

SIGNATURE COCKTAILS

BUTTERFLY LYCHEE MARTINI – 20

Butterfly pea infused gin, soho lychee liqueur, lillet, & lychee.

APPLE CRUMBLE – 20

Vodka, apple schnapps & cacao liqueur topped with pure cream & dusted with cinnamon rim.

EL DIABLO DISCO – 20

Olmecca tequila, creme de cassis, citrus, agave, topped with ginger beer.

EDIE SEDGWICK – 20

Vanilla vodka, passoa, citrus, passionfruit, topped with prosecco.

ESPRESSO WOLFTINI – 20

Vodka, peanut butter whiskey & espresso.

AVAILABLE DURING HAPPY HOUR

LADY MARMALADE – 22

Citrus gin, fresh mandarin, lemon, marmalade.

WATTLE IT BE? – 22

Wattleseed infused bourbon, Campari, sweet vermouth & chocolate bitter.

RHUBARB MARGARITA – 22

Tequila, sour rhubarb, citrus, verjus, rhubarb bitters & rhubarb dust rim.

THE BURNING HARVEST – 22

Bumbu rum, charred pineapple oleo, citrus, chocolate bitters & aquafaba.

PANDAN FIZZ – 23

Gin, ginger liqueur, pandan, citrus, verjus, star anise & coconut cream.

ASK YOUR FRIENDLY BARTENDER ABOUT OUR CURRENT 'COCKTAIL OF THE MONTH' (\$12)

CLASSIC COCKTAILS

INSITU LOVES A CLASSIC.

All the best classic cocktails are available, everything from Cosmopolitans to French martinis.

JUST ASK YOUR FRIENDLY BARTENDER.

WINES + SPARKLING

B / G / LG

SPARKLING

BAY OF STONES SPARKLING

Victoria, AUS

45 / 10

ASTRALE PROSECCO

Veneto, ITA

60 / 14

MUMM MARLBOROUGH BRUT NV

Marlborough, NZ

85 (B)

LUC BELAIRE BLUE

FRA

90 (B)

MUMM GRAND CORDON ROSE

Champagne, FRA

160 (B)

WHITES

BAY OF STONES SAUVIGNON BLANC

Victoria, AUS

45 / 10 / 14

GREASY FINGERS CHARDONNAY

South Australia, AUS

55 (B)

THE GRAYLING SAUVIGNON BLANC

Victoria, AUS

55 (B)

RAPAURA PINOT GRIS

Marlborough, NZ

65 / 15 / 23

ROSÉ

BAROSÉ

Victoria, AUS

50 / 11 / 15

DOMAINE DU CARROU

Sancerre, FRA

75 / 17 / 27

REDS

BAY OF STONES MERLOT

Victoria, AUS

45 / 10 / 14

GREASY FINGERS GRENACHE SHIRAZ

South Australia, AUS

55 (B)

THE GRAYLING PINOT NOIR

Marlborough, NZ

55 / 13 / 17

FEUDO ARANCIO NERO

Sicilia, ITA

60 / 14 / 18

ORLANDO PRINTZ SHED SHIRAZ

Barossa, AUS

65 / 16 / 24

NON-ALCOHOLIC

PLUS & MINUS BLANC DE BLANC

South Australia, AUS

40 / 10

PLUS & MINUS SHIRAZ

South Australia, AUS

40 / 10

BEERS

DRAUGHT

SCHOONER / JUG

INSITU LAGER

10 / 27

INSITU ALE

13 / 30

FELLR PASSIONFRUIT

11 / 28

FURPHY

11 / 27

ASK YOUR FRIENDLY BARTENDER ABOUT OUR CURRENT TAPS BEERS + 'BEER OF THE MONTH' (\$8)

BOTTLES AND CANS

TOOHEYS NEW – 10

BYRON BAY LAGER BOTTLE – 10

LITTLE CREATURES PALE – 12

PIPSQUEAK CIDER – 12

LITTLE DRAGON GINGERBEER – 12

WHITE RABBIT DARK – 13

NON-ALCOHOLIC

HEAPS NORMAL XPA – 10

MOCKTAILS

MARGARITA – 12

Agave, lime mix.

ESPRESSO MARTINI – 12

Cold brew coffee, vanilla syrup.

HUGO SPRITZ – 14

Pineapple olio, Fevertree elderflower, citrus.

LYRES SPRITZ – 16

Lyres Italian spritz, tonic, soda.

