



189 Gertrude Street Fitzroy
Melbourne Australia 3065
ph: 03 9004 2590
www.southpawbar.com.au

TRADING HOURS:

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| monday | closed |
| tuesday | 4pm til late |
| wednesday | 4pm til late |
| thursday | 4pm til late |
| friday | 3pm til 1am |
| saturday | 8am til 1am |
| sunday | 8am til 11pm |



COCKTAILS

LAVENDER FRENCH 75 14.00
A vibrant twist on our favourite champagne cocktail.
Gin, fresh lemon juice shaken with home-made
lavender sugar syrup, topped with bubbles

WHITE CHOCOLATE NEGRONI 17.00
We make the quintessential classic aperitif with
Brokers Gin, Campari, Sweet Vermouth and a hint
of White Chocolate liqueur

CHARLIE CHAPLIN 17.00
A delicious little number that is as fruity as its name
sake. Sloe gin shaken with fresh lime juice and
apricot brandy

FISH HOUSE PUNCH 17.00
This fruit laced mix packs a subtle punch. An undercut
of cognac, an uppercut of rum, shaken with peach,
fresh lemon and sugar

CLOVER CLUB 17.00
A pre-prohibition classic mix of Plymouth Gin shaken
with fresh lemon juice and home-made raspberry syrup

ORCHARD CRUSH 17.00
Muddled granny smith apple shaken with Bison grass
vodka, fresh lime juice, and cloudy apple juice

SOUTHPAW COOLER 17.00
A tall, crisp and refreshing mix of Vodka, fresh lemon
juice, Licor 43 vanilla liqueur shaken and topped up
with Rosé Wine

VALENTINO SOUR 17.00
Southpaws take on the classic Scotch drink, the
Blood and Sand. Famous Grouse shaken with fresh
lemon juice, cherry liqueur and finished with
orange bitters

HORSESHOE OLD FASHIONED 18.00
A complimenting balance of Herradura Anejo Tequila
stirred over ice with, agave syrup, Aztec chocolate
bitters and finished with an orange twist

EMPIRE STATE OF MIND 17.00
A strong, rich and sweet expression of Alibi bourbon
mixed with Dolin sweet vermouth, Peychaud bitters
and a hint of maraschino cherry syrup

ESPRESSO MARTINI 17.00
Silky smooth and invigorating. A generous measure
of Vodka shaken with freshly extracted Gravity
espresso balanced with Toussaint coffee liqueur and
a touch of sugar

Or for a subtle twist, try our recommendation of
Hennessy Cognac matched with Drambuie liqueur,
shaken with freshly extracted Gravity espresso
balanced with a touch of sugar

GERTRUDE STREET FLIP 17.00
An old style drink for an up and coming street. Hennessy
Cognac shaken with Tawny Port, a whole egg, finished
with chesnut liqueur and fresh nutmeg

HOT BUTTERED RUM 18.00
A perfect drink to keep the Melbourne chill at bay.
Appleton's Jamaican Rum served heated with raw sugar,
spices and citrus, glossed with melting butter

KENTUCKY BRUNCH 17.00
Based on a traditional punch from ol' New Orleans.
Makers Mark Bourbon matched with Licor 43 vanilla
liqueur, shaken with milk and cream and dusted
with nutmeg

Please ask your Bartender
if you have a request, we will happily oblige.
JUGS OF COCKTAILS \$35.00 (some varieties)
Check out our blackboard for cocktail specials



