



ARMADA  
OUTDOOR BAR

MENU

## BUBBLES

<b>Pizzini 'Il Soffio'</b> NV   Prosecco Rosé   King Valley VIC	<b>G14   B56</b>
<b>Moet</b> NV   Brut   Champagne France	<b>B110</b>
<b>Daosa</b> 2020   Natural Reserve   Adelaide Hills SA	<b>G17   B70</b>
<b>Massolino</b> 2020   Moscato D'Asti   Italy	<b>G16   B65</b>

## WHITE WINE / ROSE

<b>Morgan's Bay</b> 2020   Semillon Sauvignon Blanc   Victoria	<b>G11   B46</b>
<b>Nick O'Leary</b> 2019   Chardonnay   Canberra District	<b>G15   B64</b>
<b>Shaw + Smith</b> 2020   Sauvignon Blanc   Adelaide Hills	<b>G14   B59</b>
<b>Mada</b> 2021   Pinot Gris   Canberra District	<b>G14   B58</b>
<b>Mount Majura</b> 2021   Riesling   Canberra District	<b>G15   B63</b>
<b>Spinifex</b> 2020   Rosé   Barossa Valley SA	<b>G14   B59</b>
<b>Château Canadel</b> 2015   Rosé   Bandol France	<b>B98</b>

## RED WINE

<b>Morgan's Bay</b> 2019   Shiraz, Cabernet Sauvignon   Victoria	<b>G11   B46</b>
<b>Shaw + Smith</b> 2017   Shiraz   Adelaide Hills	<b>G20   B84</b>
<b>Ravensthorch</b> 2021   Gamay   Canberra District	<b>G16   B65</b>
<b>Murdoch Hill 'Phaeton'</b> 2021   Pinot Noir   Adelaide Hills	<b>G17   B69</b>
<b>Billy Button</b> 2019   Sangiovese   Alpine Valley VIC	<b>G15   B62</b>
<b>Nick O'Leary 'Heywood'</b> 2019   Red Blend   Canberra District	<b>G15   B63</b>

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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

<b>Sonoma sourdough (2)</b> Whipped butter / Oil (VG) (GF option)	<b>6</b> add 2	<b>Salmon rilletts</b> Pickled celery, toasted sourdough (GF option)	<b>21</b> add 2
<b>Armada bar potato fries</b> Shallots, parmesan, shiracha salt (GF) (VG option)	<b>12</b>	<b>Casarecce</b> Pea, parmesan, anchovy butter, basil	<b>19</b>
<b>Polenta chips</b> Rosemary & parmesan polenta chips, house made ketchup (GF)	<b>12</b>	<b>Eggplant Parmigiana</b> Mozzerella, spicy tomato, smoked ricotta (V)	<b>17</b>
<b>Olives</b> Chili & rosemary marinated Spanish olives (GF, VG)	<b>10</b>	<b>Honey &amp; thyme carrots</b> Slow cooked carrots, dill, labneh (V,GF) (VG option)	<b>14</b>
<b>Appellation Oysters</b> Served with mignonette (GF, DF)	<b>half 30   doz 55</b>	<b>Vannella burrata</b> Dehydrated tomatoes, chili olives, basil (GF, V)	<b>23</b>
<b>Charcuterie</b> Duck rilette, cacciatore salami, jamón, guindillas, toast (DF) (GF option)	<b>28</b> add 2	<b>Bleu d'auvergne</b> PX Jelly veil, crackers (V)	<b>10</b>
<b>Steamed bao bun (2)</b> Braised eggplant, xo mushroom, pickled ginger (VG)	<b>14</b>	<b>Cheese plate</b> (GF - quinoa gluten free bread Coeliac) 40gr Van der Heiden 1 year old gouda 40gr Iberico cows, goats & sheeps milk semi hard 30gr Berrys creek buffalo brie Px prunes Sourdough (V)	<b>28</b> add 2
<b>Steamed bao bun (2)</b> Slow cooked pork belly, crackle, wasabi, cucumber (DF)	<b>14</b>	<b>Crème caramel</b> Tonka bean crème brulee (GF, V)	<b>14</b>
<b>Popcorn chicken</b> Szechuan chili, lime, sesame (GF, DF)	<b>19</b>	<b>Layer citrus cake</b> Yuzu sponge, cumquat cremeaux, grapefruit cream (V)	<b>15</b>
<b>BBQ pork rib rack</b> Pork ribs in house BBQ sauce, pickle (GF, DF)	<b>39</b>		

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](http://www.theboathouse.restaurant/armada)  
Open Fri, Sat, Sun - Menu subject to seasonal change