

COCKTAILS

AUTUMN/WINTER

Long Island Mint Tea		\$19.50
Gin, vodka, rum, triple sec, mint tea & fresh lemon.		
Espresso Martini		\$18.50
A shot of espresso, coffee liqueur, triple sec & vodka.		
Negroni		\$17.50
Gin, sweet vermouth, Campari & a twist of orange peel.		
Old Fashioned		\$17.50
Bourbon whiskey, Angostura bitters, sugar syrup & a twist of orange peel.		
Cool as a Cucumber		\$16.50
Hendrick's Gin, apple juice & fresh cucumber.		
Orange Margarita		\$16.50
Tequila, triple sec, orange juice & fresh lime.		
Mojitos	Glass	\$15.50
Classic – Coconut – Pomegranate	1litre carafe	\$35
Aperol Spritzer	Glass	\$15.50
Aperol with prosecco, soda & orange.	1litre carafe	\$35
Moroccan Sangria (Red, Rosé or White)	½ carafe	\$17.50
Elderflower, orange blossom, fresh mint & fruit.	1 litre carafe	\$32
Pomegranate Mojito Mocktail	Glass	\$8.50
Pomegranate juice, lemonade, fresh lime & mint.	1litre carafe	\$20
Cool as a Cucumber Mocktail	Glass	\$8.50
Apple juice, elderflower & fresh cucumber	1litre carafe	\$20

ROSÉ & SPARKLING

Glass / Bottle

Luna Rosa Rosé, NSW Central Ranges 2015

Fresh and fragrant with lifted ripe strawberry and cherry fruits. A lighter bodied rosé.

\$8.5 / \$38

Le Galantin Rosé, France 2014

A fresh, lively rosé with gentle lemony aromas, a refreshing palate with flavours of peaches and pears alongside a good underlying minerality.

\$13 / \$52

Frog Rock Brut

Lifted lemon and lime aromas. Green apple and citrus flavours are enhanced by zingy acidity.

\$8.50 / \$38

Prosecco Marco Polo, Italy

Displaying apple and citrus notes on the nose. Lovely integrated fruit on the palate with a semi-dry finish.

\$12 / \$50

Crémant de Loire Brut

A full-bodied Chenin and a floral Chardonnay. Fresh orchard fruit aromas. In the mouth it is honeyed and balanced with an Old World feel.

\$11 / \$48

Crémant de Loire Brut Rosé

Delicious aromas of red fruits such as berries and wild strawberries on the nose. Fresh and fruity with notes of red fruit. Long and crisp dry finish.

\$12 / \$50

RED WINE

Glass / Bottle

Luna Rosa Tinto, NSW Central Ranges 2013 Savoury tannins, cherry and spice lift; balanced by crisp acidity.	\$8.5 / \$38
Esquinas de Argento Malbec, Argentina 2014 Red cherry, ripe plum, blackberry and truffle flavours, a long lingering finish, with velvety tannins.	\$10 / \$46
Hugh Hamilton 'The Mongrel' Sangiovese, South Australia 2013 Big cherry flavor, good tannin structure, natural acidity and a lively palate.	\$11.5 / \$49
Monte Campo Montepulciano, Italy 2014 Smooth tasting, berry and leather bouquet and a dry fresh harmonious flavour.	\$10 / \$46
Robert Oatley Pinot Noir, Yarra Valley 2015 Lovely varietal intensity in the wild strawberry and cherry, vibrant and juicy.	\$11 / \$48
Robert Oatley GSM (Grenache Shiraz Mourvèdre), McLaren Vale 2014 Minerality, dark chocolate, blackberry, plums and black olive. Intense flavor, silky smooth mouthfeel, medium to heavy body weight, and soft tannins.	\$11 / \$48
Clairault CSM (Cabernet Sauvignon Merlot), Margaret River 2013 Fresh aromas of raspberries, rosewater and cedar with subtle hints of oak spice, black fruits and cherries. A vibrant wine with lifted cherry skin flavours, chocolate and allspice finish.	\$10.5 / \$47
Three Brothers Shiraz, McLaren Vale 2013 Fruit driven aromas of dark plum and ripe blackberry along with some liquorice and underlying spicy vanillin oak like characters.	\$10 / \$46

WHITE WINE

Glass / Bottle

Frog Rock SSB 2015

\$8.5 / \$38

Attractive aromas of passionfruit with a soft round palate of grassy tropical fruit flavours, finishing fresh and zesty.

