

Beer and Cider

SELECTION

- Prickly Moses - Otway Light 2.9% - The Otways** **\$7**
This light ale displays all the malted barley flavours and characters of a rich, full bodied, full strength beer.
- The Q Train Rail Ale Mid-Strength 3.5% - Queenscliff** **\$8**
A refreshing zesty wheat-based ale with a soft mouthfeel and high drinkability. Notes of citrus and stone fruit with a malt base resembling freshly baked sourdough bread. The addition of lemon thyme adds a spicy, herbaceous complexity while still keeping it simple.
- Valhalla Brewing Aragon - India Pale Ale 6.3% - 440mls - Torquay** **\$16**
An accessible yet powerful IPA, Aragon is a warrior of a beer with a smooth, subtle punch. Rich golden colour with bold apricot, melons, ripe citrus and a balanced bitter finish. Dry hopped to add citrusy zest.
- Blackman's Brewery Arthur Smoked Porter 6% - Torquay** **\$11**
A gold medal winning porter, arthur is smokey, dark and rich but smooth and balanced. We've taken on an english classic style with the added awesomeness of using smoked malt from Bamberg in Germany.
- Blackman's Brewery Reginald IPA 6.2% - Torquay** **\$11**
An in your face, fruity India pale ale. Prominent citrus, peach and pine aromas jump from the glass and fill your nostrils with every sip. Followed by a medium malt body that's surprisingly smooth for such a big angry beer!
- Bells Beach Brewing Point Addas American Pale Ale 5% - Bells Beach** **\$10**
Inspired by a trip to the birthplace of surfing, Hawaii, and using an awesome combination of American hops, this is a clean, refreshing hop forward pale that will keep you coming back for more.
- Bellarine Brewing Company Queenscliff Pale Ale 4.5% - South Geelong** **\$9**
A refreshingly flavoursome, versatile, light coloured ale. This refreshing wheat ale has tropical fruity aromas and hints of citrus, balanced by the use of malt and orange blossom honey.
- Bells Brewing Company Citra Pale Ale 5% - Bells Beach** **\$10**
Our Citra Pale Ale uses Nelson Sauvín hops and lightly roasted ale malts. Every process of the brew is carefully temperature controlled and our unique recipe is followed precisely to produce consistent and very high-quality Pale ale.
- Prickly Moses Otway Stout 5% - The Otways** **\$9**
CLASSIC. A dark, full bodied, dry stout. Rich, roasted flavours with toffee and caramel makes it the perfect choice during the cooler months.

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- Southern Bay Brew Co. Australian Lager 4.6% - Moolap** \$8
Brewed naturally, using local malted barley and the freshest hops available. This beer has a crisp and dry flavour with a slight malt presence and low levels of sweetness. The overall impression is light, refreshing and thirst quenching.
- Bells Beach Brewing Company Bird Rock Brown 4.8% - Bells Beach** \$10
This silky-smooth coffee brown ale is the perfect combination of malty richness, coffee from our local roaster Mikro and classic British hops.
- Blackman's Brewery Juicy Banger IPL 5.8% - Torquay** \$10
Hopped up tropical lager. Beautifully balanced first single batch of the Blackman's new lager collective.
- Prickly Moses Red Ale 5% - The Otways** \$9
A medium to full bodied Irish Style Ale beer with a light reddish hue. A malt accented beer which starts with initial malt sweetness and finishes with a dryness from the addition of small quantities of roasted barley & Kent Golding hops provide the low hop bitterness and aroma which in keeping with this style. An easy drinking smooth beer.
- Southern Bay Brew Co. Vanilla Oatmeal Stout 6.5% - Moolap** \$11
A rich, dark ale that crams eight specialty malts, oatmeal and vanilla into the mix. It's a combo that creates an aroma not dissimilar to the creamiest of Swiss milk chocolates and a similarly luscious taste - with a touch of Nutella.
- Queenscliff Brewery Cream Ale 4.4% - Queenscliff** \$9
Pale straw in colour. This ale is clean and crisp with a low bitterness. It's got a soft mouthfeel and slightly fruity overtones. The aroma of malted barley, wheat, corn and rice shines through together with a touch of ripe stone fruit. Easy drinking yet complex, this ale is rewarding for the casual beer drinker as well as the beer nerd.
- Prickly Moses Forbidden Fruit Cider 4.6% - The Otways** \$8
This light, bright, refreshing semi-sweet apple cider is easy drinking with a drier finish on the palate. Floral characteristics result from the use of wine yeast in the fermentation, with the ferment process being cut off early to retain residual sugars.
- Blackman's Brewery Winnie Cider 4.6% - Torquay** \$9
Cloudy, fruity, left of centre, unfiltered cider; Winnie is a little bit crazy! A dry style that has a tart effervescent finish.
- Blackman's Brewery Single Batch - Torquay** \$11
Ask our staff about our current Blackman's 'wildcard' brew.

