

SIGNATURES

Crazy Coconut ☺ 18

Wyborowa Vodka, lemon, strawberry, coconut

Eastside Duo 19

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

South of the Border 20

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

Snicker's Old-Fashioned 23

Burnt butter rye, vanilla peanut butter bourbon, cacao, bitters, sea salt

Rosé Sangria 17

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

LIGHT AND EASY

Jasmine Tonic 14

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

Watermelon Massacre ☺ 15

Citron vodka, watermelon, vanilla, apple, lemonade

Banana Mama 14

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

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

Thyme infused Archie Rose Gin, Campari, 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.

Lauren recommends: smokey & rich	Penicillin Dewar's White Label Scotch, Ardbeg 10 Year Old, ginger, lemon, river honey	20
Jack recommends: sour & raw	Spanish Daiquiri House-blended dark rum, lime, Lustau PX sherry, vanilla, bitters	22
Cam recommends: strong & balanced	Martinez Bombay London Dry Gin, sweet vermouth, maraschino, bitters	20
Brenda recommends: bittersweet & refreshing	Americano Perfecto House-blended sweet vermouth, Campari, lager, orange	18
Steph recommends: herbal & strong	Vieux Carré Martell VSOP Cognac, rye, Dom Benedictine, bitter, sweet vermouth	22
Becky recommends: warm & sweet	Irish Coffee Jameson Irish Whiskey, coffee, brown sugar, river honey, cream	18

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 / 12

Bottles & Cans

Beer Lao, Laos, 330mL 10
Singha, Thailand, 330mL 10
Asahi Super Dry, Japan 12
Asahi Black, Japan, 330mL 14
Asahi Soukai 3.5%, Japan, 330mL 9

AUSTRALIAN CRAFT

Mountain Goat Fancy Pants, 330mL 12
Capital Rock Hopper IPA, 375mL 14
Little Creatures Pale Ale, 330mL 12
Brookvale Union Ginger Beer, 330mL 12
Young Henry's Cloudy Cider, 375mL 10

WINES

WHITE

Glass / Bottle
Bourke Street Sauvignon Blanc, SA 13 / 60
Mr Mick Riesling, SA 12 / 55
Take It To The Grave Pinot Grigio, VIC 13 / 60
Shut the Gate Chardonnay, NSW 14 / 65
Oyster Bay Pinot Gris 65

RED

Killibinbin Secrets CSM, SA 10 / 45
Altacena Tempranillo, Spain 12 / 55
The Rose Thief Shiraz, NSW 13 / 60
Oyster Bay Pinot Noir, NZ 13 / 60
Barossa Valley Cab Sav, SA 14 / 65

ROSÉ

Fur Elise Grenache Mourvèdre Rosé, SA 14 / 65

SPARKLING

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