

SNACKS

(dine in only)

Sydney Rock oyster, green chilli mignonette - 6/30/60

turmeric pickled Mount Zero olives - 9

gato arouille - taro fritter & Manzé hot sauce - 4.5ea

SANDWICHES - 17

all served on Bread Club roll

or gluten free Kudo baguette

vegan sandwich available on request

charcoal chicken, pickled red onion, green chilli mayo & Dog Creek Growers' lettuce

Surf Coast egg salad, pickled beetroot, green chilli mayo and & Dog Creek Growers' lettuce

In the spirit of reconciliation, Boire acknowledges the Traditional Custodians of Country throughout Australia and their connections to land, sea and community.

We acknowledge that we are cooking and dining here today on the unceded land of the Wurundjeri people of the Kulin nation, and we pay our respect to their Elders past and present and extend that respect to all Aboriginal and Torres Strait Islander peoples today.

All card transactions will incur a 1.6% surcharge

APERITIF

martini - 24

gin, turmeric, olives

mandarin daiquiri - 26

Green Island super light, mandarin, whisper of absinthe

banana & cacao old fashioned - 26

house rum arrangé, brown sugar, cardamom

Port Louis negroni - 23

Beach House spiced rum, amaro, vermouth

Punch & Ladle strawberry vermouth & soda - 14

Hobart, TAS (Nipaluna)

Dutch Rules Distilling Officers Cut gin & tonic - 16

Mitcham, VIC (Wurundjeri Woiewurrung & Bunurong)

BEER

Phoenix Lager - 9/16

Vacoas-Phoenix, Mauritius

Melbourne Bitter - 10

Abbotsford, VIC (Wurundjeri Woiewurrung & Bunurong)

Philter XPA - 13

Marrickville NSW (Gadigal-Wangal)

Sailors Grave Seabird Coastal Hazy Pale - 13

Marlo, VIC (Gunaikurnai)

Wildflower x TINA Passed Over in Silence - 13/65

Marrickville, NSW (Gadigal-Wangal)

NON ALC

Molly Rose Citra Citra Citrus IPA 0.5% - 11

Collingwood, VIC (Wurundjeri Woiewurrung & Bunurong)

TINA #2 raspberry, waxflower & jasmine tea soda - 11

Carlton, VIC (Wurundjeri Woiewurrung & Bunurong)

house mandarin soda - 9



WINE BY THE GLASS

SPARKLING

NV **Domaine Brigitte Delmotte** *Blanc de Noirs*

Pinot Noir - 28

Champagne, FRA

2024 **Babche** *Lambrusco* - 16

Murray Darling, VIC (Latji Latji/Nyeri Nyeri)

WHITE

2025 **VS&B** *Pret-a-Blanc* Field Blend - 16

King Valley, VIC (Taungurung)

2023 **Eleven Sons** *Cabane Beige* Semillon - 17

Limestone Coast, SA (Ngarrindjeri)

2023 **Marcel Richaud à la Source**

Vermentino++++ - 20

Rhône Valley, FRA

ORANGE/MACERATED

2024 **Lo Havoc** Sauvignon Blanc - 16

Yarra Valley, VIC (Wurundjeri)

2023 **Podere Pradarolo Ex Alba** Trebbiano - 23

Emilia Romagna, ITA

ROSE

2023 **Eastern Peak** *Taché* Pinot Noir - 18

Coghills Creek, VIC (Wadawurrung)

RED

2024 **Aristotelis Ke Anthoula** *Blood Orange*

Nero d'Avola/Fiano/Vermentino (CHILLED) - 16

Gundagai NSW (Wiradjuri)

2024 **Señorio de Librares** Garnacha - 18

Rioja, ESP

2022 **Vins du Liban**

Tempranillo/Marami/Cabernet Sauvignon - 18

Bekaa Valley, LEB

2023 **Josh Cooper** *Dash Farms* Cabernet

Sauvignon - 23

Mount Alexander, VIC (Dja Dja Wurrung)

