

**Beverage List**

## Martini

**CHERRY GINNY JASMINE 17.00**  
Jasmine infused Bombay Sapphire Gin with fresh pressed Lemon and Apple, Aperol and Green Apple Liqueur with a splash of Cherry Juice. Shaken with a dash of Egg White.

**COCONUT DAIQUIRI 16.00**  
Bacardi Gold Rum and Fresh Lime Juice sweetened with a touch of Coconut Syrup. Garnished with Toasted Coconut.

**CUCUMBER & SAKE MARTINI 18.00**  
Hendricks Gin and Sake muddled with fresh Cucumber with the aromatics of fresh Mint

**THE TANG DYNASTY 17.00**  
European ingredients meet Asian flair. Pomegranate Liqueur, Pimms and Aperol shaken up with house made Orange Syrup and Blood Orange Juice. Finished with an Orange Twist.

## Short

**LOVE LYCHEES 16.00**  
42 Below Vodka, Lychees and Raspberries crushed along with matching Fruit Liqueurs.

**APPLE & ALMOND SOUR 18.00**  
Almond and Green Apple Liqueurs in a classic sour base. Finished with an Apple & Cherry Fan.

**WHAT A MELANIE! 17.00**  
Watermelon crushed to order with Pomegranate Liqueur and Elderflower. Refreshing and textured.

**PASSIONFRUIT CHILLI MARGARITA 17.00**  
Sweet, spicy, salty and sour, this rethought classic balances rich Passionfruit with zesty Lemon and a cheeky Chilli finish.

## Tall

**HOT MINT MOJITO 18.00**  
An Asian twist on a Cuban classic. Bacardi Gold Rum, Vietnamese Mint and our Galangal Gomme, with crushed ice.

**KIWI & COCONUT COLLINS 17.00**  
Bombay Sapphire Gin, Coconut Liqueur and fresh Kiwi pressed with Lime & Apple. Finished with Toasted Coconut.

**PINEAPPLE SEMI-SOUR SPIDER 17.00**  
Pineapple Juice & Lemon Juice with 42 Below Vodka & Peach Liqueur shaken & served with non-dairy Coconut Foam.

**SAIGON MULE 17.00**  
A Herbaceous blend of Mint, Lime, Ginger Liqueur & Spiced Rum. Sweetened with house made Lemongrass Syrup, topped with Ginger Beer

**ZEN ICE TEA 17.00**  
Zen Green Tea Liqueur served super tall with Bombay Sapphire Gin and Bacardi Rum. Stretched with fresh Lemon and Apple Juice and Elderflower. Finished with a lemon Zest.

**RAMBUTAN RICKEY 16.00**  
"A G&T made Asian" Bombay Sapphire Gin, Paraiso Lychee Liqueur, Fresh Lime and Rambutans. Crowned with Tonic Water.

**CHRYSANTHEMUM ROSE SLING 18.00**  
Bombay Sapphire Gin and Pama Pomegranate Liqueur with hints of Rose and Elderflower. Crowned with Sparkling Wine.

**MINTED PINEAPPLE & PASSION FRUIT MAI TAI 18.00**  
Our take on yester-years Mai Tai. Two types of Rum, Cointreau, Orgeat and Lemon Juice. Shaken with Passionfruit, Pineapple Juice, and fresh torn Mint.

**ALL CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST**

## Post Dinner Drinks

**SPICY ESPRESSO MARTINI 18.00**

42 Below Vodka, Kahlua and Chocolate Liqueur fast shaken with freshly extracted Genovese Coffee, spiced and sweetened with a dash of Chilli Sugar.

**XO CAFÉ MARTINI 18.00**

Patron XO Café Tequila Coffee Liqueur, shaken up with Chocolate Liqueur, organic agave syrup and freshly extracted Genovese Espresso,

## Jugtails

**ORANGE & PASSIONFRUIT SMASH 30.00**

42 Below Vodka, Fresh Mint & heaps of fresh Orange, Lime & Passionfruit.

**RED SANGRIA 30.00**

Bacardi Gold Rum, with Apple, Oranges & Cherries. Stirred together with Herbs & Spiced Red Wine.

**PEACH ON THE BEACH 30.00**

42 Below Vodka and Peach Liqueur layered with Poached Peaches, Pineapple and Cranberry Juice.

**RED SPICE MOJITO 30.00**

A Red Spice Road Classic! Bacardi Oro and Bacardi 8 Gold Rums together with our secret Red Spice Syrup, Fresh Lime and Mint. Churned in a jug to share with a Ginger Beer crown.

**WHITE SANGRIA 30.00**

Spiced Honey Wine and Bombay Sapphire Gin gently stirred with Lychee, Poached Peaches and a Dry, Aromatic White Wine.

