Menu

10% Surcharge Sunday and 18% Public holidays

STARTERS

Best For Sharing

House-Made Olive Focaccia $16

Served with whipped salted butter (V)

Lángos $24

Traditional Hungarian fried bread topped with Tajín-spiced yoghurt cream, shaved prosciutto, fresh rocket and pickled red onion.
Pairs with Vinden Sparkling Alicante Bouschet or Six Strings Coastie Lager

Chicken Karaage $29

Crispy fried chicken with roasted sesame mayo, pickled ginger and sesame slaw.

Olives and Pickled vegetables $16

Sicilian olives and house-made pickled vegetables (GF, DF, VE)

Mexican Queso $28

A warm blend of cheeses with corn, chorizo crumb and jalapeños, served with tortilla chips. (GFO)
Pairs with Tamburlaine Organic Rosé or a Coconut Coast Highball

Zucchini Flowers $26

Two flowers filled with ricotta and Parmesan, served with a pumpkin and sage sauce. (V)
P*airs with Beresford Emblem Fiano or a Cottage Garden Sour*

Prawn Pil Pil (M) $30

Sizzling prawns and crispy chorizo tossed in smoky spices, chilli and honey, served with toasted bread. (GFO)

Smashed Tofu Tacos $24

Topped with sriracha, pickled vegetables and jalapeño pineapple chutney. (VE)

CREPES

Served with rice and salad - Main Size

Chicken and Leek $29

In a creamy white wine sauce with a touch of mustard

Seafood Mornay (M) $31

Our selection of mixed seafood, shallots with creamy mornay sauce

Mexican $30

Our Mexican style refried bean mix with choice of either Chicken or Vegetarian filling topped with sour cream and Jalapeños (GF, VO)

DF - Dairy Free
GF- Gluten Free
V- Vegetarian
VE- Vegan

VEO- Vegan option
VO - Vegetarian option
GFO - Gluten free option
M - Contains mixed origin seafood

PLEASE NOTE WE USE NUTS, GLUTEN, DAIRY AND SEAFOOD IN OUR KITCHENS.
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MAINS

Eastern Mediterranean Wagyu Beef Shin $44
Slow-cooked Wagyu beef shin finished with a pomegranate glaze, served with Eastern Mediterranean-style sumac potatoes, peas, pickled red onion and fresh herbs (GF)
Pairs with the Cherry Orchard Manhattan or Beresford Estate Shiraz

Fijian Fish Curry (M) $38
Barramundi poached in a zesty lime and coconut curry with red onion, fresh tomato and aromatic herbs, served with steamed rice. (GF DF)

Coconut-Crusted Tofu $36
Served with a fragrant lemongrass curry sauce and steamed rice. (VE, GF)
Pairs with Vinden Pokolbin Blanc or a Rosella Velvet Sour

Beer Battered Flathead (M) $30
Served with chips, accompanied by a house-made garlic aioli.
ADD salad $5

Crispy Pork Bánh Mì Noodle Bowl $36
Crispy pork belly with rice noodles, fresh cucumber, pickled carrot, coriander and Vietnamese dressing. (DF)
Pairs with Tamburlaine Organic Sav Blanc or Six Strings Tropical Pale Ale

Chicken Milanese Caesar Salad $38
House-crumbed chicken supreme on a classic Caesar salad with lemon and crispy capers.

Pasta of the Day
Chef's pasta of the day (GFO, VEO)

SIDES

Beer battered chips	$15
Sweet potato chips	$16
Side salad	$8
Side chips	$7
Salad - Crisp mesclun leaves tossed with finely shredded cabbage, fresh cucumber and carrot, finished with a creamy roasted sesame dressing. (GF, V, VEO)	$18

KIDS

Grazing plate $16
Rice crackers, Tasty cheese, hummus, cucumbers and seasonal fruit (GF, VEO)

Pasta $17
Choice of Bolognese, white cheese and ham sauce, or Napoli sauce (V), all served with parmesan cheese. Gluten-free pasta available on request

Fish and Chips (M) $18
Beer-battered flathead with fries or mash and veg

Crumbed Chicken Tenders $17
Chicken tenders with sidewinder chips or mash and veg

Dessert

Crepes $12
warm crepes served with ice cream and maple syrup (GF, V)

Ice-Cream Sundae $11
Two scoops of vanilla ice cream with chocolate, strawberry, or caramel sauce, topped with chocolate flakes and sprinkles (GF, VEO)

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SWEET TREATS

Limoncello Tart $22

Made from 23rd Street limoncello liqueur with house-made toasted marshmallow, passionfruit sorbet.

