

MON to SUN
OPEN DAILY
11AM till
LAST CALL

CURRAMBINE

BAR & BISTRO

+61 8 7665 8130

enquiries@cbinebb.com.au

cbinebb.com.au

ENTRÉES

GARLIC FLATBREAD v	16
CORN CHIPS & GUAC v	17
LEMON PEPPER CALAMARI	21
Fried in house-seasoned flour, served with aioli, a lemon wedge and salad salsa.	
CHICKEN SOFT TACOS (2 PCS)	20
Grilled chicken, corn and jalapeño salsa, guacamole and Bang Bang sauce, garnished with coriander and sesame seeds.	
FISH SOFT TACOS (2 PCS)	20
Battered fish, corn and jalapeño salsa, guacamole and Bang Bang sauce, garnished with coriander and sesame seeds.	
BANG BANG TACOS (2 PCS) v	20
Crunchy cauliflower, corn and jalapeño salsa, guacamole and Bang Bang sauce.	
PORK BELLY BITES	21.5
Bite-sized pork belly pieces, coconut caramel, herbs and lime.	
TANDOORI TENDERS	18
Four grilled chicken tenders served with tzatziki.	
ARANCINI (5 PCS) v	20
Wild porcini mushrooms, truffle aioli and shaved Parmesan.	
BEEF SLIDERS	22
Juicy grilled beef patties with melted cheddar, fresh tomato, mixed leaf and sweet mustard relish, served in toasted slider buns.	
KOREAN FRIED CHICKEN	18
Crispy fried chicken bites tossed in a sticky Korean gochujang glaze, finished with sesame seeds and fresh spring onions, served with a side of aioli.	
BUTTER CHICKEN LOADED CHIPS	21.9
Crispy golden chips topped with fragrant butter chicken, finished with crispy fried shallots and fresh coriander.	

BURGER

ADD-ONS: CHICKEN +\$8 • PRAWNS (3) +\$9
• EGG +\$3 • PINEAPPLE +\$3 • BACON +\$3

*
Our chips
are not 100%
gluten-
free

CURRAMBINE SIGNATURE BURGER 29.9
Double hand-smashed beef patties, American cheese, pickles, sliced tomato, caramelised onions and our chef's signature burger sauce on a toasted brioche bun, served with seasoned chips.

VEGGIE BURGER v 26
Mixed veggie patty, mixed lettuce, onion, tomato, spiced aioli on a brioche bun served with chips.

MOROCCAN CHICKEN BURGER 28.9
House-marinated grilled chicken, lettuce, tomato, onion, American cheese and spiced aioli on a toasted bun, served with chips.

THE BOSS STEAK SANDWICH (MB3+) 32
180g chargrilled Scotch fillet, crispy bacon, caramelised onions, Swiss cheese, spiced aioli, rocket and tomato, served in a toasted Turkish panini with a side of chips.

THE CURRAMBINE SCOTCH (MB3+) 33
180g Scotch fillet, Swiss cheese, bacon jam, cos lettuce, tomato, chimichurri and garlic aioli, served in a toasted ciabatta with a side of chips.

SALAD & BOWLS

ADD-ONS: CHICKEN +\$8 • PRAWNS (3) +\$9 • EGG +\$3 • PINEAPPLE SALSA +\$3

CHICKEN CAESAR SALAD GFO 27.5
Seasoned grilled chicken, cos lettuce, crispy bacon, Parmesan, boiled egg, croutons and Caesar dressing.

THAI BEEF SALAD 29.5
Marinated beef, fresh herbs, vermicelli noodles, candied peanuts, chilli and soy dressing.

TANDOORI CHICKEN SALAD 28
Packed with tandoori spices, marinated chicken, mixed lettuce, cherry tomatoes, cucumber, crumbled feta, red onions and cashews, with tzatziki.

CURRAMBINE BURRITO BOWL VO • GFO
VEG OPTION: GRILLED HALLOUMI 23.9
NON-VEG: MOROCCAN CHICKEN 29.9

Rice, pico de gallo, corn salsa, guacamole, sour cream, cos lettuce, jalapeños, corn chips and black beans, topped with spiced aioli and sesame seeds.

WINGS

CHOICE OF SAUCE:
BUFFALO / BBQ

6 PCS

\$18.9

A surcharge of 15% applies on public holidays to all purchases.