 TO SHARE

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| Warm olives with preserved lemon & toast | 7.00 |
| Bowl of chips with house aioli | 7.00 |
| Baked sweet potato, goats cheese, toasted almonds & leatherwood honey | 8.50 |
| Cauliflower & Talleggio cheese croquettes with sage aioli (3) | 9.50 |
| Marinated red capsicum, onion compote, fried cauliflower, goats cheese & fresh basil | 10.50 |
| Aunty Ro's sausage rolls with tomato relish (4) | 9.50 |
| Rolled stuffed pork belly with fennel citrus salad (2) | 11.50 |
| Wild rabbit, ham hock, pistachio terrine with rhubarb & ginger jelly | 12.50 |
| Mini beef burgers, melted smoked cheddar, onion gravy, quail egg & white truffle sabayon (2) | 13.50 |
| Scallops, cauliflower purée & Spanish pancetta (3) | 12.50 |
| Pan fried calamari, cumin chickpeas, basil & tomato | 11.50 |
| Char-grilled yellow fin tuna, roasted beetroot, parsnip crisps with horseradish crème (for 2) | 21.50 |
| Traditional Coq-au-Vin with baby peas & smoked Spanish pancetta (for 2) | 23.50 |
| 12-hour beef short ribs, chimmichurri, toasted fennel seeds & flat bread (for 2) | 24.50 |
| Charcuterie Plate, a selection of Istra small goods | |
| <ul style="list-style-type: none"> - Lomo (Spanish style loin, cured and air dried) - Cappocollo (Cured pork neck, smooth in taste due to its marbled texture) - Kulin (Traditional Croation salami, slow dried) - Lyonnaise (A French style sausage made from lean cuts of pork & filtered with pistachios) | |
| served with pickled vegetable, apple & pear chutney and house bread | 27.00 |
| Dark chocolate pudding, passionfruit curd and vanilla mascarpone | 10.00 |
| Ricotta and orange donuts tossed in warm honey & cinnamon | 10.00 |
| Cheeseboard, one soft, one hard, one-blue, crackers, quince, and apple slices | |
| | For two – 21.00 |
| | For four – 25.00 |



BRUNCH

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| Hair of the dog that bit you - our famous secret recipe Bloody Mary | 12.00 |
| Southpaw Mimosa - sparkling wine with fresh, cold-pressed orange juice | 9.00 |
| Cold-pressed fresh orange juice | 6.00 |
| Bottled fruit juices | 4.00 |
| <hr/> | |
| Organic sourdough with selection of jams & the like | 5.00 |
| Organic 'Fatto A Mano' muffins, toasted, topped with: | |
| - bacon, fried egg, tomato relish | 9.50 |
| - tomato, avocado, brie cheese | 9.50 |
| - sautéed mushrooms, talleggio & spinach | 9.50 |
| Toasted house muesli with dried fruits, nut clusters and vanilla yoghurt | 8.50 |
| Buttermilk pancakes with glazed strawberries, vanilla bean ice cream & maple syrup | 13.50 |
| The Remedy – fried eggs on organic toast with a ham off the bone, béchamel, tasty cheese & fresh chili melt | 16.00 |
| Fry Up – breakfast hash of kipfler potato, spicy sausage, mushroom & spinach topped with poached eggs & hollandaise | 17.50 |
| House corn bread, maple bacon, fried egg & green tomato relish | 16.50 |
| Cats Meow – poached eggs, potato & corn hash, roasted tomato, sautéed mushrooms, spinach on organic sough dough | 17.00 |
| Slow baked tomato on organic toast w goats cheese, avocado and pistachio dukka | 14.00 |
| Salmon Eggs – atlantic smoked salmon, avocado, scrambled egg with chives on a potato & corn hash topped with hollandaise | 16.50 |
| Black Benedict- toasted organic muffin, crispy prosciutto, black pudding, poached eggs & hollandaise | 15.50 |
| Eggs, anyway you like them on organic sourdough | 9.50 |
| Sides- grilled bacon, spicy sausage, ham off the bone, avocado, smoked salmon | 4.00 |
| potato & corn hash, roasted tomato, spinach, sautéed mushroom, hollandaise sauce | 3.50 |

Also, a selection of homemade treats, ...and on the chalk board, our daily
- SCONES - CUPCAKES - COOKIES - - SOUP - PASTA - BAGUETTE -





SPARKLING & CHAMPAGNE

NV UNDERGROUND BRUT 8.00 37.00

Mornington, Victoria

A clean, dry sparkling wine with toasty notes and a fresh finish

NV DALZOTTO PROSECCO 9.50 49.00

King Valley, Victoria

Hints of green apple, pear and white peach with a little sweetness and a dry finish

NV TAITTINGER - 98.00

Reims, France

A slightly honeyed taste with dried white fruits finishing with a creaming richness



WHITE

'08 WILD WHITE 8.50 40.00

BIODYNAMIC VERDELHO CHARDONNAY

Hunter Valley, New South Wales

Hints of floral, tropical fruits balanced with zesty grapefruit giving a clean, crisp finish

'09 PICANTE ESPANA 8.00 38.00

Javier Murua, Northern Spain

Fresh aroma and balanced palate of vibrant fruit & oak

'06 X&Y CHARDONNAY 8.50 40.00

Margaret River, Western Australia

Hints of honey, fig and melon balance the spicy palate of this brilliant chardonnay