Caparzo Chardonnay, Tuscany 2013

\$9 / \$42

Characterised by intense and elegant aromas, with fruity notes of apricot, ripe pear and exotic fruit.

Riff Pinot Grigio, Italy 2014

\$11.5 / \$49

Apples & peaches aromas. Pronounced, clean, elegant, grapey flavor. Light to medium-bodied with a fresh mouth-watering finish. Dry and crisp.

River Farm Pinot Gris, Marlborough 2013

\$9.5 / \$44

Classic varietal aromas of stone fruit, pear and floral. The palate has mouth filling flavours of spiced pear, honey and floral elements.

Clairault SBS, Margaret River 2014

\$9.5 / \$44

Aromas of lemon grass, peach and grape fruit. Vibrant acidity on the palate, driven by tones of crushed lime, white pear and dried apricots.

Puku Sauvignon Blanc, Martinborough 2014

\$10 / \$46

Concentrated passionfruit and gooseberry aromas. The palate displays fresh acidity balanced with a crisp lingering finish.

First Creek Verdelho, Hunter Valley 2014

\$10 / \$46

Lifted tropical and citrus aromas with hints of spice. A medium bodied palate with layers of ripe tropical fruits and melon.

Patrick Riesling, Coonawarra 2014

\$10 / \$46

Fragrant and intense aromas, showing lime and floral notes. The palate is vibrant with well-balanced fruit sweetness and citrus freshness.

BEER & CIDER

Peroni Nastro Azzurro	\$9
Asahi Super Dry	\$9
Mythos Hellenic Lager (Greece)	\$9
Coopers Pale Ale	\$8
James Boag's Premium Light	\$7.50
Somersby Apple Cider	\$9

SPIRITS & LIQUEURS

Standard Spirits – \$9.50

Vodka	Bourbon	Rum
Gin	Scotch / Whisky	Tequila

Premium Spirits – \$11

Absolut Vodka	Jack Daniel's	Glenlivet
Monkey Shoulder Scotch	Hendrick's Gin	Bacardi

Liqueurs – \$11

Limoncello	Cointreau	Frangelico
Galliano Sambuca	Bailey's Irish Cream	Kahlua

COLD DRINKS

Soft Drinks (Coke, Diet Coke, Coke Zero, Lemonade, Ginger Ale)		\$5
Coconut Water		\$6
Mineral Water – Sparkling & Still	Glass	\$5
	Bottle	\$9.90
Mineral Water, Lime & Fresh Mint		\$5.90
Moroccan Limonata (Mineral water with lime, fresh mint & orange blossom)		\$6.50
House Made Iced Tea (Peach, Apple or Mint)		\$5.50
Fruit Juices (Orange, Apple, Pineapple, Pomegranate, Mango)		\$6.50
Frappés – <i>breakfast & lunch only</i> (Iced Coffee, Iced Chocolate, Iced Mocha, Iced Chai, Pineapple, lemon & mint, Banana, orange & mango)		\$6.50
Lassis – <i>breakfast & lunch only</i> Blended ice & yoghurt (Mango, Rose, Mint, Banana & Honey)		\$6.50

COFFEE & TEA

Coffee by The Colombian Reserve

\$4.00 small / \$4.50 large

Loose Leaf Teas

\$4.50 small pot / \$6.50 large pot / \$2 top up

- Moroccan sweet tea
(blend of green tea & fresh mint)
- Turkish apple & cinnamon
- English breakfast
- Jasmine bloom
- Chai latte
(house blend of spices & honey)
- Chamomile
- Earl Grey
- Sweet ginger
- Peppermint
- Green tea
- Rose petal