



MANOR SUITE

Wine Bar

Friday 5:00 pm - Late
Saturday 12:00 pm - Late
Sunday 12:00 pm - 5:00 pm

Credit Card Surcharges Apply | No Split Bills | 20% Surcharge is applicable on Public Holidays

FOOD ALLERGIES

Please be aware that our kitchen is a working kitchen with gluten, dairy, eggs, fish, molluscs, lupins, peanuts, tree nuts, sesame, soy, & wheat etc.

Please discuss your food allergies or intolerances with our friendly staff.

Snacks

Miang Kham: Betel Leaf, Crab, Shrimp, Coconut, Chilli, Lime & Peanut Sambal (each) GFF	9
Steamed Edamame with Sea Salt GFF V VG DFF	10
Marinated Olives, Lime Leaf, Coriander, Star Anis & Cinnamon GFF V VG	11
Rice & Soybean Garlic Crackers, Satay Sauce VO VGO	11
Lotus Root Chips, Sriracha Mayonnaise GFF V VGO	11
Shoestring Fries, Larb Salt, Tom Yum Mayonnaise GFF V VGO	11
Roti Bread, Pumpkin, Coconut & Red Curry Sauce (2)	11
Fresh Oysters, Chilli, Lime, Garlic, Shallots (3) GFF	18

Share Plates

Shiitake & Vegetable Spring Rolls, Sweet & Sour Sauce (2) V	12
BBQ Satay Chicken Skewers, Satay Sauce (2) GFF	19
BBQ Thai Pork Leg Skewer, Tamarind Syrup, Sticky Rice (2) GFF	21
Larb Tod: Fried Pork Meatballs, Toasted Rice, Lemongrass, Galangal, Chilli GFF	19
Taro & Coconut Empanadas, Plum Sauce (4) V	19
Fried & Steamed Eggplant, Soy, Sesame, Tomato, Garlic, Cassava GFF VO VGO	19
Sweet Corn Fritters, Ajad Sauce (4) V	19
Sai Ua: Spicy Thai Pork Sausage, Lemongrass, Kaffir Lime, Sticky Rice GFF	19
Crispy Clarence River School Prawns, Sriracha Mayonnaise	19
Silken Tofu, Ginger, Soy Sauce, Spring Onion V VG	20
Pla Muk Tod Krob: Crispy Fried Calamari, Garlic, Spring Onion, Red Chilli & Lime	23
Steamed Pork & Prawn Dumplings, Black Bean, Soy, Garlic & Chilli Oil (4)	23
Pork Belly Bao Buns, Slaw, Palm Sugar Caramel (2)	23
Prawn Cake Slider, Brioche Bun, Papaya, Lettuce, Tom Yum (2)	23
Salmon Sashimi, Nahm Jim, Coconut, Chilli, Lime, Shallots, Fish Skin GFFO	29
Peking Duck: ½ Roast Duck, Pancakes (10), Cucumber, Spring Onion, Hoisin Sauce	59

Manor Suite Shared Grazing Plate

Fresh Oysters, Nahm Jim, Pickled Papaya & Shallot (2)

Pork Belly Bites, Pork Caramel | Marinated White Anchovies

Pork Neck Terrine | Triple Cream French Brie

Australian Cheddar | Quince Paste Shiitake & Vegetable Spring Rolls (2) | Marinated Olives

Roti Bread | Lavosh Crackers GFFO

59

Individual Desserts

Kaffir Lime & Orange Creme Brulee, Raspberry Sorbet, Lychee Salad GFF | V

15

Peanut Butter Parfait, Roasted Peanuts, Dark Chocolate, Salted Lime Caramel GFFO | V

15

Banana Roti, Foi Thong, Coconut, Nutella, Coconut Ice Cream

15

Cheese

1 Cheese 18 | 2 Cheese 28 | 3 Cheese 40 (60g serve) GFFO

SOFT - Buche D'affinois Brie (FRA)

HARD - Maffra Mature Cheddar (AUS)

SEMI-HARD - Marcel Comte (FRA) | Manchego (ESP)

WASHED RIND - Taleggio D.O.P (IT)

BLUE - Tarago Blue (VIC)

