

EVENING MENU

Our Tapas Menu Items are small dishes designed to share.
We suggest a min of 3 choices p/p.

BAR SNACKS

Marinated olives*	6
Hummus dip, zaatar, crispy wonton bread (v)*	10
Taramasalata dip, crispy wonton bread*	12

SHARE PLATES

Roasted figs with serrano ham & taleggio cheese* (4)	12
Mushroom & black truffle arancini with aioli (v) (4)	13
Salt & Szechuan pepper calamari with chipotle mayo*	13
Pork dumplings with soy & ginger sauce (8)	13
Baked gnocchi with tomato, buffalo mozzarella & basil (v)	13
Spiced cauliflower, lemon yoghurt sauce, coriander, currents (v)	13
Pulled duck Bao bun, coriander, cucumber, pickled carrots	13
Baked haloumi, honey & oregano (v)*	14
Salmon ceviche, BBQ corn salsa, avocado, chilli lime dressing & corn tostadas*	14
Baked sea scallops with picada & garlic butter* (4)	14
Peking duck pancakes with cucumber & hoisin sauce (4)	14
Lightly battered zucchini flowers filled with three cheeses, truffle honey (v) (2)	14
Red curry duck spring rolls, dipping sauce (2)	14
Pulled pork croquettes, tomato relish (4)	15
Kipling's Cheeseburger beef patty, lettuce, cheese, tomato (1)	15
Sesame & soy glaze pork belly bites served with pickled cucumber*	15
Korean crispy chicken, gochujang sauce & aioli	16

TACOS

Prawn Tacos Crispy battered prawn, shaved lettuce, red pepper chilli jam (2)	18
Tuna Tacos Seared tuna tacos, avocado, tomato salsa & jalapeno (2)*	18
Chicken Taco Crispy chicken, lettuce, marinated shallots, nori & teriyaki sauce (2)	18

PIZZAS

Margherita Tomatoes, buffalo mozzarella, parmesan & basil (v)	15
Prawn & Chorizo Prawns, chorizo, cheese, Spanish onions & spicy mayo	15
Pepperoni Pepperoni, Napolitano sauce, cheese	15

* = Gluten free or can be made gluten free

(v) = Vegetarian



DESSERT

Sticky date pudding with PX butterscotch sauce & vanilla ice-cream	12
Lindt chocolate brownie w/ raspberry sorbet*	12
Coconut cream pannacotta, mango purée and coconut tuile	12

CHEESE BOARD

A choice of 2 cheeses served with preserve & crackers	18
Soft Blue Stilton / Cow's Milk Cheddar Cloth Aged Cheddar	
Goat's Fior di Capra Soft Double Cream Brie	

KIDS (ages 4-12yrs)

Crumbed Fish & Chips Crispy Chicken Tenders & Chips Napolitano Pasta	10
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TEA & COFFEE

English Breakfast, Earl Grey, Indian Assam, Lemongrass & Ginger, China Jasmine, Peppermint, Camomile	4
Espresso (Short Black \$3) Cappuccino, Flat White, Macchiato, Latte, Chai Latte	Sml 3.5 /Lg 4
Kipling's Iced Coffee, Iced Chocolate	6



WINE LIST



Champagne

				<u>125ml</u>
NV	Pol Roger Brut Reserve	Epernay	120	22
NV	Brimoncourt Blanc de Blancs	Aÿ	120	
NV	Ruinart Blanc de Blancs	Reims	150	
2007	Bollinger La Grande Annee	Aÿ	250	

Sparkling

NV	Dalwood Blanc de Blanc	Hunter Valley, NSW	50	10
NV	Villa Sandi D.O.C Prosecco	Treviso, Italy	55	11
NV	Jansz Premium Rosé	Pipers Brook, TAS	65	13
2014	Chandon Cygnet Rose Pinot Meunier	Yarra Valley, VIC	70	
NV	Colesel Prosecco	Valdobbiandene, Italy	70	

