

I F E L T L I K E  
E V E R Y D A Y  
T H I N G S

J U S T

S T O P P E D

A T T H E

E D G E

O F T H E

A T M O S P H E R E

## SIGNATURE COCKTAILS

### **Espresso Eighth —**

**\$20**

*Salted coconut, wattle seeds and orange peel washed rum, coffee liqueur, fresh espresso. Ladies and Gentlemen, this is our take on the famous espresso martini, enough said!*

### **Queen Victoria —**

**\$20**

*Fruity and elegant with savoury notes. Champagne, Hennessy VSOP cognac, strawberry and basil syrup, Peychauds bitters. A champagne cocktail exudes high society living, this aperitif is designed to tantalise the taste buds of royals. With our respect to the Commonwealths longest reigning monarch. Enjoy darlings!*

### **An Afternoon in Warsaw —**

**\$19**

*A delicate, light and floral cocktail. Belvedere vodka, sage infused Lillet Blanc, camomile and apple reduction with a touch of citrus. Substitute afternoon tea with this Polish variation, it's a sensation!*

### **Fizzy Winds —**

**\$19**

*Crisp, sharp and pleasant. West Winds cutlass, Clare valley Riesling, mandarin peppercorn syrup, lemon juice, crab apple bitters, egg white, topped with soda water. A hometown speciality of New Orleans, the gin fizz was so popular that bars would employ bartenders just to shake this drink. Here our bartender does it all and created an Australian fizz- cheers mate!*

## SIGNATURE COCKTAILS

### **El Mezcalero —**

**\$20**

*"For everything bad, Mezcal, and for everything good, too"  
- as the locals would say in Oaxaca Mexico. Have one (or more) of these special concoctions marrying Mina Real Mezcal, Applewood Okar, Yellow Chartreuse, Lilly Pilly syrup, egg white and a dash of grapefruit bitters. This drink will have you shouting "Si Signor!"*

### **Mrs Belleville —**

**\$19**

*Fruity and sweet with Belvedere vodka, peach and ginger liqueur, Fernet Branca, citrus, and egg white for a bit of texture. Nostalgia takes me back to summers in Ms Belleville's garden picking peaches, probably in her 70's at the time she would climb up peach trees better than anyone else... she's the inspiration for this fruity elixir!*

### **The Lumberjack —**

**\$19**

*Plantation dark rum, apple and chestnut liqueur, rhubarb and apple syrup, fresh orange juice, lime, and a home-made falernum. Work of a lumberjack is difficult, dangerous, and takes place in primitive living conditions. For you he dropped the axe and created a wintery, warming and punchy beverage.*

### **Loch Katrine —**

**\$21**

*For whisky lovers, our take on a Rob Roy classic cocktail. Glenmorangie original, Antica formula sweet vermouth, quince syrup, Mezcal and coffee bitters. Find some comfort in sipping this drink as you're imagining being consumed by the mysterious cold fog that covers the Loch Katherine, in frosty Scotland.*

## CLASSIC COCKTAILS

### **London Calling —**

**\$19**

*MGC, Fino sherry, lemon juice, sugar syrup and orange bitters.*

*One of these delicious classic modern cocktails for gin lovers.*

*Nutty, dry, fruity, this drink has it all!*

### **Penicillin —**

**\$20**

*Glenmorangie whisky, Ardbeg 10, lemon juice, honey water and*

*fresh ginger. Originally created by New York bartender Sam Ross,*

*the Penicillin Cocktail takes the warming, soothing flavours of*

*honey, lemon juice and fresh ginger, and fortifies them with a good*

*dose of scotch whisky.*

### **Clover Club —**

**\$18**

*Tanqueray London dry, lemon juice and a home-made raspberry*

*and orange blossom syrup. The Clover Club Cocktail is a drink that*

*pre-dates Prohibition, and is named for the Philadelphia men's club*

*of the same name. Fruity, sweet and delicious!*

### **Toreador —**

**\$18**

*Tromba reposado, apricot brandy and lime juice.*

*Tequila!!! The Toreador is a sublime, fruity and perfectly balanced*

*Tequila cocktail first appeared in the excellent Café Royal Cocktail*

*Book from 1937.*

## CLASSIC COCKTAILS

### **Sunday in the Park —**

**\$19**

*Buffalo trace bourbon, Lillet blanc, lemon juice, sugar syrup, angostura bitters and thyme topped with soda water. This cocktail is inspired by Seurat's painting. The painting itself is set in a public park in Paris with children, sailors, dogs and even monkeys. This cocktail is meant to replicate that by "mingling" very different ingredients in a glass to form something cohesive and wonderful.*

