

## Wine Menu

### Cocktail

Japanese Sunset – Fuji Single Grain Whisky, Marionette Orange Curacao, Unami Bitters	25
French Martini - Belvedere Vodka, Chambord, pineapple	23
Salted Cucumber Margarita - Batanga Blanco & Reposado Tequila, Cointreau, lime, lemon, cucumber	24
Passionfruit Sour - Barsol Pisco, Chinola Passionfruit, lime, Angostura bitters	24
Southside - Four Pillars Dry & Yuzu Gin, mint, lime	23
Burdekin Bash - Burdekin Virgin Cane & JP Distillers Edition, blackberry, orgeat, lemon, almond	25
New York Sour - Four Roses Small Batch Bourbon, Bearface 'Triple Oak' Whisky, lemon, Sandman Tawny	24
Patron Espresso Martini - Patron XO Tequila & Reposado, Marionette Orange Curacao	25

### Lyres Non-Alcoholic Cocktails

Mexican Mule - Agave Spirit, Bundaberg ginger beer, lime	16
Passion Project - Dry London Spirit, pineapple, passionfruit, lime	16
Burnt Sun – Agave & Orange Spirit, cranberry, apple, orange, lime	16

### BEER

Young Henry's 'Cloudy' Apple Cider	13	Brookvale Ginger Beer	14
Great Northern Super Crisp 3.5%	12	Peroni Nastro Azzurro	12
Great Northern	12	Corona	12

### Queensland Craft Beers

Heads of Noosa Lager 3.5%	12	Burleigh Brewing Tropical Pale Ale	13
Heads of Noosa 'Japanese Style' Lager	13	Burleigh Brewing 'Czech Mates' Lager	13
Your Mates 'Larry' Pale Ale	13	Black Hops 'G.O.A.T' Hazy IPA	16

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## Zero Alcohol

James Squire Zero	12
Quo 750ml Sparkling Mineral Water	9
Quo 750ml Still Mineral Water	9

## Sparkling & Champagne

			GL	Bt
2024	La Prova Prosecco	King Valley, VIC		68
NV	La Gioiosa Moscato	Veneto, IT	12	48
NV	Taltarni Cuvée	Pyrenees, VIC	13	57
NV	Delamere Cuvée	Piper Brooke, TAS		86
NV	Piper-Heidsieck Cuvée Brut	Reims, FR	25	150
NV	Charles Heidsieck Brut Reserve	Reims, FR		175

## White

2024	Vickery 'Polish Hill River' Riesling	Clare Valley, SA	14	62
2023	Mt Langi 'Cliff Edge' Riesling	Grampians, VIC		68
2022	Schloss Johannisberg 'Gelblack' Riesling	Rheingau, GER		108
2024	Gemtree 'Small Batch' Fiano	McLaren Vale, SA		74
2023	Umani Ronchi 'Casal di Serra' Verdicchio	Abruzzo, IT	17	86
2023	Kris Pinot Grigio	Veneto, IT	14	63
2024	Ocean Eight Pinot Gris	Mornington Peninsula, VIC		82
2024	Bladen Esatate Sauvignon Blanc	Marlborough, NZ	15	72
2023	J. de Villebois 'Menetou-Salon' Sauvignon Blanc	Loire Valley, FR		105
2022	The Lane 'Gatherings' Sauvignon Blanc Semillon	Adelaide Hills, SA		96

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			GL	Bt
2024	Xanadu Chardonnay	Margaret River	16	77
2023	Fighting Gully Chardonnay	Beechworth, VIC	20	96
2022	Dominique Portet Single Vineyard Chardonnay	Yarra Vally, VIC		85

## Rose

2024	Bullman	McLaren Vale, SA	14	67
2024	Miraval	Provence, FR		93

## Red

2024	Soumah 'Hexhan' Pinot Noir	Yarra Valley, VIC		98
2022	Athletes of Wine 'Parkside' Pinot Noir	Macedon, VIC		115
2022	Ocean Eight Pinot Noir Mornington	Peninsula, VIC		120
2024	Ghost Rock 'Supernatural' Pinot Noir	Cradle Coast, TAS	17	78
2023	Rockburn Pinot Noir	Central Otago, NZ		105
2022	L&C Poitout & 'Vindemiola' Pinot Noir	Burgundy, FR		90
2024	Best's 'Young Vines' Pinot Meunier	Great Western, VIC		94
2024	Fighting Gully Sangiovese	Beechworth, VIC		78
2023	Marcarini la Morra Nebbiolo Langhe	Piedmont, IT		105
2022	Pulenta 'La Flor' Malbec	Mendoza, AR	16	73
2024	Willunga 100 Grenache	McLaren Vale, SA		64
2020	Gemtree 'The Phantom' Grenache Mataro	McLaren Vale, SA	19	91
2023	Murdoch Hill 'Vis-A-Vis' Cabernet Franc	Adelaide Hills, SA		78
2021	Majella Cabernet Sauvignon	Coonawarra, SA	15	73
2018	Zema Estate 'Family Selection' Cabernet Sauvignon	Coonawarra, SA		110

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2024	Demi by Syrahmi	Heathcote, VIC	76
2021	Yerring Station Shiraz Viognier	Yarra Valley, VIC	90
2022	Mitolo 'Lupo' Shiraz	McLaren Vale, SA	14 62
2024	Hentley Farm Shiraz	Barossa Valley, SA	83
2019	Gemtree 'Ernest Allan' Shiraz	McLaren Vale, SA	108

Gin

Hendricks	13
Four Pillars 'Yuzu'	13
Four Pillars	13

Tequila

Batanga Blanco	13
Patron XO	16
Batanga Reposado	14

Vodka

Belvedere	13
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Whiskey

Jameson	13
Canadian Club	12
Bearface Canadian 'Triple Oak'	14
Jack Daniel's	12
Jack Daniel's 'Gentleman Jack'	14

Bourbon

Four Roses 'Small Batch'	14
Woodford Reserve	13
Makers Mark	12

Rum

Burdekin Premium Aged	13
Burdekin Virgin Cane	12
Burdekin JP Distillers Edition Cane	16
The Kraken	13
Flor De Cana Gran Reserva 7YO	13
Bundaberg	12

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## Scotch

Fuji Single Grain	16
Glenmorangie Original 10YO	14
Monkey Shoulder	13
Glenlivet 12YO	15

JAM  
By  
Chef Sunil

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