

Welcome to HUDSONS ROAD WINE & BEER

We respectfully acknowledge the Yalukit-willam clan of the Bunurong people of the Kulin Nation as the Traditional Owners of the land now known as Spotswood.

The Yalukit-willam, meaning 'river camp' or 'river dwellers,' were skilled hunters and gatherers who cared for this land for thousands of years, maintaining a deep spiritual and cultural connection to the area, utilizing the abundant natural resources of the region.

We pay our respects to their Elders past, present, and emerging, and recognize their enduring relationship with this land.

We offer a range of gluten free options but are not suitable for coeliacs. Some of our crackers contain nuts. Please let us know if you have any special requirements or allergies when you order.

10% surcharge applies on Public Holidays

COCKTAILS

BAN-OFFEE YOUR ROCKER 22

White Possum Banana Liqueur, Jimmy Spiced Rum,
Butter & sugar spice mix, served hot

WHITE LOTUS SOUR 21

Bathtub Gin Co Angry Duck Gin, lychee liqueur, Briottet
curacao triple sec, lemon juice, Fee Foam (egg white alternative)

TOKYO DRIFT 23

Kitajima Chocolate Mokachu, Stache House Coffee Liqueur,
Grainshaker Australian Vodka, cold drip coffee, condensed milk
foam.

RESTING PEACH FACE 22

Act of Treason Australian Tequila, peach liqueur, agave syrup,
Lemon, salt rim

PASH RASH 22

Plantation white rum, Cassis liqueur, passionfruit puree,
lemon juice, Fee Foam (egg white alternative)

SPOTSWOOD SPRITZ 16

Autonomy Davidson Plum, topped with Prosecco

Other classic cocktails are available on request – if we have the
ingredients, we'll do our best!

CAN'T BEAT A CLASSIC

MARTINI

23

Choice of Bathtub Gin Co. "Angry Duck" Gin **OR**
Vansetter Vodka, Maidenii Dry Vermouth
Olives, twist, dirty, dry, wet... tell us how you like it!

TOMMY'S MARGARITA

22

Act of Treason Australian Tequila, agave, lime, salt

MANHATTAN

21

The Gospel Rye, Maidenii Sweet Vermouth, bitters, maraschino
cherry

FRENCH 88

20

Bathtub Gin Co. "Angry Duck" Gin, Sparkling Wine, lemon juice &
a lemon twist

OLD FASHIONED

22

Choice of Rye, Bourbon or our try our very own Chocolate

HUDSONS NEGRONI

22

Bathtub Gin Co. "Angry Duck", Soma sweet vermouth,
Campari, orange

Other classic cocktails are available on request – if we have the
ingredients, we'll do our best!

FLIGHTS OF FANCY

GIN FLIGHT - 15ml of each

19

Feature Distillery - Imbue, Research Vic

Sub-Urban – Imbue Distillery's inaugural release, a smooth grape-based Gin featuring locally sourced prickly pear, fennel, blackberry, dandelion and juniper

Sub-Urban Barrel Aged – SubUrban Gin's spice notes are transformed thanks to aging in Sherry Oak Barrels, into toasty and nutty granola notes

All Seasons Gin Liqueur – Barrel aged gin transformed into a warm blanket of spice and sweetness from local honey and spices

WHISK(e)Y FLIGHT - 15 ml of each

21

The Contiki Tour

Kinglake O'Grady's Stand, Kinglake Victoria– This off-grid, carbon neutral distillery uses a four-grain mash, open fermenters, locally sourced spring water. Aged in Ex Bourbon Barrels

Balvenie 14yr Caribbean Cask, Speyside, Scotland – First established in 1892, with its own floor maltings. Aged in Ex Bourbon casks, finished in Caribbean rum casks,

Nikka Coffey Grain, Yoichi Distillery, Hokkaido Japan–Made from corn, distilled in a continuous Coffey still. Matured in old American oak to deliver a sweet and mellow spirit

