

s i d e / d o o r

**Shiny Happy People Drinking Wine**

**Please order + pay at the bar**

 [sidedoorwine.com](https://sidedoorwine.com)

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## Side Door Sides

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		\$
<i>Side Door Organic Olives</i>	On the go? Toonlunka Creek Tuscan Olives are perfect for lovers of something light.	9
<i>Side Door Winter Soup Shots</i>	This small serve of delicious winter soup really hits the spot. Ask our staff about this week's seasonal vegetable special.	9
<i>Side Door Dips</i>	Featuring two house-created dips and crunchy toasted artisan breads, this starter hits the spot.	15
<i>Side Door Winter Bruschetta</i>	Our goat's cheese, caramelised onion and dried fig bruschetta puts a fresh spin on an old favourite.	18
<i>Side Door Thick Cut Polenta Chips</i>	A super popular dish, our thick cut herbed polenta chips feature fluffy parmesan and truffle oil making them a Moreish must-have every visit.	14
<i>Side Door Arancini Balls</i>	Bite size vegetarian risotto balls bring all the flavour with house confit garlic aioli and lemon for extra zest. Three per serve.	16
<i>Side Door Rock Oysters</i>	A culinary escape comes in the shape of our Fresh Sydney Rock Oysters. Served natural.	single /4.50 half doz. /22
<i>Side Door Cured Salmon</i>	The perfect bite, this fresh serve of Salmon Cured in Beetroot, Vodka + Ginger, served with salted caper and cabbage garnish our cured Salmon will delight.	21

## Side Door Share Boards + Salads

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		\$
<i>Side Door Anchovy Serve</i>	Go back to basics with this beautifully simple serve of Kurita Cantabricon anchovies and toasty, artisan bread.	18
<i>Side Door Cheese</i>	Our renowned trio of local + imported cheeses and accompaniments will have you lingering longer. Served with Crackers or Bread.	19
<i>Side Door Smoked</i>	Dig in to our moreish selection of local + imported Salumi + cured meats to share. Served with Bread.	19
<i>Side Door Share Board</i>	Want more? Our super share platter includes Salumi + cured meats, cheeses, quince paste, fresh fruits, crackers + artisan bread for you and your favourite people. Abundant and delicious, this board is the best pick for a quick catchup.	49
<i>Gluten Free</i>	Crackers available	2

## Salad

<i>Side Door Parmesan + Pear Salad</i>	The perfect pairing with any pizza or platter, this salad is a crisp medley of rocket, shaved Reggiano parmesan, and slices of pear tossed with balsamic. Perfection!	15
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## Side Door Slices

gf \$3 extra

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		\$
<i>Garlic</i>	Garlic, Mozzarella + Olive Oil	16
<i>Margherita</i>	Pizza Sauce, Mozzarella, Oregano + Fresh Basil	17
<i>Genovese</i>	Pizza Sauce, Mozzarella, Grilled Eggplant, Parmesan + Fresh Basil	18
<i>Vegetarian</i>	Pizza Sauce, Mozzarella, Mushroom, Olives, Broccoli + Capsicum	20
<i>Hawaiian</i>	Pizza Sauce, Mozzarella, Ham + Pineapple	18
<i>3 Meats</i>	Pizza Sauce, Mozzarella, Sliced Sausage, Prosciutto + Spicy Salami	22
<i>Black + Blue</i>	Pizza Sauce, Mozzarella, Shropshire Blue Cheese, Black Sausage + Chiodini Mushrooms	22
<i>Capriccioso</i>	Pizza Sauce, Mozzarella, Ham, Mushroom, Olives + Anchovies	20
<i>Prosciutto + Rocket</i>	Pizza Sauce, Mozzarella, Gorgonzola, Prosciutto, Rocket + Parmesan Cheese	21
<i>Gamberetti</i>	Pizza Sauce, Mozzarella, Tiger Prawns, Garlic + Parsley	23
<i>Pork + Fennel</i>	Pizza Sauce, Mozzarella, Pork + Fennel Sausage, Artichoke + Ricotta	21

## Side Door Sweets

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*Sweet House Special*

We switch up our sweet offerings weekly. Ask our staff what we have for your sweet tooth this week!

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## Beer + Cider

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<i>Brick Lane Pale Ale</i>	Locally Brewed 100% Australian Malts	425mL	9	\$
<i>Brick Lane Lager</i>	Locally brewed 100% German Hops	425mL	9	
<i>Cascade Light</i>	Refreshing full-flavoured lager	425mL	9	

## Cocktails

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		\$
<i>Margarita</i>	Tequila, Cointreau, Agave Syrup + Lime Wheel + Salt	19
<i>Tom Collins</i>	MGC Gin, Lemon Juice, Soda + Brandied Cherry + Orange Wheel	19
<i>Old Fashioned</i>	Buffalo Trace Bourbon, Sugar Cube, Angostura Bitters + Orange Peel	19
<i>Kew Gardens</i>	666 Vodka, Cucumber, Mint, Rosemary + Lime	19
<i>Pineapple Daiquiri</i>	Plantation Pineapple Rum, Sugar Syrup + Lime	19
<i>Negroni</i>	Suze, Bianco Vermouth, Soda + Lime Twist	19
<i>Espresso Martini</i>	666 Vodka, Mr Black, Espresso, Sugar Syrup + Coffee Bean	19
<i>Aperol Spritz</i>	Aperol, Prosecco, Soda + Orange Twist	15
<i>Pimms Cup</i>	Pimms, Lemonade, Mint + Seasonal Fruit	15



