

# GIN

**Malfy Pink Gin** | \$16

Served with tonic water, juniper berries & strawberries

**Malfy Blood Orange Gin** | \$16

Served with tonic water, juniper berries & oranges

**Tanqueray Gin** | \$16

Served with tonic water, juniper berries & lime

**Hendricks Gin** | \$16

Served with tonic water, juniper berries & cucumber

# LIQUORS & SPIRITS

**Johnnie Walker Red** | \$12

**Johnnie Walker Black** | \$14

**Jim Beam** | \$12

**Chivas Regal 12** | \$13

**Jameson** | \$12

**Jack Daniels** | \$12

**Maker's Mark** | \$12

**White Tequila** | \$11

**Fireball Whisky** | \$10

**Captain Morgan** | \$12

**Kraken** | \$14

**Vodka** | \$11

**Bacardi** | \$11

**Canadian Club** | \$12

**Bundaberg Rum** | \$13

# DRINKS & COCKTAIL LIST



# MOCKTAILS

**Strawberry Lemonade** | \$11

Strawberry, lemonade, lemon, soda water

**Tropical Paradise** | \$11

Passionfruit, orange juice, pineapple juice, lemon, lemonade

# SOFT DRINKS

**Coca Cola** | \$5.5

**Coca Cola Zero** | \$5.5

**Sprite** | \$5.5

**Fanta** | \$5.5

**Ginger Beer** | \$5.5

**Ginger Ale** | \$5.5

**Chinotto** | \$6.5

**Lemon Lime & Bitters** | \$6.5

# WATER

**Tap** | FREE

**Filtered Purezza Still** | \$5.5

**Filtered Purezza Sparkling** | \$5.5

**Sparkling San Pellegrino** | \$9.5

# FRESH HOMEMADE JUICE

| \$9.5

**Ginger Zing**

Orange, ginger, carrot, lemon

**Beet Boost**

Beetroot, carrot, apple, lemon, celery

**Strawberry Bang**

Strawberry, apple, lime

**Cool Cucumber**

Cucumber, lemon, apple, ginger

**Straight Orange**



# PRIVATE CELLAR

## WHITE

**Valdobbiadene Prosecco Superiore** | \$85

**DOCG Brut - Veneto**

Rich and elegant personality, silky flavour

**Soave Classico – Veneto, Italy** | \$90

Light bodied, zesty acidity, almond blossom

**Roero Arneis- Piemonte** | \$90

Crisp, fruity, floral, elegant

**Riesling – Isolation Ridge Frankland** | \$95

**Estate, WA**

Lime blossom, ginger flower, hint of beeswax

**Franciacorta Cuvè Brut DOCG –** | \$120

**Lombardia**

Vibrant, fresh, lightly soft, sweetish

## RED

**Barbera Frem DOCG – Piemonte** | \$85

Dry, frank, sustained, good body

**Nebbiolo D’Alba – Monforte** | \$90

Floral, cherries, prune, silky and long finish

**Barolo – Piemonte, Italy** | \$120

Wild herbs, leather, red fruit

**Brunello di Montalcino – Toscana, Italy** | \$175

Plum, leather, star anise

**Amarone – Veneto, Italy** | \$180

Dark cherries, tabacco, chocolate

# ITALIAN LIQUORS

**Limoncello**

**Vecchio Amaro Del Capo** | \$12

**White Sambuca**

**Mirto**

**Grappa Bianca**

**Amaro Averna**

**Frangelico**

**Amaro Montenegro**

**Amaretto Di Saronno**

# RED WINE

<b>Cabernet Sauv – Via Caves, WA</b>	<b>\$9.5   \$45</b>
Medium bodied, dark fruit, French oak	
<b>Chianti – Tuscany, Italy</b>	<b>\$10   \$50</b>
Medium bodied, crisp fruits, cherries, dry	
<b>Pinot Noir – Trentham Estate, VIC</b>	<b>\$11   \$55</b>
Light bodied, plum & spice aromas, dry	
<b>Shiraz – Rosily Vineyard, WA</b>	<b>\$11   \$55</b>
Medium bodied, berries, cloves, white pepper	
<b>Primitivo – Puglia, Italy</b>	<b>\$12   \$60</b>
Full bodied, raspberries, red fruit	
<b>Montepulciano – Abruzzo, Italy</b>	<b>  \$55</b>
Full bodied, raspberries, red fruit	
<b>Cabernet Sauv Merlot – Via Caves, WA</b>	<b>  \$55</b>
Full bodied, raspberries, red fruit	
<b>Nero D’avola – Sicily, Italy</b>	<b>  \$65</b>
Full bodied, well structured, Sicilian red grape	
<b>Chianti Classico – Tuscany, Italy</b>	<b>  \$70</b>
Full bodied, cherries, leather, orange	
<b>Shiraz – Barossa Valley, SA</b>	<b>  \$70</b>
Dark berry fruits, chocolate, and spice	
<b>Cabernet Sauv – Bowen Estate, SA</b>	<b>  \$70</b>
Dark fruit, spice, and oak	

