

PUB DINING MENU

TO SHARE

Cheesy garlic flat bread, rosemary salt (v)	\$6.5
Antipasto board, marinated capsicum, eggplant, cured meats, buffalo mozzarella, green olives, grissini, bread (vo/gfo)	\$20
Cheese board, four cheeses, lavosh, grapes (gfo)	\$25
Sticky teriyaki chicken wings (3), puffed rice, coriander	\$12
Potato, mushroom, manchego croquettes (3) smoked chilli sauce (v)	\$12
Corn quesadilla, goats cheese, spinach, olive, avocado, coriander, chilli, spring onion (v/gf)	\$16
Sweet potato chips, smoked labneh, sumac, pistachio (v/gf*)	\$9
Veggie Pizza, gorgonzola, artichoke, potato, green olives (v)	\$24
Meat Pizza, pork sausage, fennel, mushroom, tomato	\$25

BURGERS

Beef Burger milk bun, cheese, pickle, tomato, lettuce, mustard, chips	\$19
Mexican Chicken Torta potato bun, slaw, chipotle, avocado, sour cream, chips	\$19

MAINS

Roasted Pumpkin Salad kale, haloumi, seeds, puffed grain, lemon dressing (v/gf)	\$19
Tuscan Stew borlotti bean, tong ho, tomato, fennel, parmesan, bread (v/gfo)	\$18
Grilled Scotch Fillet - 250g 3 mustard butter, chips, salad (gf*)	\$27
Grilled Sirloin on the Bone - 400g beef fat potatoes, watercress, miso hollandaise (gf)	\$38
Roasted Whole Spatchcock chat potato, smoked paprika, sour cream & chive (gf)	\$26
Couscous Crumbed Salmon Fillet tong ho, Moroccan spiced chickpea sauce	\$27
Baked Whole Rainbow Trout broccolini, caper, egg & anchovy dressing (gf)	\$26
Spring Lamb, Porter & Pea Pie.....	\$26
Roasted Cauliflower chimichurri, broccolini, pomegranate, puffed millet (v/gf)	\$24

FOR THE TABLE

Monday to Thursday up to 25 minute wait.	
9 Hour Slow Roasted Lamb Shoulder tzatziki, hummus, mint & pea tendrill salad (gf)	\$60
Grilled Chateaubriand - 600g beef fat potatoes, watercress, miso hollandaise (gf)	\$75

SIDES

Chips, rosemary aioli (v/gf*)	\$8
Roasted sweetcorn, feta, chipotle, lime (v/gf)	\$8
Cabbage, parmesan salad, lemon dressing (v/gf)	\$8
Mixed green salad (v/gf)	\$8

SWEETS

Banoffee pie, banana, toffee, biscuit, cream, chocolate	\$14
Bread & butter pudding, orange ice cream	\$14
Chocolate tiramisu, coffee, ginger biscuit	\$13

KIDS MENU - SERVED UNTIL 7PM

Margherita pizza	\$10
Burger, tomato sauce, shoestring fries	\$14
Spring lamb & pea pie	\$14
Crumbed salmon, tong ho, rosemary aioli	\$15
Vanilla bean ice cream	\$3

For the comfort and safety of all our guests, please ensure children are seated at the table with you.

* Ingredients are gluten free though may contain traces of flour when fried

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Surcharge applies on all card payments: 1.2% Visa, Mastercard & EFTPOS, 2.75% Amex

Wine by the Glass

Champagne & Sparkling by the glass (120mL)

NV, 3 Weeds Brut, <i>South Australia</i>	8.50
NV Cielo, Prosecco, <i>Veneto, Italy</i>	11.00
NV Paul Louis Brut, <i>Loire Valley, France</i>	14.00

White Wines

16 3 Weeds "Shamrock" Sauvignon Blanc Semillon, <i>Margaret River, SA</i>	7.20
16 Secret Garden, Pinot Grigio, <i>Big Rivers, NSW</i>	8.20
16 Pacha Mama, Chardonnay, <i>Yarra Valley, VIC</i>	9.80
16 The Pass, Sauvignon Blanc, <i>Marlborough, NZ</i>	10.00
16 O'Leary Walker "Watervale" Riesling, <i>Clare Valley, SA</i>	11.00

