



Welcome to the Aviator Bar,
where the timeless charm of
the 60s is reimagined with a
modern twist.

Our menu celebrates South
Australia's finest, from
renowned wines to expertly
crafted cocktails that put a
fresh spin on the classics.

Whether you're enjoying a
morning coffee or indulging in
a late-night drink, every detail
is designed to elevate your
experience.

Embrace uninterrupted views
from our sunlight-filled outdoor
terrace, or relax in the plush
comfort of our lounge while
taking in uninterrupted views
of the Adelaide Hills.

Discover the finest local
flavours, and let us make every
moment unforgettable.





COCKTAILS

MAWSON'S BLIZZARD \$24.0

Gin, lychee liqueur, lychees, freeze dried raspberries

BLUEBERRY MOJITO \$23.0

White rum, lime, fresh blueberries, mint, soda

BOOZY SPRITZER \$22.0

Silver tequila, raspberry liqueur, prosecco, orange slice

BARREL AGED NEGRONI \$23.0

Orange & rosemary infused gin, Campari, sweet vermouth, torched rosemary stick

MAPLE OLD FASHIONED \$24.0

Bourbon, maple syrup, bitters, maraschino cherry

THE 'AVIATOR' \$25.0

Violet gin, elderflower liqueur, lemon, foam

CRAVING A CLASSIC?

please ask our team if you have another cocktail in mind!





BEERS ON TAP

Hahn Super Dry 3.5 Mid Strength	\$11.0 \$13.0
Aviator Lager	\$11.0 \$13.0
Hahn Super Dry	\$11.0 \$14.0
Heineken	\$11.0 \$14.0
Stone & Wood Pacific Ale	\$11.0 \$14.0

BOTTLED BEERS

Heineken 0.0	\$11.0
West End	\$12.0
XXXX Gold	\$12.0
Hahn Super Dry	\$12.0
James Squires Ginger Beer	\$12.0
Guinness Stout	\$13.0
James Squires Apple Cider	\$13.0

SOFT DRINKS

Pepsi, Pepsi Max, Solo, Lemonade, Dry Ginger Ale, Tonic Water, Lemon Lime Bitters	\$6.0
Fever Tree – Premium Ginger beer	\$7.0
Besa Juice – Orange, Apple, Pineapple	\$7.0
StrageLove Still or Sparkling Water 330ml	\$7.5
StrangeLove 'Double Ginger Beer' or 'Very Mandarin' 300ml	\$7.5
StrageLove Still or Sparkling Water 750ml	\$9.5





ALCOHOL FREE

SPIRITS

Lyre's Dry London Lyre's Italian Orange	\$9.0
Lyre's Agave Blanco Spirit	
Lyre's Orange Sec	
Lyre's White Cane Spirit	
Lyre's Dark Cane Spirit	
Lyre's Coffee Originale	

BEER

Heineken 0.0	\$11.0
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MOCKTAILS

MAWSON'S BLIZZARD

Lyre's dry London spirit, lychees, freeze-dried raspberries	\$16.0
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BLUEBERRY MOJITO

Lyre's white cane spirit, blueberries, lime, fresh mint, soda	\$16.0
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ITALIAN ORANGE SPRITZER

Lyre's Italian orange spirit, Lyre's agave blanco spirit, lime, fresh orange, lemonade	\$16.0
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WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Angas Moscato <i>South Australia</i>	\$13.0
Wings & Horns <i>South Australia</i>	\$14.0
Mumm Cordon Rouge <i>Reims France</i>	\$28.0

WHITE

Bleasdale Pinot Gris <i>Adelaide Hills</i>	\$14.0
57 Rows Chardonnay <i>Blewitt Sptings, McLaren Vale</i>	\$14.0
Rockford Frontignac (sweet) <i>Barossa Valley</i>	\$14.0
Jim Barry Lodge Hill Riesling <i>Clare Valley</i>	\$14.0
Shaw + Smith Sauvignon Blanc <i>Adelaide Hills</i>	\$15.0

ROSÉ

57 Rows Rosé <i>McLaren Vale</i>	\$14.0
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RED

57 Rows Grenache <i>McLaren Vale</i>	\$14.0
Penley Estate 'Tolmer' Cabernet <i>Coonawarra</i>	\$14.0
Mollydooker 'The Scooter' Merlot <i>McLaren Vale</i>	\$14.0
57 Rows Shiraz <i>McLaren Vale</i>	\$15.0
KI Pinot Noir <i>Adelaide Hills</i>	\$15.0

(please ask our team for the available vintage)

