

Dry Martini 90ml

90mls of your choice of spirit, with a rinse of Noilly Prat Dry Vermouth, stirred with ice, served straight up or on the rocks.
With olive or a lemon twist.

Gordon's - *England* 18
Tanqueray - *England* 18
Bombay Sapphire - *England* 18

Absolut - *Sweden* 18
Absolut Citron - *Sweden* 18
Stolichnaya - *Russia* 18
Svenskt Brannvin - *Sweden* 22
Grey Goose - *France* 22
Belvedere - *Poland* 22

Martinis

Citron & Basil 18
Absolut Citron, Bianco Vermouth, Lemoncello, sugar & basil leaves

French 18
Absolut, Chambord, and pineapple juice

Vanilla 18
Absolut, Liqueur 43, vanilla bean

Rocco 18
Tanqueray Gin, Campari, Mandarine Napoleon and apple juice

Myrtle Martini 18
Absolut, Jaggard Lemon Myrtle, and a twist of lemon

Appletini 18
Absolut, green apple Schnapps, Calvados and a dash of fresh lime juice

Lychee 18
Stolichnaya with Soho Lychee Liqueur and a lychee

Champagne Cocktails

Classic 15
Bitters flavoured sugar cube, Grand Marnier & Pelorus

Kir Royale 15
Massenez Crème de Cassis topped with Pelorus

Peach Royale 15
Mon Peche White Peach eau de vie topped with Pelorus

Chambord Champagne 15
Chambord, Remy VSOP topped with Pelorus

Passioné 15
Alizé Passionfruit Liqueur, Massenez Crème de Framboise topped with Pelorus

Veuve Kir Royale 25
Veuve Clicquot nv with Massenez Crème de Cassis

Champagne

Pol Roger Brut 120
Veuve Clicquot Brut 23 130
Moët & Chandon Brut Imperial 130
Louis Roederer Brut Premier 140
Bollinger Special Cuvee Brut 150
Krug Grande Cuvee 350

1999 Moët & Chandon 160
1999 Louis Roederer Brut Rose 160
1998 Moët et Chandon 'Dom Perignon' Cuvee 350
1997 Louis Roederer - Cristal - Brut 350
1996 Veuve Clicquot La Grande Dame 350

Sparkling White Wines

2003 Domaine Chandon Blanc de Blancs 60
1997 Petersons Bella Methode Champenoise 80
N/V Cloudy Bay Pelorus 15 70
1999 Chandon Brut Rose 75

Sparkling Red Wines

2002 Seppelt Original Sparkling Shiraz 58
2002 E & E Sparkling Shiraz 95
1993 Seppelt Show Sparkling Shiraz 110

Cocktails

Caipirinha	18	Tira Misu	18
Pitú Cachaça muddled with demerara sugar & fresh lime		Bourbon, Kahlua, cream & milk garnished with grated chocolate	
Caipiroska	18	Chachi	18
Stolichnaya Vodka muddled with demerara sugar & fresh lime		Bacardi, Cointreau, grapefruit juice, fresh lime juice, sugar syrup & basil leaves	
Off with the Pixies	18	Mimosa Frappe	18
Green Fairy Absinthe, flaming sugar cube & iced water. Drink as a shot		Bacardi Gold, Grand Marnier, muddled orange chunks, demerara sugar & lemon juice topped with Pelorus	
Colonial Rot	18	Long Island Iced Tea	18
Green Fairy Absinthe, Absolut Citron, sugar syrup, lime juice & mint leaves with soda or lemonade		Gordons Gin, Cuervo Tequila, Bacardi, Smirnoff Vodka, Cointreau, fresh lemon juice & coke	
Desert Rose	18	Australian Mule	18
Havana Club Blanco, Alizé passionfruit liqueur and orange juice topped with Pelorus		Absolut Vodka, Jaggard Original, Massenez Crème de Gingembre, fresh lime juice over ice topped with Bundaberg ginger beer	
Mojito	18	Moscow Mule	18
Havana Club Blanco, muddled with fresh lime, mint & demerara sugar, topped with soda water		Absolut Vodka, fresh lime & mint muddled, topped with ginger beer	
Ginger Mojito	18	Bloody Mary	12
Havana Club Blanco and Massenez Crème de Gingembre with fresh lime, mint leaves, fresh ginger & demerara sugar, muddled with bitters		Stolichnaya Vodka, tomato juice, tabasco worcestershire sauce, squeeze of fresh lemon juice salt & pepper and celery stick	
Cosmopolitan	18	Mocktails	
Stolichnaya Vodka, Cointreau, cranberry juice & fresh lime		Fresh Fruit Mocktail	10
Fruit Daiquiri	18	Seasonal fresh fruit blended with fruit juices	
Seasonal fresh fruit blended with Bacardi, lemon juice & sugar syrup		Virgin Mary	8
Whiskey Sour	18	Tomato juice, squeeze of fresh lemon juice, tabasco, worcestershire sauce salt & pepper and celery stick	
Canadian Club, fresh lemon juice, sugar syrup & egg white			
Classic Marguerita	18		
Cuervo Tequila, Cointreau, lemon juice, in a salt rimmed glass			
Manhattan	18		
Canadian Club, Sweet Vermouth, Angostura Bitters and a maraschino cherry			
Golden Dream	18		
Cointreau, Galliano, orange juice & cream			

