

BLOCK'S



Bar

View the full menu, order & pay at the bar

COCKTAILS

BLOCK'S BAR MULE 15/40

Brookvale Union Ginger Beer,
Vodka O & fresh lime

APEROL SPRITZ 15

Aperol, Cavaliere d'Oro Prosecco
& soda water

PASSIONFRUIT DAIQUIRI 18

Brix White Rum, passionfruit
& fresh lime

MARGARITA 18

Espolon Blanco Tequila,
triple sec & fresh lime

GETTING SPICEY 15/40

Untold Spiced Rum, Brookvale Union
Ginger Beer, Angostura Bitters
& fresh lime

NEGRONI 19

Bulldog, Campari, Cinzano Rosso

ESPRESSO MARTINI 16

Lexington Hill Espresso Martini

CARIBBEAN SOUL 16/40

Brookvale Union Ginger Beer,
Appleton Estate Dark Rum, coconut
liqueur, pineapple juice & lime juice

WINE

150mL / 250mL / BOTTLE

BUBBLES

Seppelt Fleur De Lys,
Chardonnay,
Barossa, SA 9/—/45

Cavaliere d'Oro
Prosecco, Italy . . . 12/18/60

WHITE

Riot, Pinot Grigio . . . 9/14/—

ROSÉ

Riot, Rosé 9/14/—

Squealing Pig Rosé,
Marlborough, NZ . 12/18/60

RED

Fickle Mistress,
Pinot Noir, NZ . . . 10/15/50

Wynns The Gables,
Cabernet Sauvignon,
Coonawarra, SA . . 2/18/60

ON TAP

4 PINES PALE ALE

4 PINES PACIFIC ALE

4 PINES NITRO STOUT

4 PINES IN SEASON IPA

4 PINES EXTRA REFRESHING ALE

4 PINES KELLER DOOR

BROOKVALE UNION BOOZY SELTZER

JUICY JUICY GRAPEFRUIT

BROOKVALE UNION GINGER BEER

IN THE FRIDGE

4 Pines Summer Ale 8

4 Pines Limited Release 9

4 Pines Ultra Low 7

Brookvale Union Vodka Peach Iced Tea . . 8

Brookvale Union
Spiced Rum and Ginger Beer 8

Brookvale Union
Ginger Beer Low Sugar 8

Brookvale Union
Lemon, Lime and Bitters 7

Brookvale Union Boozy Seltzer
Mango Mango Pineapple 7

Vodka Cruiser, Assorted 11



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PECKISH

- WINGS (GF) 16
- FRIES & AIOLI (V)(GF) 10
- LOADED FRIES
W/ CHEESE, GRAVY & CRISPY BACON 15
- SWEET POTATO SCALLOPS
W/ SEAWEED SALT, VINEGAR & VEGAN MAYO (VG) 13

BURGERS & SANDWICHES

- BLOCK'S BAR CHEESEBURGER
W/ AMERICAN CHEESE, PICKLES,
TOMATO SAUCE & AIOLI 10
- CHICKEN KATSU BURGER
W/ KEWPIE MAYO & SRIRACHA BBQ SAUCE 12
- BLOCK'S BAR BRISKET SANDWICH
W/ SWISS CHEESE, PICKLES, MUSTARD MAYO,
TOMATO & CHIPOTLE RELISH 15
- MUSHROOM PANINI
W/ VEGAN CHEESE, SPINACH, CUMIN &
VEGAN MAYO (VG) 15

FLATBREADS

- PEPPERONI, MOZZARELLA, PARMESAN,
TOMATO, CHORIZO MAYO & PEPPERS 19
- ROASTED PUMPKIN, MUSHROOM, MOZZARELLA,
GOAT'S FETA, SPINACH & ROSEMARY OIL 18
- BBQ CHICKEN, TOMATO,
BASIL PESTO, SPINACH & GARLIC 18

10% SURCHARGE
APPLIES ON
PUBLIC HOLIDAYS

PLEASE ADVISE STAFF OF ANY
ALLERGIES AS ALL INGREDIENTS USED
IN OUR DISHES ARE NOT NECESSARILY
LISTED ON THE MENU

(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE

ALL DISHES ARE COOKED & PREPARED
IN A GLUTEN ENVIRONMENT