## Mocktails

**DRIVER'S APPLE & MINT MULE 8.00**

Fresh Lime, Mint and Ginger shaken with Apple Juice then charged with Ginger Beer

**GREEN ASIAN 8.00**

Freshly muddled Kiwi Fruit shaken with Apple Juice and a hint of Coconut.

**MINT & PINEAPPLE FRESHCA 8.00**

Fresh Mint shaken with Lemon, Pineapple and Orgeat topped with Passionfruit Pulp.



### ALLERGY DISCLAIMER

Please note that some of our cocktails contain egg white and traces of nuts. Please inform our staff if you have any sensitivity to either of these ingredients.

## Cider

Bulmers Blackcurrent Cider, 500ml UNITED KINGDOM	12.00
Napoleone & Co Pear Cider YARRA VALLEY, VIC	10.00
Bulmers Apple Cider UNITED KINGDOM	9.50

## Beer (Tap)

	Pot	Schooner
James Boags Draught	4.50	6.50
James Squire Golden Ale	5.00	7.50
James Squire 'One Fifty Lashes' Pale Ale	5.50	8.50
Kirin First Press Beer	6.50	9.00

## Local Beer (Bottle)

James Boags Light LAUNCESTON, TAS	6.50
James Boags Premium LAUNCESTON, TAS	8.50
James Squire Pilsner CAMPERDOWN, NSW	9.00
Little Creatures Pale Ale FREMANTLE, WA	9.50
Red Duck 'Bengal' IPA BALLARAT, VIC	9.50
White Rabbit Dark Ale HEALESVILLE, VIC	9.50
White Rabbit White Ale HEALESVILLE, VIC	9.50

## Imported Asian Beer (Bottle)

Hitachino Nest White Ale JAPAN	11.50
Hitachino Nest Espresso Stout, (7.5%abv) JAPAN	12.50
Asahi TOKYO, JAPAN	9.50
Tiger SINGAPORE	9.00
Tsingtao CHINA	9.50
Singha THAILAND	9.50
Beerlao LAOS	9.50

## International Beers (Bottle)

Peroni 'Nastro Azzurro' ROME, ITALY	9.00
Peroni 'Leggera' Low Carb ROME, ITALY	8.50
Becks BREMEN, GERMANY	8.50
Schoefferhofer Hefeweizen, 500ml FRANKFURT, GERMANY	11.00
Heineken NETHERLANDS	9.00
Brooklyn Brown Ale NEW YORK, USA	9.50
Montheith Summer Ale AUCKLAND, NZ	9.00

### Aperitifs

Dubbonet	8.50
Lillet Blanc	8.50
Pimms	9.00
Campari	9.00
Aperol	9.00
Cinzano Rosso	8.50
Noilly Pratt	8.50
Pernod	10.00
Ricard	10.00
Luxardo Limoncello	9.50

### Digestifs

Amaro Montenegro	10.00
Disoranno Ammaretto	11.00
Jagermeister	9.50
Yellow Chartreuse	10.00
Fernet Branca	10.00
Averna	9.50

### Sake

Robot Ninja Junmai-Ginjo



26.00



65.00

## Sparkling



2012 Fratelli Moscato YARRA VALLEY, VIC	12.00	32.00 (375ML)
NV Balgownie Sparkling Rosé YARRA VALLEY, VIC	9.50	43.00
NV The Lane 'Lois' Blanc de Blancs ADELAIDE HILLS, SA		45.00
NV Dal Zotto 'Pucino' Prosecco KING VALLEY, VIC	10.50	55.00

## Champagne

NV Billecart-Salmon Brut CHAMPAGNE, FRANCE	14.50	99.00
NV Billecart-Salmon Brut Rosé CHAMPAGNE, FRANCE		159.00

\* Champagne served in 100ml glass

## White



## Riesling

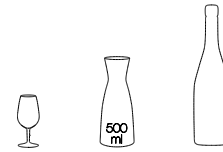
2011 Eden Road CANBERRA, ACT	10.00	33.00	49.00
2011 Skillogalee CLARE VALLEY, SA			58.00
2011 Moores Hill TAMAR VALLEY, TAS			65.00
2011 Grosset 'Springvale' CLARE VALLEY, SA			85.00
2010 Wittman 100 'Hügel' RHEINHESSEN, GERMANY			67.00

## Gewürztraminer

2010 Delatite 'Dead Man's Hill' MANSFIELD, VIC			55.00
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## Grüner Veltliner

2010 Nigl 'Gartling' KREMSTAL, AUSTRIA			70.00
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### Pinot Gris

2010 Maude Wines CENTRAL OTAGO, NZ	10.00	33.00	49.00
2010 Catalina Sounds MARLBOROUGH, NZ			59.00
2009 Josmeyer 'Le Fromenteau' ALSACE, FRA			85.00

