



# MUMMA'S BAR FOOD

## SHARING IS CARING

### NIBBLES

#### **Negroni Olives 7**

Sicilian green olives marinated with negroni flavours. Contains alcohol (VE, GF)

#### **Dill pickle popcorn 8**

Fresh popcorn w/ with housemade dill pickle salt (VE, GF).

#### **Chilli & Maple cashews 9**

Maple caramel spicy roasted cashew nuts (VE, GF).

### SNACKS

#### **Edamame Hummus & Corn Chips 12**

House made (VE, GF)

#### **Chorizo & pork belly rillettes 16**

Rilette of Frank's chorizo & pork belly, served with selection of house pickles & grilled Turkishbread.

#### **Mumbai double-fried crispy potatoes 12**

Mild spices, curry vegan mayo, tomato kasundi (VE, GF).

#### **Crispy cauliflower 14**

With curry leaf & mango chutney (VE, GF).

#### **Dukkah-fried crumbed eggplant stack 14**

Deep fried dukkah crumbed eggplant served with bengali tomato chutney (VE, GF).

### SUBSTANTIAL

#### **Schezuan sticky lamb ribs 18**

Spicy, sticky braised lamb ribs with house pickled red cabbage & crispy shallots (GF).

#### **Baked Feta w/ burnt honey 14**

Barrel aged greek feta with blood orange, fried saltbush, & grilled turkish bread (V).

#### **Fennel & pork sausage w/romesco 15**

Frank's fennel + pork sausage, guindillas, house spanish roast capsicum sauce (GF).

#### **Venetian crumbed meatballs, sugo & parmesan 19**

Frank's pork & beef meatballs w/house sago sauce & shaved parmesan

#### **Mumma's nachos 18.5**

House made bean mix & salsa, cheese, fresh chilli, jalapenos, spring onion & sour cream (V, GF)

#### **Add frank's chorizo +4**

#### **Vegan cheese option +4**

#### **Crispy roast pork bao 18.5**

3 soft bao buns, crispy skin pork belly, house pickles, hoisin sauce, spring onion & coriander.

#### **Extra bao +6**

#### **Eggplant bao 12.5**

3 soft bao buns, dukkah fried eggplant, house pickled red cabbage & chilli (VE).

#### **Smash burger 16**

Frank's beef burger, American cheese, house pickle, crispy onion & secret sauce in a brioche bun.

#### **Roast beef marrow w/herb salad & toast 15**

Frank's Dardenup beef bone marrow topped with fried capers, saltbush volcanic black salt, & lemon; with house pickles & grilled Turkish bread.

**Vegetarian (V) - Vegan (VE) - Vegan Option(VO) - Gluten Free (GF)**

# MUMMA'S WINE

## RED

**Juniper: Original Red** 11/44

Perfectly uncomplicated Margaret River  
fruity bliss

**Cantina Tolla: Sangiovese Nativo** 12/48

**Tierre Di Cheti**

Ripe dark cherries, cedar, herbs & full tannins

**Maxwell: Little DemonS GSM** 12.5/48

Grenache, shiraz, & mourvèdre; fresh easy  
drinking

**Xanadu: Cab Sav** 12/48

Generous & structured; fruit finish w/ripe tannins

**Mount Langi: Ghiran Billi** 12.5/50

**Billi Shiraz**

Red & black fruits, red florals & fine tannins

**Yering Station: Pinot Noir** 13/52

Complex open w/fruits & forest floor, long  
memorable finish

**ChateAu L'Eglise: Bordeaux** 13/52

Hints of ripe plum, cherries, vanilla, full bodied  
with rich mouthfeel

**Juniper: Canvas Tempranillo** 14.5/58

Hints of ripe plum, cherries, vanilla, full bodied  
with rich mouthfeel

**Grandes Espérances: La** 13.5/54

**Java Rouge Gamay**

Loire valley; Gamay, Malbec, & Cabernet Franc.  
Strawberries & redcurrant, silky smooth tannins.

**Ladies who lunch: Wild ferment pinot  
noir** 70

Cherry red, earthy mushroom & velvet tannins

**Clarendon Hill: Syrah** 85

Luxe black berry & fruits, earth & spicy notes,  
rounded out w/ french oak

## BUBBLES

**Riccadonna: Prosecco** 11/44

Dry, crisp, fruity, & floral. Italy.

**Andre Delorme: Blanc De Blanc** 13/52

Dry, crisp, fruity, & floral. Burgundy.

## ROSÉ & SKINS

**Babich: Malbororough** 11/44

**Pinot Noir Rosé**

Fresh & juicy fruit, dry & refreshing.

