



Sorry, no split bills.
Visa and Mastercard 1%, AMEX 2% surcharge



COFFEE COCKTAILS

The specialty Arabica coffees of majestic Africa are considered to be some of the world's most exquisite. The dramatically high elevations and lush soil conditions are optimal for the cultivation of premium coffee.

We source our beans from Monk Bodhi Dharma, a boutique micro roaster based in Balaclava. All their coffee is direct trade, seasonal and mostly single estate picked by amazing coffee farmers who are the real heroes!

Right now we're using the '**Gitega**' from Rwanda.

Region: Nyamagabe District | Altitude: 1950-2000M Above Sea Level

Owner: Ehiphanie Mukahyaka

Variety: 100% Red Bourbon | Washed | 2015 Crop

Tasting Notes: Passionfruit, melon and complex fruit acids, with a maple sweetness and a lingering cocoa powder finish.

Silver Back Espresso Martini 24

So you like an Espresso Martini, well think of this as its boozy older bro.

Nitrous infused Coffee Zacapa 23 Rum + Bulleit Bourbon, milk whey, Served Short.

Espresso Julep 22

Nitrous infused Coffee and Cherry Bulleit 10yo Bourbon, Demerara Sugar, Mint

Blackberry and Coffee Daiquiri 20

Nitrous infused Coffee Pampero Anejo, Blackberries, Lime, Chocolate Bitters

Coffee and Rose Tequila Old Fashioned 22

Nitrous infused Coffee Don Julio Blanco Tequila, Illegal Joven Mezcal, Demerara Sugar, Angostura and Chocolate Bitters

Coffee Brandy Alexander 20

Nitrous infused Coffee Pierre Ferrand 1840 Cognac, Creme de Cacao, Cream





CRAFTY COCKTAILS

Jungle Juice 20

A Herbaceous Gin Sour

Tanqueray Gin, Green capsicum, basil, lemon, lime bitters

Bottled Grapefruit Negroni 22

Rapid Infused Grapefruit Tanqueray Gin, Carpano Antica and Campari

Big 5* 22

Sultana infused Fords Gin, Orange Curacao, Blue Curacao, Lemon juice,

**We'll donate 10% to our friends at YGAP for their amazing 5cent initiative.*

Find out more at ygap.com.au

Dr. Livingstone I Presume? 22

A twist on a Margarita

Apricot and Green Pea infused Don Julio Blanco Tequila, lime, grapefruit bitters.

The Plains of Serengeti 20

A Sweet Collins

Pear and Honey infused Ketel One Vodka, lemongrass, lemon, soda

Tom's BFF 20

A Sweet Collins

Raspberry infused Tanqueray Gin, lemon, soda, Lavender bitters

Shikamoo Mama 21

A Fruity Old Fashioned

Strawberry and Balsamic infused Talisker 10 Scotch Whisky, Sugar, Bitters and cracked Black Pepper

Birds of Paradise 22

Pineapple infused Encanto Pisco, sage, lemon



Rock & Rye 22

A Candied Old Fashioned

Michters US#1 Single Barrel Rye, Castlemaine Rock Candy, Luxardo

Maraschino liqueur

King Julien XIII 22

Pineapple and Coconut infused Cana Brava Rum, Lime juice, Coconut and

Pineapple house syrup

Maasai Warrior 21

An Earthy Negroni

Beet, Honey & Balsamic infused Tanqueray Gin, Campari, Carpano Antica

T.I.A 22

A Sweet & Spicy Manhattan

Chocolate and Chilli infused Bulleit Bourbon, Carpano Antica vermouth

Violent Daiquiri 20

Plum infused Pampero Anejo Rum, lime juice, peychauds bitters.

Means No Worries (Mai Tai) 22

Pampero Blanco and Anejo Rum, House-made dried apricot liqueur, House-made pistachio orgeat, lemon, lime, pineapple, pomegranate, mint

No.1 Son 24

Illegal Joven Mezcal, Talisker 10 Scotch Whisky, Bulleit Bourbon, Mr Blacks, Pedro Ximenez sherry

It's all about the rum! 21

Pampero Anejo Rum, Goslings 151 Overproof Rum, Starr African Rum, Cherry Syrup, Averna, Angustura Bitters

Smoke, you're Old Fashioned 22

Talisker 10 Scotch Whisky, orange bitters, Lapsang Souchong Demerara





LOVE CUPS (for 2)

Potion no. 1 50

Plantation Guyana Rum & Pampero Anejo Rum infused with Lapsang Suchong Tea, Cara Cara's, Grapefruit, Lemonade fruit, Green Chartreuse, Crème Yvette.

