

COCKTAILS

BOMBAY TO BEIRUT.....\$20

Created in memory of the deep history shared between the Phoenicians and Indian Aryans, Bombay to Beirut combines Bombay gin, Hank's Orange and Lime marmalade for an intoxicating sip

ISTANBUL BLOOD CHERRY.....\$20

A powerfully tart yet sweet combination of Bacardi 8, Morello cherry liqueur, muddled Istanbul cherries, and cherry juice

FIG CAIPIROSKA.....\$20

Delightfully fresh and light. This cocktail combines the sweetness of fig liqueur and sugar, with the sharpness of vodka and the zest of lime

LYCHEE AND ROSE MARTINI.....\$20

A sweet and delicate twist on an old favourite. Absolut vodka is shaken with lychees, a hint of lychee syrup and rosewater

SPICY SUNSET (CONTAINS CHILLI).....\$20

As the king of spices, the Phoenicians scoured the earth for the finest accompaniments. This spicy mix includes Za'atar-infused Beefeater gin, chilli and cinnamon liqueur, blood orange, and lime juice

MEDITERRANEAN DAIQUIRI.....\$20

The perfect Middle Eastern-inspired twist on a summer favourite, Havana 3-year-old rum meets La Salamander quince liqueur, lime, and sugar

PASSION PAGNE.....\$20

There are few things in this world that go together as well as passionfruit and champagne. This cocktail mixes passionfruit liqueur, peach liqueur, lime, sugar and fresh passionfruit to tantalise the senses

THE CLASSICS

Martini	\$19
The Spritz	\$16
The Sour	\$19
Mojito	\$19
Margarita	\$19
Cosmopolitan	\$19
Bloody Mary	\$19
Daiquiri	\$19
Old Fashioned	\$19
Caipiroska	\$19
Negroni	\$19

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Redbank Prosecco King Valley VIC.....	\$11
Alasia Moscato d-asti (frizzante) Piedmont Italy.....	\$13
Mumm Marlborough NV Marlborough NZ.....	\$16
Mumm Grand Cordon Reimz France.....	\$24

WHITE WINE

The Grayling Sauvignon Blanc Marlborough NZ.....	\$11
Heggies Vineyard Estate Riesling Eden Valley SA.....	\$13
Corte Giara Pinot Grigio Veneto Italy.....	\$13
Château Ksara Blanc De Blanc Bekaa Valley Lebanon.....	\$14
Clarence House Chardonnay Coal River TAS.....	\$15
Jounieh White Sangria.....	\$15/\$40

ROSÉ

Barosé Barossa Valley SA.....	\$11
Saint Max Provence France.....	\$14
Jounieh Rosé Sangria.....	G \$15 / J \$40

RED WINE

Stoneleigh Pinot Noir Marlborough NZ.....	\$12
Church Road Cabernet Merlot Hawke's Bay NZ.....	\$13
Langmeil Long Mile Shiraz Barossa Valley SA.....	\$13
Château Musar Bordeaux Blend Bekaa Valley Lebanon.....	\$15
Clarence House Pinot Noir Coal River TAS.....	\$15
St. Hugo Cabernet Sauvignon Coonawarra SA.....	\$16
St. Hugo Shiraz Barossa Valley SA.....	\$16
Jounieh Red Sangria.....	\$15/40

HALF BOTTLES

Serge Dagueneau Pouille Fume Loire Valley France.....	\$55
William Fevre Chablis France.....	\$59
Baumard "Clos St Yves" Chenin Blanc Savennieres, France.....	\$60
Chateau St. Georges St Emilion Cabernet Blend Bordeaux France.....	\$75
Chateau Mont-Redon Chateauf-neuf-du-pape Rouge Rhone Valley France..	\$80
Trimbach "Seigneurs de Ribeaupierre" Alsace France.....	\$90

CELLAR SELECTION BY THE GLASS

WHITE WINE

Salomon Kögl **Riesling 2018** Kremstal Austria.....\$19
Elegant and mineral infused with green peach and dried apricot supported by fresh acidity

Food recommendation: Seafood and chicken also spicy food

Sohm & kracher 'alte reben' **Gruner Veltliner 2015**
Weinviertel, Austria..... \$20

Full-bodied, rich and intense, this is a powerful but elegant and enormously floral Gruner Veltliner with ripe, intense, lingering fruit aromas intermixed with broom blossoms and counterbalanced by fine tannins and a nice bitterness.

Food recommendation: Hot mezze and poultry

Domain du Chardonnay **Chablis 2018** Chablis,
France \$20

Classic Chablis flavours of green apples, lemon, peach and some chalk. Great acidity with a medium body.

