

Provincial ROOFTOP

SNACKS & STARTERS

BEER BATTERED FRIES LEMON PEPPER, AIOLI (V)	\$10
SWEET POTATO WEDGES SWEET CHILLI, SOUR CREAM (V)	\$12
MI GORENG FRIED CHICKEN CRISPY SHALLOTS, SWEET SOY MAYO	\$12
KINGFISH BETEL LEAF, WASABI, FINGER LIME (GF)	\$15
MISO EGGPLANT CRISPY PEANUT CRUMB, SRI RACHA MAYO (V/VGO)	\$12
SALT & PEPPER SQUID AIOLI, LEMON (GFO)	\$13
BRISKET SLIDERS SLAW, PICKLES	\$12
PULLED PORK NACHOS CHEESE, SOUR CREAM, GUACAMOLE (GF)	\$20
TRIO OF DIPS BABAGANOUSH, TZATZIKI, HUMMUS, GARLIC FLATBREAD, OLIVE OIL (VGO/GFO)	\$10
BUFFALO CHICKEN WINGS FRANK'S HOT SAUCE, BLUE CHEESE, CELERY	\$12

BURGERS

ALL SERVED WITH CHIPS

CHEESEBURGER PICKLES, LETTUCE, TOMATO	\$17
THE PROV PICKLES, LETTUCE, TOMATO, BEETROOT, BACON & ONION JAM	\$22
PHILLY CHEESESTEAK SCOTCH FILLET, FRIED ONIONS, PEPPERS, CHEESE	\$22
CRISPY CHICKEN MI GORENG CRUMB, SRI RACHA SLAW, PICKLES	\$20
FIELD MUSHROOM GOATS' CHEESE, AIOLI (V/VGO)	\$18

*ALL OUR BURGERS CAN BE SERVED ON A VEGAN & GF BUN
OR LETTUCE CUP*

SALADS & BOWLS

KINGFISH POKE BOWL RICE, EDAMAME, PICKLED GINGER, RADISH, SESAME MAYO (GF)	\$19
CAESAR SALAD COS LETTUCE, ANCHOVIES, CROUTON, POACHED EGG, BACON (GFO)	\$17
KALE & PUMPKIN SALAD TAHINI, ALMONDS, CHICKPEAS (VG / GF)	\$18
POACHED PRAWNS SPINACH, CHILLI, MANGO (GF)	\$20

CLASSICS

FISH & CHIPS SALAD, TARTARE	\$23
CHICKEN PARMA 300G SCHNITZ, NAPOLI, HAM, CHEESE, SALAD & CHIPS	\$25
300G SCOTCH FILLET CHIPS, SALAD, GRAVY	\$34
250G PORTERHOUSE CHIPS, SALAD, GRAVY	\$28
SUMMER FETTUCCHINE CHERRY TOMATOES, BASIL, GARLIC (VG)	\$21
- ADD CHICKEN OR PRAWNS	\$5
SALT & PEPPER SQUID CHIPS, SALAD, AIOLI	\$24
PAN FRIED SALMON GRILLED GREEN BEANS, FENNEL & ORANGE SALAD, WHITE WINE SAUCE (GF)	\$27

Please be advised that all credit card transactions
will incur a 0.7% surcharge.

PIZZAS

MARGHERITA TOMATO, MOZZARELLA, BASIL (V/VGO)	\$19
PROSCIUTTO ROCKET, BALSAMIC	\$23
PEPPERONI CLASSIC	\$20
BARBECUE CHICKEN BACON, MUSHROOMS	\$20
CAPRICCIOSA HAM, MUSHROOMS, ANCHOVIES, OLIVES	\$21
SMOKEY VEG CHARRED EGGPLANT, ZUCCHINI, PEPPERS (V/VGO)	\$18
HAM & PINEAPPLE SHAVED HAM, PINEAPPLE	\$19
WILD MUSHROOM TRUFFLE BASE, OYSTER MUSHROOMS, PORTOBELLO, THYME (V/VGO)	\$20

*ALL OUR PIZZAS CAN BE MADE ON A GF BASE AND WITH
VEGAN CHEESE*

SHARED PLATES

CHARCUTERIE SELECTION OF CURED MEATS, LAVOSH AND PICKLES	\$25
CHEESE BLUE, BRIE & CHEDDAR WITH QUINCE PASTE, FRUIT AND LAVOSH	\$25
PROVINCIAL BOARD CURED MEATS, CHEESE & CONDIMENTS	\$45

