

## Signature Cocktails \$18

### Cool as a Cucumber

Vodka, & muddled cucumber, lime, mint & agave, shaken & strained into a tall glass

### The Duchess

Tequila, Cointreau, lime & passionfruit shaken and strained into a margarita glass

### Muddy Waters

Kraken spiced rum, lime, agave shaken & served with a single large ice cube with a lime wedge & swizzle stick

### Huckleberry Gin

Gin, Chambord, blueberries & a hint of lemon double strained into a coupe glass

### Berry Good

Vodka, muddled strawberries, mint, sugar syrup, squeezed limes & topped with soda

### The Bee's Knees

Gin, honey syrup, squeezed lemons, shaken & strained with a sprig of thyme

### Island Time

Coconut tequila, coconut cream, pineapple juice & lime in a hurricane glass

### Horatio Cornblower

Gin, Vanilla Galliano, Cointreau, elderflower, mandarin, egg white, lemon & orange bitters

### Melon Madness

Bacardi, lychee liqueur, squeezed lemon, egg white & watermelon syrup

## Mimosas \$15

### Pineapple & Mango

Mango puree, pineapple juice, Prosecco

### Strawberry Lime

Strawberry & lime puree topped with Brut

### Cucumber Lime

Sparkling mix with lemonade, cucumber & lime

## Sangria Jugs \$25

### Red Wine Sangria

Mixed fruits, ginger ale and Chambord

### White Wine Sangria

Mixed fruits, lemonade and Bacardi

## Dessert Cocktails \$18

### Espresso Martini

Vodka, Kahlua, freshly brewed espresso & sugar syrup, shaken & strained into a chilled martini glass

### Snickertini

Baileys, Kahlua, peanut butter, salted caramel, chocolate syrup & cream served in a martini glass

### Peppermint Patty

White Crème de Cacao, Crème de Menthe, blended cream & crumbled chocolate flakes

## Cocktail Jugs \$35

### Strawberry & Lime

(4 serves)

Blended strawberries & lime juice, pink Mosc, Chambord, lemonade & mixed fruits

### Pimms

(4 serves)

A delicious mix of pimms, gin, mint leaves, dry, lemonade & mixed fruits

### Pine Coconut

(4 serves)

Vodka, contreau, pineapple juice, coconut syrup, lemonade & sugar syrup

## Beer

### Pure Blonde

\$7

### Corona

\$8.50

### Crown Lager

\$8

### Heineken

\$8

### Asahi

\$8

### Great Northern Mid-Strength

\$7

### Hahn Premium Light

\$6

### Lord Nelson 3 Sheets Pale Ale

\$9

### Murray's Rudeboy Pilsner

\$8

A very elegant lager with a classic biscuity malt backbone & assertive late hop character

### Murray's Dark Knight

\$8

fully bodied, rich & complex. A deep ruby colour with creamy off-white head with an aroma of caramel & bittersweet chocolate, finished with a balanced bitterness

### Murray's Angry Man Pale Ale

\$8

A full-bodied finish ad complex character. This well balanced with biscuity/ toffee flavours from selected caramalts

## Beer on Tap

### Carlton Dry

\$8/\$10

### Stella

\$9/\$11

## Beer Buckets

### Corona (serves 4)

\$20

## Cider

### Bulmers Original Cider

\$7

### Bulmers Pear Cider

\$7



Wine  
Beer  
Cocktails

# White Wines

## Sauvignon Blanc

<b>Mr Fox Sauvignon Blanc – Victoria</b>	<b>\$7/\$26</b>
<i>A crisp &amp; zesty taste followed by a refreshing fruity finish</i>	
<b>Ana Sauvignon Blanc – Marlborough NZ</b>	<b>\$9/\$35</b>
<i>A classic Marlborough w/ lifted fruit characters on the nose - a very fine wine</i>	
<b>Eradus Sauvignon Blanc – Marlborough NZ</b>	<b>\$11/\$45</b>
<i>Elegant floral &amp; complex, well-structured w/ a zesty crisp finish</i>	
<b>Forester Sauvignon Blanc – Margaret River WA</b>	<b>/ \$52</b>
<i>Full &amp; light w/ a creamy texture, hints of lychee &amp; passionfruit w/ a slightly smoky finish</i>	
<b>Sancerre Domaine Du Sauvignon Blanc</b>	<b>/ \$69</b>

## Semillon/Verdelho

<b>Drayton Hunter Blue – Pokolbin NSW</b>	<b>\$8.50/\$26</b>
<i>A fresh, vibrant wine with varietal citrus and tropical flavours, best enjoyed chilled</i>	