WINE

SPARKLING & CHAMPAGNE

Wings &Horns	\$68.0
<i>South Australia</i>	
Pike & Joyce Pinot Noir Rosé	\$69.0
<i>Adelaide Hills</i>	
Deviation Road Loftia Brut	\$100.0
<i>Adelaide Hills</i>	
Perrier-Jouët Grand Brut	\$129.0
<i>Epernay France</i>	
Mumm Cordon Rouge	\$135.0
<i>Reims France</i>	
Billecart-Salmon Brut Réserve	\$225.0
<i>Epernay France</i>	
Bollinger Special Cuvée	\$275.0
<i>Reims France</i>	

WHITE

Chaffey Bros. 'Düfte Punkt'	\$49.0
Textural White	
<i>Eden Valley</i>	
Rockford Frontignac	\$68.0
<i>Barossa Valley</i>	
Bleasdale Pinot Gris	\$68.0
<i>Adelaide Hills</i>	
57 Rows Chardonnay	\$68.0
<i>Blewitt Hills, McLaren Vale</i>	
Chalk Hill Chardonnay	\$68.0
<i>Adelaide Hills</i>	
Jim Barry Lodge Hill Riesling	\$68.0
<i>Clare Valley</i>	
Shaw + Smith Sauvignon Blanc	\$75.0
<i>Adelaide Hills</i>	
Pike & Joyce Chardonnay	\$70.0
<i>Adelaide Hills</i>	
The Lane Gathering Sauvignon	\$85.0
Blanc Semillon	
<i>Adelaide Hills</i>	
Murdoch Hill 'Tilbury' Chardonnay	\$89.0
<i>Adelaide Hills</i>	
Shaw + Smith M3 Chardonnay	\$99.0
<i>Adelaide Hills</i>	
Jim Barry 'Florita' Riesling	\$109.0
<i>Clare Valley</i>	

ROSÉ

57 Rows Rosé	\$70.0
<i>McLaren Vale</i>	
Chaffey Bros. Lux Venit Rosé	\$59.0
<i>Barossa Valley</i>	
Turkey Flat Rosé	\$79.0
<i>Barossa Valley</i>	

WINE

RED

Penley Estate 'Tolmer' Cabernet <i>Coonawarra</i>	\$70.0
Willunga 100 Grenache <i>McLaren Vale</i>	\$65.0
Mollydooker 'The Scooter' Merlot <i>McLaren Vale</i>	\$70.0
Seppeltsfield Shiraz <i>Barossa Valley</i>	\$75.0
K1 Nord' Pinot <i>Adelaide Hills</i>	\$75.0
57 Rows Grenache <i>McLaren Vale</i>	\$70.0
57 Rows Shiraz <i>McLaren Vale</i>	\$75.0
Bowen Estate Cabernet <i>Coonawarra</i>	\$70.0
Ashton Hills Pinot Noir <i>Adelaide Hills</i>	\$75.0
Rockford GSM <i>Barossa Valley</i>	\$99.0
Tim Adams 'Aberfeldy' Shiraz <i>Clare Valley</i>	\$109.0
Shaw + Smith Pinot Noir <i>Adelaide Hills</i>	\$89.0
Mollydooker 'Enchanted Path' Shiraz Cab <i>McLaren Vale</i>	\$99.0
MMAD Shiraz <i>Blewitt Springs</i>	\$110.0
Henschke 'Marble Angel' Cabernet <i>Barossa Valley</i>	\$119.0
Seppeltsfield 'Westing' Shiraz <i>Barossa Valley</i>	\$129.0
Rockford 'Basket Press' Shiraz <i>Barossa Valley</i>	\$199.0

(please ask our team for the available vintage)



SPIRITS

VODKA

Ketel One	\$12.0
Ciroc	\$14.0
Grey Goose	\$14.0
Adelaide Vodka	\$14.0

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Tanqueray	\$11.0
78 Degrees Classic/Sunset	\$12.0
Kangaroo Island Spirits Wild	\$14.0
23rd Street Distillery Violet	\$14.0
Never Never Triple Juniper Coffin	\$14.0
Bay Spirits Rare Coastal	\$16.0
Prohibition Liquor Co. Shiraz	\$17.0

RUM

	\$11.0
Bacardi Carta Blanca	\$13.0
Bundaberg Sailor Jerry	\$14.0
Karken Black Spiced	\$14.0
Captain Morgan Black Spiced	\$14.0
Appleton Estate Signature	\$22.0
Ron Zacapa 23yr	

BOURBON

Bulleit	\$11.9
Makers Mark	\$11.0
Woodford Reserve	\$11.0
Sazerac Rye	\$14.0

WHISKY

Jack Daniel	\$12.0
Johnnie Walker Black	\$13.0
Blended Scotch	
Glenlivet Founder's Reserve	\$15.0
Single Malt Scotch	
Monkey Shoulder	\$14.0
Glenfiddich 12yr Single Malt Scotch	\$17.0
Redbreast 15yr Irish Whiskey	\$28.0
Hibiki Harmony Japanese Whisky	\$29.0
Lagavulin 16yr Single Malt Scotch	\$29.0
Lark Classic Tasmanian Whisky	\$34.0
Glenfiddich 21yr Single Malt Scotch	\$39.0