*
Items in the
Grill section
are not
dairy-free

FROM THE GRILL

CHOICE OF SAUCE (GF)
MUSHROOM • PEPPER • ONION •
CREAMY GARLIC • RED WINE JUS

ADD MASH &
VEGETABLES
+\$4

250G BLACK ANGUS SIRLOIN GF 44.9

Served with chips, salad and your choice of sauce.

+ 3 creamy garlic prawns \$10 I

300G BLACK ANGUS 49.95

SCOTCH FILLET (MB3+) GF

300g premium Scotch fillet served with chat potatoes, broccoli, baby carrots and your choice of sauce.

+ 3 creamy garlic prawns \$10 I

LAMB CUTLETS GF 45.9

Grilled lamb cutlets served with Greek salad, chips, chimichurri and tzatziki.

CHICKEN

CHICKEN PARMI 33.5

Crumbed chicken breast topped with ham, Napolitana sauce and cheese, served with chips and salad.

CHICKEN SCHNITZEL 31

Crumbed chicken breast topped with your choice of sauce, served with chips and salad.

CHOICE OF SAUCE: MUSHROOM • PEPPER •
ONION • CREAMY GARLIC

CHICKEN SCALLOPINI GF 37

Butterflied chicken breast, prawn cutlets and mushrooms, cooked in a creamy honey and sweet chilli sauce, served with smashed potatoes and broccolini.

BUTTER CHICKEN CURRY 33.9

Traditional butter chicken served with basmati rice, naan and papadum, garnished with fresh coriander.

PIZZA

MARGHERITA V 24

San Marzano sauce, basil, cherry tomato and mozzarella.

WILD MUSHROOM TRUFFLE PIZZA V 27

Creamy garlic base topped with mixed mushrooms, mozzarella and truffle aioli.

CHICKEN PIZZA 27

Herb-marinated chicken, onion and capsicum on a creamy garlic base, topped with mozzarella and spicy aioli.

MEAT LOVERS 29

Tomato base, salami, bacon, sausage and mozzarella, finished with smoky BBQ sauce.

SEAFOOD

I CURRAMBINE FISH & CHIPS GF 33.5

Barramundi served with chips, salad, tartare sauce and a lemon wedge. Available battered or grilled.

I GARLIC PRAWNS GF 36

Prawns cooked in a creamy white wine sauce, served with basmati rice and a lemon wedge.

A CHILLI MUSSELS GF 37.9

Cooked in house-made Napolitana sauce with chilli paste, white wine, garlic, onion and herbs. Served with toasted bread and a lemon wedge.

M FISH OF THE DAY: M.P. ~

Check daily specials.

PASTA

Gluten-free option
available for pasta dishes.
Swap to gluten-free penne
at no extra charge C

I AGLIO E OLIO GF 35

Linguine with prawns, cherry tomatoes, chilli, garlic and basil in extra virgin olive oil.

RIGATONI ALLA VODKA 37.9

Chicken, spinach, onion and garlic cooked in a vodka rosé sauce, finished with shaved Parmesan.

M SEAFOOD MARINARA GF 37.9

Linguine with mussels, prawns and calamari tossed with garlic, chilli and baby spinach in a rich Napolitana sauce.

TRUFFLE GNOCCHI V • GF 34

Gnocchi with button and Swiss mushrooms, sautéed with onions and garlic in a white wine and truffle cream sauce, finished with Parmesan.

M LOBSTER & PRAWN LINGUINE 37.9

Shredded lobster and prawns with cherry tomatoes and spinach, cooked with white wine and garlic in a creamy pesto sauce.

BEEF CHEEK GNOCCHI 38

Slow-braised shredded beef and gnocchi tossed in a rich red wine sauce, finished with Parmesan.

A surcharge of 15% applies on public holidays
to all purchases.

SLOW COOKED

JACK DANIEL'S BBQ PORK RIBS GFO 46

Slow-cooked pork ribs coated in house-made Jack Daniel's BBQ sauce, finished with fresh coriander, served with chips and Greek salad.

BANGERS & MASH 35.5

Perth Hills pork sausages served with creamy mashed potato, green peas, sauerkraut and rich gravy.

CRISPY PORK BELLY 35

Served with herb mash, charred broccolini, baby carrots and red wine jus.

BRAISED BEEF CHEEK 37.9

Slow-braised beef cheek in a rich savoury gravy, served with creamy mash, broccolini and peas.

