BACK BAR

A bar behind a cafe on a road
along a train line

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@backbarhylin #backbarhylin

CHOW

Marinated house olives & feta	10
Fries with aioli GF/Vg	10
Honey soy & chilli haloumi (GF)	14
Sweet potato & roasted cashew dip, toasted garlic bread	14
House falafel, relish (Veg)	14
Panko crumb prawns(5), aioli	16
Caramelised chorizo, guacamole, tostada chips, lime (GF)	18
Brisket tacos, avocado, slaw, sourcream, corn tortillas (GF)	18
Hot & spicy popcorn chicken (GF)	18
American cheeseburger with chips	22
Mushroom & haloumi burger with chips (V)	24
Buttermilk fried chicken burger with chips	24
Back Bar cheese board served with fruit, condiments, lavosh (2 cheeses)	26

- Jura Comte
- Castelregio Gorgonzola
- Tarago River Triple Cream Brie

Wednesday night
$12 Parmy night!

Thursday night
$12 Burger night!

Friday night
$15 Steak Sanga night!

Back Bar is available for private function hire.

Enquire at the bar for more info.

SPRITZ

Hylin Fresh
Old Youngs Gin, Elderflower, Mint, Prosecco
17

Pavlova Spritz
Old Youngs Pavlova Vodka, Lime, Pavlova Fruit, Cranberry Soda
17

Lemoncello Spritz
House made Lemoncello, Prosecco, Soda, lemon thyme
17

COCKTAILS

Violette **20**
Parma Violet Whitley Neill Gin, Lemon, Butterfly Pea Syrup, Whites

The Amalfi **20**
Malfy Lemon Gin, Passionfruit Pulp, Lime, Mint, Raspberry, Vanilla Syrup, Sprite

Calico Jack **20**
Kraken Rum, Pomme De Verde, Popsicle Iced Tea, Green Apple

Mellow Dream **20**
Finlandia Vodka, Triple Sec, Lemon, Toasted Marshmallow Syrup, Soda

Inferno **21**
El Jimador Tequila, Lemon, Agave, Mint, Red Chilli, Grapefruit, Soda

Autumn Rebel **21**
Bacardi 8yr Old Rum, Amaro Montenegro, Creme de Peche, Ginger Ale

The Rambler **21**
Wandering Odyssey Gin, Lime, Rosemary Syrup, Creme De Cassis, Pear

Sweet Temptation **22**
Ratu Signature Rum, Apple Cider, Salted Caramel Syrup, Whipped Cream, Cinnamon & Biscoff Crumb

CLASSICS

Aperol Spritz	**17**
Mojito	**18**
Margarita	**19**
Whisky Sour	**19**
Mr Black Espresso Martini	**20**
Manhattan	**21**
Negroni	**21**
Old Fashioned	**21**

BEER & CIDER

Ask our staff about what's on tap and in the fridge as our beers rotate regularly

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At Back Bar we support local independent breweries. Check out our selection of WA and craft beer cans.

BOOZE FREE

Mocktail 13
Tailored to you

Seedlip 10
Gin & Tonic

Alc free beer 9
Ask our friendly staff

Soft Drinks 5
cranberry, ginger beer, lemonade, coke

Large Sparkling Water 8

BUBBLES

Villa Fresco Prosecco **11/50**
King Valley, VIC
fruity, fun & dry

Pommery Royal Brut NV **110**
Champagne, France

Laurent-Perrier - Brut **115**
Champagne, France

WHITE

2022 Altus Rise - Wildlight **Sauvignon Blanc/Semillion** **10/45**
Margaret River, WA
passionfruit, pear & lemongrass

2022 Babydoll **Sauvignon Blanc** **12/55**
Marlborough, NZ
crisp passionfruit & grapefruit

2022 Pacha Mumma **Pinot Gris** **13/60**
King Valley, VIC
quince, pears, honeysuckle

2021 Bouchard Aine & Fils **Chardonnay** **13/60**
France
well balanced with exotic fruits

PET NATS

2021 Black Cocky V-On-Yay **Viognier** **50**
Margaret River, WA

2021 Ghost Rock Supernatural **Chardy, Pinot, Sauvy B Riesling** **50**
Tasmania

ROSÉ

2022 Short Stories **12/55**
Barossa, SA
Pink grapefruit, rose petals, summer berries

RED

2022 Russell & Suitor **Tempranillo** **10/45**
Riverland, SA
Cherry, dark fruits, leather

2021 La Vue **Pinot Noir** **11/48**
Grampians, Vic
Plum, cherries & strawberries

2020 3 Drops **Merlot** **14/63**
Mount Barker, WA
Plummy, red berries

2019 Domaine Naturaliste **Cabernet Sauvignon** **14/63**
Margaret River, WA
Cassis, plum, red fruits

2020 Edwards Matilda **Shiraz** **15/68**
Margaret River, WA
Medium body, rich fruit flavours

2021 Hey Diddle **Montepulciano** **70**
Yarra Valley, VIC **Cabernet Sauvignon**
Minimal intervention, **Bonvedro**
blackcurrent, cassis, hint of Italian spices