

## SPARKLING WINE

				<u>GLS</u>	<u>BT</u>
NV	Angove 'Chalk Hill Blue' <i>Brut</i>	Multi Region	S.A	\$7.5	\$35
NV	Long Row <i>Pink Moscato</i>	Multi Region	SA	\$8.0	\$38
NV	Charles Pelletier <i>Blanc de Blanc</i>	Burgundy	FR	\$8.5	\$40
NV	La Gioiosa <i>Prosecco</i>	Veneto	IT	\$9.5	\$46
NV	Mumm Cordon Rouge <i>Champagne</i>	Reims	FR	\$19	\$90

## WHITE WINE

				<u>GLS</u>	<u>BT</u>
'18	Pewsey Vale 'single vineyard' <i>Riesling</i>	Eden Valley	S.A	\$11.5	\$55
'18	Circa 1858 <i>Sauv. Blanc</i>	Margaret River	W.A	\$8.0	\$38
'18	Giesen 'vineyard selection' <i>Sauv. Blanc</i>	Marlborough	NZ	\$9.5	\$46
'18	The Anchorage <i>Semillon Sauv. Blanc</i>	Multi Region	S.A	\$7.5	\$35
'18	Ara 'single estate' <i>Pinot Gris</i>	Marlborough	NZ	\$9.5	\$46
'17	Corte Giara <i>Pinot Grigio</i>	Veneto	IT	\$9.0	\$42
'18	Angove 'Studio Series' <i>Chardonnay</i>	Multi Region	S.A	\$7.5	\$35
'17	Montrose <i>Chardonnay</i>	Mudgee	NSW	\$9.5	\$46

## ROSE WINE

				<u>GLS</u>	<u>BT</u>
'17	La Vieile Fermev <i>Grenache, Syrah</i>	Cote du Rhone	FR	\$10	\$48

## RED WINE

				<u>GLS</u>	<u>BT</u>
'18	Robert Oatley 'Signature' <i>Pinot Noir</i>	Yarra Valley	VIC	\$10	\$48
'17	Temple Bruer <i>Grenache Shiraz</i> (organic)	McLaren Vale	SA	\$9.5	\$46
'17	Angove 'Studio Series' <i>Shiraz</i>	Multi Region	S.A	\$7.5	\$35
'17	Phillip Shaw 'the idiot' <i>Shiraz</i>	Orange	NSW	\$11.5	\$55
'16	Rymill 'The Yearling' <i>Cab. Sauv.</i>	Coonawarra	S.A	\$9.0	\$42
'17	Angove 'Chalk Hill Blue' <i>Cab Merlot</i>	Multi Region	S.A	\$7.5	\$35
'16	Wirra Wirra 'Church Block' <i>Cab. Blend</i>	McLaren Vale	S.A	\$11.5	\$55

\* - Gluten free \*+ - Gluten free option

\*\* - Vegetarian \*\*+ Vegetarian option

\*\*\* - Vegan \*\*\*+ Vegan option

## **ZEBU CLASSICS**

<b>Zebu fish &amp; chips</b>	<b>\$25</b>
Beer battered market fish   crunchy chips   vinegar   tartare   petit salad	
<b>Black Angus burger</b>	<b>\$25</b>
House made Black Angus pattie   cheddar   smoked bacon   lettuce   tomato   smoky mayonnaise   ketchup   beer battered chips	
<b>Braised beef pie</b>	<b>\$23</b>
Shepherds mash   smashed peas   tomato chutney	
<b>Carbonara</b>	<b>\$25</b>
Smoked bacon   pecorino   fresh chives   spaghetti   fresh egg yolk	
<b>Margherita pizza **/ *+</b>	<b>\$20</b>
Hand stretched pizza   Napoli   mozzarella   fresh basil	
<b>Sicilian pizza *+</b>	<b>\$23</b>
Hand stretched pizza   salami   olives   oregano   sugo   mozzarella	
<b>American pulled pork pizza *+</b>	<b>\$24</b>
Hand stretched pizza   slow cooked pork   mozzarella   BBQ sauce	
<b>Zebu pizza *+</b>	<b>\$25</b>
Hand stretched pizza   prawn   seafood   mozzarella   capers   garlic   chilli	
<b>Fungi pizza **/ *+</b>	<b>\$25</b>
Hand stretched pizza   goats cheese   caramelised onion   rocket	