### Pinot Grigio

2011 Crittenden 'Pinnocchio' MORNINGTON PENINSULA, VIC			49.00
2011 Joseph 'd'Elena' MCLAREN VALE, SA			69.00

### Fiano

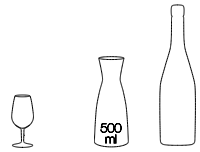
2011 Coriole MCLAREN VALE, SA			60.00
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### Sauvignon Blanc

2011 Babich 'Black Label' MARLBOROUGH, NZ	10.00	33.00	49.00
2011 Murdoch Hill ADELAIDE HILLS, SA			47.00
2011 Millbrook Sauvignon Blanc MARGARET RIVER, WA			52.00
2011 Leeuwin Estate 'Art Series' MARGARET RIVER, WA			75.00

### Semillon, Sauvignon Blanc

2011 Fraser Gallop MARGARET RIVER, WA	9.50	30.00	45.00
2010 Cullen 'Mangan' MARGARET RIVER, WA			69.00



### Verdelho

2010 Meerea Park HUNTER VALLEY, NSW			39.00
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### Viognier

2011 Clonakilla 'Nouveau' Viognier CANBERRA, ACT			60.00
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### Chardonnay

2010 Ross Hill 'Maya' ORANGE, NSW	10.00	33.00	49.00
2010 Edwards MARGARET RIVER, WA			59.00
2009 Patrick Piuze 'Terroir de Courgis' CHABLIS, FRANCE			75.00
2009 The Lane 'Beginning' ADELAIDE HILLS, SA			80.00
2010 Giant Steps 'Tarraford' YARRA VALLEY, VIC			85.00

### Rosé

2011 Dandelion 'Fairytale of Barossa' BAROSSA VALLEY, SA	10.50	35.00	52.00
2011 Foster e Rocco HEATHCOTE, VIC			60.00



## Red



### Pinot Noir

2010 Seville Estate 'The Barber' YARRA VALLEY, VIC	10.50	35.00	52.00
2010 Scorpo 'Norien' MORNINGTON PENINSULA, VIC			65.00
2009 Bouchard 'La Vignee' BURGUNDY, FRANCE			70.00
2010 Ata Rangī 'Crimson' MARTINBOROUGH, NZ			75.00
2010 Felton Road 'Bannockburn' CENTRAL OTAGO, NZ			95.00

### Grenache Blends

2010 Glaetzer Wallace Shiraz, Grenache BAROSSA VALLEY, SA	10.50	35.00	52.00
2009 Delas 'St Esprit' Cotes-du-Rhone Rouge NORTHERN RHONE, FRANCE			60.00

### Sangiovese

2010 Chapel Hill 'il Vescovo' MCLAREN VALE, SA			49.00
2009 Fattoria Zerbina Ceregio EMILIA ROMAGNA, ITALY			52.00

### Tempranillo

2010 Tschärke 'Only Son' BAROSSA VALLEY, SA			55.00
2010 Telmo Rodriguez 'LZ' RIOJA, SPAIN			65.00

## Shiraz



2010 Woodstock MCLAREN VALE, SA	10.50	35.00	52.00
2008 Maverick 'Breechens' BAROSSA VALLEY, SA			42.00
2009 Turkey Flat BAROSSA VALLEY, SA			75.00
2009 Heathcote Estate HEATHCOTE, VIC			79.00
2009 Clarendon Hills 'Domain Clarendon' MCLAREN VALE, SA			90.00

## Blends

2009 Juniper Estate 'Crossing' Cabernet Merlot MARGARET RIVER, WA	10.00	33.00	49.00
2010 Deep Woods "Ebony" Cabernet, Shiraz, Merlot MARGARET RIVER, WA			49.00
2010 Balnaves 'The Blend' Cabernet Merlot COONAWARRA, SA			54.00
2009 Henschke Keyneton 'Euphonium' Shiraz, Cabernet, Merlot EDEN VALLEY, SA			90.00

## Cabernet Sauvignon

2010 Hollick COONAWARRA, SA	11.50	38.00	57.00
2009 Bowen Estate COONAWARRA, SA			70.00

## Dessert



2009 Woodstock  
Botrytis Semillon  
BAROSSA, SA

12.00  
(90ML)

2009 Delas Freres  
Muscat de Beaumes de Venise  
SOUTHERN RHONE, FRANCE



50.00  
(375ML)

48.00  
(375ML)

## Post Dinner Drinks

### SPICY ESPRESSO MARTINI

18.00

42 Below Vodka, Kahlua and Chocolate Liqueur fast shaken with freshly extracted Genovese Coffee, spiced and sweetened with a dash of Chilli Sugar.