WINE BY THE GLASS

SPARKLING

150ml

NV Bandini DOC Prosecco, Veneto Italy	14
2021 Kooyonga Creek Sparkling Shiraz, Strathbogie Vic	15

WHITE

2024 Stift Goettweig Gruner Veltliner, Krems Austria	15
2022 Fetherston Albariño, King Valley Vic	13
2024 Aloft Winery Pinot Gris, Adelaide Hills SA	14
2024 Honkey Chateau "Fawnsy" Viognier, Yarra Valley Vic	13
2022 F. Villard Marsanne-Roussanne, St Joseph France	18
2024 Ottelia Chardonnay, Mt Gambier SA	15
2023 Craiglee Chardonnay, Sunbury Vic	23

ROSÉ

2022 Mac Forbes EB27 "Ruby, Ruby" Yarra Valley Vic	15
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RED

2024 Marnong Estate Pinot Noir, Sunbury Vic	15
2022 Amisfield Pinot Noir, Central Otago NZ	23
2023 Maccario "MIA" Barbera D'Asti DOCG, Piedmont Italy	13
2023 Alles Klar "Greg" Mataro, Riverland SA	14
2023 In Praise of Shadows Grenache, McLaren Vale SA	15
2024 Bruno Shiraz, Barossa SA	14
2022 By Farr Shiraz, Geelong Vic	26

MULLED

220ml

Wine – A warm, spiced house red wine infused with citrus peel, cloves, cinnamon, star anise and our secret house spice mix	15
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Cider - Young Henrys Cloudy Apple Cider simmered slowly with orange zest, star anise, cinnamon and our secret spice mix	13
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WINE BY THE BOTTLE

THIS WEEK'S FAVOURITE

incl corkage

2022 Francois Villard "Les Contours de Mairlant"

Marsanne-Roussanne St Joseph, Rhone France **48**

Excellent energy, textural, round mid-palate of lovely depth with baking spice, hints of mandarin rind, a little pear, excellent shape and superb finish. Fresh green herby hint. Nice little cleansing grab at the back and then the fruit continues. Layered. Fun vino.

First white I've tried from François. Looks like he's got mad skills with both red and white grapes!

Want something else? All wines on the shelves are available to drink in – just add \$20 corkage per bottle to the take-away price (and yes, that applies to screw caps too!)

BEER & CIDER

TAP BEER

	Pot	Pint
Hop Nation "Footscray Draft" Footscray Vic (4.2%)	9	15
Bright Brewery "Tax Deductible Work Trip" IPA, Vic (6.7%)	9	16

THIS WEEK'S FAVOURITE

incl corkage

Co-Conspirators Brewing IPA, Brunswick Vic 375ml (5.8%) **5.5**

BOTTLES & CANS

Choose your own adventure with any of the beers or ciders from the fridge. To drink in, add \$4 to the shelf price.

SPIRITS

MIXERS (add to any spirit)

Capi – Lemon Cola Ginger Soda Water Dry Tonic	2.5
Strangelove – Salted Grapefruit Low Sugar Tonic	2.5

GIN

78 Degree “Sunshine State” Mango, Adelaide Hills SA	13
Archie Rose ‘Bone Dry’, Sydney NSW	12
Autonomy Quandong (native Peach), Kyneton Victoria	12
Brogan’s Way ‘Royal Blood Navy Strength’, Richmond Victoria	13
Dive Bar, Melbourne Victoria	12
Flowstate, Torquay Victoria	12
Gallivanter, Ballarat Victoria	12
Hobsons Distillery, Altona Victoria	12
Imbue Distillery Sub-Urban, Research Vic	13
Imbue Distillery Barrel Aged, Research Vic	14
Lark “Forty Spotted” Pinot Noir, Tasmania	13
Poor Toms “Pina Colada”, Marrickville NSW	14
Rebel Heart Distillers Signature, Altona Victoria	12
Setouchi Craft Distillery Japanese Lemon, Okayama Japan	15
Setouchi Craft Distillery Japanese Orange, Okayama Japan	15

