



DRINKS MENU

ALC DRINKS SERVED
FROM 10AM

WINE

WHITE

<i>Le Sands Sauvignon Blanc</i>	<i>g 8 b 34</i>
<i>Marlborough NZ</i>	
<i>Fior Di Vigna Pino Grigio</i>	<i>g 12 b 44</i>
<i>Fleurieu Peninsula SA</i>	
<i>Wayville Moscato</i>	<i>g 5 b 25</i>
<i>South East Aus</i>	

RED

<i>Gudily Cabernet Sauvignon</i>	<i>g 11 b 40</i>
<i>Barossa Vally</i>	
<i>Le Sands Shiraz</i>	<i>g 11 b 40</i>
<i>Mclaren Vale SA</i>	
<i>Kings Creed Pinot Noir</i>	<i>g 12.5 b 49</i>
<i>Adelaide Hills</i>	

SPARKLING

<i>Ponte Prosecco</i>	<i>g 12.5 b 49</i>
<i>Italy</i>	
<i>Ponte Prosecco Rosé</i>	<i>g 12.5 b 49</i>
<i>Italy</i>	
<i>Piper-Heidsieck Brut Champagne</i>	<i>b 100</i>
<i>France</i>	

ROSE

<i>Chateau Elize Rosé</i>	<i>g 12.5 b 46</i>
<i>Fleurieu Peninsula SA</i>	

COCKTAILS

<i>Tommy's Margarita</i>	<i>18</i>
<i>Paloma</i>	<i>18</i>
<i>Aperol Spritz</i>	<i>16</i>
<i>Elderflower Peach Cooler</i>	<i>18</i>
<i>Passionfruit Mojito</i>	<i>18</i>
<i>Lychee Martini</i>	<i>18</i>

<i>Pippi's Limoncello Spritz</i>	<i>Jug 45</i>
<i>Pimm's and Lemonade</i>	<i>Jug 45</i>
<i>Rosé Sangria</i>	<i>Jug 25</i>

SPIRITS

VODKA

<i>Alkira</i>	<i>9</i>
<i>Grey Goose</i>	<i>13</i>

GIN

<i>House Gin</i>	<i>9</i>
<i>Tanqueray</i>	<i>11</i>

RUM

<i>Bundaberg Original</i>	<i>10</i>
<i>Havana Club 3yr</i>	<i>11</i>
<i>Captain Morgan Spiced</i>	<i>10</i>

TEQUILA

<i>José Cuervo Especial</i>	<i>9.5</i>
<i>Olmecca Altos Plata</i>	<i>12</i>

WHISKEY

<i>Jack Daniels</i>	<i>10</i>
<i>Makers Mark</i>	<i>12</i>
<i>Fireball</i>	<i>9</i>
<i>Canadian Club</i>	<i>10</i>
<i>Johnny Walker Black</i>	<i>12</i>
<i>Glenfiddich 12yr old Single Malt</i>	<i>15</i>
<i>Chivas Regal 18yr old Blend</i>	<i>24</i>

LIQUORI / COGNAC

<i>Aperol</i>	<i>9</i>
<i>Baileys</i>	<i>9</i>
<i>Campari</i>	<i>9</i>
<i>Disaronoo Amaretto</i>	<i>10</i>
<i>Frangelico</i>	<i>9</i>
<i>Limoncello</i>	<i>9</i>
<i>Hennessy V.S 14</i>	<i>14</i>

BEER

<i>Corona Imported</i>	<i>Btl 9.5 Bkt 42.5</i>
<i>Great Northern (3.5%)</i>	<i>Btl 8 Bkt 35</i>

NON ALC

<i>Heaps Normal XPA (0.5%) Can</i>	<i>8.5 Bkt 47.5</i>
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BAR MENU

ALL DISHES SERVED
TO SHARE

GOLD COAST TIGER PRAWNS

w/ *cocktail sauce* (GFO)

7 each | **42** half dozen | **72** dozen

FRESH OYSTERS

freshly shucked oysters
tom collins granita (GF)

5 each | **30** half dozen | **60** dozen

MEZZE PLATE

house made hummus, tzatziki, romesco,
falafels and pita (V/VGO/GFO)

22

PIPPI'S CHARCUTERIE

18-month aged prosciutto, truffle salami,
provolone, italian pickles, mixed olives,
dried figs, lavosh (DFO/GFO)

28

CALAMARI FRITTI

yuzu aioli, wild rocket (DF)

22

CHICKEN SKEWERS

marinated chicken skewers,
capsicum, red onion (DF/GF)

10 each

SIDES

Skin on Fries
amba mayo (DF/VG/V)

12

Halloumi Fries
chipotle mayo (V)

15