

## FEELING PECKISH?

<b>LOBSTER NACHOS:</b> <i>lobster, cheese, guacamole, pico de gallo, black beans, salmon roe coriander &amp; lemon myrtle aioli</i>	<b>20</b>
<b>MAC N CHEESEBURGER BALLS:</b> <i>Mac n 5 cheese, ground beef, pickles &amp; mustard aioli</i>	<b>14</b>
<b>LOBSTER TACO:</b> <i>tempura lobster, edamame - lime slaw, chipotle butter, chipotle mayo, pico de gallo</i>	<b>13</b>
<b>LOBSTER LETTUCE CUP (3X):</b> <i>fresh lobster, avocado, roasted corn, mango, coriander, chilli, iceberg lettuce</i> <i>With chicken - \$14</i>	<b>16</b>
<b>SYDNEY ROCK OYSTERS:</b> <i>mignonette or kilpatrick</i>	<b>\$4.5 EACH</b>
<b>PLAIN FRIES</b>	<b>8</b>
<b>TRUFFLE FRIES</b>	<b>12</b>
<b>ONION RINGS</b>	<b>12</b>

All card payments incur a 0.64% merchant fee.

# BURGERS & COMBOS

*All burgers and rolls served with fries & pickles*

*All beef burgers cooked medium unless otherwise requested*

**THE ORIGINAL:** **23**

*signature beef patty, american cheese, mcclures spicy pickles, lettuce, tomato, red onion, secret sauce*

**THE LOBSTER ROY:** **34**

*signature beef patty, lobster tail, truffle aioli, grilled baby gem lettuce, gruyere cheese, tarragon butter*

**SPICY MOTHER CLUCKER:** **24**

*southern fried chicken, buffalo hot sauce, american cheese, crispy bacon, lettuce, secret sauce  
- available grilled*

**STUFFSHROOM:** **22**

*crumbed jalapeño & cheese stuffed mushroom, creamy slaw & herb aioli*

**THE ROOK LOBSTER ROLL:** **35**

*150g fresh lobster tail, potato celery salad, lettuce, kewpie mayo - served cold*

**THE NEW HAVEN:** **35**

*150g fresh butter poached lobster tail, brown butter vinaigrette, shredded gem lettuce, charred corn, bacon, old bay, lemon*

*Make it naked (No buns - lettuce cups instead) - No charge*

*Make it a 1/2 lobster combo - Add \$35*

*Add Ons:*

*Extra patty - \$5*

*Crispy bacon - \$4*

*Truffle Fries - \$3*

*Onion rings - \$2*

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# LOBSTER

<b>WHOLE LOBSTER:</b> <i>served chilled with chips and salad</i>	<b>80</b>
<b>WHOLE LOBSTER:</b> <i>served grilled with chiptole butter or tarragon butter with chips and salad</i>	<b>80</b>
<b>LOBSTER CAESER SALAD:</b> <i>fresh lobster tail, crispy bacon, house Caesar dressing, poached egg, croutons, cos lettuce</i> <i>With chicken - \$24</i>	<b>34</b>
<b>SIDES:</b>	
<b>PLAIN FRIES</b>	<b>8</b>
<b>TRUFFLE FRIES</b>	<b>12</b>
<b>ONION RINGS</b>	<b>12</b>
<b>GEM SALAD</b>	<b>8</b>
<b>CREAMY KALE SLAW</b>	<b>6</b>
<b>DESSERT:</b>	
<b>BANOFEE PIE</b>	<b>12</b>
<b>DEEP FRIED ICE CREAM</b>	<b>12</b>

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# WINE

## SPARKLING & CHAMPAGNE

<i>Edge of the World Chardonnay Pinot Noir - AUS</i>	<b>10/45</b>
<i>Chandon Brut NV - AUS</i>	<b>12/60</b>
<i>Veuve Cliquot Brut NV, Reims, FRA</i>	<b>130</b>
<i>Perrier Jouet Blason Rose NV - Epernay, FRA</i>	<b>150</b>
<i>Pol Roger 'Sir Winston Churchill' 1999 - Epernay, FRA</i>	<b>420</b>
<i>Louis Roederer 'Cristal' Brut 2005 - Reims, FRA</i>	<b>540</b>

## WHITE WINE

<i>Edge of the World Sauvignon Blanc Australia</i>	<b>10/45</b>
<i>Rieslingfreak No4 Riesling 2016 Clare Valley, SA</i>	<b>11/49</b>
<i>Langmeil High Road Chardonnay 2016 Eden Valley, SA</i>	<b>13/59</b>
<i>Bleasdale Pinot Gris, 2016 Adelaide Hills, SA</i>	<b>12/52</b>

## ROSÉ

<i>Edge of the World Rose 2016, Aus</i>	<b>10/45</b>
<i>Rose D'anjou Cabernet Franc Rose 2015 Saumur &amp; Anjou, FRA</i>	<b>11/50</b>
<i>Bodegas Conde Valdemar Rose, 2017 Rioja, ESP</i>	<b>12/58</b>

## RED WINE

<i>Edge of the World Cabernet Shiraz Australia</i>	<b>10/45</b>
<i>Molino Loco Monastrell 2014 Yecla, ESP</i>	<b>10/45</b>
<i>Alamos Malbec 2016 Mendoza, ARG</i>	<b>11/50</b>
<i>Rolf Binder Montepulciano Eden Valley, SA</i>	<b>13.5/62</b>