BEEF & GUINNESS PIE 33.5

Served with creamy mashed potato, broccolini, peas and rich gravy.

DESSERT

LAVA CAKE 13

Served with cream or ice cream

SLICE OF CAKE 13

Served with cream or ice cream

STICKY DATE 14

Served with cream or ice cream

COFFEE & CAKE SPECIAL 16

TARTS AND COOKIES AVAILABLE

SIDES

CHIPS 11

Served with tomato sauce

SEASONAL VEGGIES 12

WEDGES 13

Served with sour cream and sweet chilli

SWEET POTATO 13

Served with aioli and sweet chilli

ONION RINGS 13

Served with aioli and tomato sauce

KIDS MENU

\$17

For children under 12 only

★ KIDS' CHEESEBURGER

★ KIDS' NAPOLI

Linguine cooked in Napolitana sauce, finished with shaved Parmesan.

★ KIDS' FISH & CHIPS

Served with chips and tomato sauce.

★ KIDS' BANGERS & MASH

Served with gravy.

★ KIDS' PIZZA MARGHERITA

★ KIDS' NUGGETS

Served with chips and tomato sauce.

MILKSHAKES \$7.5

H CHOCOLATE ★ STRAWBERRY ★ BANANA
A ★ Caramel ★ VANILLA
P Topped with fresh cream and sprinkles

KIDS' ICE CREAM

P \$4 (one scoop) or \$6 (two scoops)
Y With sauce and sprinkles

MON & TUES KIDS EAT FREE

MINIMUM SPEND OF \$29.9 PER ADULT

Not valid on public holidays. T&Cs apply.

SENIORS' LUNCH MENU

Please show your Seniors Card

\$21.9

Above 65 only

SENIORS' BANGERS & MASH

SENIORS' CARBONARA

SENIORS' FISH & CHIPS

SENIORS' SCHNITZEL

SENIORS' PARM

SENIORS' BUTTER CHICKEN CURRY

(Served with rice)

SENIORS' CHEESEBURGER

ADD: NAAN +\$3 • PAPPADUM +\$2

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FOOD ALLERGIES

All care is taken when meeting our guests' special dietary requirements. Please note that we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products on our premises. While we do our best to cater to all our customers' requests, the decision to consume a meal is the responsibility of the diner.

V-VEGETARIAN VO-VEG OPTION VG-VEGAN VGO-VEGAN OPTION GF-GLUTEN FREE GFO-GLUTEN FREE OPTION

ORIGIN

A-AUSTRALIAN PRODUCT I-IMPORTED PRODUCT M-MIXED (AUSTRALIAN AND/OR IMPORTED)

WINES

WHITE

150 ml 250 ml BTL

CURRAMBINE HOUSE SEMILLON SAUVIGNON BLANC

(Margaret River, WA)
Quince, apple and a fresh, crisp finish.

OYSTER BAY SAUVIGNON BLANC

(Marlborough, NZ)
Passion fruit, guava, lime curd and starfruit with tangy acidity and a fruit-driven palate.

GRACE FARM SAUVIGNON BLANC SEMILLON

(Margaret River, WA)
Lifted aromas of lemon, lime and passion fruit with fresh herbs, delicate saline acidity and excellent palate weight.

ALTUS RISE 'WILDLIGHT' PINOT GRIGIO

(Margaret River, WA)
Nashi pear, honeysuckle and zesty citrus.

MOSS BROTHERS' 'MOSES ROCK' CHARDONNAY

(Margaret River, WA)
A generous palate with ripe fruit, subtle French oak, a rich mouthfeel and a long finish.

PENFOLDS BIN 311 CHARDONNAY

(Multi-Regional)
Complex grapefruit and white peach flavours with a chalky texture and mineral notes.

BROWN BROTHERS 'MOONSTRUCK' FRESH & FRUITY MOSCATO

(Riverland, SA)
Sweet and vibrant with lychee, green grape and lemon zest flavours. (5.5% ABV)

ROSÉ

150 ml 250 ml BTL

CURRAMBINE HOUSE ROSÉ

(Margaret River, WA)
Pale pink Shiraz rosé with a dry, textured palate featuring dried cranberry and pink grapefruit.

ALOFT ROSÉ

(Adelaide Hills, SA)
Pinot Noir rosé with raspberry, cherry, summer berries, floral notes and a hint of confectionery.