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## DRAUGHT BEER & CIDER

		<u>ABV</u>	<u>425mL</u>
	XXXX Gold <i>Lager</i>	QLD	3.5% \$6.2
	Hahn Super Dry <i>Lager</i>	NSW	4.6% \$8.0
	Furphy <i>Refreshing Ale</i>	VIC	4.4% \$8.0
Panhead 'super charged'	<i>American Pale Ale</i>	NSW	4.6% \$10.5
	White Rabbit <i>Dark Ale</i>	VIC	4.5% \$9.5
James Squire 150 Lashes	<i>Pale Ale</i>	NSW	4.2% \$9.0
	Malt Shovel <i>Xtra Pale Ale</i>	NSW	5.3% \$9.0
Little Creatures	<i>Indian Pale Ale</i>	VIC	6.2% \$10.5
	Heineken <i>Lager</i>	DNK	5.0% \$9.5
Orchard Crush	<i>Apple Cider</i>	NSW	4.8% \$9.7

## AUSTRALIAN BEER

		<u>ABV</u>	<u>BT</u>
	Hahn Premium Light <i>Lager</i>	NSW	2.4% \$6.0
	James Boags Premium <i>Lager</i>	TAS	4.6% \$8.5
	Pure Blonde <i>Lager</i>	VIC	4.2% \$8.5
	Crown <i>Lager</i>	VIC	4.9% \$8.5
Byron Bay Hazy one	<i>Pale Lager</i>	NSW	4.4% \$10.5
Little Creatures	<i>Xtra Pale Ale</i>	VIC	4.9% \$11.0
Pan Head 'quick change'	<i>Xtra Pale Ale</i>	NSW	4.6% \$11.0

## INTERNATIONAL BEER

		<u>ABV</u>	<u>BT</u>
	Corona <i>Lager</i>	MEX	4.5% \$9.5
	Peroni <i>Lager</i>	ITA	5.1% \$9.5
	Brooklyn <i>Lager</i>	USA	5.2% \$11.0

## CIDER

		<u>ABV</u>	<u>BT</u>
	5 Seeds Crisp Apple	VIC	5.0% \$8.5
	Hills Pear	SA	5.0% \$10.0
	Hills Apple	SA	5.0% \$10.0
	Rekorderlig Passionfruit	DNK	4.0% \$10.5

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# **ZEBU COCKTAILS**

**Zebu Oak Spiced Mojito** **\$16**

Bacardi Oak heart, fresh lime & mint muddled served tall over ice, topped with soda.

**Zebu Tommy's Spiced Margarita** **\$20**

1800 Anejo, Licor 43 & Agave syrup served over ice with fresh lemon, lime.

**Zebu Espresso Martini** **\$18**

Smirnoff vodka, Di Manfredi espresso, sugar Vedrenne vanilla & De Kuyper Café shaken over ice, strained into coupe glass & garnished with fresh coffee beans.

**Lychee & Raspberry Caiprioska** **\$18**

Raspberries, lychees & limes muddled with citrus infused smirnoff vodka served tall.

**Elderflower Aperol Spritz** **\$18**

Fiorente elderflower & Aperol, fresh lime & mint topped with prosecco & soda built over ice.

**Dark & Stormy** **\$20**

Kraken spiced rum with fresh muddled lime & cascade ginger beer served in a tumbler

**El Tropicana** **\$16**

Passoa passionfruit, De Kuyper peach schnapps, fresh lime, cranberry, orange & pineapple juice, built over ice.

**Bombay Barrel Aged Negroni** **\$20**

Bombay sapphire gin, martini bitter & cinzano rosso aged in barrel & served in a tumbler over ice & citrus twist

**French Martini** **\$18**

Smirnoff vodka, Chambord liqueur & pineapple juice shaken & strained into coupe glass

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I drink it when i'm happy  
and when i'm sad.  
Sometimes i drink it when i'm alone.  
When i have company I consider it  
obligatory.  
I trifle with it if i'm not hungry and  
drink it when I am.  
Otherwise i never touch it -  
unless i'm thirsty.



*Madame Lily Bollinger*