VG = VEGETARIAN | V = VEGAN | DF = DAIRY FREE | DFO = DAIRY FREE OPTION
GF = GLUTEN FREE | GFO = GF OPTION | VGO = VEGETARIAN OPTION | V = VEGAN OPTION
10% SUNDAY & PUBLIC HOLIDAY SURCHARGE | 1.7% CC SURCHARGE

CONTACT US

BOOKINGS

INFO@INSITUMANLY.COM.AU

FUNCTIONS

EVENTS@SAGAGROUP.COM.AU

BOOK A TABLE



FOOD

TAPAS

HUMMUS (V, GF) – 16

Roasted cauliflower, chilli herb oil & fried bread.

CRISPY SQUID (GF, DF) – 20

Harissa mayo, fried herbs & lemon.

LAMB AND MANCHEGO CROQUETTES – 18

With salsa verde.

PAN FRIED KING PRAWNS (GF, DF) – 18

Calabrian chilli, nduja, white wine & lemon.

GRILLED BROCCOLINI (GF, VG, CBV) – 14

Smoked almonds, zest, parmesan & lemon infused oil.

PIZZA Add gluten free base +4 Add vegan cheese +2

MARGHERITA (VG, CBGF, CBV) – 22

Marinated tomatoes, bocconcini & fresh basil.

ROASTED PUMPKIN (VG, CBGF, CBV) – 24

Crispy quinoa, red onion, roquette, cream cheese & pesto.

GOATS CHEESE & HONEY (CBGF, CBVG) – 25

Pancetta, cherry tomato, spinach & balsamic glaze.

CALABRESE SALAMI (CBGF) – 26

Green olives, red onion, jalapeño, honey & sesame crust.

SLOW ROASTED LAMB (CBGF) – 28

Goats feta, mint pistachio pesto & lemon zest.

KIDS TOMATO AND CHEESE PIZZA (CBGF, VG) – 10

SHARES

LAMB RIBS (GF, DF) – 35

Romanesco, charred lemon & red vein sorrel.

WHOLE BONE-IN ROASTED MARKET FISH (GF, CBDF) – MP

Salmoriglio & charred lemon. *Please ask our friendly staff.*

ROASTED CAULIFLOWER & POTATO SALAD (V, GF) – 12/24

With roquette and tarragon dressing.

Add prosciutto, pancetta, slow roasted lamb +4/8

SIDES

MARINATED OLIVES (V, GF) – 9

With extra virgin olive oil, citrus, rosemary & chilli.

SHOESTRING FRIES (GF, DF, CBV) – 10

With roasted garlic aioli and herb salt.

DESSERT

CHEESE BOARD (VG, CBGF) – 23

Maffra cheddar, Ash brie, seasonal fresh and dried fruit, quince paste & fennel thyme lavosh. Add prosciutto +4

WHAT'S ON

1/2 PRICED TUESDAYS

**ENJOY 50% OFF OUR ENTIRE FOOD MENU
TO HELP EASE THE COST OF LIVING.**

Every Tuesday from 4pm

HAPPY HOUR

**ENJOY 2 FOR \$22 INSITU SIGNATURE COCKTAILS,
\$12 MARGHERITA PIZZAS AND \$8 HOUSE BEVS.**

Tuesday to Sunday from 4-6pm

LIVE MUSIC

**INSITU HOSTS SOME OF THE BEST LIVE ACTS.
CHECK OUT OUR SOCIALS FOR WEEKLY LINEUPS.**

Every Friday-Sunday from 5:30pm

\$15 BLOODY MARYS

**ENJOY \$15 BLOODY MARYS TO CURE THOSE
WEEKEND HANGOVERS.**

Every Weekend

BREAKFAST

**INSITU BREAKFAST IS BACK WITH SOME TASTY FOOD
TO KICK OFF YOUR WEEKEND.**

Saturdays and Sundays from 9am.

BOTTOMLESS BRUNCH

**\$70PP INCLUDES BOTTOMLESS FELLR, HOUSE WINES
AND BEER JUGS + AND A SHARED FEAST.**

Every Weekend. Bookings essential.

BOTTOMLESS DRAG BRUNCH

**\$85PP INCLUDES BOTTOMLESS FELLR, HOUSE WINES
AND BEER JUGS + A SHARED FEAST.**

**PLUS A DRAG SHOW, GAMES OF BINGO OR TRIVIA
AND PRIZES TO BE WON. BOOKINGS ESSENTIAL.**

The first Saturday of each month. 1pm-3pm.

INSITU