

COCKTAILS

- MIMOSA** 13
prosecco, orange juice
- APEROL SPRITZ** 16
aperol, prosecco, soda, fresh orange
- BLOODY MARY** 18
noosa vodka, tomato juice, fresh lemon, celery salt, worstershire, tabasco
- MARGARITA** 18
volanda tequila, cointreau, agave, lime
- PALOMA** 20
volando tequila, grapefruit, fresh lime juice, soda, lemonade
- COCONUT MOJITO** 20
coconut milk, bacardi, fresh lime juice, mint syrup
- ESPRESSO MARTINI** 20
noosa vodka, kahlua, frangelico, o.s coffee, sugar syrup
- CHERRY ZEST FIZZ** 21
noosa gin, cherry cordial, lime juice, maraschino cherries, soda water
- BARREL BLISS MARTINI** 22
noosa barrel aged gin, vermouth, orange bitters, cherries

BEER LIST

TAP BEER

See what local beers we have on tap 9

LOCAL CRAFT BEER

- LAND AND SEA JUICEBOX IPA** 6.5% 11
- TERELLA PALE ALE** 5% 9
- NOOSA BEER DRAUGHT** 4.6% 9
- BOILING POT BAT MIGRATION BLACK LAGER** 4.8% 10
- BOILING POT GUAVA SOUR** 3.9% 9
- NOOSA GINGER BEER** 4% 9
- HEAPS NORMAL QUIET XPA LESS THAN** 0.5% 7

SELTZER

A BEAUTIFUL SOMETHING SELTZER 4.5% 10

MOCKTAIL

STRAWBERRY SIPPA 12
strawberries, lime, mint syrup, soda

SOFT DRINK

coke
lemonade
ginger beer
soda
tonic
cold pressed inhouse juices
(see cabinet for more options)

JUICE

orange
apple
pineapple

OPEN DAILY 5.30AM – 3PM
KITCHEN 6AM – 2PM
NIGHTS FROM 4PM



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WINE LIST

SPARKLING PROSECCO & CHAMPAGNE

RIVA DEI FRATI PROSECCO DOC Deliciously dry, crisp and – above all else – fun. A sparkling wine with benefits. Will match white meats especially fish and prawns.	<i>Veneto, Italy</i>	12	58
LOUIS BOUILLOT NV 'GRAND RESERVE' A fresh, dry and lively citrus attack on the taste buds. Match with white meats.	<i>Burgundy, France</i>	78	
MUMM 375ml ½ bottle Toasty, yeasty complexity with lovely subtle creamy malo notes	<i>Reims, France</i>	75	
POL ROGER NV BRUT Royally refreshing fruit with persistent, toasty notes. In the words of Winston Churchill "In victory I deserve it. In defeat I need it". Goes surprisingly well with almost all foods and of course – all by itself.	<i>Epernay, France</i>	160	

WHITE WINE

2021 CORTE GIARA PINOT GRIGIO Dry pear and wildflowers with a hint of mineral smokey-ness. Very typical of Venetian Pinot Grigio. A wine for all occasions and seasons. Match with seafood especially prawns and crab.	<i>Veneto, Italy</i>	13	54
2022 OPAWA SAUVIGNON BLANC An intense passionfruit and citrus punch to the palate. Match with seafood and gnocchi.	<i>Marlborough, NZ</i>	12	50
2021 CANTINE PRA 'OTTO' SOAVE CLASSICO DOC Italy's 'it' white wine. Fresh and mineral with a cheeky salty and seductive body. Perfect on its own or with seafood especially crustaceans and crab.	<i>Veneto, Italy</i>	66	
2021 O'LEARY WALKER SAUVIGNON BLANC A fleshy and bright marriage of passionfruit and grapefruit. Great acidity. Match with seafood and gnocchi.	<i>Adelaide Hills, SA</i>	48	
2022 JIM BARRY 'THE ATHERLY' RIESLING A crowd pleaser – limes and floral notes greet the nose with flavours of guava, white peach and refreshing citrus. Drink with all white meats and gnocchi.	<i>Clare Valley, SA</i>	54	
2021 PEWSEY VALE '1961 BLOCK' RIESLING Tight, wild, ageless and evocative. This displays citrus flavours with lemon myrtle and tea tree blossom. Great with white meat in particular ceviche and Asian influenced sauces	<i>Eden Valley, SA</i>	74	
2020 FAMILLE HUGEL PINOT GRIS Rich fig, apricot and pear – but still dry. – Delectable fruit-driven acid. Perfect with crustaceans, seafood or especially pork	<i>Alsace, France</i>	90	
2020 DOMAINE WILLIAM FEVRE CHABLIS (CHARDONNAY) Elegant citrus flavours and perfectly balanced. Known as 'the purest form of Chardonnay' this Chablis is framed with freshly crushed mineral and chalk elements. Pair with good conversation or white meat.	<i>Chablis, France</i>	114	
2022 HAY SHED HILL 'MORRISONS GIFT' CHARDONNAY A beautiful, round and substantial body with melon, pear and a clean, dry and crisp finish. Drink with seafood as well as pasta.	<i>Margaret River, WA</i>	13	56
2020 TIEFENBRUNNER 'MERUS' CHARDONNAY Melons, citrus, exotic fruits and a steely-honey character. Alto Adige has developed a reputation as Italy's top white wine growing region. Best with seafood and white meats.	<i>Alto Adige, Italy</i>	72	

