

SOJOURN

GREEK

Kulouri Thessalonikis- Greek sesame bread, beetroot, feta	12
Keftedes- Minced lamb skewer, oregano, tomato, smoked paprika (NGI)	18
Sfougata, sun-dried tomato, yoghurt, fried oregano (NGI)	16
Saganaki, herb salsa, tomato, lemon (NGI)	15
Tarama, pita, olive oil, parsley (I, NDI)	15
Kalamares, chilli, fennel, skordalia (I)	24
Lamb Souvlaki, tzatziki, cucumber	16
Kataifi Prawns, chilli, feta (I)	25
Orzo, squash, zucchini, almond, ricotta salata (V)	24
Golden Fries, rosemary salt, lemon aioli (NGI,NDI,VG)	14

SPARKLING

2023 Chrismont La Zona Prosecco (King Valley, VIC)	11/56
2022 Bass River Sparkling Brut (Gippsland, VIC)	17/82

WHITES

2023 Dott Ribolla Gialla (Heathcote, VIC)	15/68
2023 Mutual Promise Arneis (Alpine Valley, VIC)	13/62
2023 Chalmers Pecorino (Heathcote, VIC)	14/65
2023 Vignerons Schmolzer & Brown Fiano (Beechworth, VIC)	18/82
2024 Toolangi Vineyard Chardonnay (Yarra Valley, VIC)	15/70

ROSE

2025 1314 by Bannockburn Vineyards Rose (Geelong, VIC)	15/65
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REDS

2023 Mac Forbes Syrah, (Yarra Valley VIC)	16/76
2022 Payten & Jones Sangiovese (Yarra Valley, VIC)	15/70
2023 Heathcote Estate Nebbiolo (Heathcote, VIC)	18/85
2018 Fighting Gully Road Aglianico (Beechworth, VIC)	18/85

(A)Australian Seafood (I)Imported Seafood (M)Mixed Origin Seafood
(NGI)No Gluten Ingredients (NDI)No Dairy Ingredients (V)Vegetarian (VG)Vegan

Whilst Sojourn will endeavour to accommodate requests for meals for guests who have food allergies or intolerances; cannot guarantee completely allergy-free meals due to the potential of trace allergens in the working environment and supplied ingredients.

A surcharge of 15% applied on all public holidays.

SOJOURN

SIGNATURE COCKTAILS

Peachey Passion-Darling Distillery vodka, Marionette Peach, lemon juice, simple syrup, passionfruit

From the Neighbour's Tree-Four Pillars Yarra Valley gin, Marionette Orange Curacao, lemon juice, grapefruit juice, simple syrup, grapefruit soda

Limoncello Spritz- Unico Limoncello, Chrismont La Zona Prosecco, lemon juice, soda

Aphrodite's Kiss-Akropolis Ozyzo, raspberry, simple syrup, lemon juice, soda

The Amaretto Stellato-White Possum Amaretto, simple syrup, lemon juice, egg white, dry ginger ale

Athena's Garden-Metaxa Brandy, brown sugar syrup, lime juice, mint, soda water

Whiskey to my Seol-Gospel Solera Rye whiskey, Marionette Groseille, grapefruit, simple syrup, peach and orange bitters

Pinefire Margarita-Mountain Agave, Marionette pineapple, Crawley's Agave syrup, lime juice, tabasco

Most classic cocktails are available upon request.
Please ask any of our staff members

MOCKTAILS

22	Virgin Passionfruit Cooler	18
	Virgin Bloody Bubbles Spritz	18
23	Virgin Athena's Garden	18

TINS AND BOTTLES

21	Mythos lager	12
	Furphy Original	12
23	Little Creatures Rogers Amber Ale	12
	Little Creatures Pale Ale	12
23	Two Bays Pale Ale (G.F)	12
	White Rabbit Dark Ale	13
23	Local Brewing Co. XPA	13
	Local Brewing Co. IPA	14
25	James Boags light	11

CIDER

	Arquiteka Apple	12
	Napoleon Pear	13

TAP BEER

	Furphy Ale	9/15
	CBCo. Goldy Lager	9/15
	Stone and Wood Pacific Ale	9/18