Sparkling Wine

SELECTION

Scotchman's Hill UV Swan Bay Cuvee Brut - Geelong

\$49 / \$11

This fruit was selected from the cool climate of the Bellarine Peninsula and is a classic blend of Pinot Noir and Chardonnay. It displays typical fruit characters of strawberry, stonefruit and citrus with some yeast lees complexity.

6ft6 UV Prosecco - Bellarine

\$50

Light, crisp and clean with citrusy lemon curd, pear and honey notes. It has a fresh, sherbety mouthfeel that's smooth and balanced. True to style, this is uncomplicated (yet highly drinkable) bubbles with fruit from King Valley, VIC.

Terindah Estate 2016 Méthode Traditionelle - Bellarine

\$85

This pale sparkling has a light, delicate bead with hints of citrus & brioche on the nose. The palate is bountiful, crisp & clean. Well-balanced with flavours of orange rind & creamed honey characters on the finish.

White Wine

SELECTION

Baie 2018 Sauvignon Blanc – Geelong

\$49 / \$11

A refreshingly textured wine, with delicious flavours of peaches and citrus, underlined by a rich mineral backbone. A perfect representation of the sophistication that can be found in cool climate savoury Sauvignon Blanc.

McGlashan's Chardonnay – Wallington

\$60 / \$13

Mid Golden in appearance. Complex nose exhibiting nectarine and melon fruits with buttery barrel ferment notes with a spicy oak background.

A rich wine with upfront grapefruit, nectarine and peach fruits with a creamy, buttery mid palate. The wine is rounded out with firm acid and a long aftertaste.

Baie 2018 Pinot Gris - Bellarine Peninsula

\$56

This small batch, estate grown wine, demonstrates rich, creamy honey and pear flavours, with a full ripe palate and firm acid balance.

Smooth and delicious.

Banks Road 2017 Pinot Grigio – Geelong

\$53 / \$12

A beautiful perfumed nose with aromas of white flower, lemons and sweet pear. The palate is rich and fruit forward with lemon, nectarine flavours with fresh acidity and a long lingering finish.

Marcus Hill 2018 Swinburn Riesling – Geelong

\$60

Fruit from the Swinburn vineyard in Wallington. Part tank and barrel fermented and matured. Green apples, citrus, textured mid palate and a dry lime finish.

Oakdene 2017 Jessica Sauvignon – Wallington

\$65

Pale straw with a green tinge. Restrained bouquet of tropical fruits with citrus overtones and subtle nutty aromas derived from barrel fermentation. Abundant guava and white peach, vanilla and a mineral edge, with oak adding texture to the mid palate. Acidity adding precision, focus and length.

Red Wine

SELECTION

Jack and Jill 2016 Shiraz – Drysdale

\$49 / \$11

Complex and mesmerising aromas of dark plum, blueberries and spice. The palate is layered with succulent dark fruits, cracked black pepper flavours and savoury tannins.

Pondalowie 2017 Shiraz – Bamba

\$68 / \$15

Grapes from both our Old Clone block and our 1654 clone block went into producing this outstanding wine. Plush and velvety, with multiple layers of blackberry and wild forest fruit providing the flesh, abundant ripe tannins and toasty vanillin, cedar and cigar-box oak providing length, line and balance.

Curlewis Winery 2013 Syrah – Curlewis

\$94

Deep Ruby Red. Herbaceous with a touch of smoke and ripe black berry and dark plum. Tannins carry savoury spice. A ripe core of blackberry fruit that finishes with a detailed tannin and acid balance that suggest both ripe fruit and black plum. A flavourful wine with good depth of palate.

McGlashan's 2019 Pinot Noir – Wallington

\$60

Mid Garnet in appearance. Lifted nose of plums, raspberry and violets with spicy earth background. Full and juicy showing ripe plum and dark cherry fruits with firm acid and tannin. Spicy charred oak dominates the mid to back palate.

Oakdene 2017 Pinot Noir – Wallington

\$53 / \$12

Bright garnet in colour. Perfumed bouquet of red flowers, dry spice and ripe red fruit notes. Generous mid palate, with ripe red cherry and abundant savoury/spicy notes. Subtle oak and earthy notes are balanced by firm acidity and fine tannin on the finish.

Curlewis Winery 2016 'Bel Sel' Pinot Noir– Curlewis

\$66

shows a fragrant and savoury bouquet, showing red berry and forest floor notes. Palate: Light bodied with soft and lingering tannins. Savoury forestry flavours. The acidity gives the wine good structure.

