



BINARA **one**

BEER

Cascade Light	\$8
Pure Blonde	\$9
Corona	\$9
Peroni Leggera	\$9
Asahi Super Dry	\$10
Crown Lager	\$10
4 Pines Pale Ale	\$10
Peroni Nastro Azzurro	\$10
Hills Apple Cider	\$10
Hills Pear Cider	\$10
Coast Ale (Capital Brewing Co) (Canberra)	\$11
Bentspoke Morts Gold (Canberra)	\$11





# SPARKLING

Chain of Fire Sparkling Cuvee Mudgee, NSW	 \$8	 \$36
Bimbadgen Sparkling Semillon NV Hunter Valley, NSW	\$8	\$36
Canti Prosecco Milano, Italy	\$13	\$57
Oyster Bay Cuvee Brut Marlborough, NZ	\$15	\$60
NV Chandon Brut Yarra Valley, VIC	\$16	\$80
GH Mumm Champagne Cordon Rouge, France		\$130





# WINE

		
Chain of Fire Sauvignon Blanc Mudgee, NSW	\$8	\$36
Bimbadgen Chardonnay Hunter Valley, NSW	\$8	\$36
Shaw Riesling Murrumbateman, NSW	\$10	\$45
T'gallant Juliet Moscato Mornington Peninsula, VIC	\$10	\$45
Dusky Sounds Pinot Gris Waipara Valley, NZ	\$10	\$48
Petaluma White Label Sauvignon Blanc Adelaide Hills, SA	\$12	\$53
Squealing Pig Sauvignon Blanc Marlborough, Central Otago, NZ	\$12	\$55
Block 1A Chardonnay Adelaide Hills, SA	\$14	\$59
Domaine Chandon Rose Yarra Valley, VIC		\$62





RED



Chain of Fire Shiraz Cabernet Mudgee, NSW	\$8	\$36
Shaw Estate Cabernet Sauvignon Murrumbateman, ACT	\$10	\$48
Saltram 1859 Shiraz Barossa Valley, SA	\$12	\$52
'The Gables' Cabernet Sauvignon Wynns, Coonawarra, SA	\$12	\$55
David Hook Shiraz Hunter Valley, NSW	\$13	\$57
Philip Shaw Pinot Noir Orange, NSW	\$14	\$60
Phillip Shaw The Conductor Merlot Orange, NSW	\$14	\$60
Grenache Shiraz Mourvedre Barossa Valley Estate, SA	\$14	\$72
Finca Munoz Tempranillo Castilla, Spain		\$56
Temata Syrah Hawkes Bay, NZ		\$65







# COCKTAILS / MOCKTAILS

Cosmopolitan Citron Vodka, Cointreau, cranberry juice and lime	\$16
Japanese Slipper Vodka, Midori, Cointreau and lemon juice	\$17
Brandy Alexander St.Agnes Brandy, white and dark creme De Cacao & cream	\$17
White or Dark Mojito White OR dark rum, mint, lime, and sugar	\$18
Espresso Martini Vodka, Kahlua, espresso and sugar	\$18
Old Fashioned Makers Mark, sugar, Angostura and orange bitters	\$19
Margarita Olmecca Tequila, Cointreau, lime with salted glass rim	\$19
Whiskey Sour Chivas Regal 12yr, lemon juice, sugar and egg white	\$19
Long Island Iced Tea Vodka, Gin, Tequila, Cointreau white rum and lime topped with Coca-Cola	\$20
Classic Gin Martini	
- Bombay Sapphire	\$18
- Tanqueray #10	\$21
- Hendricks	\$22
Stirred with Extra Dry Vermouth and garnished with olives or a lemon twist	



Watermelon Cooler Blended watermelon, lime and cranberry juice	\$10
Strawberry Punch Muddled strawberries, apple juice and lime	\$10
Mixed Berry Mojito Muddled blueberries, raspberries and strawberries, mint, lime, apple juice and topped with soda	\$12



# FOOD

- Marinated Olives v c \$9  
 4 types – rosemary, confit garlic,  
 orange rind, chillies
- Grilled Haloumi Slider v \$9  
 Red onion jam, rocket, tzatziki , chips
- Crunchy Chips v \$9  
 With ketchup and mayo
- Caramelised Confit Garlic Sour Dough v c \$10  
 Spanish paprika and parsley (15 minutes)
- Crispy Chicken Wings \$12  
 With barbecue sauce
- Pulled Pork Burger \$24  
 Apple slaw, tomato, onion, watercress,  
 onion rings and crunchy chips
- Wagyu Beef Burger 220 gm hp \$25  
 Grain fed beef, cos lettuce, bush tomato chutney,  
 bacon, cheese, onion rings and crunchy chips
- Margarita Pizza v \$20  
 Mozzarella cheese, tomato, basil
- Quattro Formaggio Pizza v \$28  
 Cheddar, blue cheese, mozzarella and parmesan
- Meat Lover’s Pizza \$29  
 Lamb, ham, chicken, pepperoni,  
 mozzarella cheese and tomato

Please advise us of any  
 allergies or dietary requirements

