

# COCKTAILS

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## SPRITZ 18.0

APEROL + POMEGRANATE SPRITZ  
Prosecco, Aperol, pomegranate, soda

PIMMS SPRITZ  
Prosecco, Pimms, ginger ale, orange, lime, mint, soda

LIMONCELLO SPRITZ  
Prosecco, Limoncello, lemon, soda

ELDERFLOWER SPRITZ  
Prosecco, Elderflower Liqueur, lime, peach, soda

WATERMELON SPRITZ  
Prosecco, Watermelon Liqueur, lime, soda

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## CLASSIC 24.0

STRAWBERRY CAPRIOSKA  
Vodka, Strawberry Liqueur, lime, strawberry

MOJITO  
White Rum, lime, sugar syrup, fresh mint, soda

PINA COLADA  
Dark Rum, pineapple, coconut, lime

MACADAMIA MAI TAI  
Macadamia Liqueur, pineapple, lime, agave, fresh mint

NEGRONI  
Four Pillars Spiced Gin, Campari, Sweet Vermouth

STRAWBERRY LONG ISLAND ICED TEA  
Vodka, Gin, White Rum, Tequila, Triple Sec, lemon, strawberry, lemonade

## SOUR 24.0

PASSION FRUIT SOUR  
Gin, Passion fruit Liqueur, lemon, sugar, whites

WHISKEY SOUR  
Bourbon, lemon, sugar, bitters, whites

AMARETTO SOUR  
Amaretto, lemon, sugar, bitters, whites

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## MARTINI 24.0

PASSION FRUIT MARTINI  
Vodka, Elderflower Liqueur, ruby red grapefruit, vanilla, fresh passion fruit, whites

FRENCH MARTINI  
Vodka, Chambord, pineapple, vanilla

ESPRESSO MARTINI  
Vodka, Kahlua, sugar, coffee

LYCHEE MARTINI  
Lychee Liqueur, Vodka, Dry Vermouth, lime, fresh mint

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## MARGARITA 24.0

MARGARITA  
Tequila, Triple Sec, lime, agave

CHILLI WATERMELON MARGARITA  
Chilli infused Tequila, Watermelon Liqueur, lime, agave

COCONUT MARGARITA  
Tequila, Coconut Liqueur, coconut, lime

PINEAPPLE MARGARITA  
Tequila, Pineapple Liqueur, pineapple, lime

AZTEC MARGARITA  
Mezcal, lime, agave, ginger ale, mint



Merewether  
Surfhouse

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## BEER & CIDER

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ON TAP		BOTTLE & CAN	
Reschs Lager	11.0	Asahi, Japan	10.0
Better Beer Lager	11.0	Peroni Nastro Azzuro, Italy	10.0
Hahn Super Dry	11.0	Corona, Mexico	10.0
Stone & Wood Pacific Ale	11.0	Heineken Zero (alcohol free)	8.0
Balter XPA	11.0	Coopers Premium Light, SA	7.0
Byron Bay Alcoholic Lemon Squash	11.0	Reschs Pilsner (can)	10.0
Little Dragon Ginger Beer	11.0	White Rabbit Dark Ale	10.0
Fellr Watermelon Seltzer	11.0		
Young Henrys Apple Cider	11.0		
Great Northern (mid-strength)	10.0		

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## CHAMPAGNE & SPARKLING

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	Glass	Bottle
Até Brut, Regional, VIC	10.0	45.0
Martini Prosecco NV, DOC Italy	12.0	55.0
Charles Pelletier Blanc de Blancs Brut NV, Burgundy, France	12.0	55.0
Innocent Bystander Sparkling Rosé Moscato, Healesville, VIC	12.0	55.0
Taittinger Brut NV, Champagne, France		130.0
Laurent Perrier Brut NV, Champagne, France		140.0
Laurent Perrier Cuvée Rosé NV, Champagne, France		190.0
Bollinger Special Cuvée Brut NV, Champagne, France		195.0

PLEASE ORDER & PAY AT THE BAR

| GF Gluten Free | v Vegetarian | Vg Vegan

NOTE: THIS KITCHEN CONTAINS ALLERGENS INCLUDING GLUTEN, EGGS, NUTS & DAIRY.  
WHILE ALL REASONABLE EFFORT IS TAKEN TO ACCOMMODATE DIETARY REQUESTS,  
WE CANNOT GUARANTEE THAT A MENU ITEM WILL BE COMPLETELY ALLERGEN FREE.

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## BAR FOOD

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OLIVES marinated mixed olives, served with smoked almonds   vg GF	9.5
SMOKED EGGPLANT DIP with black tahini, native dukka & wood fired flatbread   v	18.0
FETA & RICOTTA whipped feta & ricotta with wild honey & fresh baked pretzel   v	18.0
ARANCINI crumbed carnaroli risotto balls of salt baked carrot, mozzarella, & saffron with whipped feta & honey   v	22.5
MEATBALLS woodfired pork, veal & pine nut meatballs, tomato sugo & wood fired bread	24.0
BURRATA Cows milk burrata & slow cooked mixed peppers, wild oregano & olive oil with pistachio cracker   v	23.5

STEAMED MUSSELS bouillabaisse butter, Sardinian fregola, native beach herbs	28.5
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## BOARD

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CHARCUTERIE BOARD native spiced salami, wagyu bresaola, prosciutto, ox heart tomato, torn smoked mozzarella, seeded mustard & wood fired bread	40.0
CHEESE BOARD three cheese selection, assorted crackers, quince paste, mixed dried fruit & nut   v (serves 2)	40.0

CHIPS oregano, sea salt & aioli   v	10.0
SWEET POTATO CHIPS truffle aioli & parmesan   v	11.0

MARKET SALAD lemon vinaigrette   vg GF	14.0
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## COASTAL FLATBREAD GF BASE. 3.0

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SURFHOUSE MARGARITA San Marzano tomato, smoked mozzarella, beach herbs   v	24.5
SALAMI salami, olives, San Marzano tomato & mozzaella,	26.5
GARDEN pepperonata, vegan feta & chilli   vg	23.5
POTATO scalloped potato, rosemary, mozzarella   v	24.5
LAMB slow cooked lamb, balsamic onion, BBQ sauce & smoked mozzarella	28.5

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## PLATE

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FLATHEAD & FRIES beer battered flathead with green lettuce salad, lemon & tartare	32.5
STEAK SANDWICH & FRIES char grilled minute steak, caramelised onion, horseradish mayonnaise, beetroot relish, lettuce, Swiss cheese & onion ring	28.5
HOT SMOKED SALMON quinoa, smoked almonds, grilled vegetables, zucchini, whipped feta & lettuce   GF	24.0
CHICKEN SCOLLOPINI ROLL & FRIES crumbed chicken, tomato relish, buffalo mozzarella, lettuce & aioli	28.0