GFF = Gluten Free Friendly | GFFO = Gluten Free Friendly Option

V = Vegetarian | VO = Vegetarian Option | VG = Vegan | VGO = Vegan Option

GRFF = Garlic Free Friendly | GRFFO = Garlic Free Friendly Option

OFF = Onion Free Friendly | OFFO = Onion Free Friendly Option

DFF = Dairy Free Friendly | DFFO = Dairy Free Friendly Option



MANOR SUITE

Wine Bar

Drinks Menu

Cocktails

WHISKEY SOUR 22

Woodforde Bourbon, Lemon, Foam, Bitters

TIRAMISU ESPRESSO MARTINI 25

Arktika Vodka, Baileys, Mr.Black Coffee Liqueur,
Caramel Syrup, Coffee

MARTINI 25

Bombay Sapphire Gin, Noilly Prat Dry Vermouth

MARGARITA 22

Espolon Tequila Blanco, Lime Juice, Cointreau

NEW MONEY 23

Bundaberg Rum, Cinamon Syrup, Lemone Juice, Bitters,
Maple Syrup, Ginger Ale

NEGRONI 25

Bombay Sapphire Gin, Martini Rossa Sweet Vermouth, Campari

NOT SO BLONDE 22

Passionfruit Liqueur, Elderflower Liqueur, Passionfruit Puree,
Lemon, Foam, Soda, Florals

LYCHEE LOVE POTION 22

Espolon Tequila, Paraiso Lychee Liqueur, Lychee Syrup,
Lemon Juice, Apple Juice

POPPIN PAM'S 25

Arktika Vodka, Chambord, Lime, Mixed Berry Puree,
Cranberry Juice, Soda

ROSARIA 24

Archie Rose Dry Gin, Bianco Vermouth, , Lemon, Rose Syrup,
Grapefruit Juice, Apple Juice

Spritz

APEROL SPRITZ 20

Prosecco, Aperol, Soda, Orange

HUGO SPRITZ 22

Steinbeck Elderflower Liqueur, Archie Rose Dry Gin,
Prosecco, Mint, Lemon

Mocktails

MYSTIC TEMPTATION 15

Butterfly Pea Syrup, Monin Mojito Mint Syrup,
Lime Juice, Soda

ROSE ELIXIR 15

Watermelon Syrup, Rose Syrup, Lime Juice, Soda

BERRY BLISS 15

Strawberry Syrup, Monin Mojito Mint Syrup,
Lime Juice, Soda



Wines

SPARKLING

	150 ml	250 ml	Btl
N.V. Oakdene Sparkling Brut, Bellarine Peninsula	13	-	50
Oakdene Matilda Sparkling Blanc de Noirs, Bellarine Peninsula	16	-	70
The Conversationalist Prosecco, South Australia	13	-	50
Oakdene Sparkling Shiraz, Bellarine Peninsula	15	-	60
Next Chapter Sparkling Rose, Strathbogie Ranges	-	-	75
Lethbridge Methode Ancestrale 'Pet Nat'	-	-	60

CHAMPAGNE

Champagne Pierre Mignon, Grande Reserve Brut, France	-	-	130
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SAUVIGNON BLANC

Oakdene Sauvignon Blanc, Bellarine Peninsula	13	20	50
Stumpy Gully Sauvignon Blanc, Mornington Peninsula	15	22	60
Amaris Sauvignon Blanc, Adelaide Hills	-	-	50

RIESLING

Flora Riesling, Clare Valley	13	20	50
Marcus Hill Riesling, Off Dry, Bellarine Peninsula	15	22	60

PINOT GRIGIO

Oakdene Pinot Grigio, Bellarine Peninsula	13	20	50
Artigiano Pinot Grigio, Italy	14	21	55

PINOT GRIS

Bennetts Skin Contact Pinot Gris, Bellarine Peninsula	15	22	60
Oakdene 'Ly Ly' Pinot Gris, Bellarine Peninsula	16	24	70

MOSCATO

The Hill Moscato, Bellarine Peninsula	13	20	50
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CHARDONNAY	150 ml	250 ml	Btl
Oakdene Blue Label Chardonnay, Bellarine Peninsula	14	21	55
Stardust & Muscle Chardonnay, Strathbogie Ranges	15	22	60
Austin & Co Chardonnay, Moorabool Valley	16	24	70
Oakdene 'Liz's' Chardonnay, Bellarine Peninsula	16	24	70
DeBortoli Lusatia Chardonnay, Yarra Valley	-	-	130

ROSE

Oakdene Rose, Bellarine Peninsula	14	21	55
Swell Season Rose, Margaret River	15	22	60
Marcus Hill Rose, Bellarine Peninsula	15	22	60
Bertaine et Fils Rose, (Syrah) Aude Valley	-	-	55