Red Wines

14 3 Weeds "Thistle" Cabernet Merlot, <i>Coonawarra, SA</i>	7.20
13 Twelve Signs, Cabernet Sauvignon, <i>Hilltops, NSW</i>	8.00
15 Dalfarras, Sangiovese, <i>Nagambie, VIC</i>	8.20
14 Chalkers Crossing "CC2", Tempranillo, <i>Hilltops, NSW</i>	9.00
16 Pike & Joyce, Pinot Noir, <i>Adelaide Hills, SA</i>	10.00
16 Langmeil 'The long mile' Shiraz, <i>Barossa Valley, SA</i>	11.00

Rose

16 Hesketh "Art Series" <i>Barossa Valley, SA</i>	8.70
16 Château Reva, Grenache, Cinsault, Syrah <i>Provence, France</i>	12.00

Dessert Wine (75mL)

09 Domaine de Coyeax, Muscat, <i>Beaumes de Venise, France</i>	12.00
12 Scarborough Late Harvest Semillon, <i>Hunter Valley, NSW</i>	10.00

Port, Muscat & Tokay (70ml serve)

Bleasdale, "Wise One", Old Tawny, <i>Barossa Valley, SA</i>	8.50
Dutschke, Muscat, <i>Barossa Valley, SA</i>	10.00
Dutschke, Tokay, <i>Barossa Valley, SA</i>	10.00
Penfolds "Grandfather", Rare Tawny, <i>Barossa Valley, SA</i>	22.00

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White Wine and Sparkling

Champagne & Sparkling

NV 3 Weeds Brut, <i>South Australia</i>	38.00
NV Coppabella, Brut, <i>Tumbarumba, NSW</i>	48.00
NV Cielo, Prosecco, <i>Veneto, Italy</i>	52.00
NV Paul Louis Brut, <i>Loire Valley, France</i>	55.00
NV Monmousseau, JM Cúvee, <i>Touraine, France</i>	60.00
NV Laurent Perrier, <i>Reims, France</i>	100.00
NV Veuve Clicquot Brut, <i>Reims, France</i>	130.00
06 Dom Perignon, <i>Reims, France</i>	320.00

Sauvignon Blanc

16 Shottesbrooke, Sauvignon Blanc, <i>Adelaide Hills, SA</i>	39.00
16 The Pass, Sauvignon Blanc, <i>Marlborough, NZ</i>	46.00
14 Joseph Mellot 'Sincerite', Sauvignon Blanc, <i>Loire, France</i>	56.00
13 Mahi 'Boundary Farm' single vineyard, Sauvignon Blanc, <i>Marlborough, NZ</i>	68.00
12 Serge Dagueneau, <i>Pouilly Fume, FRA</i>	85.00
11 Hans Herzog "sur lie", <i>Marlborough, NZ</i>	95.00

Semillon & Blends

16 3 Weeds "Shamrock" Semillon Sauvignon Blanc, <i>Margaret River, SA</i>	32.00
16 Watson Family, Semillon Sauvignon Blanc, <i>Margaret River, WA</i>	41.00
15 3 Ponds, Semillion, <i>Hunter Valley, NSW</i>	44.00
13 Faison, Semillon Riesling Chardonnay Chardonnay, <i>Orange, NSW</i>	47.00
15 Kaesler "Old Vine", Semillion, <i>Barossa Valley, SA</i>	52.00
09 McLeish, Semillion, <i>Hunter Valley, NSW</i>	90.00

Pinot Gris/Pinot Grigio

16 Secret Garden, Pinot Grigio, <i>Big Rivers, NSW</i>	34.00
16 Pete's Pure, <i>Euston, NSW</i>	36.00
16 Swinging Bridge, Pinot Gris, <i>Orange, NSW</i>	44.00
16 Mahi, Pinot Gris, <i>Marlborough, NZ</i>	52.00
16 Pike & Joyce, Pinot Gris, <i>Adelaide Hills, SA</i>	56.00
15 Gregoris, Pinot Grigio, <i>Veneto, Italy</i>	59.00
13 Mader, Pinot Gris, <i>Alsace, FRA</i>	70.00

