



## Drinks

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## COCKTAILS

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### HOUSE SIGNATURE COCKTAILS

SPECIAL COCKTAIL OF THE WEEK	18
Ask about our cocktail of the moment	
NEGRONI SBAGLIATO	16
Riccadonna prosecco, Cinzano Rosso, Campari	
VANILLA & LYCHEE MARTINI	16
Skyy vodka and soho lychee liqueur	
ROSITA	16
Espolón tequila, Cinzano Rosso and Campari	
DAYDREAM	18
Skyy vodka, Alizé Bleu and lime juice	
EL DORADO	18
Bacardi white rum, Malibu, pineapple juice, mango nectar and coconut	

### CLASSIC COCKTAILS

NEGRONI	16
Gin, Cinzano Rosso and Campari	
APEROL SPRITZ	14
Aperol, soda and Riccadonna prosecco	
ESPRESSO MARTINI	18
Skyy vodka, Kahlua with a double ristretto	
MARTINI	21
Skyy vodka or Bulldog gin with dry vermouth	
MARGARITA	21
Espolón Blanco tequila, Triple Sec, lime juice and sugar syrup	
OLD FASHIONED	21
Chivas Regal and Angostura bitters with a cherry	
WHISKEY SOUR	24
Wild Turkey 81, sugar syrup, lime juice and Wonderfoam	

# WINES

All wines available by the glass are poured using Coravin, ensuring every glass tastes as fresh as the first.

## CHAMPAGNE & SPARKLING

N.V.	RICCADONNA PROSECCO D.O.C. <i>Italy</i>	13   62
2020	LALLIER REFLEXION R.020 BRUT CHAMPAGNE <i>Aÿ, France</i>	33   159

## WHITE

2024	BEST'S RIESLING <i>Great Western, VIC</i>	66
2023	JOSEF CHROMY 'PEPIK' CHARDONNAY <i>TAS</i>	17   78
2024	RED HILL PINOT GRIGIO <i>Mornington Peninsula, VIC</i>	54
NV	MOJO MOSCATO <i>SA</i>	61
2024	SHADOWFAX PINOT GRIGIO <i>Macedon Ranges, VIC</i>	19   88
2024	STORM BAY SAUVIGNON BLANC <i>Coal River Valley, TAS</i>	72
2024	RED CLAW CHARDONNAY <i>Mornington Peninsula, VIC</i>	74
2025	SHAW + SMITH SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	20   92

## PREMIUM WHITES

2025	COL'S BLOCK PARADIGM HILL PINOT GRIS <i>VIC</i>	215
2024	TIMO MAYER CHARDONNAY <i>Yarra Valley, VIC</i>	32   153

## ROSÉ

2024	HENTLEY FARM 'VILLAIN & VIXEN' ROSÉ <i>Barossa Valley, SA</i>	68
2024	GIANT STEPS ROSÉ <i>Yarra Valley, VIC</i>	19   89

## RED

2022	PIKES 'STONE CUTTERS' SHIRAZ <i>Clare Valley, SA</i>	65
2022	MAJELLA 'COMPOSER' CABERNET SAUVIGNON <i>Coonawarra, SA</i>	64
2023	JOSEF CHROMY 'PEPIK' PINOT NOIR <i>TAS</i>	18   83
2024	PHILIP SHAW 'THE IDIOT' SHIRAZ <i>Orange, NSW</i>	16   74
2024	BRUNO SHIRAZ <i>Barossa Valley, SA</i>	68
2024	RED CLAW PINOT NOIR <i>Mornington Peninsula, VIC</i>	93
2023	TWO HANDS 'ANGELS' SHARE' SHIRAZ <i>McLaren Vale, SA</i>	19   90
2024	HENSCHKE 'FIVE SHILLINGS' SHIRAZ-MATARO <i>Barossa Valley, SA</i>	21   97
2023	MOSS WOOD 'AMY'S' CABERNET SAUVIGNON <i>Margaret River, WA</i>	23   109

## PREMIUM REDS

2020	COL'S BLOCK PARADIGM HILL SHIRAZ <i>VIC</i>	169
2023	LAMI SAGE PARADIGM HILL PINOT NOIR <i>VIC</i>	219
2024	TIMO MAYER SYRAH <i>Yarra Valley, VIC</i>	153
2024	TIMO MAYER 'CLOSE PLANTED' PINOT NOIR <i>Yarra Valley, VIC</i>	153

## PREMIUM REDS BY THE GLASS

2020	COL'S BLOCK PARADIGM HILL SHIRAZ <i>VIC</i>	36
2024	TIMO MAYER 'CLOSE PLANTED' PINOT NOIR <i>Yarra Valley, VIC</i>	33

# SPIRITS & LIQUEURS

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Served straight, on the rocks, or with your choice of tonic, soda, Coke, Coke Zero, dry ginger ale, lemonade, orange or apple juice.