## Pinot Grigio

<b>Dead Duck Pinot Grigio – Victoria</b>	<b>\$11/\$45</b>
<i>Flavours of pear &amp; spicy orange peel, finishing w/ a soft lingering palate</i>	
<b>Bos Provincia – Piccadilly Valley</b>	<b>/ \$55</b>
<i>An array of aromatic stone fruits finished with a soft, crisp taste</i>	

## Chardonnay

<b>Summer Poppy Chardonnay – New Zealand</b>	<b>\$8/\$27</b>
<i>Fresh peaches &amp; cream, well balanced w/ a finish of zesty lime</i>	
<b>Chockstone Chardonnay</b>	<b>\$12/\$49</b>
<i>Beautiful bright pear &amp; toasty bread flavours present a full-bodied chardonnay</i>	
<b>Higher Plane Chardonnay - Margaret River</b>	<b>/ \$79</b>
<i>Fresh &amp; tightly coiled with a yellow floral notes, subtle grapefruit and white peach</i>	

## Riesling

<b>La Linda 2016 Riesling – Clare Valley</b>	<b>\$9/\$35</b>
<i>Juicy citrus aromas w/ beautifully intense lime &amp; hints of mineral flavours on a light, tight &amp; perfectly balanced palate before a long, fresh &amp; mouth-watering crisp, dry finish</i>	
<b>Kallstadt Saumagen Riesling – Germany</b>	<b>/ \$65</b>
<i>A dry, crisp wine, wonderfully balanced w/ flavours of peach &amp; lime</i>	

## Moscato

<b>Mr Fox Moscato – Victoria</b>	<b>\$7/\$25</b>
<i>Aromatic &amp; refreshing w/ lively fruitiness &amp; vibrant flavours - a little spritz on the palate</i>	

## Rosé

<b>Eradus Rosé – Marlborough NZ</b>	<b>\$10/\$40</b>
<i>Fresh raspberry flavours w/ a long balanced &amp; refreshing finish</i>	
<b>Belle Epine Rosé – France</b>	<b>\$15/\$59</b>
<i>Soft pink colour, bold &amp; vibrant w/ a crisp finish</i>	

## Sparkling

<b>Mr Fox Sparkling – Victoria</b>	<b>\$7/\$26</b>
<i>Refreshing &amp; vibrant on the pallet w/ a lingering finish &amp; fine bead</i>	
<b>Willet NV Premium Cuvée – Tamar Valley TAS</b>	<b>\$15/\$59</b>
<i>Honey &amp; soft red fruit on the pallet w/ a light bead &amp; soft finish</i>	
<b>Boizel NV Brut Reserve – France</b>	<b>/ \$180</b>
<i>Brilliant bold straw colour w/ a tiny bead exceedingly elegant w/ white peach, apricot &amp; a hint of citrus - a beautiful champagne</i>	

## Chablis

<b>Charles Montserat, Maligny-les-Chablis – France</b>	<b>/ \$120</b>
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# Red Wines

## Pinot Noir

<b>Eradus Pinot Noir – Marlborough NZ</b>	<b>\$11/\$45</b>
<i>Bright berry fruit &amp; spicy undertones w/ silky tannins</i>	

## Merlot

<b>Baddaginnie Merlot – Strathbogie Ranges</b>	<b>\$14/\$55</b>
<i>Generous and velvety, this Merlot displays rich cassis and blood plum flavours. A smooth finish with a hint of liquorice</i>	

## Cab Merlot

<b>Higher Plane Cab Merlot – Margaret River WA</b>	<b>/ \$53</b>
<i>A medium bodied yet intense fruit driven style w/ good depth &amp; length of flavour</i>	

## Cabernet Sauvignon

<b>Harewood Estate Cabernet – Great Southern</b>	<b>\$8/\$32</b>
<i>Careful blend of Cabernet, grown in some of the best vineyards in the Great Southern wine region of WA – has been matured in french oak for 18 months</i>	
<b>Whistle Point Cabernet Sauvignon – Coonawarra SA</b>	<b>/ \$45</b>
<i>Soft full palate expresses sweet dark berry fruit with light oak flavours</i>	
<b>Full House Cabernet Sauvignon – Barossa Eden Valley SA</b>	<b>/ \$49</b>
<i>Displaying red &amp; black fruits, perfectly balanced &amp; finishes w/ soft velvety tannins</i>	
<b>Kurts Boundary Row Cabernet Sauvignon – Barossa Valley SA</b>	<b>\$13/\$52</b>
<i>Ruby red, soft light &amp; fruity w/ flavours of red berries &amp; cherries</i>	