**Domaine De L'Herre La Galope** 14/56

**Rosé**

Soft strawberry & raspberry, Cotes de Casogne

**Ginger Prince: Sparkling Rosé** 15/60

Obvs, its summer in a glass.

**Blind Corner: Orange** 52

Fresh & juicy fruit, dry & refreshing

**Moondarra: Studebaker Skins** 60

Skinsy conception of Pinot Grigio & Friulano from  
Gippsland. Unique.

## WHITE

**Juniper: Original White** 11/44

Smooth, textural, subtle herbs & spices

**Cantina Tolla: Pinot Grigio Nativo** 12/48

**Tierre Di Cheti**

Exotic fruits and pear, juicy w/ dry finish

**Paul Conti: Chardonnay** 14.5/58

Margaret River, stone fruit & apple, subtle  
oak

**Juniper: Fiano** 13.5/54

White florals, lemon, spicy lime notes. From  
Margaret River.

**Singlefile: Great Southern Riesling** 14/56

Dy acidic, & fresh. Subtle minimalism & crisp acid  
finish

**Famille Paquet: Macon Villages** 90

**No5 Terroir**

Citrus, yellow fruits, white flowers. From  
Burgundy.

# COCKTAILS

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## THE NEW ONES

### Smoke and Mirrors 23

If a paloma and a naked & famous had a baby, this would be it. 400 conejos mezcal, pampelle, chartreuse, & orgeat.

### Sound of the Tides 23

A gloriously unhinged mix of Japanese flavours; tequila, blue curaco, ginger syrup, nori, wasabi agave, & nori salt. Not for the meek.

### Chockwork Orange 22

Chocolate infused bourbon, Cointreau, Dom Benedictine.

### Fairyland 23

Pink gin, house made dragonfruit syrup, maraschino liqueur, lemon, whites.

### CSI Miami 18

Vodka, mango, mint leaves, sugar, & soda

### Trouble in Paradise 23

Sweet & smoky mezcal margarita riff; mezcal, reposado, BBQ charred & candied pineapple shrub, lime

### Old Money 26

Hennessy VSOP cognac, Montenegro, orange & thyme gomme, benedictine, absinthe rinse.

### Secret Garden 21

Gardenfresh vibes with kiwifruit gin, elderflower, cucumber, mint, & lime.

### Fire Island 21

Stolen gold rum, grapefruit, chilli, falernum, lychee liqueur, pineapple, tiki-style bitters

### Tea & Sympathy 19

Acai Rooibos pomegranate tea infused vodka, raspberry gomme, soda, edible flowers, & pomegranate.

### Black Velvet 20

Black sesame infused smoked rum, montenegro, honey syrup, chocolate bitters, & cherry dust.

### Barrel Breaker 22

Wild turkey rye, banana, cinnamon, pineapple, & chocolate bitters.

## MUMMAS FAVES

### Mumma's Pornstar Martini 25

House infused vanilla vodka & passionfruit; with sides of prosecco & passionfruit pulp

### Mumma's Key Lime Pie 20

Zubrowka bison grass vodka, chocolate, lime marmalade with a lime & nutmeg coconut foam

### Baby I'm Pine-Ing For You 18

JJ Whitley watermelon & lime vodka, pineapple, lemon, Peychaud's bitters, prosecco & soda