ROSE

2021 TRIENNES ROSE (CINSAULT, SHIRAZ & GRENACHE) A fresh, savoury and pretty wine showing Strawberry's, white flowers and hints of vanilla. This rose from Provence is like drinking a sunset. Drink alone or with friends	<i>Provence, France</i>	13	52
2022 HAY SHED HILL PINOT NOIR ROSE Light dry and savoury with signature strawberry characteristics from the Pinot Noir. Drink with seafood in particular ceviche and prawns.	<i>Margaret River WA</i>	48	
2022 ROGERS AND RUFUS GRENACHE ROSE Pale coral pink in colour with wild and ripe melon, peach, raspberry and cherry. Match with prawns and ceviche. Will also go nicely with pork.	<i>Barossa, SA</i>	56	

RED WINE

2020 PALLISER ESTATE 'PENCARROW' PINOT NOIR Plum, cherry and rose petal with a touch of strawberry and oak. Pair with anything.	<i>Martinborough, NZ</i>	14	62
2021 BROKENWOOD PINOT NOIR A slightly bigger bodied Pinot Noir showing red fruits – in particular cherries – and bramble. Drink with Seafood, lamb and pasta.	<i>Beechworth, VIC</i>	71	
2021 MT DIFFICULTY 'ROARING MEG' PINOT NOIR Get down deep, dark, and dense with this Central Otago number. Red and black cherry, currant, and a touch of baking spice with that trademark Otago perfume. Drink with seafood and anything that used to have wings.	<i>Central Otago, NZ</i>	80	
2020 ANTINORI SANTA CRISTINA (SANGIOVESE/SHIRAZ & MERLOT) Simple. Far too easy to drink. Red cherry, espresso and dark chocolate. A fantastic example of a Super Tuscan wine without a super large price tag. Enjoy with all sea and land food.	<i>Tuscany, Italy</i>	12	47
2021 JOHN DUVAL 'CONCILLO' SHIRAZ Rich black currant and bright raspberries finished with savoury spice and cocoa. The over-achiever in the John Duval range – and that's saying something as he used to make Grange for Penfolds. Drink with most meats especially steak.	<i>Barossa, SA</i>	15	64
2019 ANTINORI VILLA CHIANTI CLASSICO RISERVA DOCG (SANGIOVESE & CAB SAUV) Tight, racy and intense red and dark fruits – especially cherries and plums - tied together with oak which provides a little espresso and baking spice. Fantastic with lamb, duck and steak.	<i>Tuscany, Italy</i>	95	
2020 PAOLO SCAVINO LANGHE NEBBIOLO Italy's Pinot Noir alternative. Elegant strawberry and red cherry intertwined harmoniously with fine masculine tannins. Best with Lamb and anything that used to have wings.	<i>Piedmont, Italy</i>	104	
2022 TENUTA DI BISERNO INSOGGIO DEL CINGHIALE (SHIRAZ, CABERNET FRANC, MERLOT) Thick, rich and endowed. Flavours of dark fruits, chocolate and espresso. A Super Tuscan from Italy's most awarded wine geniuses the Antinori family. Goes with all meats – especially red.	<i>Tuscany, Italy</i>	120	
2021 HEIRLOOM COONAWARRA CABERNET SAUVIGNON Big, bold and intensely flavoursome black currants and berries. Best with pork and red meat but will also pair with crab.	<i>Coonawarra, SA</i>	62	