VODKA

Big Shed “Golden Gaytime”, Royal Park SA	14
Vansetter, Ballarat Victoria	13
Grainshaker, Melbourne Victoria	12

OTHER SPIRITS, LIQUEURS & FORTIFIED

Imbue Distillery All Seasons Barrel Aged Spiced Gin Liqueur	14
Jimmy Rum Spiced” Rum”, Mornington Victoria	12
Plantation Original Dark Double Aged Rum, Barbados	13
Melbourne Moonshine ‘Apple Pie Shine’, South Meb. Victoria	14
SweetDram, Whisky Amaro, Edinburgh Scotland	15
Quinta du Noval Tawny Port, Portugal 60ml	12
2002 Toro Albala PX, Montilla Morillas Spain 60ml	18

SCOTCH & WHISK(e)Y

AUSTRALIA

Bakery Hill "Double Wood", Kensington Victoria	23
Bakery Hill x Hop Nation "Blunderbuss" 2024, Kensington Vic	25
Bakery Hill Peated "Cask Strength", Kensington Victoria	28
Gospel Solera Rye, Coburg Victoria	14
Kinglake Distillery "O'Grady's Stand", Kinglake Victoria	16
Morris Single Malt, Rutherglen Victoria	14
Morris Muscat Barrel, Rutherglen Victoria	16
Starward Two-Fold, Port Melbourne Victoria	12
Starward Nova "Red Wine Barrel", Port Melbourne Victoria	14
Hellyer's Road Pinot Noir Barrel, Burnie Tasmania	24
Launceston Distillery "Westie" Tawny Cask, Tasmania	30
Launceston Distillery Caribbean Rum Cask, Tasmania	29
Sullivans Cove Double Cask 11yo, Cambridge Tas	38
Sullivans Cove Single Cask American Oak 17yo Cambridge Tas	48

SCOTLAND

The Balvenie 14yr Caribbean Cask, Banffshire, Speyside	17
GlenDronach 12 yr Sherry Cask, Speyside	14
Wolfburn Distillery 'Northland', Caithness, Highland	14
Wolfburn Distillery 'Aurora' Sherry Oak, Caithness Highland	16

NORTH AMERICA & JAPAN

Basil Hayden Kentucky Bourbon, Kentucky USA	14
Buffalo Trace, Kentucky USA	12
Bearface Triple Oak Bourbon, Canada	15
Nikka Days Blended, Yoichi & Miyagikyo Distilleries	13
Nikka Coffey Grain, Yoichi Distillery	17
Nikka from The Barrel, blended barrel Strength	15

BOOZE FREE

MOCKTAILS

THE JETSETTER

16

Sammy Piquant the Jetsetter "Aperol" topped with Zero Hour Non-Alcoholic Prosecco

TROPIC LIKE ITS HOT

14

Sammy Piquant Oaxacan "Tequila", pineapple juice, chocolate bitters

FREE PARKING

14

Four Pillars Bandwagon "Shiraz Gin", dry tonic, cherry bitters, lemon

ZERO ALC WINE

Dr Loosen 'Dr Lo' Riesling, Mosel Germany
Zero Hour Prosecco, Vic

glass 14
glass 12

ZERO ALC BEER

Ask for a recommendation from the team

ZERO ALC G&T'S

Four Pillars Bandwagon "Shiraz Gin" & Tonic	12.5
Sammy Piquant Raconteur "Gin" & Tonic	11.5
Sammy Piquant Oaxacan "Tequila" & Salted Grapefruit	12.5
Sammy Piquant the Jetsetter "Aperol" & Soda	12.5

SOFT

Cola Lemon Soda Water Ginger Beer Salted Grapefruit	6
Juice – Cranberry Pineapple	6
Lemon, Lime & Bitters	7
Sparkling Mineral Water (750 ml)	8