Chardonnay

16 Hogshead, <i>Adelaide Hills, SA</i>	36.00
16 California Dreamin' , <i>Hunter Valley, NSW</i>	42.00
16 Pacha Mama, <i>Yarra Valley, VIC</i>	48.00
15 Domain Begude "Le Bel Ange", <i>Languedoc, France</i>	52.00
13 Chalkers Crossing, <i>Tumbarumba, NSW</i>	62.00
15 Etienne Boileau, Petit Chablis, <i>Chablis, France</i>	70.00
10 Clarence House, <i>Tamar Valley, TAS</i>	78.00
13 Kooyong "Farrago", <i>Mornington Peninsula, VIC</i>	98.00

Looking for something special? Ask our staff for the restaurant wine list for a greater choice of premium wines.

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Riesling

14 Chalkers Crossing, <i>Hilltops, NSW</i>	42.00
16 Clare Wine Co, <i>Clare Valley, SA</i>	47.00
16 O'Leary Walker "Watervale", <i>Clare Valley, SA</i>	54.00
15 Howard Park, <i>Mt Barker, WA</i>	69.00
07 Mitchelton "Blackwood Park", <i>Goulburn River, VIC</i>	70.00
09 Grosset "Polish Hill", <i>Clare Valley, SA</i>	98.00

Other Whites

NV Gioioso, Moscato, <i>Treviso, Italy</i>	36.00
14 Winery of Good Hope, Chenin Blanc, <i>Stellenbosch, Sth Africa</i>	41.00
15 Alamos, Torrontes, <i>Salta, Argentina</i>	43.00
16 Juniper "Small batch", Fiano, <i>Margaret River, WA</i>	62.00
12 Domain Pichot Voucray sec, Coteau de la Bich, <i>Loire Valley, FRA</i>	65.00

Red Wine

Rose

16 Hesketh "Art Series", <i>Barossa Valley, SA</i>	39.00
16 Lunar Eclipse, <i>Sangiovese Rose, SA</i>	46.00
16 Château Reva, <i>Grenache, Cinsault, Syrah, Provence, France</i>	56.00

Pinot Noir

16 Springwood, <i>Murray Darling, NSW</i>	35.00
16 Pike & Joyce, <i>Pinot Noir, Adelaide Hills, SA</i>	48.00
16 Frenchmans Cap, <i>Pinot Noir, Devonport, TAS</i>	54.00
14 Hinton "Hill Country", <i>Central Otago, NZ</i>	64.00
11 Pommier, <i>Bourgogne, France</i>	75.00
12 Kooyong Estate, <i>Mornington Peninsula, VIC</i>	95.00

Red Varietals & Blends

14 Mandoletto, <i>Nero d'Avola, Sicily, Italy</i>	32.00
16 Altacena, <i>Tempranillo, Manchuela, Spain</i>	33.00
15 Dalfarras, <i>Sangiovese, Nagambie, VIC</i>	38.00
14 Chalkers Crossing "CC2", <i>Tempranillo, Hilltops, NSW</i>	43.00
15 First Drop "Under the Gun", <i>Barbera, Adelaide Hills, SA</i>	55.00
15 Catena Zapata, <i>Malbec, Mendoza, Argentina</i>	62.00

Merlot & Blends

15 Shaw, <i>Merlot, Canberra District, NSW</i>	42.00
12 3 Drops, <i>Merlot, Mount Barker, VIC</i>	55.00
12 Pezat "Superior", <i>Merlot Cabernet Franc, Bordeaux, FRA</i>	70.00

