

SIGNATURE COCKTAILS

Eiffel Harpoon West Winds Sabre Gin, Kiwi, Lime \$19

Pimp My Pallet Gordon's Dry London Gin, Pimms No. 1, Lime, Cucumber, Mint \$19

Mystic Ketel One Vodka, Midori, Absinthe, Pineapple, Lime \$19

Papa Don't Peach Bullet Bourbon, Aperol, Peach Syrup, Lime, Ginger Beer \$20

Juniper Lane Tanqueray Gin, Cranberry, Apricot, Lime, Vanilla \$19

Tempest Bombay Sapphire, Aperol, Lime, Blood Orange Syrup \$19

Professor Funk Havana Rum, Grenadine, Absinthe, Lemon, Prosecco \$20

NEGRONIS

Barrel Aged Negroni Tanqueray, Sweet Vermouth, Campari \$20

White Negroni Chamomile Gin, Lillet Blanc, Suze \$19

Negroni Sour Barrel Aged Negroni, Lemon, Egg White \$20

CLASSICS

Mosman Mojito Bacardi Blanca, Fresh Mint, Dry Ginger \$19

Margarita Classic Or Spicy! Espalón Reposado, Cointreau, Lime \$19

Cosmopolitan Ketel One Citrus Vodka, Cointreau, Cranberry, Lime \$19

French Martini Grey Goose Vodka, Chambord, Pineapple, Raspberries \$20

Bourbon Old Fashioned Choose Your Bourbon

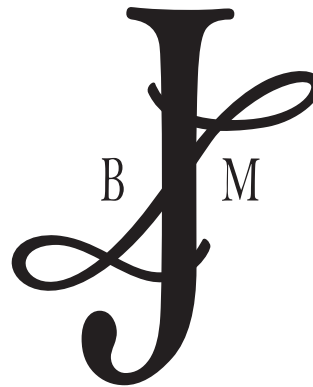
Aperol Spritz Aperol, Prosecco, Soda, Orange \$18

Pisco Sour Macchu Pisco, Lime, Egg White \$20

Espresso Martini Ketel One Vodka, Kahlua, Espresso \$20

"Alcohol may be man's worst enemy, but the bible says love your enemy."

- Frank Sinatra



For hygiene purposes, this is a single use menu.

ARTISAN GIN

Enjoy our range of Fever Tree Tonics

Dasher & Fisher Meadow Gin Tasmania \$17

Lavendar, Pepper Berry, Orange, Herbs

Cotswold's Distillery Dry Gin United Kingdom \$18

Lavendar, Fresh Lime, Cardamom, Black Pepper

Dingle Gin Ireland \$19

Classic Angelica, Minty Herbs, Cool Spice

Drumshanbo Irish Gunpowder Gin Ireland \$16

Gunpowder Tea, Grapefruit, Kafir Lime

Ableforth's Bathtub Gin United Kingdom \$17

Orange Peel, Coriander, Cinnamon

The Botanist United Kingdom \$18

Orange Peel, Cinnamon Cloves

Tanglin Chilli Gin Singapore \$18.50

Citrus, Chilli, Ginger

Blind Tiger Organic Gin South-Eastern Australia \$15

Coriander, Angelica Root, Summer Savory

Sakurao Japanese Dry Gin Japan \$21

Yuzu, Japanese Cypress, Cherry Blossom

Gin Mare Mediterranean Gin Spain \$16

Arbequina Olives, Basil, Rosemary, Thyme

Hartshorn Distillery Sheep's Whey Gin Tasmania \$24

Orange Spice Cake, Delectate White Pepper

St George Terroir Gin California \$16

Herbaceous, Pepper Berry, Rosemary

Nosferatu Blood Orange Melbourne \$15

Citrus, Coriander Seed, Cardamom

LOWLAND WHISKY

Auchentoshan 12 Year Old *Dalmuir* \$12

Auchentoshan Blood Oak *Dalmuir* \$24

Glenkinchie Distillers Edition *East Lothian* \$21

HIGHLAND WHISKY

Glenmorangie Original *Tain* \$12

Glenmorangie 'Quinta Ruban' *Tain* \$22

Oban 14 Year Old *Oban* \$17

Tomatin 12 Year Old Whiskey *Tomatin* \$16

SPEYSIDE WHISKY

The Macallan 12 Year Old Fine Oak *Moray* \$18

Glenfiddich 12 Year Old *Dufftown* \$16

Aberlour A'bunadh *Banffshire* 19

Balvenie 12 Year Old Doublewood *Dufftown* \$15

Balvenie 'Caribbean Cask' *Dufftown* \$24

ISLAY WHISKY

Lagavulin 16 Year Old *Port Ellen* \$19

Bruichladdich Laddie Classic *Rhinns* \$14

Bruichladdich Octomore 7.3 *Rhinns* \$42

Caol Ila 12 Year Old Port *Askaig* \$18

Laphroig *Port Ellen* \$18

Laphroig Quarter Cask *Port Ellen* \$21

Bunnahabhain 12 Year *Por Askaig* \$14

JAPANESE WHISKY

Kurayoshi Sherry Cask *Tottori* \$18

Kurayoshi 18 Year Old *Tottori* \$65

Nikka 12 Year Old *Miyagikyo* \$34

AUSTRALIAN WHISKY

Starward Two Fold *Melbourne* \$12

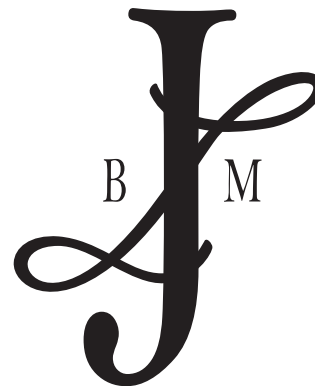
Lark Classic *Cask Hobart* \$36

Hellyers Road 10 Year Old *Burnie* \$12

Hellyers Road Slightly Peated *Burnie* \$15

*"I'd much rather be someone's shot of whiskey
than everyone's cup of tea"*

- Carrie Bradshaw



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purposes, this is a
single use menu.

PLATES

Mixed Spiced Nuts \$8 *GF, DF, V*

Marinated Olives \$9 *GF, DF, V*

French Fries Truffle & Parmesan, Béarnaise \$14 *GF*

House made sourdough Bread Olive Oil, Balsamic \$9

Baba Ghanoush, Hummus, Char-Grilled Sourdough \$15

Crispy Whitebait Aioli \$15

Garlic Prawn (3) \$15 *GF*

Sydney Rock Oysters (3) \$15 *GF, DF*

Char-Grilled Corn Beurre Noisette, Chipotle Aioli \$15 *V*

Fig, Mozzarella & Prosciutto (3) \$15

Marinated Salmon On Toast Dill Crème Fraiche (3) \$24

Crab Roll (2) Radish, Cucumber, Béarnaise \$24

Provençal Stuffed Squid (3) \$24 *GF*

Prime Fillet Beef Skewers (3) Café De Paris \$24 *GF*

Cone Bay Barramundi Skewers (3) Chorizo \$22 *GF*

Full Restaurant & Dessert Menu Available on Request

COCKTAILS & GIN 