### Spicy Mango Margarita 21

Blanco tequila, mango puree, lime, agave, chilli, salt

## CLASSICS

### Negroni 20

Fords London dry, Campari, Punt E Mes & Carpano Classico

### Espresso Martini 20

Vodka, Tia Maria, dark chocolate, vanilla & fresh espresso

### Paloma 21

Blanco Tequila, lime, agave, grapefruit soda

### Tommys Margarita 21

Blanco Tequila, lime, agave, salt

### Old Fashioned 20

Bourbon/scotch, sugar, bitters

### Dark & Stormy 18

Goslings Black Seal, lime & aromatic bitters & spiced ginger beer

**Make it stormier** (boozy ginger beer) +6

### Coconut Rum Daiquiri 21

Coconut rum, pineapple, cream of coconut, desiccated coconut

**& Probably any other classic, or that one you loved that time. Just ask!**

# GIN TONICA

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	30ML/45ML		30ML/45ML
<b>Archie Rose Signature Dry</b> Elderflower Fever-Tree tonic Orange & rosemary	17/22	<b>Hayman's Sloe</b> Aromatic Fever-Tree tonic Zested Lemon	14/18
<b>Four Pillars Yuzu</b> Yuzu & Lime Fever-Tree Soda, Lime, Lemon	17/22	<b>Malfy Rossa</b> Fever-Tree Grapefruit Soda Thyme, Fresh Grapefruit	14/18
<b>four Pillars Bloody Shiraz</b> Sicilian lemon Fever-Tree tonic Orange & rosemary	17/22	<b>Ophir</b> Indian Fever-Tree tonic Cracked coriander seed & fresh chilli	14/18.5
<b>Never Never Oyster Shell</b> Mediterranean Fever-Tree tonic Lime Wheel	19/25	<b>Roku</b> Indian Fever-Tree tonic Ginger	14/18
<b>Poor Toms Strawberry</b> Aromatic Fever-Tree tonic Strawberry Jam, Fresh Strawberry	17/22	<b>Tanqueray Royale</b> Lemonade, Juniper Berries, Mint	14/18

# NO ALCOHOL

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<b>It's About Damn Thyme</b> Thyme & orange house made syrup, lime, mango, soda & thyme	10	<b>Lemon Lime &amp; Bitters</b> Aromatic bitters, lime juice & lemonade	7
<b>Raspberry Fizz</b> Raspberry, orange bitters, lemon & soda	10	<b>Bottled Juices</b> Cranberry, pineapple, orange	7
<b>Go Man, Mango</b> Mango, pineapple, lemon, lime, soda	10	<b>Premium Bottled Drinks</b> Fever-Tree Tonic, Bundaberg Ginger Beer	6
		<b>Soft Drink</b> Coke, Coke no sugar, lemonade, dry ginger ale, tonic	5

# TINS

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## THE USUAL STUFF

Campus Western Draught (4.2%) 10

Beerfarm IPL (5.2%) 13.5

Beerfarm Royal Haze (5.8%) 13.5

Otherside Harvest Red Ale (5.4%) 14

King Road Brewing IPA (6%) 15

Phat Brew Club Xtra Phat Ale (5%) 14

Gweilo Rainbow Sherbet Sour (6%) 13

## ADVENTUROUS

Phat Brew Club Phubba Bubba  
Bubblegum Sour (5.2%) 14.5

Innate Brewers The Juice East Coast  
IPA (6.2%) 14.5

Phat Brew Club Risky Business West  
Coast IPA (7%) 15.5

Golden West Brewing "Smooth"  
Bourbon Vanilla Porter (6.5%) 14.5

Artisan Felonious Monk 22 Session  
Belgian Dark Ale (6.5%) 15.5

## LOW / NO BOOZE

Mornington Peninsula Free Non-Alc  
Pale Ale (0.5%) 7

Nail MVP (3.4%) 10.5

Otherside Lo-Fi Citrus Ale (3.5%) 9

Mash Little NEIPA (3.5%) 10

## CIDER

Beerfarm Cider (4.8%) 11

## LARGE FORMAT

Artisan 1721 Flanders Red Ex Shiraz  
Barrel, 750ml. (6.1%) 70

# MIDWEEK DEALS

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## NACHO TUES

MUMMA'S FAMOUS NACHOS	15
& PINT CAMPUS	20
& MARGARITA/TOMMYS	25
MARGARITA OR TOMMY'S	15
TOP-SHELF TEQUILA/MEZCAL	10

## WED: BURGERS + BEER

SMASH BURGER & MOST PINTS // OR HOUSE WINE //	20
MYSTERY TINNY OF THE WEEK	8
WE PICK SOMETHING AWESOME, & YOU GET WHAT YOU'RE GIVEN!	

## THU: GIN, VINO, & BRIE

FEATURE TOP-SHELF GIN	10
GIN COCKTAIL OF THE WEEK	13
BAKED BRIE & LOCAL BREAD BOARD FOR 2 + BTL OF TOP-SHELF WINE	55

## SUNDAY SPECIALS

APERITIVO COCKTAILS	10
HOSPO BLOODY MARY	15
SELECTION OF SPRITZES	12

## APERITIVO AFTERNOONS

4-6PM

TUESDAY TO SATURDAY

GRATIS NIBBLES

PERFECT SERVE CAMPARI & SODA  
10

CAMPARI SHAKERATO  
10

CAMPARI OR APEROL SPRITZ  
10

FORDS GIN NEGRONI  
10

SOUTH BEACH SPRITZ  
12

BLOODY SHIRAZ SPRITZ  
13

\$8.5 GLASS  
JUNIPER ORIGINAL RED  
JUNIPER ORIGINAL WHITE  
RICCADONNA PROSECCO  
BABICH ROSÉ

ALL PINTS AT SCHOONER PRICES