Potion no. 2 50

Peach infused Ketel One Vodka, cold brewed Jasmine Tea, Velvet Falernum, Crème de Peche, Lemon Juice and Orange Bitters

SPARKLING COCKTAILS

Fair Lady 19

Tanqueray Gin, Aperol, Elderflower liqueur, Lemon Juice, Prosecco

Southern Safari 19

Zubrowka Vodka, Impala & Peacock Safari Tea Syrup, Lime Juice, Prosecco

CARBONATED COCKTAILS

Spicy Paloma Fiz 20

Don Julio Blanco Tequila, Clarified Grapefruit, Lime and chilli syrup

Glamp Gin & Tonic 20

Tanqueray Gin, Clarified Lime Juice, Glamp Tonic

Cucumber Gin & Tonic 21

Martin Millers Gin, Clarified Lime, Fuji Apple & Cucumber Juices, Glamp Tonic

Kaffir Gin and Tonic 20

Fords Gin, Kaffir syrup, Clarified Lime Syrup, Glamp Tonic

Mandarin Gin & Tonic 21

Four Pillars Gin, Clarified Mandarin and Lemon Juice, Glamp Tonic





VODKA

Ketel One	10
Absolut Elyx	12
Belvedere	12
Zubrowka	10
666	10

GIN

Tanqueray	10
Boodles	11
Elephant	15
Ford's	11
Four Pillars	11
Four Pillars Gunpowder	13
Martin Millers	11
Martin Millers Westbourne	14
Plymouth	11
Plymouth Sloe	11
Tanqueray 10	12
Whitley Neill	11

GENEVER

Bols Genever	11
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MEZCAL

Illegal Joven	13
Illegal Reposado	14

TEQUILA

Don Julio Blanco	11
Cabeza	11
Clase Azul Reposado	16
Don Julio Reposado	13
Don Julio Anejo	14
Don Julio 1942	20
Fortaleza Blanco	14
Fortaleza Reposado	16
Fortaleza Anejo	20
Tapatio Blanco	11
Tapatio Reposado	12
Tapatio Anejo	13

BRANDY

Campo de Encanto Pisco	11
Paul Giraud Elegance –	14
Cognac	





RUM

Pampero Blanco	10
Pampero Especial	11
Angostura Reserva	10
Angostura Anejo	11
Cana Brava Rum	11
Diplomatico Exclusiva	12
Flor De Cana 7yo	12
Goslings 151	12
Havana Club Especial	10
Havana Club Gran – Reserva 15yo	18
Kraken Black Spiced	11
Pampero Anniversary	16
Plantation Barbados	13
Plantation Nicaragua	13
Plantation Panama	13
Plantation St Lucia	13
Plantation Trinidad	13
Rhum JM	12
Starr African Rum	11
Trois Rivières	10
Zacapa 23	14
Zacapa XO	18

SINGLE MALT

ISLAY

Ardbeg 10yo	12
Ardbeg Uiegadahl	15
Bowmore 12yo	12
Caol Ila 12yo	15
Lagavulin 16yo	16
Laphroaig Quarter Cask	14

LOWLANDS

Glenkinchie 12yo	13
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SPEYSIDE

Oban 14yo	16
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HIGHLANDS

Glenmorangie Quinta – Ruban	13
Glenmorangie 18yo	16
Glenmorangie Signet	19

JAPANESE

Yamazaki 12yo	16
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BLEND ED WHISKEY

Chivas 18yo	13
Chivas 25yo	30
J&B Rare	10
Nikka from the Barrel	13
Hibiki 17yo	17

IRISH WHISKEY

Green Spot	13
Jameson	10

AMERICAN WHISKEY

Michter's US *1	13
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RYE WHISKEY

Rittenhouse 100	12
Bulleit	11
Michter's US*1	12
Michter's Limited Edition	16

TENNESSEE WHISKEY

George Dickel No. 12	10
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BOURBON

Bulleit	10
Bulleit 10yo	11
Eagle Rare 10yo	11
E.H. Taylor Small – Batch	17
Elijah Craig 12yo	12
Maker's Mark 46	12
Michter's US *1	13
Michter's Toasted Barrel	15
Michter's 10yo	17





SPARKLING WINE

Lana Prosecco		
2012 – King Valley, VIC	10	54
Philippe Fourrier Champagne Carte d'Or		
NV – Baroville, France		95
Veuve Clicquot Brut Yellow Label		
NV – Reims, FR		120

WHITE WINE

Helen's Hill Sauvignon Blanc		
2012 – Yarra Valley, VIC	11	50
Freefall Pinot Grigio		
2013 – King Valley, VIC	10	45
Heirloom Vineyards Riesling		
2013 – Eden Valley, SA	12	55

RED WINE

Riposte Pinot Noir		
2014 – Adelaide Hills, SA	12	55
Rolf Binder Heinrich Shiraz Mataro Grenache		
2010 – Barossa Valley, SA	11	55
Smidge White Label Cabernet Sauvignon		
2013 – McLaren Vale, SA	13	60

BEER & CIDER

Tusker Lager	Kenya	9
Hansa Pilsner	South Africa	9
St George Amber Ale	Ethiopia	10
Savanna Dry Apple Cider	South Africa	9





CHEESE BOARD

1x Cheese: 15 | 2x Cheese: 23 | 3x Cheese: 29

- Le Marquid Chevre du pelussin |goat |white mould |France
- Onetik ossau iraty |sheep |semi hard |France
- Gorgonzola, with espresso and balsamic glaze |cow |blue |Italy

Served with fresh fruit, burnt honey & mixed nut trail, fig & ginger paste, dried apricots & muscatels, crackers

MEAT BOARD

26

Chicken pâté, smoky cured pork rib, droëwors, sliced capocollo

Served with pickles, cornichons, caramelised onions, and flat bread

SAVOURY CIGARS

Pulled pork and walnut, balsamic glaze, coffee salt ash 12

Pulled lamb and herbs, pomegranate molasses, rose salt ash 11

Cauliflower, lentil and gouda, burnt honey and sesame ash 10

Pulled ostrich, blackberry + thyme, jus and black lava salt ash 12

PICKINGS

Smoked almonds 5

