

VOID

X+ PIZZETTAS

available from 12pm

TOMATO & BOCCONCINI \$22

Tomato and roast garlic sugo, bocconcini, rocket pesto and gruyere (NF/V)

PEPPERONI PIZZA \$22

Vegetarian pepperoni, mozzarella and gruyere, tomato and roast garlic sugo (NF/V)

TRUFFLED MUSHROOM \$22

Truffle mushrooms, white sauce, gruyere (NF)

QUATTRO FORMAGGI \$22

Four cheeses, rocket pesto and salad (NF)

X+ SNACKS

Plain croissant \$7

(V)

Almond croissant \$10

(V)

Sesame honey cookie \$5

(V)

Chocolate, hazelnut & cherry muffin \$9.5

(V/GF)

Chocolate olive oil and salted caramel cake \$9.5

(VE)

Tomato and cheese danish \$10.5

(V)

Zucchini, ricotta and pinenut focaccia \$12.5

(V)

VILLINO COFFEE

\$5.5

Soy milk, oat milk

\$0.5

Hot chocolate

\$5

Chai latte

\$5

Babycino

\$2.5

ART OF TEA

\$5

English Breakfast

Earl Grey

Chamomile

Lemongrass & Ginger

Japanese Sencha

Peppermint Tea

Indian Chai

Rooibos

CAPI SOFTS

\$6

Lemonade

Ginger Beer

Ginger Ale

Grapefruit

Tonic

TAS FRESH PRESS JUICES

\$6

Orange

Apple

Need to charge your device while you eat/drink? Let us know...

GF - Gluten Free | DF - Dairy Free | NF - No added nuts | V - Vegetarian | VE - Vegan | O - Optional

Public Holidays incur a 10% surcharge

While we try our best, we cannot guarantee 100% allergen free meals as they are all made in the same kitchen.

BAR

VOID

COCKTAILS

ODDS AND SODS

\$16

Rhubi mistelle, cherry plum, black sesame and blueberry cordial, sparkling wine

STRAWBERRY TOMMY'S

\$23

Tequila, lime, strawberry liqueur, sugar

COUNTRY MUSIC IS COOL

\$20

Punch and ladle peach aperitif, mustard flower mead, chamomile, local absinthe

SUPER SMASH BRO'S

\$23

House apricot liqueur, aromatised wine, sherry, lemon and sugar

HIJINKS AND HANGOVERS

\$23

Whisky, raspberry, strawberry wine, tannins, amaro

ESPRESSO MARTINI

\$20

Duck bread vodka, coffee liqueur, espresso, bitters

FANCY FREE

\$23

Whisky, maraschino, bitters

BUTTER MENTHOL MILK PUNCH

\$23

Whisky, fernet, honey, correa, green tea and soy milk

SOUR PLUM SODA N/A

\$10

House plum cordial, soda

BOATS GIN

For Mona Foma 2024, Nigerian-born, Berlin based artist Emeka Ogboh has collaborated with Taylor and Smith Distilling Co. to create a gin/artwork. 'Boats' continues a global conversation on migration and belonging by combining Tasmanian and West African botanicals.

BOATS GIN AND SODA

\$12

(or with your choice of mixer)

SPIRITS FLIGHTS

AGAVE FLIGHT

\$35

Las Perlas Raicilla, Gracias a Dios Tobala, Lagrimas de Delores Anejo, Nuestra Soledad San Luis del Rio

TEQUILA FLIGHT

\$35

Cascahuin Reposado, Mijenta Blanco, G4 Blanco, Arette Blanco

MOORILLA

2018 Muse Extra Brut \$16/80

2019 Muse Sauvignon Blanc \$12/60

2022 DrEdge Chardonnay \$16/80

2021 Muse Riesling \$14/70

2023 Muse Pinot Gris \$12/60

2017 Muse Syrah \$16/80

2016 Muse Cabernets \$10/50

2021 Muse Pinot Noir \$16/80

MOO BREW

Brew Tassie Lager 4.3% \$9

Brew Tassie Ale 4.3% \$9

Pilsner 5% \$10

Session Ale 3.5% \$8

Pale Ale 4.9% \$10

Dark Ale 5% \$10

IPA 6.66% \$10

WILLIE SMITH'S

Organic Cider 5.4% \$10

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