Wines by the Glass - 160ml

White Wines

2006	Nautilus Sauvignon Blanc	NZ	9
2005	Heggies Vineyard Chardonnay	SA	10
2006	Cape Mentelle Sauvignon Blanc, Semillon	WA	10
2006	Petaluma Riesling	SA	11

Red Wines

2004	Yalumba Shiraz/Viognier	SA	9	
2004	Heggies Vineyard Merlot	SA	9	
2004	Cape Mentelle Cabernet Merlot	Trinders Vineyard	WA	12
2004	Vasse Felix Cabernet Sauvignon	WA	14	

Dessert Wines - 120ml

2006	Margan Botrytis Semillon	NSW	14
2002	Cloudy Bay Late Harvest Riesling	NZ	16

Beers

Bitburger - on tap	6
Peroni	7.5
Erdinger	7.5
Stella Artois	7.5
Corona	7.5
Asahi	7.5
Heineken	7.5
Crown Lager	6.5
Cascade Premium	6.5
James Boag's	6.5
Victoria Bitter	6.5
Coopers Dark Ale	6.5
Coopers Sparkling	6.5
Little Creatures Pale Ale	6.5
Boag's Light	5.5
Cascade Light	5.5
Coopers Light	5.5

Aperitifs

Dubonnet	France	8
Noilly Prat	France	8
Pernod	France	8
Campari	Italy	8
Bianco Cinzano	Italy	8
Rosso Cinzano	Italy	8
Montenegro	Italy	8
Limoncello	Italy	8
Averna	Italy	8
Aperol	Italy	8
Absinthe	France	14

Sherry - 80ml

Australian

Mildara George	5
McWilliam's Show Series Amontillado	6
McWilliam's Show Series Oloroso	6
Seppeltsfield Show Oloroso DP 38	6
Seppeltsfield Show Fino DP 117	6

Imported

Emilio Lustau Light Fino Jarana	6
Tio Pepe	6
Harveys Bristol Cream	6
Harveys Bristol Medium	6
Dry Sack Williams & Humbert	6
Emilio Lustau Dry Oloroso Don Nuno	9

Bar Food

'A' Grade Sydney Rock Oysters

- Natural with Cabernet Sauvignon & Shallot Vinegar
39 doz 19.5 half
- Kilpatrick 43 doz 21.5 half
- Sampler Plate 43 doz 21.5 half
 - Bloody Mary Shooters
 - Tempura with Lemon Aioli
 - Natural with Soy, Mirin & Ginger Dressing

Beer batter Gougons (fish of the day) 15
with chips and tartare sauce

Spicy Potato Wedges 10

Tempura of Prawns 25
with toasted black sesame seeds, chilli & lime sauce
(3 pieces)

Grilled Lamb Cutlet with Bearnaise Sauce ea 7

Eye Fillet Steak Tartare (raw) 19
with soft boiled quail eggs & toasted sour dough

Steak Sandwich 15
Black Angus eye fillet, beetroot relish,
lettuce and fried egg on toasted cantina roll

John Evan's Burger 10
mini cantina roll with prime beef rissole, egg, tomato,
lettuce and aioli

Selection of Australian & Imported Cheese 18.5
from our menu