MENU



Beverage Menu

Wine Menu

BERRIDALE, NSW

Shut The Gate

White	"For Love" Sauvignon Blanc	18	65
	"For Love" Fiano	18	65
	"The White Deer" Pinot Gris	16	55
Red	"For Freedom" Cabernet Sauvignon	18	65
	"The Rose Thief" Shiraz	16	55
	"The Ripple Iron" Sangiovese	17	57

TUMBARUMBA, NSW

"On the Fly Wines"

White	2022 Chardonnay	90
	2024 Pinot Gris	60
Rose	2023 Rose	60
Red	2023 Pinot Noir	83
	2022 Syrah Nouveau	68

Johansen Wines

Sparkling	2021 "Methode Traditionnelle" Premium Cuvee	98
White	2023 "Unbridled" Chardonnay	88
	"Surveyor" Riesling	62
Red	"Pirouette" Pinot Noir	70

CANBERRA, ACT

Nick O'Leary Wines

White	2025 Sauvignon Blanc	63
	2024 Tumbarumba Chardonnay	80
	2023 Pinot Gris	63
	2024 "Flying Fox" Riesling	98
Rose	2024 Rose	58
Red	2023 "Hilltops" Cabernet Sauvignon	80
	2024 Shiraz Canberra District	76

Seasonal House Wine

$13 per glass

Sparkling, White, Rose or Red

Ask about current selection

A Surcharge of 10 % Applies on Weekends and 20% on Public Holidays.
Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.

*not available for Take Away

Brewery Menu

JINDABYNE, NSW

JINDABYNE BREWING CO.

Island Bend Pilzner	14
Hefe Veiss Bier (500ml)	20
Alpine Red X (500ml)	20
Black Diamond (500ml)	20

SNOWY WAY BREWING CO.

High Country Lager	14
Mountain Pale Ale	14

KOSCIUSZKO BREWING CO.

Pale Ale	13

CANBERRA, ACT

BENTSPOKE

Full Suspension IPA	14
Half Cranked Session IPA *Mid strength*	14
Crankshaft	14
Red Nut IPA	14
Freewheeler (<0.5%)	14

CAPITAL BREWING CO.

All Night Long Dark Lager	14

BATLOW, NSW

APPLE THIEF

Pink Lady	14
Pear Williams	14
Ginger Beer	14
Apple & Blueberry (<0.5%)	14

HOUSE BEER

Asahi Super Dry	13
Great Northern	13

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Distillery Menu

WILD BRUMBY DISTILLERY

Schnapps	Apricot / Butterscotch / Devil's Tounge / Elderflower / Lemoncello / Mango / Peach Nectar / Pear Williams / Peppermint / Pink Lady / Pure Berry / Saspberry / Sour Apple	16
Gin	Rubus Patch Pink Gin	16

SNOWY MOUNTAINS SPIRITS

Whisky	Apera Cask Whisky 46%	19
	Tawny Cask Whisky 46%	19
	Shiraz Cask Whisky 59%	23
	Rum Cask Whisky 60%	28
	Agave Cask Whisky 60.2%	28
Gin	Whisky Barrel Aged Gin 42%	16

UNDERGROUND SPIRITS CANBERRA

Gin	Native Gin	16
	Butterfly Pea	16

HOUSE SPIRITS

Whisky	Makers Mark	14
	Monkey Shoulder	17
Gin	Gordons London Dry	14
	Roku Japanese Gin	17
Rum	Bacardi	14
	Bundaberg	14
Vodka	Absolute	14
	Grey Goose	17
Tequila	Sierra	14
	1800 Blanco	17

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Signature Cocktails

ALPINE BLOSSUM SIGNATURE SEASONAL COCKTAIL 22
Crisp mountain freshness in a glass, featuring locally distilled Wild Brumby Gin, floral elderflower and exotic lychee syrup balance perfectly with a vibrant splash of fresh lime

MARGARITA 24
Premium tequila, Cointreau and fresh lime. A timeless classic with a refined citrus finish

SPICY MARGARITA 26
A sophisticated blend of tequila, Cointreau, lime and chilli for guests who enjoy a bold edge

COSMOPOLITAN 22
Vodka, Cointreau, cranberry and lime. Elegant, balanced and iconic

FRENCH MARTINI 20
A rich harmony of tropical pineapple, deep berry sweetness, and a crisp, citrus-forward lift from the lime juice

ESPRESSO MARTINI 24
Fresh espresso, premium vodka and coffee liqueur for a smooth finish

LIMONCELLO SPRITZ 22
Refreshing limoncello topped with sparkiling wine and soda

APEROL SPRITZ 22
Italy's celebrated aperitif - light, vibrant and perfectly refreshing

CRACKER SUNSET 25
Inspired by alpine sunsets and tropical flavours

MOCKTAIL OF THE DAY 15

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Non-Alcoholic

	8oz	12oz
BARISTA MADE		
Espresso / Long Black / Piccolo	5	
Double Espresso / Latte / Flat White / Cappuccino / Mocha / Hot Chocolate / Chai Latte / Dirty Chai	6	7
Iced Long Back		6
Iced Latte / Iced Mocha / Iced Chocolate / Iced Chai Latte		7
TEA		
English Breakfast / Green Tea / Peppermint / Earl Grey / Chai / Chamomile / Lemon Ginger	5	
MILKSHAKES		
Chocolate / Vanilla / Strawberry / Caramel / Banana / Cookies & Cream / Choc-Hazelnut		8
SPARKLING WATER (1L)		9.5
SOFT DRINKS		6
JUICES		7

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