'10 ESSENZE PINOT GRIS 9.00 45.00

Waiapara, New Zealand

Ripe flavours of peach, citrus and pear with a long crisp finish

'10 BREATHING SPACE 9.00 45.00

SAUVIGNON BLANC

Margaret River, Western Australia

Crisp, light and refreshingly clean



RED

'09 UNDER & OVER SHIRAZ 8.00 38.00

Heathcote, Victoria

A bouquet of red berries and festive cake with hints of gamey spice and peppercorn aromas

'10 JOSEF CHROMY 'PEPIK' 10.00 49.00

PINOT NOIR

Relbia, Tasmania

A soft palate with sour cherry and chocolate oak

'08 PINGA TEMPRANILLO 10.00 49.00

Bridgewater, Victoria

Vibrant red and black fruits supported by oak and spicy tannins

'08 BADDAGINNIE RUN 9.00 45.00

MERLOT

Strathbogie Ranges, Victoria

A harmonious blend of blueberry and mocha flavours with soft, savoury tannins

'06 GOAT SQUARE SGM 8.50 40.00

Barossa Valley, South Australia

Traditional Barossa richness with attractive depth of fruit character



FOR AFTERS

'06 MORNING LIGHT

'RIVERINA' BOTRYTIS SEMILLON 8.50 40.00

Riverina, New South Wales

A rich, ripe stonefruit palate accompanied by a nose of toffee, apricots and vanilla. Enjoyable and luscious.

PLEASE TURN FOR MORE...



FOR AFTERS

'CONTINUED

VALDESPINO EL CANDADO 8.50
 'PEDRO XIMENEZ' BLACK SHERRY
 Jerez, Spain
 Rich and unctuous and like eating a handful of
 sultanas left in the warm sun

STANTON & KILLEEN 8.50
 TAWNY PORT
 Rutherglen, Victoria
 A beautifully aged bouquet with a pleasant Touriga
 grape finish

PEEL ESTATE 9.00
 'VINTAGE QUATTRO' PORT
 Perth, Western Australia
 Rather delicious spirit up front with a fruity
 body and a lovely tannin finish



FOR THOSE INTERESTED IN BEVERAGES OF THE TEMPERANCE VARIETY

Espresso Coffee 3.30
 Six Degrees Darker by Gravity

Loose Leaf Teas 3.50
 A selection by Gravitea

Hot Chocolate 3.30
 Iced Chocolate 5.50
 Iced Coffee 5.50

with Bonsoy add 0.50

Cold-pressed fresh orange juice 6.00
 Bottled fruit juices 4.00

Soft Drinks 4.00
 Bundaberg Ginger Beer 4.50
 Hepburn Mineral Water 5.50



BOTTLED BEER

MOUNTAIN GOAT STEAM ALE 9.00
 Richmond, Victoria
 A bright and refreshing ale, soft and slightly sweet

MELBOURNE BITTER 6.00
 Abbotsford, Victoria
 Yeasty and fruity aromas combine in a strong finish

COOPERS GREEN LONGNECK 12.00
 Adelaide, South Australia
 An easy drinking, fruity yet robust beer

CASCADE LIGHT 5.50
 Hobart, Tasmania
 'Light in alcohol but not in flavor'- only if you must

CRICKETERS ARMS LAGER 8.50
 Melbourne, Victoria
 An extra dry lager with an intriguing citrus character

WHITE RABBIT DARK ALE 8.50
 Healsville, Victoria
 A dark, malt driven beer with a firm bitterness and
 great balance

MCLAREN VALE PALE ALE 9.00
 McLaren Vale, South Australia
 A vivacious, fruity ale with a hoppy aroma and a hint
 of passionfruit

BRIDGE ROAD ROBUST PORTER 9.00
 Beechworth, Victoria
 Big and bold with a smooth roasty texture, perfect
 for combatting wintery melbourne weather



CIDER

HAWKE'S BAY PERRY CIDER 11.00
 Hawke's Bay, New Zealand
 A true traditional, gluten-free pear cider with a fresh
 subtle character

KELLY BROTHERS APPLE CIDER 9.00
 Yarra Valley, Victoria
 Smooth and creamy with crisp apple