Grenache & Blends

15 Reserve Mon-Redon <i>Cotes Du Rhone, Grenache Cinsault Syrah, Rhône Valley, France</i>	47.00
15 Three Dark Horses, <i>Grenache Shiraz Touringa, McLaren Vale, SA</i>	48.00
13 Kilikanoon "Prodigal", <i>Grenache, Clare Valley, SA</i>	65.00
12 Torbreck "Steading", <i>Grenach Shiraz, Barossa Valley, SA</i>	85.00
14 Clos Du Calvaire, <i>Grenache Syrah Cinsault, Châteauneuf du Pape, FRA</i>	100.00

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Shiraz & Blends

14 MWC Shiraz Mourvedre, <i>Nagambie, VIC</i>	36.00
14 Clare Wine Co., Shiraz, <i>Clare Valley, SA</i>	46.00
16 Langmeil "The long mile" Shiraz, <i>Barossa Valley, SA</i>	52.00
11 Scarborough, Shiraz, <i>Hunter Valley, NSW</i>	54.00
15 Battle of Bosworth, Shiraz, <i>McLaren Vale</i>	58.00
13 Chalkers Crossing, Shiraz, <i>Hilltops, NSW</i>	65.00
12 Rolf Binder "Heinrich", Shiraz Mataro Grenache, <i>Barossa Valley, SA</i>	65.00
15 Cave de Tain, Crozes-Hermitage, <i>Rhone Valley, France</i>	85.00
12 Mitolo "G.A.M", Shiraz, <i>McLaren, SA</i>	95.00
14 Glaetzer "Anaperenna", Shiraz Cabernet Sauvignon, <i>Barossa Valley, SA</i>	100.00

Cabernets & Blends

14 3 Weeds "Thistle" Cabernet Merlot, <i>Margaret River, WA</i>	31.00
13 Twelve Signs, Cabernet Sauvignon, <i>Hilltops, NSW</i>	36.00
15 Watson's Family Vineyard, Cabernet Merlot, <i>Margaret River, WA</i>	48.00
14 Brokenwood, Cabernet Merlot, <i>Beechworth / Orange, Vic / NSW</i>	50.00
15 Parker, Cabernet Sauvignon, <i>Coonawarra, SA</i>	53.00
12 Tim Adams, Cabernet Malbec, <i>Clare Valley, SA</i>	62.00
13 Kilikanoon, Cabernet Sauvignon, <i>Coonawarra, SA</i>	70.00
12 Moorilla "Muse", Cabernet Sauvignon, <i>Berriedale, TAS</i>	95.00

Dessert Wines (375mL)

09 Domaine de Coyeax, Muscat, <i>Beaumes de Venise, France</i>	50.00
12 Scarborough, Late harvest Semillon, <i>Hunter Valley, NSW</i>	46.00

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Cocktails

Refreshing and on the Rocks

Dark 'n' Stormy 16.00

Rum Diaries spiced rum with lime juice, bitters and ginger beer. A classic from the days of Captain Blackbeard !

Tommy's Margarita 16.00

Taken from Tommys' Mexican restaurant in San Fran, a simple twist sees Agave nectar used instead of orange liqueur

Something with Bubbles

Aperol Spritz 15.00

Aperol mixed with prosecco over ice with a dash of soda.

Classic Champagne Cocktail 15.00

The beautiful blend of Cognac, champagne, sugar and bitters

Kir Royale 14.00

A French classic which sees cassis liquor mixed with sparkling wine.

Sloe gin Fizz 15.00

Haymans Sloe gin shaken with fresh lemon juice some sugar, then charged with soda.

Served up

Chocolate Espresso Martini 16.00

42 Below vodka blended with crème de cacao, crème de café and cold drip coffee.

Lychee and Elderflower Martini 16.00

A nice little twist on a modern fave, Elderflower Liqueur, Vodka and Lychee Juice

Martinez 16.00

A beautiful classic with a slight Australian twist. Archie rose gin and aussie vermouth shaken with a dash of cherry juice.

Pepper Cosmo 16.00

A wintery blend of pepper vodka, Chambord and cranberry with a hint of lime

Spiced Daiquiri 17.00

An old favourite spiced up with Melbourne's Rum Diaries spiced rum, lime and sugar

The Negroni Collection

The Classic Negroni 16.00

Named after the Count himself, stimulate your appetite and senses with the combination of gin, rosso vermouth and Campari, don't forget the citrus zest.

