

SIGNATURES

Crazy Coconut ☺

Wyborowa Vodka, lemon, strawberry, coconut

16

Eastside Duo

Bombay London Dry Gin, St Germain Elderflower, mint, basil, lemon, peach, passionfruit

18

South of the Border

Espolon Blanco Tequila, mezcal, 'secret' liqueur, lemon, lime, agave

18

Baked Apple Old-Fashioned

Don Julio Reposado Tequila, green apple liqueur, vanilla, baked apple bitters, cloudy apple float

22

Rosé Sangria

Grand Marnier Orange Brandy Liqueur, elderflower, rosé, lychee, vanilla, cinnamon, citrus, soda

15

LIGHT AND EASY

Jasmine Tonic

Bombay Sapphire Gin, St Germain Elderflower, house-made jasmine tonic, strawberry, lychee, cucumber, lime

13

Watermelon Massacre ☺

Citron vodka, watermelon, vanilla, apple, lemonade

14

Banana Mama

Dewar's White Label scotch, banana, coffee, cardamom, soda

14

NEGRONI

We've created four seasonal expression of the classic Negroni: an extremely well-crafted aperitif that both stimulates the appetite & prepares the palate for a meal.

Our selection accentuates the classic flavours of this age-old favourite. So whether you like it more fruity, herbaceous, smoky or bitter, you'll love these.

Spring Thyme Negroni \$20

Archie Rose Signature Dry Gin, Campari, house-blended sweet vermouth, herbal bitters

Summer Dusk Negroni \$20

Poor Tom's Strawberry Gin, Aperol pomegranate, grapefruit Campari dust

Autumn Smoked Negroni \$20

Never Never Triple Juniper Gin, Campari, house-blended sweet vermouth, smoked bitters, mezcal, strawberry

Winter Spice Negroni \$20

Four Pillars Negroni Spiced Gin, Campari, house-blended sweet vermouth, spiced bitters

✕ FLIGHT ✕

Try All 4 Seasons

\$40

HOUSE FAVOURITES

Tried and true favourites that have made it through the top of our staff pick list.

Josh recommends: sweet & sour	Charlie Chaplin Hayman's Sloe Gin, apricot, lime	\$18
Catherine recommends: sweet & fruity	Clover Club Bombay Dry Gin, raspberry, dry vermouth, lemon, vanilla	\$18
Brenda recommends: dry & sour	Airmail Bacardi Ocho Rum, honey, lemon bitter, dry sparkling	\$18
Jack recommends: herbal & sweet	Newyork Sazerac Martell VSOP Cognac, Bulleit Bourbon, bitters, pastis	\$20
Cam recommends: strong & balanced	Matador Espolon Blanco Tequila, dry vermouth, cacao, apricot, bitters	\$20
Becky recommends: delicate & strong	El Presidente Flor de Cana White Rum, Ferrand Curacao, dry vermouth, pomegranate	\$20

MOCKTAILS

Strawberry & Basil Muddled strawberry, basil, apple, lime, tonic	14
Lychee & Cucumber Muddled cucumber & lychee, lemon, cranberry, lemonade	14
Honey & Grapefruit River honey, grapefruit, lime	14

NON-ALCOHOLIC

Thai Lemon Iced Tea	8
Thai Iced Milk Tea	8
Lemon Lime Bitters	6
Capi Soft Drinks	6
Soda	
Lemonade	
Spicy Ginger Beer	
Dry Ginger Ale	
Tonic	
Coke/ Coke No-Sugar	6
Juices	6
Apple	
Orange	
Cranberry	
Pineapple	
Grapefruit	
Selection of Teas	6
English Breakfast	
Earl Gray	
Green Tea	
Chamomile	
Chrysanthemum	

BEERS

ASIAN IMPORT

Tiger, Singapore Schooner / Pint
8 / 10

Bottles & Cans

Beer Lao, Laos, 330mL 10
Singha, Thailand, 330mL 10
Sapporo Silver Bullet, Japan, 650mL 16
Asahi Black, Japan, 330mL 14
Asahi Soukai 3.5%, Japan, 330mL 9
Monteith's Crushed Apple Cider, NZ, 330mL 10

AUSTRALIAN CRAFT

Mountain Goat Fancy Pants, 330mL 12
White Rabbit White Ale, 330mL 12
Capital Rock Hopper IPA, 375mL 14
Little Creatures Pale Ale, 330mL 12
Brookvale Union Ginger Beer, 330mL 12

WINES

WHITE

Papa Nico Sauvignon Blanc, SA 10 / 45
Mr Mick Riesling, SA 11 / 50
Take It To The Grave Pinot Grigio, VIC 12 / 55
Shut the Gate Chardonnay, NSW 14 / 65

RED

Killibinbin Secrets CSM, SA 10 / 45
Altacena Tempranillo, Spain 12 / 55
The Rose Thief Shiraz, NSW 13 / 60
Hare & The Tortoise Pinot Noir, VIC 13 / 60

ROSÉ

Fur Elise Grenache Mourvèdre Rosé, SA 14 / 65

SPARKLING

Barnsworth Brut Cuvee NV, NSW 10 / 65
Tread Softly Prosecco, SA 15