## Shiraz

<b>Seven Sleepers Shiraz – Barossa Valley SA</b>	<b>\$7/\$27</b>
<i>Full rich wine w/ blackberrys &amp; plums w/ a long, smooth finish</i>	
<b>Black Dog Shiraz – McLaren Vale SA</b>	<b>/ \$48</b>
<i>Flavours of plum &amp; blackberry accompanied by undertones of dark chocolate &amp; a hint of spice</i>	
<b>Domaine Miller Shiraz – Heathcote VIC</b>	<b>\$15/\$59</b>
<i>Full bodied intense fruit w/ upfront plum and blackcurrant flavours</i>	
<b>Reschke “Bull Trader” 2009 Limited Edition Shiraz</b>	<b>/ \$75</b>
<i>– Coonawarra SA</i>	
<i>This spicy, peppery bouquet of Shiraz fruit characters from Coonawarra’s cool climate linger for a rich, smooth &amp; delicious finish</i>	
<b>Stage Door Wine Co. Shiraz – Eden Valley</b>	<b>/ \$89</b>
<i>Displaying red &amp; black fruits, perfectly balanced &amp; finishes w/ soft velvety tannins</i>	
<b>Lou Miranda Cordon Shiraz – Barossa Valley</b>	<b>/ \$95</b>
<i>Exemplifies the full rich flavours of the Barossa Valley, with wonderful ripe fruit and excellent tannin structure</i>	
<b>Lou Miranda 105 Year Old Vine Shiraz – Barossa Valley</b>	<b>/ \$190</b>

## Blend

<b>Seven Sleepers Red Blend – Barossa Valley SA</b>	<b>\$13/\$52</b>
<i>(Cab Sav, Petit Verdot, Shiraz &amp; Malbec)</i>	
<i>A fruit driven wine, a rich combination of chocolate &amp; blackberry making a full &amp; well rounded wine</i>	

## International

<b>Campos De Luz Garnacha – Barcelona, Spain</b>	<b>\$13/\$52</b>
<i>It begins w/ a rush of juicy fruit followed by a very full palate w/ lovely soft tannins</i>	
<b>Molino Dolcetto D’Alba – Italy</b>	<b>/ \$55</b>
<i>Red ruby, soft light &amp; fruity w/ flavours of red berries &amp; cherries</i>	
<b>Pedroncelli Zinfandel – California USA</b>	<b>/ \$75</b>
<i>Full bodied &amp; intense, blackberry jam &amp; warm spice flavours w/ a lingering finish</i>	
<b>Chateau Lamarque – Bordeaux</b>	<b>/ \$145</b>
<i>Rich &amp; full w/ soft tannins, hints of currents &amp; blackberry w/ balanced oak</i>	

# Classic Cocktails

<b>Tommy’s Margarita – tequila, agave, lime</b>	<b>\$18</b>
<b>Japanese Slipper – midori, Cointreau, lemon</b>	
<b>Amaretto Soir – amaretto, lemon, egg white, dash of bitters</b>	
<b>Dark’n’Stormy – Gosling Black Seal Rum, lime, ginger beer, dash of bitters</b>	
<b>Blue Hawaiian – Bacardi, blue curacao, coconut cream, topped with pineapple</b>	
<b>El Diablo – tequila, blackberry liqueur, lime, ginger beer</b>	
<b>Cosmopolitan – vodka, Cointreau, cranberry juice, hint of lime</b>	
<b>Bloody Mary – vodka, Worcestershire sauce, tabasco spiced with tomato juice</b>	

# Mocktails

<b>Frozen Daiquiri – Two Ways</b>	<b>\$9</b>
<i>Strawberry – fresh strawberries, cranberry juice, simple syrup, fresh lime served w/ a sugar rim</i>	
<i>Mango – mango nectar, fresh lime, simple syrup w/ a sugar rim</i>	
<b>Mojito – Three Ways</b>	<b>\$9</b>
<i>Classic – fresh muddled lime, simple syrup, raw sugar &amp; fresh mint, topped w/ lemonade</i>	
<i>Strawberry – fresh muddled lime, fresh strawberries, simple syrup, sugar &amp; fresh mint, topped w/ soda water</i>	
<i>Passionfruit – fresh muddled lime, passionfruit pulp, raw sugar &amp; fresh mint, topped w/ dry ginger ale</i>	
<b>Tropical Punch</b>	<b>\$9</b>
<i>A perfect mix of orange, apple, cranberry &amp; pineapple juice, mango nectar &amp; coconut syrup</i>	
<b>Pine Limeade</b>	<b>\$9</b>
<i>Fresh lime, pineapple juice &amp; fresh mint, topped w/ lemonade</i>	
<b>Virgin Mary</b>	<b>\$9</b>
<i>Worcestershire sauce, tabasco spiced with tomato juice</i>	