OTHER WHITE VARIETALS

Granite Rose Estate Fiano, Port Phillip Bay	-	-	55
Bennetts on the Bellarine Semillon, Bellarine Peninsula	-	-	60

PINOT NOIR

Oakdene Blue Label Pinot Noir, Bellarine Peninsula	14	21	55
Stardust & Muscle Pinot Noir, Strathbogie Ranges	14	21	55
Red Rock Pinot Noir, Otway Hinterlands	15	22	60
Oakdene 'Peta's' Pinot Noir, Bellarine Peninsula	16	24	70
Between Five Bells Pinot Noir, Lethbridge	-	-	55
Lethbridge 'Hat Rock' Pinot Noir, Bellarine Peninsula	-	-	85

SHIRAZ

Oakdene Blue Label Shiraz, Bellarine Peninsula	14	21	55
Aramis Shiraz, Adelaide Hills	14	21	55
The Victorian Shiraz, Heathcote	15	22	60
Oakdene 'William Shiraz', Bellarine Peninsula	18	27	70
Zema Estate, Family Selection Shiraz, Coonawarra	-	-	95

OTHER RED VARIETALS

Streetie's Paddock Sangiovese-Shiraz, Bellarine Peninsula	14	21	55
Oakdene 'Bernard's' Cabernets, Bellarine Peninsula	-	-	70
El Cuidador Tempranillo, Rioja	-	-	55
Granite Rose Estate Montepulciano, Port Phillip Bay	-	-	55
Maretti Langhe Rosso (Barbera/Nebbiolo), Piedmont	-	-	60
Bernard Schurr Cotes Du Rhone Villages (Grenache/Shiraz)	-	-	70

MERLOT	150 ml	250 ml	Btl
Stumpy Gully Merlot, Mornington Peninsula	15	22	60

NON-ALCOHOLIC WINES

Plus & Minus Sparkling, South Australia	10	-	40
Plus & Minus Pinot Grigio, South Australia	10	15	40
Plus & Minus Pinot Noir, South Australia	10	15	40

DESSERT & FORTIFIED WINES

	75 ml		
Oakdene Late Harvest Riesling, Bellarine Peninsula	12		
Lethbridge VDN Sauvignon Blanc, Bellarine Peninsula	15		
Marty's Muscat	18		
919 Vintage Port (2013)	16		
Barbadillo La Cilla Pedro Ximenez Sherry	16		

Beer & Cider

BEER

Prickly Moses Light	11
Prickly Moses Mid	11
Barwon Heads Brewing Japanese Lager	12
Barwon Heads Brewing Draught	12
Barwon Heads Brewing Pale Ale	12
Blackman's Brewery "Tropical Hazy"	12
Singha Lager	11
Corona	12
Brookvale Union Alcoholic Ginger Beer	13

CIDER

Flying Brick Original Cider	13
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NON-ALCOHOLIC BEER

Mornington Peninsula Pale Ale	10
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Spirits

(Mixers +4)

VODKA

Arktika Vodka	10
Grey Goose	13
Hartshorn 'Peat Smoked'	14

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Archie Rose Straight Dry	10
Bombay Sapphire London Dry	11
Hendricks	13

TEQUILA

Espolon Tequila Blanco	11
1800 Silver Tequila	14

AMERICAN WHISKEY

Jim Beam	12
Woodforde Reserve	13
Michters Small Batch	15

SCOTCH WHISKEY

Johnny Walker Black	11
Chivas Regal	15
Glenfiddich Single Malt	15
Johnny Walker Blue	40

IRISH/CANADIAN WHISKEY

Jameson Irish	12
Canadian Club	11

JAPANESE WHISKEY

Hibiki Harmony Japanese	38
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LOCAL GIN

Flowstate	14
Queenscliff Citrus	14
The Whiskery, Rosey Rouge Barrel	38

LOCAL WHISKEY

Whiskery, Oak Series Single Malt	38
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RUM

Bacardi	11
Bundaberg	11
SangSom	13
Husk Distillers Spiced Bam Bam	13

APERITIF

Ricard	12
Campari	12
Martini Rosso (Sweet Vermouth)	14
Noilly Prat (Dry Vermouth)	14

DIGESTIF

Bass & Flinders 'Noble Stranger' Brandy	15
Massenez Liqueur De Poire William	13
Sassy Sister	14
Martell Cognac VS	15

LIQUEURS

Disaronno Amaretto	14
Frangelico Baileys	13
Cointreau Chambord	13
Le Birlou 'Apple & Chestnut'	13