RED

150 ml 250 ml BTL

CURRAMBINE HOUSE CABERNET MERLOT

(Margaret River, WA)
Smooth, with dark fruit, cassis and subtle oak.

CURRAMBINE HOUSE SHIRAZ

(Margaret River, WA)
Robust, with plum, spice and soft tannins.

FRANCA'S VINEYARD PINOT NOIR

(Riverland, SA)
Light and easy-drinking with blackberry, boysenberry, crushed leaf, supple tannins and subtle oak.

RUSSELL & SUIITOR 'SON OF A BULL' PINOT NOIR

(Pipers River, TAS)
Rich dark fruit, plum, spicy French oak and gentle tannins.

THOMPSON ESTATE MALBEC

(Margaret River, WA)
Juicy blackberry and dark plum with hints of milk chocolate, cedar and savoury herbal notes. Complex and well-structured.

BAROSSA VALLEY ESTATE SHIRAZ

(Barossa Valley, SA)
Red plum, black pepper and spice with ripe fruit tannins and a velvety texture.

PENFOLDS BIN 128 SHIRAZ

(Coonawarra, SA)
Elegant redcurrant and spice with fine French oak. Medium-bodied, savoury and classically structured.

PENFOLDS ST HENRI SHIRAZ

(Multi-Regional)
Intense forest fruits with distinctive notes of espresso, coffee grounds and tobacco leaf.

PENFOLDS BIN 389 CABERNET SHIRAZ

(Multi-Regional)
Vibrant redcurrant and cranberry with savoury black olive, vanillin oak and full-bodied, mouth-coating tannins.

GIPSIE JACK CABERNET SAUVIGNON

(Langhorne Creek, SA)
Full-bodied with a silky texture, persistent dark fruit, fine chalky tannins and an elegant finish.

PENFOLDS BIN 407 CABERNET SAUVIGNON

(Multi-Regional)
Bold and full-bodied with blackberry, chocolate and mint notes.

SPARKLING

CURRAMBINE HOUSE SPARKLING BRUT

[150ML: \$10 | BTL: \$38]
(SA) Crisp, with green apple and citrus notes.

RIVA PROSECCO

[150ML: \$14.5 | BTL: \$57]
(Riverland, SA)
Fresh aperitif style with lemon and lime sherbet characters.

BROWN BROTHERS PROSECCO PICCOLO

[200ML: \$13]
(King Valley, VIC)
A slightly fruitier Prosecco with crisp citrus notes.

POMMERY BRUT ROYAL NV

[BTL: \$100]
(Champagne, France)
Cheerful lightness with lively freshness and natural elegance.

0% ALCOHOL

Brown Brothers Prosecco 0.0

Brown Brothers Moscato 0.0

\$11
200ML

MOCKTAILS

VIRGIN STRAWBERRY

Strawberry Monin /
Mint / Strawberries /
Soda / Squash

ELDERFLOWER COOLER

Gordon's 0.0 /
Elderflower Syrup /
Mint / Cucumber / Soda

SHIRLEY TEMPLE

Grenadine /
Ginger Ale / Lime Juice

\$10
PER GLASS

COCKTAILS

CLASSICS NEVER DATED

LONG ISLAND ICED TEA

APEROL SPRITZ

MARGARITA

MOJITO

WHITE CHOC ESPRESSO MARTINI

Vanilla Vodka / Kahlúa /
White Chocolate Syrup /
Espresso

BISCOFF MARTINI

Vanilla Vodka / Baileys /
Frangelico / Kahlúa /
Caramel Syrup

FRENCH MARTINI

Vodka / Chambord /
Pineapple Juice / Lemon Juice

PORNSTAR MARTINI

Vanilla Vodka / Passion Fruit
Liqueur / Lime Juice /
Pineapple Juice / Orange Juice /
Sugar Syrup / Prosecco

CURRAMBINE COLADA

White Rum / Malibu / Coconut
Cream / Pineapple Juice

MANGO CHILLI MARGARITA

Tequila / Cointreau / Mango
Purée / Fresh Lime / Chilli

PASSION FRUIT AFFAIR

Vanilla Vodka / Passoã /
Pineapple Juice / Lime Juice /
Vanilla Syrup

TOBLERONE

Frangelico / Coffee Liqueur /
Baileys / Ice Cream

BERRY BLISS

Gin / Strawberry Vok /
Chambord / Lemon Juice /
Soda

CURRAMBINE
BAR & BISTRO

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DRINKS MENU

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**THOUGHTFULLY SELECTED
FROM THE BAR**