Food recommendation: Cold and Hot mezze

Pascal Reverdy **Sancerre 2019** Loire Valley France..... \$21

The palate shows a real elegance and polish, lightly leafy white peaches underpinned by a gentle bed of acid fruits, and a lovely chalky-mineral substance to it as well

Food recommendation: Seafood and light white meats

RED WINE

David Duband 'Louis Auguste' **Pinot Noir 2019** Burgundy
France..... \$24

Sour cherry and raspberry notes combined with generous oak with a balanced acidic finish

Food recommendation: Hot mezze and poultry

Rocche Costamagna Langhe **Nebbiolo 2018** Piedmont,
Italy \$19

Dry and savoury with serious but balanced spiced leather and generous sweet fruit

Food recommendation: Lamb shoulder

David Reynaud "Georges Reynaud" **Syrah 2016**

Crozes-Hermitage, France..... \$24

Medium to full bodied Syrah with pepper, mint and eucalypt notes through the red berries. Medium to long finish with medium peppery tannins.

Food recommendation: Lamb Shoulder

Lawson's Padthaway **Shiraz 2015** Padthaway SA..... \$25

Vibrant dark fruit, eucalyptus, balanced spices and charred oak

Food recommendation: Lamb shoulder and lamb shawarma

All wines poured with Coravin

CELLAR SELECTION WHITE

Vincent Pinard **Sancerre Florès 2018** Loire Valley France..... \$120

70% tank, 30% barrel aged.

Lemon, lime and grapefruit zest with a classical mineral finish. Very nice and crisp

Food recommendation: Fresh seafood, lighter vegetarian

Kooyong Faultline **Chardonnay 2018** Morning Peninsular

VIC..... \$120

Whole bunch pressed and barrel fermented naturally this wine shows deep notes of melon, citrus, honeysuckle, white peach and woodsmoke

Food recommendation: Vegetarian and chicken dishes

Chateau Mont-Redon Chateauneuf-du-Pape **Blanc 2018**

Rhone Valley France..... \$130

Zesty lemon and grapefruit abound on the palate of this medium-bodied white. It's silky and mouthclinging but balanced by crisp acidity and a lingering hazelnut finish.

Food recommendation: Hot Mezze

Andre Kientzler Riesling **Osterberg 2019** Grand Cru

Alsace France..... \$130

A world renowned Riesling. Lovely lemon, chalk and mineral palate which just gets better with age

Food recommendation: Cold starters, seafood, fish

Tyrrell's Vat 1 **Semillon 2015** Hunter Valley NSW..... \$155

Lemon and citrus driven, slightly herbaceous. One of Australia's most awarded wines

Food recommendation: Fresh seafood

William Fevre 'Vaillon' premier cru **Chablis 2019**

Burgundy France..... \$170

Fresh chalky edge to the white-peach and lemon aromas. The palate has supple, seamless shape and texture, holding pithy peach at the finish