### XO CAFÉ MARTINI

18.00

Patron XO Café Tequila Coffee Liqueur, shaken up with Chocolate Liqueur, organic Agave syrup and freshly extracted Genovese Espresso,

## Fortified



Chambers 'Rutherglen', Muscat  
RUTHERGLEN, VIC

10.00

Campbells 'Rutherglen' Tokay  
RUTHERGLEN, VIC

10.00

Stanton & Killeen 'Classic' Tokay  
RUTHERGLEN, VIC

12.00

All Saints 'Grand' Tokay  
RUTHERGLEN, VIC

20.00

Penfolds 'Grandfather' Port  
BAROSSA VALLEY, SA

16.00

Pickwicks Saltram Port, Barossa, SA  
BAROSSA VALLEY, SA

12.00

Valdespino Pedro Ximenez  
JEREZ, SPAIN

11.00

## Grappa

Il Moscato di Nonino  
FRIULI, ITALY

15.00

## Vodka

42 Below	9.50
Pravda	11.50
Belvedere	12.00
Wyborowa Exquisite	12.50
Grey Goose	14.00
Zubrowka	9.50
42 Below Passionfruit, Manuka Honey, Feijoa	9.50
Ketel One Citron	12.00
Grey Goose l'Orange, le Citron	14.50

## Rum

Mount Gay Eclipse	9.50
Pussers	9.50
Appleton Estate VX	9.50
Havana Club Anejo	9.50
Goslings Black Seal	10.00
Matusalem Platino	11.00
English Harbour 5yr old	11.00
Sailor Jerry	11.00
Flor de Cana Gold	12.00
Havana Club 7yr old	12.00
Bacardi 8yr old	13.00
Diplomatico Reserva	13.00
Pyrat XO	14.00
Appleton Estate Extra 12yr old	14.00
Matusalem Gran Reserva 15yr old	14.00
Ron Zacapa Solera Gran Reserva 23	15.00
Angostura 1824	17.00

## Gin

Plymouth	9.50
Tanqueray	10.00
Aviation	10.00
Haymans Old Tom	10.50
Martin Millers	12.00
Plymouth Navy	12.00
Gin Mare	12.00
Hendricks	12.00
Tanqueray #10	13.00

## Tequila

Herradura Blanco	12.00
Partida Blanco	12.50
Patron Silver	14.00
Casa Noble Blanco	15.50
1800 Reposado	11.00
Herradura Reposado	12.00
Partida Reposado	12.50
Patron Reposado	16.00
1800 Anejo	11.00
Herradura Anejo	12.00
Patron XO Café Liqueur	15.00

## Extra Anejo

Jose Cuervo Reserve de la Familia	24.00
Herradura Seleccion Suprema	56.00

## Whiskey

### Bourbon

Jack Daniels	9.50
Wild Turkey	9.50
Makers Mark	10.00
Jim Beam Small Batch	10.50
Buffalo Trace	11.00
Basil Haydens 8yr old	11.00
Woodford Reserve	12.00
Blantons Single Barrel Special Reserve	13.00
Jack Daniels Single Barrel	13.00
Bakers 7yr old	13.00
Bookers 7yr old	13.00
Pappy Van Winkle's Family Reserve 15yr old	55.00

### Rye

Jim Beam Rye	9.50
Rittenhouse Rye	10.50
Canadian Club Classic 12yr old	11.00

### Irish

Jamesons	9.50
Red Breast 12yr old	15.00

## Scotch Whisky

### Blends

Chivas Regal 12yr old	10.00
Johnny Walker Black	11.00
Johnny Walker Blue	37.50

### Single Malts

Auchentoshan 12yr old (Lowland)	12.00
Glenmorangie 10yr old (Highland)	11.00
Oban 14yr old (Highland)	15.00
Glen Garioch 15yr old (Highland)	16.00
Dalwhinnie 15yr old, Distillers Edition (Highland)	17.00
Glenmorangie 18yr old (Highland)	37.00
Glenlivet 12yr old (Speyside)	11.00
Glenfiddich 12yr old (Speyside)	12.00
Cragganmore 12yr old (Speyside)	12.00
The Macallan 12yr old (Speyside)	14.00
Glenfiddich 15yr old (Speyside)	15.00
Glenlivet 18yr old (Speyside)	18.00
The Macallan 18yr old (Speyside)	27.50
Isle of Jura (Jura)	13.00
Talisker 10yr old (Isle of Skye)	13.00
Ardbeg 10yr old (Islay)	13.00
Laphroig 10yr old (Islay)	13.00

## Cognac

Martell VS	9.50
Remy Martin VSOP	14.00
Hennessey VSOP	15.00
Courvoisier VSOP	15.00
Martell VSOP	16.00
Hennessey XO	26.00
Courvoisier XO	30.00

## Armagnac

Ferme de Labouc	16.00
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