Australian Negroni 16.00

Aussie made Italian Bitters, 78 degrees gin and Maidenii vermouth.

A simple twist made with all Australian products.

Boulevardier 16.00

Double oaked bourbon is carefully blended with Antica Formula and Italian bitters.

It is then barrel aged for 2 months before being bottled and aged for another 2.

This is a surprising and deep mixture, which is as smooth as any Manhattan or as

elegant as a negroni. Can be served two ways. Straight up like a digestive

or stirred down on ice with 2 drops of orange bitters for an aperitif.

For the Hungover

Bloody Mary 14.00

The perfect pick me up from a hangover, an overhang or whatever ails you.

Tell your bartender how spicy you like it!

The 'Six' Whiskey Regions of Scotland

Speyside. The heart of scotch whiskey production with about half the countries distilleries. Speysides tend to be lighter and are generally described as sweet, soft, floral and fruity on the palate.

Highland. The largest and most diverse area of whiskey production they have more body and character than Lowland malts.

Lowlands. Light and dry, usually un-peated with grassy, herbal and floral notes. Great as an aperitif, an easy access point to the world of single malts.

Islay. If Speyside is the heart then Islay is the soul of scotch production. Smokey peaty goodness they are very intense malts with seaweed and medicinal flavour qualities. Cult status is attributed to many Islay malts, "the scotch drinkers scotch".

The Islands. Besides Islay the islands make up a small but significant amount of quality distilleries. Each island having its own style, they comprise primarily of Orkney, Skye, Jura, Tobermory and Arran.

Campbeltown. The traditional heartland of malt production only has three distilleries in operation today making full bodied deep flavoured whiskies.



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Whisky – let's get serious

By Region & Style

Scotland:

The Isles;

Talisker 10yr (<i>Isle of Skye</i>)	11.00
Highland Park 12yr (<i>Orkney Islands</i>)	12.00
Jura <i>Superstition (Isle of Jura)</i>	12.00

Islay;

Laphroaig 10yr	11.00
Bowmore 12yr	12.00
Laphroaig Select Cask	12.00
Laphroaig Quarter Cask	14.00
Lagavulin 16yr	16.00
Laphroaig Triple Wood	17.00
Laphroaig 18yr	18.00
Laphroaig PX	18.00
Laphroaig An Cuan Mór	27.00

Speyside;

Glenlivet "Founders Reserve"	10.00
The Singleton "Spey Cascade"	10.00
Spey "Tenne"	11.50

Highlands;

Glenmorangie 10yr	10.50
Ardmore Non Age Specific (6-16yo)	11.00

Lowlands;

Auchentoshan American oak	11.00
Glenkinchie 12yr	14.00

Blends;

Teachers	8.00
Monkey Shoulder	9.50
Michel Couvreur "Overaged" 12-20yo, Bordeaux France	17.00
Johnnie Walker "The Gold Route"	30.00

Australia;

Starward Distillery, wine cask finish, Victoria	10.50
Bakery Hill Peated Malt, Victoria	19.00
Nant, Sherry wood finish, Tasmania	28.00
Nant, Pinot Noir wood finish, Tasmania	28.00

Japan;

Mars Iwai Tradition	11.50
Mars Iwai, Wine Cask Finish	13.00
Tokinoka	15.00
Nikka Taketsuru	15.00
Nikka Pure Malt Black	16.50
Mars Maltage "cosmo"	16.00

Ireland (Single malt and blends);

Jamesons Irish Whisky	8.50
Glendalough Double Barrel Single Malt	10.00
Connemara Single Malt	10.50
Glendalough Poitin – Mountain Strength	12.00

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India;

Amrut "Kadhambam" Single Malt	22.00
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USA (Bourbon, Whiskey Blends & Rye);