## Sparkling

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NV	<i>Lock&amp;Key Pinot Noir Chardonnay</i>	Yarra Valley, VIC	9/42 btl
NV	<i>Domaine Pichot Vouvray Brut</i>	Vouvray, FR	54 btl
NV	<i>Politini Prosecco</i>	King Valley, VIC	11/47 btl
NV	<i>Pirovano Prosecco Extra Dry DOC</i>	Veneto/Charmat, IT	45 btl
NV	<i>Hattingley Valley Classic Reserve</i>	Hampshire, UK	140 btl
NV	<i>Paul Bara Brut Reserve Champagne</i>	Champagne, FR	195btl
NV	<i>Bonnaire Grand Cru blanc de blanc</i>	Champagne, FR	240btl

### **Pink**

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2020	<i>Vignobles Gueissard Le Petit G IGP Méditerranée</i>	Provence, FR	10/44 btl
2020	<i>Minnow Rose</i>	Werribee, VIC	11/49 btl
2020	<i>Domaine les Fouques</i>	Provence, FR	60 btl
2017	<i>Moorooduc Estate Pinot Gris (skins)</i>	Mornington, VIC	89 btl

## White

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			\$
2019	<i>Side Door Pinot Gris</i>	Gippsland, VIC	9/42 btl
2020	<i>Richard Hamilton 'La Valle' Fiano</i>	Adelaide Hills, SA	10/44 btl
2020	<i>Domaine Pierre Luneau-Papin</i>	Loire Valley, FR	66 btl
2020	<i>Lindsay Collection Riesling</i>	Eden Valley, SA	9/42 btl
2020	<i>Mac Forbes Spring Riesling</i>	Strathbogie Ranges, VIC	73 btl
2008	<i>Kientzler Riesling Grand Cru Geisberg</i>	Alsace, FR	175 btl
2019	<i>Bass River Sauvignon Blanc</i>	Gippsland, VIC	47 btl
2018	<i>Shelter Bay Sauvignon Blanc</i>	Malborough, NZ	10/44 btl
2017	<i>Mt. Mary Reflexion Fumé-Blanc</i>	Yarra Valley, VIC	83 btl
2015	<i>Tenuta di Corte Giacobbe Soave</i>	Soave, IT	55 btl
2020	<i>Punt Road Chardonnay</i>	Yarra Valley, VIC	10/44 btl
2020	<i>Stefano Lubiana 'Primavera' Chardonnay</i>	Granton, TAS	73 btl
2019	<i>Franco Mondo Monferrato Bianco</i>	Monferrato, IT	73 btl
2019	<i>Domaines des Hates Petit Chablis</i>	Chablis, FR	86 btl
2017	<i>Saint-Aubin Hommage A Marguerite 1er cru</i>	Burgundy, FR	185 btl

## Red

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			\$
2020	<i>Bass River Pinot Noir</i>	Gippsland, VIC	16/70 btl
2018	<i>Indented Head Pinot Noir</i>	Bellarine Peninsula, VIC	14/60 btl
2017	<i>Lucien Mazard &amp; Fils</i>	Burgundy, FR	73 btl
2016	<i>Brackenwood - Gamay-Pinot Noir</i>	Adelaide Hills, SA	70 btl
2017	<i>Ministry of Clouds Tempranillo Grenache</i>	McLaren Vale, SA	65 btl
2018	<i>Lindsay Collection Tempranillo</i>	Barossa Valley, SA	9/42 btl
2018	<i>Moppity Grenache Shiraz</i>	Hilltops, NSW	13/65 btl
2018	<i>Epsilon Shiraz</i>	Barossa Valley, SA	12/55 btl
2018	<i>Seabrook 'The Chairman' Shiraz</i>	Barossa Valley, SA	68 btl
2018	<i>Moppity Syrah Nouveau</i>	Young, VIC	63 btl
2012	<i>David Reynaud 'Beaumont'</i>	Cross Hermitage, FR	68 btl
2018/19	<i>G.D.Vajra Langhe Rosso</i>	Piedmont, IT	72 btl
2012	<i>Chateau St. George St. Emillon</i>	Bordeaux, FR	145 btl
2016	<i>Marli Russell Grenache, Mouvedre, Shiraz</i>	Yarra Valley, VIC	135 btl
2012	<i>Mt. Mary Quintet</i>	Yarra Valley, VIC	290 btl
2019	<i>Mitchell Harris Cabernet Sauvignon</i>	Pyrenees, VIC	65 btl
2015	<i>Byrne Reserve Cabernet Sauvignon</i>	Clare Valley, SA	60 btl

**Friends always enter through the side door.**

See you again soon.

Ben + Emma Bangay