# HOUSE WINE

**\$8 | \$33**  
CARAFE

## RED

- Cabernet Sauv Merlot
- Shiraz
- Cabernet Sauv

## WHITE

- Pinot Grigio
- Sem Sauv Blanc

## SPARKLING

- Prosecco



# COCKTAILS

<b>Spritz</b>	<b>\$17.5</b>	<b>  \$75</b>
Your choice of Aperol, Limoncello or Campari, Prosecco & soda water		
<b>Pimm’s Cup</b>	<b>\$18</b>	<b>  \$77</b>
Pimm’s No. 1, ginger ale, lemon, cucumber, mint, strawberries & orange		
<b>Rossini</b>	<b>\$14</b>	<b>  \$58</b>
Prosecco & strawberry		
<b>Mimosa</b>	<b>\$14</b>	<b>  \$58</b>
Prosecco & orange juice		
<b>Bellini</b>	<b>\$14</b>	<b>  \$58</b>
Prosecco & peach		
<b>Amaretto Sour</b>	<b>\$19</b>	<b> </b>
Amaretto, egg white, sugar syrup, lemon & maraschino cherries		
<b>Sour Cherry Gin</b>	<b>\$19</b>	<b> </b>
Gin, Cointreau, cherry syrup, lemon, & maraschino cherries		
<b>Passionfruit Mojito</b>	<b>\$19</b>	<b> </b>
Bacardi, mint, lime, passionfruit & soda		
<b>Lychee Blossom</b>	<b>\$19</b>	<b> </b>
Vodka, Pink Gin, apple juice, lychee, lime & grenadine		
<b>Montenegro Sunset</b>	<b>\$19</b>	<b> </b>
Montenegro, Malibu, orange juice, grenadine, pineapple juice & lime		
<b>Strawberry Dream</b>	<b>\$18</b>	<b> </b>
Campari, Vanilla Vodka, strawberries, lemon & egg white		
<b>Peach Please</b>	<b>\$18</b>	<b> </b>
Vanilla Vodka, Aperol, peach, lime, pineapple juice & lemonade		
<b>Lemon Sgroppino</b>	<b>\$19</b>	<b> </b>
Vodka, Prosecco, Limoncello, lemon sorbet		
<b>Apple Pie On The Rocks</b>	<b>\$18</b>	<b> </b>
Fireball Whisky, apple juice, lemon & cinnamon		
<b>Biscoff Martini</b>	<b>\$19</b>	<b> </b>
Vodka, Kahlua, Baileys, Lotus Biscoff Spread & espresso		

CLASSIC COCKTAILS AVAILABLE UPON REQUEST

# DRAUGHT BEER

<b>Moretti 4.6%</b>	\$10	\$15	\$27	\$79
	Small	Pint	1L	3L Tower
<b>Heineken 5%</b>	\$9	\$13	\$24	\$69
<b>Swan Draught 4.4%</b>	\$9	\$13	\$24	\$69
<b>Hahn Superdry 3.5%</b>	\$9	\$13	\$24	\$69
<b>Stone &amp; Wood Pacific Ale 4.4%</b>	\$9.5	\$14	\$26	\$75
<b>Little Creatures Pale Ale 5.2%</b>	\$9.5	\$14	\$26	\$75

# BOTTLED BEER & CIDER

<b>Peroni 5%</b>	\$9
<b>Peroni Leggera 3.5%</b>	\$9
<b>Corona 4.5%</b>	\$10
<b>Baladin Isaac Wheat 5.8%</b>	\$9
<b>Baladin L'ippa IPA 5.5%</b>	\$9
<b>Baladin Nazionale 6.5%</b>	\$10
<b>Matso's Ginger Beer 3.5%</b>	\$13
<b>Apple Cider 5 Seeds 5%</b>	\$10

# WHITE WINE

<b>Prosecco – Veneto, Italy</b>	\$10   \$50
Strong floral & fruity, extra dry	
<b>Sauvignon Blanc – Via Caves, WA</b>	\$9.5   \$45
Citrus, tropical fruits, soft natural acidity, dry	
<b>Chardonnay – Via Caves, WA</b>	\$10   \$50
Medium weight, crisp acidity	
<b>Sauv Blanc Sem – Rosily, WA</b>	\$10   \$50
Medium weight, crisp acidity	
<b>Pinot Grigio – Friuli, Italy</b>	\$11   \$55
Bold, citrus, dry	
<b>Falanghina – Campania, Italy</b>	\$12   \$60
Tropical fruits, peach, melon, dry	
<b>Sauvignon Blanc – Margaret River, WA</b>	\$60
Tropical fruits, guava, passionfruit, dry	
<b>Chardonnay – Rosily Vineyard, WA</b>	\$60
Grapefruit, lightly toasted cashews, spices	
<b>Riesling – Frankland Estate, WA</b>	\$55
Blossom, lemon, citrus, subtle green apple, dry	
<b>Vermentino – Sardegna, Italy</b>	\$70
Light bodied, lime, grapefruit, dry	

# ROSÉ & SWEET WINE

<b>Rose Sangiovese – Trentham Estate, VIC</b>	\$11   \$55
Light bodied, lime, grapefruit, dry	
<b>Rose Mr Mick – Mr Mick, SA</b>	\$70
Light bodied, lime, grapefruit, dry	
<b>Moscato– Trentham Estate, VIC</b>	\$9.5   \$45
Light bodied, tropical fruits, sweet	

