Goat Creek Pinot Gris – Organic

Marlborough, NZ

\$11 / \$45

Bouchard Aine & Fils Rose

Burgundy, France

\$11 / \$45

St Brioc Shiraz

McLaren Vale, SA

\$12 / \$45

Radio Boka Tempranillo

Valencia, Spain

\$11 / \$35

Oscar Folly Pinot Noir

Yarra Valley, VIC

\$12 / \$40

Moscato

Langhorne Creek, SA

\$12 / \$45

Beers

Hawkers Pale Ale

\$9.5

Asahi Super Dry

\$8.5

Coburg Lager

\$9

Somersby Apple Cider

\$8.5

Hawkers Hazy Pale

\$11

Hawkers Pilsner

\$10

Spirits

House blend spirits w/ mixers

\$11

Non-Alcoholic

Soft drink

Coke, Coke No Sugar, Sprite, Fanta, Ginger Beer, Lemon
Lime & Bitters

\$4.6

San Pellegrino Sparkling Water 500ml

\$7

Mocktail

Ask wait staff for mocktail special

\$13

Shared Food Menu

Vegetarian mezze board	(VEG) (GFO)	\$26
w/ dolmades, olives, marinated feta, grilled peppers, charred pita, baba ghaonush & pistachio dukkah		
Salumi board	(GFO)	\$29
w/ cured meats, house pickles, fior di latte & grilled sourdough		
Local cheese board	(VEG) (GFO)	\$28
Hard, soft & blue cheese, fruit loaf, fresh & dried fruit, & lavosh		
Warm queso dip	(VEG) (GF)	\$19
w/ charred corn salsa & tortilla crisps		
Crispy tofu	(VO) (GF) (DF)	\$14.5
w/ warm dashi broth, furikake & dancing bonito		
Southern fried popcorn chicken	(GF)	\$13.5
w/ pickles & buffalo aioli		
Wagyu cheeseburger sliders		\$19
w/ cheddar, BBQ relish & aioli		
Poached prawn sliders		\$17
w/ shredded cos, avocado, spicy cocktail sauce		
Korean Fried Cauliflower	(V)	\$13
w/ sesame & sticky gochujang glaze		
Chorizo and Manchego croquettes		\$13
w/ almond Romesco sauce		
Chermoula chicken skewers	(DFO) (GF)	\$18
w/ preserved lemon yoghurt, parsley, sumac onions		
Loaded fries	(VEGO)	\$19
w/ pulled pork, cheese mix, spring onion, BBQ sauce & aioli		
Beer battered chips	(DF)	\$9
w/ aioli		
Sweet potato fries	(GF) (DF)	\$9.5
w/ aioli		

(DF) Dairy Free

(GF) Gluten Free

(VEG) Vegetarian

(V) Vegan

(DFO) Dairy Free Option

(GFO) Gluten Free Option

(VEGO) Vegetarian Option

(VO) Vegan Option