



ARMADA

OUTDOOR BAR

MENU

BUBBLES

Pol Roger NV Brut Champagne	B173
Moet 2018 Brut France	B110
Mount Majura 'The Silurian' 2018 Pinot Noir, Chardonnay ACT	G19 B75

WHITE WINE / ROSE

Hahndorf Hill 'White Mischief' 2019 Gruner Veltliner Adelaide Hills	G12 B53
Lark Hill 'Mr V' 2018 Marsanne Roussanne Viognier Canberra	G13 B55
Morgan's Bay 2020 Semillon Sauvignon Blanc Victoria	G11 B46
Nick O'Leary 2019 Riesling Canberra District	G13 B57
Nick Spencer 2020 Chardonnay Canberra District	G14 B61
Shaw + Smith 2020 Sauvignon Blanc Adelaide Hills	G14 B59
Maison Saint 'Aix Rose' 2019 Grenache, Syrah, Cinsault France	G14 B59 M125

RED WINE

Otella 2017 Sangiovese Limestone Coast SA	G13 B57
Morgan's Bay 2019 Shiraz, Cabernet Sauvignon Victoria	G11 B46
Paringa Estate 'Coronella' 2019 Pinot Noir Mornington Peninsula	G14 B58
Adelina 'Eternal Return' 2018 Nebbiolo Barbera Dolcetto Adelaide Hills SA	G13 B57
Shaw + Smith 2017 Shiraz Adelaide Hills	G20 B84
Mount Majura 2019 Mondeuse ACT	G13 B57

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COCKTAILS

Dark & Stormy 20

Jerry's spiced rum, handful fresh smashed limes, few dashes of bitters top with ice and ginger beer

Sunset Spritz 20

Aperol, Tanqueray Gin and ruby red grapefruit juice topped with prosecco

Tommy's Negroni 20

Even combination of Poor Tom's Gin, Antica Formula and Campari served over a chunk of ice

Espresso Martini 20

Kettle One vodka, Kahlua coffee liqueur, fresh coffee and some sweetness for flavour

The Golden Armada 24

Tanqueray 10 gin, Joseph Cartron Passionfruit Liqueur & Amaretto, fresh lemon juice, house made honey syrup & Aquafaba

BEER

Bentspoke 'Crankshaft' 11

Tin | IPA | 5.8%

Bentspoke 'Barley Griffin' 10

Tin | Canberra Pale Ale | 4.2%

Bentspoke 'Sprocket' 13

Tin | IPA | 7.0%

Bentspoke 'Easy' 8

Tin | Cleansing Ale | 3.2%

Melbourne Bitter 7

Tin | Larger | 4.6%

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FOOD

House baked sourdough Whipped butter / Oil (VG) (GF - quinoa gluten free bread Coeliac)	6 add 4	Charred Fremantle Octopus Escabeche: carrot, fennel, spanish onion (GF, DF)	18
Armada bar potato fries Seaweed salt, yuzu mayonnaise (GF, DF, V, VG)	12	Pork loin katsu sandwich House bbq, cabbage slaw	17
Fritters Manchego and jamon fritters, piperade	16	Appellation Oysters Served with mignonette (GF, DF)	half 30 doz 55
Rye crumpets (2) Sour cream, salmon caviar	14	Charcuterie Selection of meats and pickles (DF)	28
Steamed bao bun (2) Duck croquette, pickled cucumber, kewpie (DF)	13	Cheese plate (GF - quinoa gluten free bread Coeliac) 30gr Pecora dairy 40gr Maffra cloth bound cheddar 40gr L'Artisan grand fleuri 40gr Milawa blue Px prunes Preserved peach Sourdough crackers	30 add 4
Steamed bao bun (2) Ginger soy eggplant, pickled cucumber, kewpie (DF, V, VG)	13	Espresso and chocolate cremeux puff Honeycombe ice cream choux puff (V)	10
Wagyu beef tartare Smoked yolk, horseradish, potato chips (GF, DF)	24	Matcha cheesecake puff Raspberry jam, choux puff (V)	10
LP Quality Meats Sydney Chorizo Pedro ximenez glaze (GF, DF)	16	Crème caramel Tonka bean crème brulee (GF, V)	14
Baby burrata Basil, tomato, olive (GF, V)	22	Japanese whiskey basque cheesecake Sour cream, Saville orange marmalade (GF, V)	12
Roasted pumpkin Spiced yoghurt, pickled onions, crispy chickpeas, wild rice (GF, V, VG)	18		

GF = Gluten Free, DF = Dairy Free, V=Vegetarian
VG=Vegan

Please note as this is a pop up style bar no menu modifications are possible and only the dietaries above can be accomodated



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02 6273 5500 • Grevillea Park, Menindee Drive, Barton ACT 2600
www.theboathouse.restaurant/armada

Open afternoons into the evening Fri, Sat, Sun - weather permitting