Jim Beam White Label	8.00
Wild Turkey	8.50
Jack Daniels	8.50
Canadian Club	8.50
Old Forester	9.00
Makers Mark	9.00
Canadian club 12yr	9.50
Basil Hayden's 8yr	10.00
Gentleman Jack	10.00
Archie Rose White Rye (<i>Australia</i>)	10.50
Woodford Reserve	10.50
Elijah Craig 12yr	12.00

Cognacs, Brandys, Armagnac & Calvados

St. Remy Brandy V.S.O.P.	8.00
Roger Groult, Calvados 3 year old	11.00
Bas Armagnac, Delord Recolte 1996	13.00
Courvoisier Cognac V.S.O.P.	14.00
Paul Giraud Cognac X.O.	23.00

Rum

Havana Club Añejo Especial (<i>Cuba</i>)	9.00
Rum Diaries Spiced Rum (<i>Melbourne</i>)	9.00
Gunnery Australian Spiced Rum (<i>Adelaide hills</i>)	9.50
Angostura 1919 (<i>Trinidad & Tobago</i>)	14.00

Gin

Larios Dry (<i>Spain</i>)	8.00
Haymans Sloe Gin (<i>UK</i>)	8.50
Bombay Sapphire (<i>UK</i>)	9.00
Tanqueray (<i>UK</i>)	10.00
Hendricks (<i>Scotland</i>)	12.00

Australian Gin

Settlers Artisan, McLaren vale	9.50
78 Degrass, Adelaide hills	9.50
4 Pillars, Yarra Valley	10.50
4 Pillars "Navy Strength", Yarra Valley	12.50
Archie Rose, Sydney	10.50
Oxford Scholar, Bakery Hill	12.50

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Vodka

Russian Standard (<i>Russia</i>)	8.00
Archie Rose (<i>Australia</i>)	10.50
666 Butter Vodka (<i>Tasmania</i>)	10.00
Belvedere (<i>Poland</i>)	11.00
Fire Drum (<i>Tasmania</i>)	12.00
Grey Goose (<i>France</i>)	12.00

Tequila - Mexico

Sauza Gold (<i>Reposado</i>)	8.00
Herradura (<i>Silver</i>)	10.00
Herradura (<i>Reposado</i>)	11.50
Herradura (<i>Anejo</i>)	12.50
Patron Café (<i>Coffee</i>)	12.50

Apéritifs

Aperol (<i>Italy</i>)	7.50
Campari (45mL) (<i>Italy</i>)	8.50
Italian Bitter Orange (<i>Adelaide Hills</i>)	9.00
Pimms (45mL) (<i>UK</i>)	9.00

Liqueurs & Digestifs

Chambord (<i>France</i>)	8.00
Cointreau (<i>France</i>)	9.00
Frangelico (<i>Italy</i>)	9.00
Disaronno Amaretto (<i>Italy</i>)	8.50
Galliano L'authentico (<i>Italy</i>)	9.00
Galliano Sambuca Black (<i>Italy</i>)	9.00
Galliano Sambuca White (<i>Italy</i>)	9.00
Jagermeister (<i>Germany</i>)	9.00
Kahlua (<i>Mexico</i>)	8.50
Baileys (<i>Ireland</i>)	8.50
Southern Comfort (<i>USA</i>)	8.50
Midori (<i>Japan</i>)	8.00
Malibu (<i>Barbados</i>)	8.50
Licor 43 (<i>Spain</i>)	8.50

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Beer Bottle

Coopers Light (SA)	5.00
XXXX Gold mid strength (QLD)	6.00
Coopers Pale Ale (SA)	8.00
Stone & Wood Pacific Ale (NSW)	8.00
Pure Blonde (VIC)	7.00
Ashai (Japan)	8.50
Wilde Pale Ale Gluten Free (NSW)	8.50
Stella Artois (Belgium)	8.50
Corona (Mexico)	8.50
Peroni (Italy)	8.50
Young Henrys Newtowner (Newtown, NSW)	9.00

Cider Bottle

Bilpin Apple (330mL) (NSW)	8.50
Hills Pear (330mL) (NSW)	8.00
Magners Apple (568mL) (Ireland)	12.00

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