## VODKA

SKYY VODKA	13
ABSOLUT VODKA	14
BELVEDERE VODKA	15
GREY GOOSE VODKA	15

## GIN

ONDINA GIN	13
BULLDOG GIN	13
FOUR PILLAR OLIVE	14
FOUR PILLAR SHIRAZ GIN	14
HENDRICK'S GIN	15
MONKEY 47 GIN	15
TANQUERAY	14

## TEQUILA

ESPOLÓN TEQUILA BLANCO	12
1800 BLANCO	14
ESPOLÓN REPOSADO	13

## RUM

BACARDI	13
BUNDABERG RUM	12
APPLETON ESTATE SIGNATURE RUM	12
SAILOR JERRY SPICED RUM	13

## BOURBON

WILD TURKEY RYE	12
MAKER'S MARK	13
JIM BEAM WHITE LABEL KENTUCKY	12
WILD TURKEY 81 BOURBON	12
RUSSELL'S RESERVE 10 YO	14
WILD TURKEY MASTER'S KEEP TRIUMPH	19

## SINGLE MALT

LAPHROAIG 10 YO SCOTLAND	16
GLENFIDDICH 12 YO SCOTLAND	15
HIGHLAND PARK 12 YO	16

## WHISKIES

JOHNNIE WALKER RED	12
CANADIAN CLUB	14
SOUTHERN COMFORT	13
JAMESON IRELAND	13
FIREBALL	14
GLEN GRANT ARBORALIS	11
WILD TURKEY AMERICAN HONEY	10
LYRE'S, HIGHLAND MALT WHISKEY <i>Non-alcoholic</i>	10

## COGNAC

COURVOISIER VSOP FRANCE	16
RÉMY MARTIN VSOP, FRANCE	16
RÉMY MARTIN XO, FRANCE	31
BISQUIT & DEBOUCHE VSOP, FRANCE	19
BISQUIT & DEBOUCHE XO, FRANCE	36

## APERITIFS, DIGESTIFS & LIQUEURS

MIDORI	10
CINZANO EXTRA DRY	13
CINZANO BIANCO	13
CINZANO ROSSO	13
CAMPARI	13
APEROL	12
GRAND MARNIER	13
CHAMBORD	13
AVERNA	12
GALLIANO AMARETTO	13
GALLIANO VANILLA	13
GALLIANO SAMBUCA	13
SAGATIBA CACHAÇA OUZO	13
FRANGELICO	14
JÄGERMEISTER	13
CYNAR	12
COINTREAU	15
MALIBU ORIGINAL	13
BAILEYS	14
KAHLUA	14
MONTELOBOS MEZCAL ESPADÍN	14

# BEERS & BOTTLES

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## TAP BEERS

ASAHI	13   15
WYLDE LAGER	13   15
BALTER XPA	13   15
GREAT NORTHERN SUPER CRISP	13   15

## BOTTLED BEERS

COOPERS DRY	10
PURE BLONDE LAGER	10
CASCADE LIGHT	10
CORONA	12
4 PINES PALE ALE	10
4 PINES PACIFIC ALE	10
PERONI 0.0% <i>Non-alcoholic</i>	14
HEINEKEN ZERO 0.0 <i>Non-alcoholic</i>	10.5

## PREMIXED

APEROL SPRITZ RTS	11
CAMPARI SODA	9

# NON-ALCOHOLIC

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## NON-ALCOHOLIC PREMIXED

CRODINO	10
NAKED LIFE CLASSIC G&T	10
NAKED LIFE MOJITO	10
NAKED LIFE MARGARITA	10
NAKED LIFE PASSIONFRUIT MARTINI	10

## SOFT DRINKS

COCA-COLA & COKE ZERO	5
SPRITE / TONIC / SODA WATER	5
LEMON, LIME & BITTERS (LLB)	5
MOUNT FRANKLIN 1 LITRE	9.5
PUREZZA STILL OR SPARKLING WATER	5

## HOT DRINKS

### COFFEE

ESPRESSO / MACCHIATO	5
LATTE	5
CAPPUCCINO	5
FLAT WHITE	5
LONG BLACK	5
Double shot	+0.5
Soy, Oat, Almond, Macadamia, Decaf	+0.5

### TEA

ENGLISH BREAKFAST TEA	4.5
EARL GREY TEA	4.5
GREEN TEA	4.5
CHAMOMILE TEA	4.5
CHAI LATTE	5
HOT CHOCOLATE	5

# FOOD

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<b>MARINATED OLIVES</b> <i>V, GF, DF</i>	8
<b>SALT AND PEPPER CALAMARI</b> <input type="checkbox"/> I	14
citrus aioli, lime	
<b>SWEET POTATO WEDGES</b> <i>V</i>	16
sweet chilli, sour cream	
<b>ARANCINI BOLOGNESE</b>	16
tomato and chilli relish	
<b>VIEW SIGNATURE CLUB SANDWICH</b> <i>*GF, *DF</i>	29
bacon, poached chicken, fried egg, lettuce, cheese, tomato and French fries	
<b>VIEW WAGYU BURGER</b>	29
bacon & onion jam, American cheese, pickles, house-made burger sauce and French fries	
<b>FRENCH FRIES WITH AIOLI</b> <i>V, DF</i>	14

V - vegetarian  
GF - gluten free  
DF - dairy free  
\* - available upon request

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*\*Please let one of our team members know if you have any dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to potential cross-contamination.*

*15% Surcharge applies on Public Holidays*



**Opening Hours**  
4pm-10pm daily

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