Pondalowie 2017 Pinga Tempranillo Et Al - Bamba

\$62

The 'et al' in this wines name implies that it is not a straight Tempranillo but in fact is a blend with 13% shiraz. The combination allows the rich dark berry fruits and chocolate overtones of shiraz to compliment the ripe cherry and plum flavours of the tempranillo. The fresh, medium bodied palate finishes long and soft.

Kilgour 2017 Merlot - Bellarine Peninsula

\$59 / \$13

Dark loganberries and wild plum notes with briary complexities; hints of cinnamon and spice with a smooth long palate.

Sweet Wine

SELECTION

Scotchman's Hill UV Moscato – Geelong

\$45 / \$10

Pale Pink in appearance with lifted fragrant aromas of Muscat, dried raisins and summer fruits.

Sargé Wines 2016 Rosé – Moorabool

\$59 / \$13

The Sarge Wines Vermilion Rosé as the name suggests is a brilliant scarlet colour resulting from extended time in the press on skins. The nose displays aromas of freshly crushed strawberries, orange zest and rose petals. Extended skin contact and time on yeast lees post fermentation has created a palate that whilst bone dry is textural and bursting with sweet red berry flavours all tied together by a clean lingering citrus acid finish.

Scotchman's Hill 2018 Late Harvest Riesling - Geelong 500ml

\$55

The rich and luscious palate is dominated by ripe nectarines, citrus fruits and spice. The sweetness is balanced by firm acidity giving the wine overall balance. Great with dessert or cheeses.

Grampians Estate UV Sheeppark Flat Reserve Port

\$6 per glass

This unique port doesn't take itself too seriously! According to the guys at Grampians Estate it has been lovingly fermented in the shearing shed and was checked daily by all the sheep dogs.

Local

GIN

Teddy & The Fox Gin

\$12

The Gin itself is an aromatic blend of 6 botanicals, juniper, coriander, orange, lemon myrtle, orris root and star anise. It has strong citrus characteristics with orange and lemon myrtle coming to the fore. It is highly regarded as a sipping gin but also makes a great G & T.

Queenscliff Brewhouse Dry Gin

\$12

Queenscliff Dry Gin is a non-traditional dry gin with pronounced juniper, Pepper berry with a spiced fennel finish and refreshingly thirst quenching. Pair with Fever Tree Elderflower Tonic and garnish with Pepper berry & Orange Peel.

Cocktail

LIST

The Q Train's Espresso Martini	\$19
<i>Coffee, Kahlua, Grey Goose vodka & vanilla infused syrup</i>	
Chocolate Martini	\$19
<i>Coffee, Mozart dark chocolate liqueur, Grey Goose vodka</i>	
Old Fashioned	\$19
<i>Whisky, sugar, bitters, stirred over ice</i>	
Pomegranate Cooler	\$20
<i>Muddled pomegranate and orange, with pomegranate liqueur and vodka, topped up with soda</i>	
The Q Train's Winter Chocolate	\$21
<i>Orange chocolate, Mozart dark chocolate liqueur, Kraken rum, topped with cacao nibs and orange zest</i>	
The Gin Blossom	\$23
<i>Teddy & The Fox gin, ruby grapefruit juice, orange blossom lemongrass & sugar syrup</i>	

Mocktail

LIST

The Q Train's Virgin Espresso	\$10
<i>Coffee, Vanilla Monin, Coffee Monin & a dash of honey flavour</i>	
The Pomegranate	\$10
<i>Muddled pomegranate and orange, with pomegranate juice, topped up with soda</i>	
The Vir-Gin Blossom	\$10
<i>Ruby grapefruit juice, orange blossom, lemongrass, sugar syrup, topped up with blood orange mineral water</i>	
The Q Train's Winter Chocolate	\$10
<i>Orange chocolate, Monin chocolate syrup, topped with cacao nibs and orange zest</i>	

Non-Alcoholic

DRINKS

Espresso	\$3
Long Black	\$4
Latte	\$4
Flat White	\$4
Cappuccino	\$4

Other Hot Drinks

English Breakfast	\$4
Earl Grey	\$4
Green Tea	\$4
Ginger and Lemongrass	\$4
Peppermint	\$4
Hot Chocolate	\$4

Soft Drinks

Hepburn Sparkling Mineral Water	\$4
Hepburn Sparkling Lemon	\$5
Hepburn Sparkling Pink Grapefruit	\$5
Hepburn Sparkling Blood Orange	\$5
Hepburn Ginger Beer	\$5
Hepburn Orange Juice	\$5
Coke	\$4
Coke No Sugar	\$4
Lemonade	\$4