SPIRITS

TEQUILA

Jose Cuervo	\$11.9
Fortaleza	\$18.5
Teremana Reposado	\$16.0
Patrón Silver	\$16.0
Don Julio Añejo	\$25.0

BRANDY/COGNAC

St Agnes VS	\$11.9
Martell VSOP	\$16.0

DIGESTIVES

Averna	\$11.0
Amaro Montenegro	\$11.0

PORT

Seppeltsfield Grand Tawny 10yr	\$12.0
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DESSERT WINES

Penfolds Reserve Viognier	\$12.9
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AVIATOR

BAR

ALL DAY DINING MENU

AVAILABLE
10AM - 10PM
EVERY DAY

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SNACKS

WARM OLIVES Rosemary,confit garlic, and served with an artisan bread stick	\$10.0
Grilled Focaccia Kutjera Butter	\$10.0
Truffle & Parmesan Pomme Frites Aioli & tomato sauce	\$15.0
Sweet Potato Loaded Fries Pepper berry kewpie, jalapeno, torched mozzarella	\$15.0
Fire & Earth Dip Muhammara, grilled Pita bread walnut, crumb feta	\$18.0
Pumpkin Arancini (PB) Native thyme aioli, rocket & basil pesto	\$18.0
Soup of the day (GFA & PBA) Grilled Focaccia, Kutjera Butter	\$18.0
Holy Cluck Sliders Bang Bang Sauce, Pineapple slaw, pickles	\$18.0
Ruben Mortadella Rye toast, Swiss cheese, pickled cabbage, pesto, Dijon mustard mayo, pomme frites	\$19.0
Margherita Blossam Pizza (9-inch) Basil, roma tomato, buffalo mozzarella, EVVO Oil	\$21.0
Ora King Salmon Donburi (GF) Salmon, pickled carrot, Kyuri, rice, edamame, kimchi, chili mayo & sesame	\$26.0

*gf - gluten free | pb - plant based | veg - vegetarian |
df - dairy free | pba - plant based available |
gfa - gluten free available*



LARGE BITES

Aviator Salad \$26.0
(GFA)

Fresh cos lettuce, grilled chicken breast, herb croutons, shaved parmesan, soft poached free-range egg & Caesar dressing

Thai Yellow Chicken Curry \$26.0
(GF, DF)

Pumpkin, carrot, baby corn, beans, basil & jasmine rice

Mujadara Dolma Cigars \$28.0
(GF,PB)

Embered red pepper cream, almonds, pomegranate, fresh summer salad

Mawson's Wagyu Burger \$29.0

Brioche bun, beetroot pepper berry relish, fresh salad greens, tomato, Swiss cheese, Pomme Frites, truffle mayo

Chicken Parmigiana \$29.0

Topped with house made tomato sauce, shaved parmesan, rosemary fries & market salad

Margra Lamb Shoulder \$29.0
Gnocchi

Slow cooked lamb ragu, shaved parmesan, EVVO

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df - dairy free | pba - plant based available |
gfa - gluten free available*



CHEESE & CHARCUTERIE

GOURMET CHEESE SELECTION \$40.0

Curated selection of artisan cheeses,
fruit paste, grapes, pere al vino rosso,
lavosh, and candied nuts

E&V CHARCUTERIE BOARD \$45.0

Locally sourced cured meats, pickles,
onion jam, brie, grapes, dry fruits, and
sourdough



SOMETHING SWEET

CREMEUX ROYALE \$22.0

Saffron & cardamon mascarpone, rhubarb gel &
pistachio crumb

TIRAMISU \$18.0

Charlie black coffee sponge, chocolate
soil, edible viola

SPICED CARROT & DATE PUDDING (PB) \$18.0

Toffee caramel, house made coconut &
rose gelato, coconut soil

GELISTA GELATO \$18.0

Hazelnut Rocher, salted caramel,
rasperry swirl, chocolate button, fresh
berry compote

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df - dairy free | pba - plant based available |
gfa - gluten free available*





TEA & COFFEE

CHARLIE BLACK	\$4.5	\$5.5
ESPRESSO COFFEE		

Espresso, Macchiato, Long
Macchiato

Flat White, Cappuccino, Latte,
Piccolo Latte

Mocha, Hot Chocolate

Chai Latte, Dirty Chai Latte

Matcha Latte

ALTERNATIVE MILKS	\$1.0
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Soy, Oat, Almond, Lactose Free

DECAF	\$1.0
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T-BAR LOOSE LEAF TEA	
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English Breakfast	\$6.5
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Earl Grey

Chamomile

China Jasmine

Royal-T (pea flower)

Prosperi-T (chai)