Pavlova Summer Dream $19

Whipped vanilla bean cream, fresh strawberries and crunchy ginger-nut crumble. (GFO DFO)

Pairs with a Pavlova Fizz or a Rosella Velvet Sour

Coconut Cake $21

Drizzled with miso caramel and macadamia sauce, served with toffee gelato. (GF)

Pairs with a Cottage Garden Sour or a glass of Press & Bloom Prosecco

Gelato - Gelista Artisan $6 per scoop

- Salted Caramel & Crunchy Toffee (GF, DF, VE)
- Vanilla Bean
- Passionfruit sorbet (GF, DF, VE)

Affogato $15

Our house blend of Danes Caribbean organic espresso, vanilla bean Gelato and house made biscotti (DFO, VEO)

Add Liqueur

Rum Liqueur, Frangelico or Baileys 9

We also have a range of cakes, tarts and vegan cakes available from our cafe

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Cocktails

Cottage Garden Sour — 26.00
23rd Street limoncello and gin shaken with rose and lime into a silky blush sour, finished with garden petals.

Cherry Orchard Manhattan — 26.00
Real McCoy bourbon stirred with cherry brandy and aromatic bitters, finished with a cherry. Smooth, rich and made for slow sipping.

Coconut Coast Highball — 25.00
El Toro coconut tequila, East Coast pineapple and fresh lime, lengthened with Six Strings ginger beer and served in a Tajín-rimmed glass for a sweet-spicy island finish.

Salted Caramel Praline Espresso Martini — 26.00
Beenleigh spiced rum, Frangelico and dark crème de cacao shaken hard with Danes Caribbean organic espresso and a ribbon of miso caramel, finished with a pinch of Olsson's sea salt.

Pavlova Fizz — 25.00
23rd Street vodka shaken with fresh strawberries and lime, topped with sparkling water and crowned with vanilla cold foam, passionfruit and a wisp of rose floss. Our favourite summer dessert, reimagined.

Mocktails

Rosella Velvet Sour — 14.00
Our house-made rosella syrup shaken with East Coast apple juice and fresh citrus into a silky, velvety sour. All of the ritual, none of the alcohol.

Lemongrass & Ginger Cooler — 13.00
Lemongrass and ginger tea sweetened with honey, brightened with lime and topped with Six Strings ginger beer and fresh cucumber.

Strawberry Fields Lemonade — 12.00
Strawberry compote with lime and a sprig of garden rosemary, topped with East Coast country style lemonade.

RED WINE

BERESFORD ESTATE

Proudly South Australian, Beresford Estate captures the essence of McLaren Vale with wines that reflect both heritage and innovation. Established in 1985, this family-owned vineyard is dedicated to sustainable winemaking—embracing water conservation, minimal intervention, and eco-friendly practices to nurture the land for future generations. Each bottle is a celebration of premium Australian terroir, crafted with care, passion, and a deep respect for the environment. All their estate-made wines are vegan-friendly. Enjoy a true taste of Australia's finest, with every pour.

VINDEN WINES

Led by second-generation winemaker Angus Vinden, Vinden Wines champions progressive winemaking in the Hunter Valley. Angus blends tradition and innovation, using diverse vessels—from stainless steel to clay amphora—to showcase each vintage's character. The family's vineyards are farmed organically and regeneratively, with minimal intervention and a focus on sustainability, from composting to nurturing healthy soils and ecosystems.

TAMBURLAINE WINES

Pioneers in organic viticulture, Tamburlaine Wines blends innovation with tradition in the Hunter Valley and Orange regions. Since 1966, their passionate team has crafted vibrant, award-winning wines with a steadfast commitment to sustainable, chemical-free practices. Every bottle reflects their vision for pure, eco-conscious Australian winemaking—delivering exceptional flavour with a gentle touch on the land.

SHIRAZ

House Shiraz 10.00 40.00

Beresford Estate 96.00
McLaren Vale (VE)

GSM 50.00
McLaren Vale

CABERNET BLENDS

House Cabernet Sauvignon 10.00 40.00

Beresford Estate Cabernet Sauvignon McLaren Vale (VE) 96.00

House Cabernet Merlot 10.00 40.00

PINOT NOIR

Emblem Beresford 63.00
Adelaide Hills (VE)

'OLD VINE' GRENACHE 63.00

Emblem Beresford
Blewitt Springs

with a bouquet of spiced plum, cherry, and boysenberry, Together, these notes form a harmonious bouquet that balances sweetness, tartness, and a hint of spice. fruit-forward yet elegant, with subtle complexity from aging. (VE)

VINDEN WINES – HUNTER VALLEY

Shiraz Nouveau G 14 B 55

Harvested two weeks ahead of their peak, these grapes are chosen early to capture a lighter, fresher profile. After 10 days of gentle skin contact, the wine reveals only a delicate blush—no tannin, just a whisper of colour. The palate is lean and invigorating, with vibrant acidity taking centre stage over alcohol, delivering a crisp, refreshing finish that's perfect for those who appreciate subtlety and finesse.

WHITE WINE

BERESFORD EMBLEM - ITALIAN GRAPES

Fiano - White G 15 B 55.00

Bouquet Aromatic, citrusy, floral, honeyed, pear, apple, tropical fruit, almond, herbal, mineral, fresh, lively, complex, crisp, nutty, vibrant, zest and refreshing. Light on the palate with bright fruit-forward character (VE)

VINDEN ORGANIC WINES – HUNTER VALLEY

Pokolbin Blanc B 50

A unique field blend that evolves with each vintage, celebrating the distinct character of every harvest. Each varietal is fermented separately—using stainless steel tanks, seasoned oak barrels, and a traditional clay amphora—to preserve its individuality. The result is a crisp, dry, and aromatic white wine, offering refreshing elegance and layered complexity in every glass.