CHEESY GOODNESS

BAKED CAMEMBERT 125g

21

Baked w/ honey & rosemary served w/ toasted sourdough (GFA)

OUR FAVOURITE CHEESES (50g per serve)

One serve | Two serves | Three serves

12 | 22 | 30

All cheeses served w/ olive jam, sourdough and crackers (GFA+2.5)

Check out the fridge for this week's additions to some of our Favorites:

Truffle Manchego | D'Affinois Brie | 4yr Aged Cheddar

CHEDDAR CHEESE & PICKLES

15

--- ADD CRISPS

18

MEATY GOODNESS

OUR FAVOURITE MEATS (50g per serve)

One serve | Two serves | Three serves

12 | 22 | 30

All meats served with sourdough (GFA +2.5)

Check out the fridge for this week's additions to some of our favorites:

Salame Inferno | Fennel Salami | Pistachio Mortadella

CITY LARDER PATÉ & TERRINE

Chicken Liver Pâté **OR** Mushroom Pâté

18

Pork & Pistachio Terrine **OR** Chicken, Leek and Truffle

17

All served with accompaniments, crackers and/or bread (GFA+2.5)

SNACKS

SMALL THINGS

Pickles	6
House Marinated Mixed Olives	7
Marinated Roasted Zucchini	8
Flame Grilled Baby Bell Peppers	7
Spanish Guindillas Peppers	6
Dolmades	7
City Larder Salted Kettle Crisps	9.5
Torres Black Truffle Crisps	7
Candied Bakery Sourdough with olive oil & balsamic reduction	8

SLIGHTLY BIGGER

White Spanish Boquerón Anchovies with toasted sourdough	15
Sardines with toasted sourdough (Olive Oil Spicy or Tomato)	14
House made hummus with grilled pita & dukkha (N)	15
Trio of Dips with grilled pita – Hummus Beetroot Eggplant	21

9" PIZZA

Margherita	16
Garlic & Mozzarella w/ rocket & pear salad	16
Pepperoni w/ mild pepperoni, mushrooms, olives	18
Capricciosa w/ smoked pork neck, mushrooms, olives	18
Vegetarian w/ roast pumpkin, zucchini, baby bell peppers	18

PIMP MY PIZZA!

Add hot (or not hot) salami or pork neck	3
Add anchovies	2
Add rocket & pear salad	2.5
Add kalamata olives or mushroom	2.5
Add Hot Sauce (Spicy or Extra Spicy)	1.5
Gluten Free Base	4.5

BOARDS TO SHARE

THE CONTINENTAL (GFA)

67

Serves 2 as a light meal or 4 as a snack

Includes:

Your choice of two cheeses **AND** two meats

Your choice of pâté **OR** terrine

Plus:

Mixed Olives, Smith's Crisps, Condiment, Crackers, Sourdough

THE VEGO (GFA)

59

Serves 2 as a light meal or 4 as a snack

Includes:

City Larder Mushroom Pate

Your choice of **TWO** cheeses

Flame Grilled Baby Bell Peppers, Spanish Guindillas Peppers,

Marinated Roasted Zucchini

Plus:

Dolmades, Smith's Crisps, Condiment, Crackers, Sourdough

THE SPANIARD (GFA)

45

Serves 2 – 3 as a snack

Includes:

Sliced Spanish Serrano Jamon

Truffle Manchego

Sardines (Olive Oil | Spicy | Tomato) **OR**

White Spanish Boquerón Anchovies

Plus:

Guindillas, Smith's Crisps, Condiment, Sourdough

HUDSONS ROAD SPECIALS

TUESDAYS

ALL PIZZAS - \$12

SCHOONER TAP BEER - \$10

WINE BY THE GLASS - \$10*

THURSDAYS IN WINTER

RACLETTE - Ooey, gooey,
melted cheese on top of
potatoes with pickles - \$12