Food recommendation: Fresh or cooked seafood

WINE BY THE BOTTLE

SPARKLING

Redbank **Prosecco** King Valley VIC..... \$49

Alasia **Moscato d-asti (frizzante)** Piedmont Italy..... \$59

Mumm **Petit Cordon** Marlborough NZ..... \$69

CHAMPAGNE

Mumm Grand Cordon **NV** Reims, France.....\$120

Veuve Clicquot **NV** Reims France..... \$140

Perrier-Jouët **Grand Brut** Epernay France..... \$180

Perrier-Jouët **Blason Rosé NV** Epernay France.....\$180

Mumm **Cordon Rouge NV Magnum 1.5L** Reims France.....\$240

Dom Pérignon Epernay France..... \$420

WHITE WINE

TRADITIONAL

Château Ksara **Blanc De Blanc** Bekaa Valley Lebanon..... \$59

RIESLING

Steingarten **Riesling** Eden Valley SA..... \$55

Heggies Vineyard Estate **Riesling** Eden Valley SA..... \$59

St. Hugo **Riesling** Eden Valley SA..... \$66

Salomon Kögl **Riesling** Kremstal Austria..... \$85

SAUVIGNON BLANC & SEMILLON BLENDS

The Grayling **Sauvignon Blanc** Marlborough NZ..... \$49

Freycinet Wineglass Bay **Sauvignon Blanc** Bicheno TAS..... \$65

Brokenwood **Semillon** Hunter Valley NSW..... \$69

Pascal Reverdy **Sancerre** Loire Valley France..... \$95

Cloudy Bay **Sauvignon Blanc** Marlborough NZ..... \$99

CHARDONNAY

Clarence House **Chardonnay** Coal River TAS..... \$65

St. Hugo **Chardonnay** Eden Valley SA \$70

Church Road Grand **Chardonnay** Hawke's Bay NZ..... \$75

Domaine du **Chardonnay** Chablis AC / Chablis, France..... \$95

VARIETALS

Corte Giara **Pinot Grigio** Veneto Italy..... \$55

Saint Clair Origin **Pinot Gris** Marlborough NZ..... \$59

Trimbach **Pinot Blanc** Alsace France..... \$65

Andrew Kientzler **Pinot Gris** Alsace France..... \$70

Pooley **Pinot Grigio** Coal River TAS..... \$79

Sohm & Kracher 'alte reben' / **Gruner Veltliner**

Weinviertel, Austria\$80

CELLAR SELECTION RED

Lawson's Padthaway **Shiraz 2016/17** Padthaway SA..... \$120
Vibrant dark fruit, eucalyptus, balanced spices and charred oak
Food recommendation: Beef, lamb shoulder

St Hugo 'The Last Letter' **Cabernet Sauvignon 2013/15**
Barossa Valley SA..... \$120
It's all about concentration and power. Chocolate, tar and cocoa powder assisted by lavish oak
Food recommendation: Beef and lamb

David Reynaud "Georges Reynaud" **Syrah 2016/15**
Crozes-Hermitage, France..... \$120
Medium to full bodied Syrah with pepper, mint and eucalypt notes through the red berries. Medium to long finish with medium peppery tannins.

Chateau St. Georges **St. Emillion 2012/15** Bordeaux France...\$135
80% Merlot, 10% Cabernet, 10% Cabernet Franc
Damp earth, forest floor, black cherries and black currents in its medium-bodied, spicy, masculine personality
Food recommendation: Beef and lamb

Jacaranda Ridge **Cabernet Sauvignon 2015/16**
Coonawarra SA..... \$140
Ripe black savoury fruits with earthy tones throughout, with a nice tobacco oaky palate.
Food recommendation: Beef and lamb

Johann **Shiraz Cabernet 2013/15** Barossa SA.....\$145
Multi-award winning wine from a great vintage. A rich bold wine with plump dark fruits and a great backbone. One of the classics
Food recommendation: Beef and lamb

CELLAR SELECTION RED

Domaine Fabian Coche "Les Barbieres" Premier Cru /
Burgundy Blend 2020/21 Montheleie, France..... \$150
Dry with great acidity, raspberry and light red fruit characteristics with a nice dry finish.
Food recommendation: Chicken, Vegetarian saucy dishes and cheeses

Domaine La Barroche **Chateauneuf-du-Pape "Julien**
Barrot" 2019/20 Rhone Valley France..... \$170
Rich and tannic medium to full bodied palate and a long, velvety, chocolate-tinged finish.
Food recommendation: Red meats especially lamb shawarma

Tyrrrell's Vat9 **Shiraz Cabernet 2018** Hunter Valley NSW
..... \$180
Classic Hunter, medium to full bodied, chocolate and dark fruit palate with a warm long charry finish
Food recommendation: All lamb dishes, beef

Chateau Musar Cabernet Blend Vintages Vary,
Bekaa Valley Lebanon.....
Ripe black savoury fruits with earthy tones throughout, with a nice tobacco oaky palate.
Food recommendation: Just enjoy the wine, not much left in the world
Please ask your waiter for pricing

Lignier Michelot Morey St. Denis "en la rue de Vergy"
2018/19 Burgundy France
.....\$200
Red cherry and strawberry nose with a hint of perfume. Palate of red cherry and sweet spice. Earthy finish with medium tannins.
Food recommendation: Cauliflower, batagen, cheeses

Church Road 'TOM' **Merlot Cabernet 2013/15**
Hawke's Bay NZ \$230
Lovely edgy black fruits. A bit of olive and spice. Also a good concentration of ripe blackcurrant fruit
Food recommendation: Beef and lamb

WINE BY THE BOTTLE

ROSÉ

Barosé Barossa Valley SA.....	\$49
Saint Max Provence France.....	\$69

RED WINE

TRADITIONAL

Château Musar Jeune Bordeaux Blend Bekaa Valley Lebanon.....	\$79
Château Musar Hochar Bordeaux Blend Bekaa Valley Lebanon.....	\$99

PINOT NOIR & GAMAY NOIR

Stoneleigh Pinot Noir Marlborough NZ.....	\$49
Clarence House Pinot Noir Coal River TAS.....	\$70
David Duband 'Louis Auguste' Pinot Noir 2019 Burgundy France.....	\$99

CABERNET SAUVIGNON, CABERNETS & MERLOTS

Church Road Cabernet Merlot Hawke's Bay NZ.....	\$55
Frank Potts Cabernet Malbec Langhorne Creek SA.....	\$65
Bowen Estate Cab Sauv Coonawarra SA.....	\$80
St. Hugo Cab Sauv Coonawarra SA.....	\$90

