

Sips & Sounds

Every Friday from 5pm

Drinks Menu

BEER

Corona 9
Mexico

Young Henrys Newtowner 10
Richmond, VIC

Furphy Refreshing Ale 9
Geelong, VIC

Cascade Light 6
Hobart, TAS

The Hills Cider Co. Apple Cider
9
Adelaide Hills, SA

WINE

White
Tamburlaine Organic Pinot Gris
G 10 B 38
Orange 2018

Little Goat Creek Sauv Blanc
G 9 B 36
Marlborough, NZ 2018

Sparkling
Head Over Heals Brut Cuvee
G 9 B 36
AUS

Red
Elephant in the Room Pinot Noir
G 10 B 39
SA

Angas & Bremer Shiraz
G 10 B 39
Langhorne Creek

COCKTAILS

Lewers Sparkling Punch G 10 J 30
Lewers tropical fruit punch w/
Sparkling wine, fresh mint and
berries

Miss Ginny G 10 J 30
Lewers signature lemonade w/
gin, fresh mint and passionfruit

Spanish Sangria G 10 J 30
House made with fresh fruit

Aperol Spritz 15
Aperol, sparkling wine, soda &
fresh orange

Maple Old Fashioned 15
Makers Mark bourbon, maple &
bitters

NON-ALCOHOLIC

Passionfruit & Mint Lemonade
G 7 J 18

Ruby's Punch
G 7 J 18

Ginger Beer 4

Coke, Zero 4

Organic Orange Juice Bottle 6

Espresso Coffee
S 3.9 L 4.5

No split bills



Sips & Sounds Bar snacks

Trio of House Made Dips 16
w/Toasted Turkish bread
(gfa)

**Sticky Korean Spiced Wings
16**
(gf)

**Bloody Mary Bruschetta (3
pieces) 16**
Toasted garlic olive oil
bread w/ Roast cherry
tomatoes, spanish onion,
olive & Tabasco vinaigrette
(gfa, v)

**Bacon and Cheese Loaded
Fries 16**
w/ Ranch dressing & shallots
(gf)

Salt & Pepper Squid 18
w/Truffle aioli (gf)

**Three Cheese Zucchini
Flowers 18**
w/Hawksbury honey and
hazelnut (gf)

Fresh Melon & Prosciutto 19
w/ Feta, stone fruit,
hazelnuts & vincotto glaze
(gf)

Tuscan Pork Belly 22

w/Braised leek, chorizo,
fried capers & herbed
potatoes (gf)

Marinated Olives 6
(gf,v)

Shoestring fries 8
w/Truffle aioli (gf)

Extra toasted bread 6

gf=Gluten Free gfa= Gluten
Free available v= Vegan

*See blackboard or ask our
staff for weekly specials*
**Please inform our staff of
any allergies**

No split bills

