

COCKTAILS

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

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

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

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

BEER & CIDER

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		

CHAMPAGNE & SPARKLING

	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.

BAR FOOD

OLIVES marinated mixed olives, served with smoked almonds vg GF	9.5
HUMMUS with crisp chickpeas, green chilli jam & fresh baked flatbread v	18.0
PRETZEL fresh baked and served with whipped fetta, saltbush & wild honey 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 with wood fired eggplant puree, sumac & sesame cracker v	23.5
STEAMED MUSSELS Steamed South Australian mussels with smoked chorizo, chickpea, tomato, garlic & wood fired bread	28.5

BOARD

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

COASTAL FLATBREAD GF BASE. 3.0

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

PLATE

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