WHITE WINE

Riesling

2020	Irvine Spring Hill	Eden Valley, SA	55	11
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Pinot Gris & Grigio

2019	Baby Doll Pinot Gris	Marlborough, NZ	50	10
2019	Cantina Trevigiana Pinot Grigio	Delle Venezie, Italy	50	10
2017	Famille Hugel Pinot Gris Classic	Alsace, France	80	16

Aromatic & Dry White

2018	Te Mata Zara Viognier	Hawke's Bay's, NZ	70	14
2018	John Duval Plexus Marsanne Roussanne Viognier	Barossa Valley, SA	80	

Sauvignon Blanc

2019	The Pass	Marlborough, NZ	50	10
2020	Shaw + Smith	Adelaide Hills, SA	60	13
2019	Cloudy Bay	Marlborough, NZ	90	18

Chardonnay

2019	Scarborough Yellow Label	Hunter Valley, NSW	60	13
2017	Vasse Felix	Margaret River, WA	70	15
2019	Fighting Gully Road	Beechworth, VIC	90	
2017	Yarra Yering	Yarra Valley, VIC	120	26

Rosé

2019	Domaine de Triennes Grenache, Cinsault, Syrah, Merlot	Provence, France	55	11
2019	Yangarra Grenache	McLaren Vale, SA	60	12
2019	Maison Saint Aix Grenache, Syrah, Cinsault	Provence, France	65	13
2017	Domaine Les Pallieres Grenache, Cinsault, Clairette	Rhone Valley, France	90	18

RED WINE

Pinot Noir

				<u>150ml</u>
2019	Paddy Borthwick Paper Road	Wairarapa, NZ	50	11
2019	Allies Assemblage	Mornington Peninsula, VIC	75	15
2018	Craggy Range	Martinborough, NZ	75	16
2017	Ata Rangi	Martinborough, NZ	150	35

Shiraz & Blends

2019	Torbreck Woodcutter's	Barossa Valley, SA	60	13
2017	John Duval Plexus Shiraz Grenache Mourvèdre	Barossa Valley, SA	80	16
2010	Paxton Jones Block	McLaren Vale, SA	110	
2017	Mount Pleasant Old Paddock & Old Hill	Hunter Valley, NSW	100	21
2014	Mount Langhi Mast	Grampians, VIC	130	27

Cabernet Sauvignon

2018	Forest Hill Highbury Fields	Mt Barker, WA	55	11
2016	Rusden Boundaries	Barossa Valley, SA	100	21

Grenache & Blends

2018	Teusner 'Avatar' Grenache Mataro Shiraz	Barossa Valley, SA	65	13
2015	Yalumba Vine Vale	Barossa Valley, SA	70	15
2012	Wirra Wirra The Absconder	McLaren Vale, SA	90	19

Merlot & Malbec

2019	Primo Estate Merlot	McLaren Vale, SA	50	10
2017	Stonehorse Malbec	Claire Valley, SA	55	12
2018	Catena Zapata High Mountain Vines Malbec	Mendoza, Argentina	60	13
2013	Chateau Bellegrave Merlot Cabernet Frank Saint-Emilion Bordeaux, France		80	

Back Vintage & Rare

2005	Mitolo GAM Shiraz	McLaren Vale, SA		28
2007	Chateau Mont-Redon Grenache Syrah Mourvèdre	Chateauneuf-du-Pape, France	150	30
2010	Elderton Ashmead Cabernet Sauvignon	Barossa Valley, SA	190	40
2009	Renacer Malbec	Mendoza, Argentina	190	40

BEER

Draught: Lord Nelson Pale Ale,	8
Stone & Wood Pacific Ale,	8
White Bay Union Lager,	8
Capital brewing XPA	8
Bottle: Peroni, Corona, Cider	8
Can: Balter Hazy IPA	9
Nomad Rollin' Hazy Pale Ale 440ml	9
Balter 'Cryomfo' West Coast IPA 7%	10

Please use this QR code to see the full Wine List.