SHIRAZ & SHIRAZ BLENDS

Langmeil Long Mile Shiraz Barossa Valley SA.....	\$55
Château Mont-Redon Shiraz/Grenache Rhone France.....	\$59
Epsilon Shiraz Greenock SA.....	\$65
Glenfion Syrah Canyonleigh NSW.....	\$69
Heathcote Winery Mail Coach Shiraz Heathcote VIC.....	\$71
St. Hugo Shiraz Barossa Valley SA.....	\$90
St. Hugo Grenache Shiraz Mataro Barossa Valley SA.....	\$90

VARIETALS

Langmeil Della Mina Sangiovese Barbera Barossa Valley SA.....	\$65
Langmeil Fifth Wave Grenache Barossa Valley SA.....	\$85
Rocche Costamagna Langhe Nebbiolo 2018 Piedmont Italy..	\$90

SPIRITS

APERITIFS

Ricard.....	\$9
Pernod.....	\$9
Vermouth.....	\$9

ARAK

Ksara Glass.....	\$16
Ksara Bottle 350ml.....	\$120
Fakra Glass.....	\$16
Fakra Bottle 350ml.....	\$120

VODKA

Absolut Vodka.....	\$12
Absolut Citron.....	\$12
Absolut Elyx.....	\$15
Grey Goose.....	\$15
Belvedere.....	\$15

GIN

Beefeater.....	\$12
Bombay Sapphire.....	\$14
Hendricks.....	\$15
Monkey 47 Gin.....	\$17

TEQUILA

Olmecca.....	\$12
Olmecca Alto Reposado.....	\$13
Avión Espresso.....	\$13
Avión Añejo.....	\$19

GALLIANO

White Sambuca.....	\$10
Black Sambuca.....	\$10

LIQUEUR

Kahlua.....	\$10
Alizé Blue.....	\$10
Baileys.....	\$10
Frangelico.....	\$10
Drambuie.....	\$10
Malibu.....	\$10
Tia Maria.....	\$10
Grand Marnier.....	\$10
Ouzo.....	\$10
Cointreau.....	\$10
Chambord.....	\$10
Baron Vonsheuters Schnapps.....	\$10
[butterscotch or peach]	
Midori.....	\$10
[melon or strawberry]	
Amaretto.....	\$10

SCOTCH, WHISKY, BOURBON & RUM

JOHNNIE WALKER

Red.....	\$11
Black.....	\$13
Blue.....	\$27

CHIVAS REGAL

12 Year Old.....	\$12
Chivas Extra (aged in sherry cask).....	\$12
18 Year Old.....	\$19
Chivas Regal Ultis.....	\$22
21 Year Old.....	\$42
25 Year Old.....	\$50

THE GLENLIVET

12 Year Old.....	\$12
15 Year Old.....	\$17
18 Year Old.....	\$22

OTHER

Jameson Irish Whiskey.....	\$12
Canadian Club.....	\$12
J.P. Wisers Lot 40 (100% Rye).....	\$14
Aberlour' A'bunadh' Highland 61% Cask Strength.....	\$22

BOURBON

Jack Daniels.....	\$12
Southern Comfort.....	\$12
Makers Mark.....	\$14
Woodford Reserve.....	\$15
Wild Turkey (Rare Breed).....	\$15

RUM

Havana Club Añejo 3 Años.....	\$12
Havana Club Añejo 7 Años.....	\$12
Hidden Loot Spiced.....	\$14

BEER & CIDERS

TRADITIONAL

Almaza Pilsener.....	\$11
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LAGERS

James Boags Premium Light.....	\$9
James Boags Premium.....	\$11
Corona.....	\$11
Peroni.....	\$11

ALES

Stone & Wood Pacific Ale.....	\$13
Little Creatures Pale Ale.....	\$13

CIDER

Hills Apple Cider.....	\$11
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NON-ALCOHOLIC BEER/GIN

Heineken.....	\$8
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SOFT DRINKS

Coca-Cola.....	\$5.90
Coke (No Sugar).....	\$5.90
Sprite.....	\$5.90
Lemon Squash.....	\$5.90
Tonic.....	\$5.90
Soda.....	\$5.90
Ginger Ale.....	\$5.90
Ginger Beer.....	\$5.90
Lemon, Lime & Bitters.....	\$6.90

MOCKTAILS

Passionfruit.....	\$14
Lychee.....	\$14

JUICES

Orange.....	\$5.90
Apple.....	\$5.90
Pineapple.....	\$5.90
Cranberry.....	\$5.90

TRADITIONAL (NON-ALCOHOLIC)

Lebanese Lemonade Glass.....	\$9
Lebanese Lemonade Jug.....	\$19