

THE  
**BLACKSMITH**

- EST 1924 -



# SIGNATURE COCKTAILS

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## In Vane

Botanist Gin, Blood Orange  
Cointreau, acid-adjusted grapefruit,  
Dal Zotto Prosecco, orgeat,  
mint

22

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## The Anti Hero

Naked Grouse Scotch, Maidenii  
Sweet Vermouth, Yellow  
Chartreuse, orange bitters, tiki  
bitters

22

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## Vow of Silence

Messina lemon sorbet,  
Yellow Chartreuse, triple citrus  
shrub, Dal Zotto Prosecco

25

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## Rosie The Riveter

Sierra Fumado tequila, lime,  
ginger, jalapeno, rose water

24

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## Smithy

Glenfiddich 12 Y/O, Fiorente  
Elderflower, lemon, cucumber

23

## First Spark

Beefeater Gin, Yellow Chartreuse,  
lemon, blackberry, whites, basil

22

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## Like Klockwork

Jim Beam Rye, Cynar, Aperol,  
orange citrate, hopped grapefruit  
bitters

23

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## The Seamstress

Olmeca Reposado Tequila, Cointreau,  
mango, strawberry-pink  
peppercorn-mint shrub, lime,  
coconut

23

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## Ol' Lilly

Mount Gay Black Barrel, maple  
syrup, fig & cinnamon bitters,  
spiced apple bitters

25

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## 100-Inch Hooker

Havana Club 3 Y/O Rum,  
Green Chartreuse, Falernum, lime

22

## TAP

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	Pint
<b>Furphy Refreshing Ale</b> 4.4% ABV	13
<b>Heineken</b> 5.0% ABV	14
<b>James Squire 150 Lashes</b> 4.2% ABV	13
<b>Kirin</b> 4.5% ABV	14

## PACKAGED

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<b>Balter XPA</b> 5.0% ABV	10
<b>Bridge Road Brewers Beechworth Pale Ale</b> 4.8% ABV	10
<b>Heineken 0</b> 0.02% ABV	7.0
<b>Heineken 3</b> 3.3% ABV	8.0
<b>Peroni</b> 5.1% ABV	10
<b>White Rabbit Dark Ale</b> 4.9% ABV	9.5
<b>James Squire Apple Cider</b> 4.8% ABV	10

## WHITE WINE

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	Gls	Btl
<b>2018 Bay of Stones Sauvignon Blanc</b> South Eastern, Victoria	9	41
<b>2018 Rockbare Riesling</b> Clare Valley, South Australia	9.5	43
<b>2017 Innocent Bystander Pinot Gris</b> Mornington, Victoria	10	45
<b>2018 Hoddles Creek Chardonnay</b> Yarra Valley, Victoria	11	50
<b>2017 La Vis Simboli Pinot Grigio</b> Trentino, Italy		50
<b>2016 Louis Jadot Macon-Villages Grand Magnien</b> Burgundy, France		58

## RED WINE

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	Gls	Btl
<b>2018 Bay of Stones Shiraz</b> South Eastern, Victoria	9	41
<b>2017 Catalina Sounds Pinot Noir</b> Marlborough, New Zealand	10	45
<b>2014 Cape Mentelle 'Trinders' Cabernet Merlot</b> Margaret River, Western Australia	12.5	56
<b>2017 Terrazas Reserva Malbec</b> Mendoza, Argentina	12.5	56
<b>2018 Fletcher 'The Minion' Nebbiolo</b> Yarra Valley, Victoria		50
<b>2018 Giant Steps Pinot Noir</b> Yarra Valley, Victoria		60
<b>2017 Heathcote Shiraz</b> Heathcote, Victoria		85

## PINK WINE

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	Gls	Btl
<b>2018 Dal Zotto Rosé</b> Whitfield, Victoria	10	45
<b>2018 Innocent Bystander Moscato 275ml</b> Yarra Valley, Victoria	14	
<b>2018 Rameau d'Or Rosé</b> Provence, France	55	

## SPARKLING WINE

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	Gls	Btl
<b>NV Bay of Stones Brut</b> South Eastern, Victoria	9	41
<b>2018 Dal Zotto Prosecco</b> Whitfield, Victoria	10	45
<b>NV Chandon Brut</b> Yarra Valley, Victoria	11.5	52
<b>NV Mumm Cordon Rouge</b> Reims, France	85	
<b>NV Veuve Clicquot</b> Reims, France	115	



# BAR SNACKS

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## **Cheese Board**

29

Three cheeses, Manuka honey pot, prune & walnut slice, seasonal fruit and nuts served with an assortment of Mario Fongo tongue biscuits, Mario Fongo Grissini and Valley Seed fig & olive crisps

## **“Feed Me” Board**

37

Three cheeses, pork & pistachio terrine, Manuka honey pot, apple, curant and stout chutney, Simon Johnson cornichons, prune & walnut slice, seasonal fruit and nuts served with an assortment of Mario Fongo tongue biscuits, Mario Fongo Grissini and Valley Seed fig & olive crisps

## **Duck & Cherry Pâté**

13.5

Duck & Cherry Pâté, served with toast, apple, currant & stout chutney and Simon Johnson cornichons

## **Mixed Olives**

6.5

Olives marinated in oil, garlic and mixed herbs

## **Crisps**

6.0

An assortment of Red Rock Deli crisps