### **Old Cuban —**

**\$20**

*Bacardi 8, lime juice, sugar syrup, mint and angostura bitters topped with a dash of champagne. "Mojito? No thanks I'll have an old Cuban please." James Gullan. He said it all this is a delicious drink created at the Pegu Club in New York City in 2002. Give it a go!*

### **Hanky-Panky —**

**\$20**

*The Hanky-Panky is a variation on the sweet martini, in as much as MGC gin, Antica formula, Fernet Branca and orange bitters. The Hanky-Panky is a variation on the sweet martini, in as much as it calls for gin and sweet vermouth, but Coley's secret ingredient was Fernet Branca, a bitter Italian digestive, GENIUS!*

### **Rapsallion —**

**\$21**

*Talisker 10, P.X. sherry wine, dash of absinthe, stir down. A smoky Island single malt tamed by the Christmas pudding flavour of Pedro Ximenez with absinthe adding notes enlivening anise. Appreciated by any whisky drinkers, this will become your jam.*

## WINE BY THE GLASS

### FIZZ

|    |   |      |
|----|---|------|
| NV | Ruinart R De, Champagne<br>France, Reims      | \$24 |
| NV | Range Life, Prosecco<br>King Valley, Victoria | \$12 |

### WHITE

|      |  |      |
|------|--|------|
| 2015 | Cullen Mangan Vineyard, Sauvignon Blanc Semillon<br>Margaret River, WA | \$13 |
| NV   | Athletes of Wine Alto! Alto! Italian Blend<br>Macedon Ranges, Victoria | \$12 |
| 2015 | Even Keel, Chardonnay<br>Mornington Peninsula, Victoria                | \$14 |
| 2014 | Brumont, Gros Menseng Blend<br>Madiran, France                         | \$11 |

## WINE BY THE GLASS

### ROSÉ

|      |  |      |
|------|--|------|
| 2016 | Fighting Gully Road, Sangiovese Rose<br>Beechworth, Victoria | \$13 |
|------|--|------|

### RED

|      |  |      |
|------|--|------|
| 2015 | Le Fou The Madman, Pinot Noir<br>Languedoc Roussillon, France        | \$13 |
| 2016 | SC Pannell, Grenache Shiraz Touriga<br>McLaren Vale, South Australia | \$15 |
| 2015 | Bushtrack Wines, Shiraz<br>Alpine Valley, Victoria                   | \$13 |
| 2015 | Palacios Remondo La Vendimia, Tempranillo<br>Rioja, Spain            | \$15 |

## BEER - TAP

|                 |          |     |
|-----------------|----------|-----|
| Patagonia Lager | Victoria | \$9 |
|-----------------|----------|-----|

## BEER

|                                      |                 |      |
|--------------------------------------|-----------------|------|
| Stone & Wood, Green Coast Lager      | New South Wales | \$12 |
| Sample Brew, Lager                   | Melbourne       | \$12 |
| Moritz, Can, Lager                   | Spain           | \$10 |
| Birra Moretti, l'Autentica Lager     | Italy           | \$12 |
| Ichnusa, Anima Sarda, Lager          | Italy           | \$12 |
| Trumer Pilsner                       | Austria         | \$13 |
| Doss Blockos, Fuck The Rent, Ale     | Melbourne       | \$11 |
| Mornington Peninsular, Pale Ale      | Melbourne       | \$12 |
| Erdinger, Weisbier 500mL, Wheat Beer | Germany         | \$17 |
| Hop Nation, The Fiend, Aust' IPA     | Melbourne       | \$12 |
| Sample Brew, 3/4 IPA, Can            | Melbourne       | \$10 |
| Melbourne Bitter, Can                | Home            | \$9  |