Champagne / sparkling	G	B
EDGE OF THE WORLD SE AUSTRALIA	\$9.5	\$46
LA RIVA DI FRATI PROSECCO DOC VENETO, IT	\$11	\$50
DOMAIN CHANDON NV YARRA VALLEY, VIC	\$13	\$60
WILD ONE MOSCATO SE AUSTRALIA	\$10	\$48
MOET & CHANDON IMPERIAL NV EPERNAY, FR		\$100
POL ROGER NV EPERNAY, FR		\$130
VEUVE CLICQUOT NV REIMS, FR		\$110
BOLLINGER SPECIAL CUVEE BOLLINGER AY, FR		\$145
PERRIER JOUET BELLE EPOQUE 2007 EPERNAY, FR		\$320
KRUG GRAND CUVEE REIMS, FR		\$350
DOM PERIGNON 2009 REIMS, FR		\$290
BILLECART SALMON BRUT ROSE 750ML MAREUIL-SUR-AY, FR		\$260
White		
EDGE OF THE WORLD SAUVIGNON BLANC SE AUSTRALIA	\$9.5	\$46
PEWSEY VALE RIESLING EDEN VALLEY, SA	\$11	\$48
CORTE GIARA PINOT GRIGIO VENETO, IT	\$11	\$55
NAUTILUS SAUVIGNON BLANC MARLBOROUGH, NZ	\$12	\$55
SCOTHMANS HILL CHARDONNAY BELLARINE PENINSULA, VIC	\$13	\$60
Rose		
EDGE OF THE WORLD ROSE SE AUSTRALIA	\$9.5	\$46
YALUMBA 'BLOCK 2' BAROSSA VALLEY, SA	\$12	\$55
ROCKFORD ALICANTE BOUCHET BAROSSA VALLEY, SA	\$13	\$60
Red		
EDGE OF THE WORLD SHIRAZ CABERNET SE AUSTRALIA	\$9.5	\$46
ALPHA BOX & DICE 'TAROT' GRENACHE MCLAREN VALE, SA	\$11	\$50
PALLISER ESTATE 'PENCARROW' PINOT NOIR MARTINBOROUGH, NZ	\$12	\$55
LADIES WHO SHOOT THEIR LUNCH SHIRAZ STRATHBOGIE RANGES, VIC	\$12	\$60
VASSE FELIX CABERNET SAUVIGNON MARGARET RIVER, WA	\$12	\$55

Cocktails

DANCE WITH THE DEVIL	\$20
OUR PROV TAKE ON AN ESPRESSO MARTINI MIXING VODKA WITH COFFEE, DARK CHOCOLATE AND VANILLA FLAVOURS	
BLOOD IN	\$20
SHIRAZ GIN AND ROSE VERMOUTH COMBINE WITH STRAWBERRY, VANILLA AND BALSAMIC VINEGAR AND FINISHED WITH BLACK PEPPER AND BASIL	
YOU'RE PUNCHING, MATE	\$20
A FRUIT PUNCH MIXING VODKA WITH WATERMELON, MINT, POMEGRANATE AND CITRUS FLAVOURS	
PINA COLADA 2.5	\$20
CLASSIC PINA COLADA SERVED THE PROV WAY, LONG, REFRESHING AND DAIRY FREE. WE USE RUM FAT-WASHED WITH COCONUT OIL, MIXED WITH FRESH PINEAPPLE AND COCONUT WATER	
SO FLUFFY!!!	\$20
A LIGHT FRUITY SOUR MADE USING VODKA MIXED WITH PEACH AND PASSIONFRUIT, FINISHED WITH A LITTLE TOUCH OF FIZZ	
UNUSUAL SUSPECTS	\$20
LONG AND REFRESHING, GIN IS MIXED WITH MINT, CUCUMBER AND ELDERFLOWER AND LENGTHENED WITH APPLE AND CRANBERRY	
N.O.L.A. SOUR	\$20
OUR TAKE ON A WHISKEY SOUR USING RYE, HENNESSY VSOP AND A TOUCH OF MARASCHINO, FINISHED WITH A SPRITZ OF ABSINTHE	
BLUE STEEL	\$20
WHITE RUM IS SHAKEN WITH FRESH GINGER, LYCHEE, LEMON AND VANILLA IN THIS FLORAL LITTLE DRINK THAT PACKS A SMALL PUNCH	
BREAKFAST CLUBBING	\$20
THIS LONG DRINK IS ALL ABOUT CITRUS FLAVOURS WITH VODKA COMBINING WITH LEMON AND LIME AND FINISHED WITH PINK GRAPEFRUIT SODA	
NO, PADRON!	\$20
WHITE TEQUILA IS INFUSED WITH SMOKED JALAPENO AND STIRRED WITH ORANGE ZEST AND AGAVE IN THIS MEXICAN-INSPIRED TAKE ON AN OLD-FASHIONED	

Suggested Serves

AIVY & FEVER TREE TONIC	\$14
W/ FRESH LIME, STRAWBERRY AND BLACK PEPPER	
EL DIABLO BLANCO	\$14
W/ ELDERFLOWER, AGAVE, GINGER ALE & FRESH LIME	
SPRITZROY	\$18
APEROL, COCCHI ROSE, PROSECCO & PINK GRAPEFRUIT SODA	
DARK & STORMY	\$15
GOSLING'S BLACK SEAL RUM W/ FEVER TREE GINGER BEER	
TANQ 10 & FEVER TREE TONIC	\$14
W/ A SLICE OF RUBY GRAPEFRUIT	
FOUR PILLARS NAVY STRENGTH	\$15
W/ FEVER TREE SICILIAN LEMON TONIC AND FRESH GINGER	

Beverages

PLEASE ORDER AT THE BAR

Classics

WE'VE PICKED OUT SOME OLD-SCHOOL DRINKS THAT WE BELIEVE ARE PERFECT FOR THOSE HOT SUMMER DAYS AND LONG SUMMER NIGHTS! ALL \$20

MOJITO

WHITE RUM WITH MINT, LIME AND SUGAR AND TOPPED WITH SODA

DAIQUIRI

WHITE RUM WITH LIME AND SUGAR

TOMMY'S MARGARITA

TEQUILA WITH AGAVE AND LIME

SOUTHSIDE

GIN WITH FRESH MINT, LIME AND SUGAR

BRAMBLE

GIN WITH LEMON AND SUGAR AND FINISHED WITH BLACKBERRY LIQUOR

AVIATION

GIN WITH CRÈME DE VIOLETTE, MARASCHINO AND LEMON

JOHN COLLINS

SCOTCH WHISKY WITH LEMON AND SUGAR, TOPPED WITH SODA

PISCO SOUR

PISCO WITH LEMON, SUGAR AND EGG WHITE

OLD FASHIONED

BOURBON WITH SUGAR AND BITTERS