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WHITE WINES



150_{ml} 250_{ml} BTL

10	14	38	CURRAMBINE HOUSE SEMILLON SAUVIGNON BLANC <i>Margaret River, WA</i> Quince, apple and a fresh, crisp finish
14	18	49	OYSTER BAY SAUVIGNON BLANC <i>Marlborough, NZ</i> Passion fruit, guava, lime curd and starfruit with tangy acidity and a fruit-driven palate
12	16	48	🍷 GRACE FARM SAUVIGNON BLANC SEMILLON <i>Margaret River, WA</i> Lifted aromas of lemon, lime and passion fruit with fresh herbs, delicate saline acidity and excellent palate weight
13	17	48	🍷 ALTUS RISE 'WILDLIGHT' PINOT GRIGIO <i>Margaret River, WA</i> Nashi pear, honeysuckle and zesty citrus
14	18	49	🍷 MOSS BROTHERS' 'MOSES ROCK' CHARDONNAY <i>Margaret River, WA</i> A generous palate with ripe fruit, subtle French oak, a rich mouthfeel and a long finish
12	16	48	🍷 BROWN BROTHERS 'MOONSTRUCK' FRESH & FRUITY MOSCATO <i>Riverland, SA</i> Sweet and vibrant with lychee, green grape and lemon zest flavours (5.5% ABV)
-	-	65	🍷 PENFOLDS BIN 311 CHARDONNAY <i>Multi-Regional</i> Complex grapefruit and white peach flavours with a chalky texture and mineral notes



RED WINES



150_{ml} 250_{ml} BTL

10	14	38	CURRAMBINE HOUSE CABERNET MERLOT <i>Margaret River, WA</i> Smooth, with dark fruit, cassis and subtle oak
10	14	38	CURRAMBINE HOUSE SHIRAZ <i>Margaret River, WA</i> Robust, with plum, spice and soft tannins
12	16	48	🌱 FRANCA'S VINEYARD PINOT NOIR <i>Riverland, SA</i> Light and easy-drinking with blackberry, boysenberry, crushed leaf, supple tannins and subtle oak
13	17	48	BAROSSA VALLEY ESTATE SHIRAZ <i>Barossa Valley, SA</i> Red plum, black pepper and spice with ripe fruit tannins and a velvety texture
-	-	65	🌱 RUSSELL & SUITOR 'SON OF A BULL' PINOT NOIR <i>Pipers River, TAS</i> Rich dark fruit, plum, spicy French oak and gentle tannins
-	-	60	🌱 THOMPSON ESTATE MALBEC <i>Margaret River, WA</i> Juicy blackberry and dark plum with hints of milk chocolate, cedar and savoury herbal notes. Complex and well-structured
13	17	48	🌱 GIPSIE JACK CABERNET SAUVIGNON <i>Langhorne Creek, SA</i> Full-bodied with a silky texture, persistent dark fruit, fine chalky tannins and an elegant finish
-	-	85	PENFOLDS BIN 128 SHIRAZ <i>Coonawarra, SA</i> Elegant redcurrant and spice with fine French oak. Medium-bodied, savoury and classically structured
-	-	135	PENFOLDS ST. HENRI SHIRAZ <i>Multi-Regional</i> Intense forest fruits with distinctive notes of espresso, coffee grounds and tobacco leaf
-	-	120	PENFOLDS BIN 389 CABERNET SHIRAZ <i>Multi-Regional</i> Vibrant redcurrant and cranberry with savoury black olive, vanillin oak and full-bodied, mouth-coating tannins
-	-	135	PENFOLDS BIN 407 CABERNET SAUVIGNON <i>Multi-Regional</i> Bold and full-bodied with blackberry, chocolate and mint notes



SPARKLING WINES



CURRAMBINE HOUSE SPARKLING BRUT

SA

Crisp, with green apple
and citrus notes

(150_{ml}) (BTL)
10 38

BROWN BROTHERS PROSECCO PICCOLO

King Valley, VIC

A slightly fruitier Prosecco
with crisp citrus notes

(200_{ml})
13

🌱 RIVA PROSECCO

Riverland, SA

Fresh aperitif style
with lemon and lime
sherbet characters

14.5 57

🌱 POMMERY BRUT ROYAL NV

Champagne, France

Cheerful lightness
with lively freshness
and natural elegance

(BTL)
100

ROSÉ WINE

150_{ml} / 250_{ml} / BTL

CURRAMBINE HOUSE ROSÉ

Margaret River, WA

11 / 14 / 40

Pale pink Shiraz rosé with a dry,
textured palate featuring dried
cranberry and pink grapefruit

