

APERITIF

green almond martini - 24

gin, vermouth, sweet pickled green almond

melon highball - 22

fermented melon, sheep whey vodka, soda

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 - 16

Hobart, TAS (Nipaluna)

BEER

Phoenix Lager - 9/16

Vacoas-Phoenix, Mauritius

Melbourne Bitter - 10/15

Abbotsford, VIC (Wurundjeri Woiwurrung & Bunurong)

Philter XPA - 13

Marrickville NSW (Gadigal-Wangal)

Sailors Grave Seabird Coastal Hazy Pale - 13

East Gippsland, 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 Woiwurrung & Bunurong)

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

Carlton, VIC (Wurundjeri Woiwurrung & Bunurong)

house mandarin soda - 9



WINE BY THE GLASS

SPARKLING

2025 Werkstatt Pet Nat Riesling - 17

Mount Gambier, SA (Boandik)

NV Domaine le Capitaine Vouvray Chenin Blanc - 18

Loire Valley, FRA

WHITE

2023 Little Reddie Riesling - 16

Mt Alexander, VIC (Dja Dja Wurrung)

2024 Bande Apart Aligoté - 16

King Valley, VIC (Taungurung)

2022 Domaine Florence Cholet Côte-D'Or

Chardonnay - 25

Burgundy, FRA

ORANGE/MACERATED

2024 Lo Havoc Sauvignon Blanc - 16

Yarra Valley, VIC (Wunrundjeri)

2023 Podere Pradarolo Ex Alba Trebbiano - 23

Emilia Romagna, ITA

ROSE

2024 Bruno Lafon Côté Midi Grenache/Cinsault - 16

Languedoc, FRA

RED

2023 Dilworth & Allain Coup de Foudre Babylon

Grenache/Dolcetto (chilled) - 17

Macedon Ranges, VIC

(Dja Dja Wurrung, Taungurung & Wurundjeri Woi Wurrung)

2024 Dérive Grenache - 18

McLaren Vale, SA (Kurna)

2022 Vins du Liban Tempranillo/Marami/Cabernet

Sauvignon - 18

Bekaa Valley, LEB

2023 Domaine D'Andezon Signargues

Côtes-du-Rhône Villages Syrah/Grenache - 18

Rhône Valley, FRA



SNACKS

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

turmeric pickled **Mount Zero olives** - 9

boiled **peanuts** - 7

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

Tasmanian trumpeter, *sauce l'ail* & kumquat - 24

lamb rump tartare, smoked capsicum chutney & cucumber - 26

asparagus, green almond & Mt Zero fava bean cooked in Manzé *masala* - 18

½ **Brisbane Valley quail**, smoked chilli & fermented pineapple glaze - 20

fried Lakes Entrance baby snapper & coriander hot sauce - 30

DESSERT

flan, rum caramel & orange - 12

CHEESE

served with mandarin jam & Bread Club baguette

Milawa Brie - 25 (75gm)

Milawa, VIC (Yorta Yorta)

Fromagerie Delin Brillat Savarin - 26 (50gm)

Normandy, FRA

Charles Arnaud 24th Comte - 26 (75gm)

Jura, FRA

+ 2015 **Marie-Pierre Chevassu Château-Chalon**

Savagnin - 28 (90ml)

Jura, FRA

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