## BEER + CIDER

### BEER

<i>James Boag's Premium Light, Tas 2.5%</i>	<b>7.5</b>
<i>Superdry, Aus 4.6%</i>	<b>9.5</b>
<i>Stella Artois, Belgium, 5%</i>	<b>9.5</b>
<i>Samuel Adam's Boston Lager, MA, 4.8%</i>	<b>10</b>
<i>Corona Extra Dry, MEX, 4.5%</i>	<b>10</b>
<i>4 Pines Summer Ale, NSW, 4.2%</i>	<b>10</b>
<i>4 Pines Kolsch, NSW, 4.6%</i>	<b>11</b>
<i>Hawthorn Brewing Co, Pilsner, VIC, 4.6%</i>	<b>10</b>
<i>Kosciuszko Brewery, Premium Pale Ale, NSW 4.5%</i>	<b>10.5</b>
<i>White Rabbit White Ale, VIC, 4.5%</i>	<b>11</b>
<i>White Rabbit Pale Ale, VIC, 4.9%</i>	<b>11</b>
<i>Balter XPA, QLD, 5%</i>	<b>11.5</b>
<i>White Rabbit Dark Ale, VIC, 4.9%</i>	<b>12</b>
<i>Goose Island IPA, USA, 5.9%</i>	<b>12</b>

### CIDER

<i>James Squire Orchard Crush, NSW, 4.8%</i>	<b>10</b>
<i>Kirin Fuji Apple Cider, JPN, 4%</i>	<b>12</b>

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# COCKTAIL LIST

**NEGRONI** - Choice of Gin, Campari & Carpano Antica:

<b>BULL DOG GIN</b>	<b>20</b>
<b>BOMBAY SAPPHIRE</b>	<b>21</b>
<b>PLYMOUTH GIN</b>	<b>21</b>
<b>NEVER NEVER TRIPLE JUNIPER</b>	<b>22</b>
<b>STAR OF BOMBAY</b>	<b>23</b>
<b>TANQUERAY 10</b>	<b>24</b>
<b>THE ROOK'S SPICED NEGRONI</b>	<b>22</b>

*Four Pillars Spiced Negroni, Campari, Belsazaar Red Vermouth  
Exceptionally balanced, bitter-sweet and spice driven house Negroni.*

<b>CLOVER MEADOW</b>	<b>22</b>
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*Short Cross Irish Gin, Raspberry Infused Campari, La Quintinyne Rouge, Fernet Branca, Mint Bitters  
Complex, Herbaceous & Bitter yet Fruity take on the classic Negroni.*

## SPRITZ'

<b>GINGER BOY</b>	<b>18</b>
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*Poire Williams, Dry Ginger Vermouth, Archie Rose Distiller Strength, Rosemary, Sparkling Wine,  
Dehydrated Pear . Refreshing, Autumnal, Ginger Spiced Spritz.*

<b>JUST PEACHY</b>	<b>19</b>
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*Tanqueray 10, Peach Aperitif, Red Okar, Salted Grapefruit Soda, Tarragon  
Fruity, Bitter-sweet, Balanced, Rinse and Repeat.*

<b>FLOWER FLOW</b>	<b>18</b>
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*JJ Whitley Elderflower Gin, Poor Toms Imbroglia, Lilet Blanc, Cucumber, Sparkling Wine,  
Rosemary . Floral, Complex, Bitter-sweet and Refreshing.*

# COCKTAIL LIST

## SIGNATURES

### ESPRESSO FORREST CAKE

20

*Bulldog Gin, Hayman's Sloe Gin, Belsazaar Red, Coffee, Raspberry Campari Dust  
It's a gin espresso martini.....why does it taste like that cake....it just does.*

### FINE CHINA

22

*Hayman's Old Tom Gin, Cynar, Belsazaar Red, Coffee & Cacao Bitters, Lapsang Souchong, Ginger & Lemon Foam. Complex, Layered, Smokey balanced sweetness. Give it a go, you'll be surprised.*

### BISOUS

22

*G-Vine Nouaison Gin, Suze, Yellow Chartreuse, Blueberry Shrub, Lime, Aquafaba & Green Chartreuse Moon Rocks. Colourful, French, Herbal and a little kiss of fun.*

### MATCHA MATCHA MAN 2.0

21

*Kozue Gin, Sake, Plum Syrup, Matcha Tea, Celery Bitters. Japan on a shoestring.*

### MAKE'S A MAN-GO BANANA'S

20

*Bulldog Gin, Banana Liqueur, Banana, Lemon Balm and Lime topped with a Mango Chilli Foam  
A little spice is nice...*

### CAPTAIN ALTMAN'S LOST BOOTY

24

*Bulldog Gin, Appleton Rum, Escubac, Cargo Cult Banana Spiced Rum, Guava, Fig & Cinnamon Preserve, Orgeat, Lime, Mint . Boozy, Fruity a little bitter but completely over the top.*

### THE POWER HOUSE

24

*Greenhook American Dry Gin, Turkish Apple Tea, Rhubarb Bitter, Angostura Bitters, Rosemary  
A gin old-fashioned, aromatic, slightly fruity, well balanced.*

# COCKTAIL LIST

## GIN & TONICS

### INK TONICA

18

*Ink Gin, Strange Love Salted Grapefruit Soda Raspberry, Mint & Rosemary*

### AMBROSIA

21

*Animus Ambrosian Gin, Strange Love Dirty Tonic, Ginger, Dehydrated Lime, Lemon Thyme*

### STRAWBERRY TONICA

19

*Poor Tom's Strawberry Gin, Strawberry, Mint, Hibiscus, Strange Love Light Tonic*

### ELDERFLOWER TONICA

22

*Herno Old Tom Gin, Elderflower Cordial, Strange Love No. 8 Tonic, Blackberry, Flowers, Tarragon, Orange*

### GARDEN GROWN

19

*Garden Grown Gin, Sage, Flowers, Sprouts, Grapefruit, Violet Tonic*

**PREFER BOOKS  
WITH PICTURES?  
SCAN ME BABY!**