Gewurztraminer G 15 B 55

Delicate, thin-skinned grapes brimming with character are gently fermented on their skins for 10 days in an open concrete tank, then matured in a distinctive concrete pyramid. The result is a wine with an intensely aromatic, floral bouquet—evoking the sweetness of dessert wine—while the palate remains beautifully dry, offering notes of ginger, musk, and Turkish delight.

Sparkling Alicante Bouschet G 15 B 55

Crafted from a rare teinturier grape distinguished by its striking red flesh and vibrant natural hue—this wine stands apart from traditional reds that rely on skin contact for their colour. Expect a lively, almost whimsical character: think "boozy creaming soda,"Each sip delivers a bold, juicy profile with a nostalgic twist, perfect for those seeking something truly out of the ordinary.

ROSÉ AND MOSCATO	GLASS	BOTTLE
House Moscato	9.00	30.00
Beresford Rosé McLaren Vale (VE)	12.50	50.00
Tamburlaine Organic Rosé		54.00
PINOT GRIGIO		
Belena Pinot Grigio Griffith **(V)**	13.00	50.00
SPARKLING		
High and Dry Cuvée Tamburlaine (VE)	15.00	55.00
Press & Bloom Prosecco	13.00	50.00
Veuve Clicquot Brut		165.00
Aperol Spritz	24.00	
CHARDONNAY		
House Chardonnay	9.00	30.00
Beresford Classic McLaren Vale (VE)	11.00	45.00
SAUVIGNON BLANC		
House Sauvignon Blanc	9.00	30.00
Tamburlaine organic Orange		55.00

Pot of Tea

Mayde Tea is naturopath-founded and crafted with purpose— Australian organic loose-leaf blends designed to turn everyday moments into simple, restorative rituals.

6.00

Adapt (Herbal, caffeine-free)
Ashwagandha, Gotu Kola, Nettle, Brahmi & Spearmint.

Australian Native (Herbal, caffeine-free)
Lemon Myrtle, Hibiscus, Lemongrass, Strawberry Gum, Aniseed Myrtle & Peppermint Gum.

Restore (Herbal, caffeine-free)
Lemon Myrtle, Marshmallow leaves, Echinacea, Hibiscus & Rosehip.

Serenity (Herbal, Caffeine- free)
Chamomile, Rose, Passionflower, Lavender.

Green Sencha, Jasmine & Rose (Green tea)

Earl Grey (Black tea)
Sri Lankan black tea with organic bergamot.

English Breakfast (Black tea)
Traditional Indian black tea blend.

Hot beverages

Espresso Coffee Regular	5.50
Espresso Coffee Large	6.00
Extra Shot	0.50
Hot Chocolate - regular	6.00
Iced Latte	8.00
Baby Chino	3.00
Soy, Oat and Almond Milks are available	1.00

East Coast Juice

Pineapple	7.00
Orange	
Country style lemonade	
Apple	

Soft drinks

SIX STRINGS X EAST COAST

Lemonade	7.50
Ginger beer	6.00
Coke	6.00
Coke Zero	6.00
Sprite	6.00
Lemon Lime & Bitters	7.50
Tonic Water	7.00
Dry Ginger Ale	7.50
Sparkling Water	6.00
Sparkling Water 750ml	9.50

Spirits

Prices per 30 ml nip, mixer extra

AMBERLANE WHISKY	30ML
Equinox	15.00
Alchemical - Water	20.00
Noble Lane #2	23.50
Sleigh Bells	26.00

WHISKY	
Monkey Shoulder	12.00
Canadian Club	9.50

BOURBON	
Real McCoy	8.50
Jim Beam White Label	9.50
Jack Daniel's	10.50
Maker's Mark	12.00

GIN AND VODKA	
23rd st Vodka	9.00
House Gin	8.00
23rd st Gin	13.00
Mulberry Gin	14.00

TEQUILA	
Blanco tequila	10.00
Coconut tequila	10.00

RUM	
Beenleigh Gold Rum	9.00
Beenleigh Spiced Rum	10.00
Beenleigh White Rum	10.50

LIQUEUR	30ML
Baileys Irish Cream	8.00
Opal Nera Sambuca	10.00
Coffee	9.50
Hazelnut	10.50
Mr Black Cold Brew Coffee	11.00
Beenleigh Rum Liqueur	10.00
Black Bottle Brandy	10.00
Limoncello	10.00

Beer

SIX STRINGS	375ML
Coastie Lager 4.8%	10.00
Session Lager 3.5%	9.00
Tropical Pale Ale 4.2%	10.00

ON TAP	570ML
Pale Ale 4.8%	13.00
Light Beer	7.00
Apple Cider	9.00
Zero Beer	8.00