🌱 ALOFT ROSÉ

Adelaide Hills, SA

13 / 17 / 48

Pinot Noir rosé with raspberry,
cherry, summer berries, floral notes
and a hint of confectionery

0% ALCOHOL

BROWN BROTHERS
PROSECCO 0.0
(200ml)

BROWN BROTHERS
MOSCATO 0.0
(200ml)

\$

11

PER
GLASS



CURRAMBINE

BAR & BISTRO

A surcharge of 15% applies on public
holidays to all purchases

CURATED ALCOHOL-FREE
SELECTION

\$**10** PER GLASS
MOCKTAILS



VIRGIN STRAWBERRY

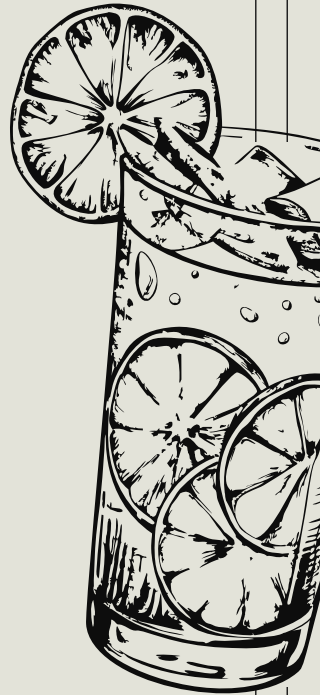
Strawberry Monin /
Mint / Strawberries /
Soda / Squash

ELDERFLOWER COOLER

Gordon's 0.0 /
Elderflower Syrup /
Mint / Cucumber / Soda

SHIRLEY TEMPLE

Grenadine /
Ginger Ale / Lime Juice



CURRAMBINE

BAR & BISTRO

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EASY COCKTAIL DRINKIN'

WHITE CHOC ESPRESSO MARTINI

Vanilla Vodka / Kahlúa /
White Chocolate Syrup / Espresso

BISCOFF MARTINI

Vanilla Vodka / Baileys /
Frangelico / Kahlúa /
Caramel Syrup

PORNSTAR MARTINI

Vanilla Vodka / Passion Fruit
Liqueur / Lime Juice /
Pineapple Juice / Orange Juice /
Sugar Syrup / Prosecco

FRENCH MARTINI

Vodka / Chambord / Pineapple
Juice / Lemon Juice

PASSION FRUIT AFFAIR

Vanilla Vodka / Passoã / Pineapple
Juice / Lime Juice / Vanilla Syrup

CURRAMBINE COLADA

White Rum / Malibu / Coconut
Cream / Pineapple Juice

MANGO CHILLI MARGARITA

Tequila / Cointreau / Mango Purée /
Fresh Lime / Chilli

TOBLERONE

Frangelico / Coffee Liqueur /
Baileys / Ice Cream

BERRY BLISS

Gin / Strawberry Vok / Chambord /
Lemon Juice / Soda

C

CLASSICS

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LONG ISLAND ICED TEA



APEROL SPRITZ



MARGARITA



MOJITO



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CURRAMBINE

BAR & BISTRO

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holidays to all purchases

BEERS ON TAP

	Middy	Pint	Jug
Swan	7.5	8	16
Heineken	9	13	25
Heineken Silver	9	12	23
Hahn 3.5	9	13.5	26
Hahn Superdry 4.6	9	14	27
Guinness	9	14.5	-
Kilkenny	9	14.5	-
Stone and Wood	9	14	27
James Squire One Fifty Lashes Pale Ale	9	14	27
Peroni 5%	9	15	28
Great Northern Super Crisp	9	13	25
Pirate Life Pale Ale	9	14	26
Carlton Dry	9	13.5	26
Coors	9	13	24
Single Fin	9	13.5	26
Matso's Ginger Beer	9	15	28
Huey	9	11	22
Magners	9	13	26
Rogers	9	12	24
Balter Hazy IPA	8	14	28

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