

SAVING • GRACE •

DRINKS MENU

TINS & BOTTLES

LAGER

Asahi Super Dry Mid-Strength 12
Asahi - Japan - 3.5%

Asahi Super Dry 13
Asahi - Japan - 5%

Corona Extra 12
Modelo - Mexico - 4.5%

Melbourne Bitter 9
CUB - Abbotsford, VIC - 4.6%

GFB Draugt - Gluten Free 13
Two Bays - Dromana, VIC - 4.5%

Budweiser 12.5
AB Inc - St. Louis, USA - 4.5%

Pabst Blue Ribbon 13
Pabst Brewing Co - Irwindale, USA - 4.7%

San Miguel Pale Pilsen 12
San Miguel - Philippines - 5%

Another Lager 10
Heaps Normal - Marrickville, NSW <0.5%

GINGER BEER, SELTZERS & CIDERS

Stones Ginger Beer 14
Stones - England - 4%

Moondog Sour Watermelon Seltzer 13
Moondog - Melbourne, VIC - 4%

Moondog Raspberry Fizzer 13
Moondog - Melbourne, VIC - 4%

Hargreaves Hill Apple Cider 13
Hargreaves Hill - Melbourne, VIC - 5%

Hills Cider, Tropical Sour 14
Hills Cider - Hay Valley, SA - 8%

DARK BEER

Hargraves Hill Stout 15
Hargraves Hill, Lilydale, VIC - 5.6%

SOUR BEER

Passionfruit Sour 12
Bad Shepherd - Cheltenham, VIC - 4.0%

IPA

Hop Nation J-Juice Hazy IPA 14
Hop Nation - Footscray, VIC - 7.1%

Bonehead Phaze Out NE IPA 16
Bonehead - Kensington, Vic - 6.5%

PALE ALE

Gluten Free Pale Ale 13
Two Bays - Dromana, VIC - 4.5%

San Mig Low Carb Pale Pilsner 12
San Miguel - Philippines - 5%

Sierra Nevada 13
Sierra Nevada - Chico, USA - 5%

RED ALE

American Red Ale 13
Bonehead - Kensington, VIC - 4.7%

ON TAP

Bonehead Lager	7/13	God Mode Pilsner - Limited Ed	9.5/17
Bonehead - Kensington, VIC 4.7%		Bonehead - Kensington, VIC 8.2%	
Pacific Ale	7.5/14	Wind Me Up WCIPA	9/16.5
Stone & Wood - Byron Bay, NSW 4.4%		Bonehead - Kensington, VIC 6.8%	
Status Quo Hazy Pale	8.5/15	Hard Solo	9/16.5
Mountain Culture - Katoomba, NSW 5.2%		Hard Solo - Japan 4.5%	

RED WINE

Punt Road Shiraz			
2022 - Yarra Valley, SA			14.5/58
Range Life Pinot Nero			
2021 - Mount Martha, Victoria			14/56
Poggio Anima Toscana Sangiovese			
2019 - Tuscany, Italy			14/56
Langmeil 'Wild Child' Cabernet Sauvignon			
2020 - Barossa Valley, South Australia			15/65
Ministry of Clouds Tempranillo Grenache			
2022 - McLaren Vale, South Australia			15.5/65

CHILLED RED

Little Reddie Nebbiolo / Refosco			
2024 - Colbinabbin, Victoria			14.5/58

WHITE WINE & FRIENDS

Cloudbreak Sauvignon Blanc			
2023 - Adelaide Hills, South Australia			13/50
Punt Road Chardonnay			
2023 - Yarra Valley, Victoria			13/53
Pewsey Vale Riesling			
2023- Eden Valley, South Australia			14/56
Tarot Pinot Gris			
2024 - Adelaide Hills, South Australia			14/56
Palmetto Rosé			
2024 - Tanunda, South Australia			13/52
Mandi Friulano			
2021 - Mildura, Victoria			/65

SPARKLING

Range Life Prosecco			
2021 - King Valley, Victoria			14/56
Moët & Chandon Reserve Impérial			
Champagne, France			/160

SAVING GRACE

COCKTAILS

- Marmalade Whisky Sour** 24
Classic whisky take on a breakfast martini. Marmalade, bourbon, lemon bitters and lemon sugar. Why should breakfast drinkers have all the fun?
- Mai Tai** 25
From the Tahitian word 'Excellence' our Mai Tai brings you a twist of Jamaican and pineapple rum, marzipan, orgeat and lime for a sweet and sour tropical treat.
- Clover Club** 24
A light and refreshing take on the traditional Philadelphia cocktail, our version combines fresh raspberries & wonderfoam with lemon juice and gin.
- Smoky Apricot & Elderflower Apertif** 24
A combination of Apricot liqueur, St Germain, lemon and mezcal giving a fruity, smoky, floral flavour.
- Margarita** 22
A Mexican holiday in a glass. A true classic for good reason.
Ask our staff if you would like it spicy!
- Pompelmo Sour** 24
Grapefruit and Motenegro gives this gin sour Amaro notes. Fresh and bright, sure to liven up your night.
- Baby Goose Espresso Martini** 22
Goslings black seal rum lends a dark smoothness to this modern classic.
- Barrel Aged Negroni** 24
We age a classic Negroni recipe in french oak barrels to give an unparalleled complexity to the body of the drink.
- Barrel Aged Old Fashioned** 24
House blended bourbon aged in charred french oak lends a certain 'je ne sais quoi' to this bourbon classic.
- Barrel Aged Boulevardier** 24
Bold Gospel Solera Rye, bittersweet Campari, and lush rouge vermouth unite in a French oak barrel, developing layers of spice, dark fruit, and smoky oak for a decadent twist on the classic Boulevardier.