COCKTAILS

BOMBAY TO BEIRUT.....$22
Created in memory of the deep history shared between the Phoenicians and Indian Aryans, Bombay to Beirut combines Bombay gin and Lime marmalade for an intoxicating sip

ISTANBUL BLOOD CHERRY.....$22
A powerfully tart yet sweet combination of Havana club 8yo rum, Morello cherry liqueur, muddled Istanbul cherries and cherry juice

FIG CAIPIROSKA.....$22
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.....$22
A sweet and delicate twist on an old favourite. Absolut vodka is shaken with lychees, lychee syrup, rosewater and blood orange

CHILLI COCONUT SOUR.....$22
Chilli vodka, absolute vodka, coconut syrup, pineapple, lime, egg white (Contains chilli and egg)

MEDITERRANEAN DAIQUIRI.....$22
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.....$22
There are few things in this world that go together as well as passionfruit and champagne. this cocktail mixes passionfruit liquor, Prosecco, orange juice, blood orange and passionfruit pulp to tantalise the senses.

THE CLASSICS

The Spritz **$16**
Martini **$20**
The Sour **$20**
Mojito **$20**
Margarita **$20**
Cosmopolitan **$20**
Bloody Mary **$20**
Daiquiri **$20**
Old Fashioned **$20**
Caipiroska **$20**
Negroni **$20**

CELLAR SELECTION RED

SO BSSSO ESBSSSEO..... ...$1%'

Vibrant dark fruit, eucalyptus, balanced spices and charred oak Food recommendation: Beef, lamb shoulder

6Sh[VDWkSgV9WadYWeDWkSgVEkdSZ$()5dalWefi
:Wd[fSYWfl8dSUW $1%

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: Chicken and lamb

Chateau St. Georges St. Emillion 15/16 Bordeaux France. .....$1&

80% Merlot, 10% Cabernet, 10% Cabernet Franc
Damp earth, forest floor, black cherries and black currents in its meduim-bodied, spicy, masculine personality
Food recommendation: Beef and lamb

Jacaranda Ridge Cabernet Sauvignon 2016/17 Coonwarra SA.$145

D[bWTSU]eShagdkdg[fei[fZWSdfZkfaWefZdagYZagffli[fZS[UWfaTSUUa aS]kbSSfW
Food recommendation: Beef and lamb

5ZSdV8SdF[YWdB[afa[d$5WfdSAfSYa
L $1'o

One of the most consistent pinots out of NZ. This wine leads with strong red fruit characters with a good dose of acidity balanced out by subtle earthy notes and balanced light oak.
Food recommendation: Chicken dishes and hot vegetarian

Chateau Mont-Redon **Chateauneuf-du-Pape 19/20** Rhone Valley France.....)'
3TaV9dWSUZWi[fZSVdk[[eZflTSSUWVSU[V[fkSVfS[e AS]fl faTSUUaflWSfZWdSVea]Wi[fZVSd]dWVdg[fe
Food recommendation: STSVUZ[U]W

4aW]WZagfe]aa 5STWdWfESgh[Ya $&' EfWW 4aeUZ EagfZ 3d[US $1*'

4aVSVfS[USe[feZagVTW AS]flhS[SSVfaTSUUaVd[hWi[fZ VWWbTSU]dg[fafWe
8aaVdWUaWVSf[a,STeZagVWd

FkddWeHSfEZ[dSl5STWdWf$%& :gfWdHSWk
EI .....$*o
Classic Hunter, medium to full bodied, UZaUaSfWSVVSd]dg[fbSSfW i[fZSiSdaYUZSddk[[eZ
Food recommendation: All lamb dishes, beef

aYEZSVaieEWcgWEkdSZ$)* 5agT[SHSWkGE3 .
3 d[UZTaVki[fZ S VWUWfSagf a fS[efl VSd] dg[feflaS]flhS[Sflea]W SVUaUaS 3YdWSfSkWdWVi[W
8aaVdWUUaWVSf[a,STSViZaWUZ[U]W

CELLAR SELECTION RED

5ZSfWSg geSd 5STWdWf4WV H[fSYWe HSdk 4W]SSHSWk WTSa ..... $&fi&
D[bWTSU]eShagdkdg[fei[fZWSdfZkfaWefZdagYZagffli[fZS[UW faTSUUaaS]kbSSfW
Food recommendation: Just enjoy the wine, not much left in the iadV BWSeWSe]kagdiS[fWdadbd[U[Y

aeeIaaV5STWdWfESgh[Ya$$SdYSdWfD[hWd
I3 $%
BdaagUWVaS]flUWVSdSVUZaUaSfWafWeTWVWVi[fZ VSd]
TSU]TWddkSVUgddSfe 9dWSfTSSUWaTaVWeeSV
fS[e
8aaVdWUaWVSf[a,STSVUZ[U]W

5ZgdUZDaSVFA Wdaf 5STWdWf$%'
SOWSO.....$2&

Lovely edgy black fruits. A bit of olive and spice. Also a good concentration of ripe blackcurrant fruit
Food recommendation: Beef and lamb

BWaVeE f:Wd[EZ[dSl$)* E3 ..... $190
Big palate of dark fruits as always, with notes of pepper and spice. Balanced Oak and vanilla. Always a pleasure to drink.
Food recommendation: All red meats

Lignier Michelot Morey St. Denis “en la rue de Vergy”

2018/19 Burgundy France..... $290

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

:WeUZ]Wagf 7VWefaWEZ[dSl h[WkSdV$() 7VW HSWkE3..... $350
A big bold yet well balanced wine. Notes of oak, vanilla, pepper, licorice, tobacco and earth.
Food recommendation: Lamb

Geantet-Pansiot Le Poissenot Premier Cru Gevrey Chambertin 2016/17 Bourgogne France .....%(
Red berries, a bit earthy and mineraly with soft tannins and good length.
Food recommendation: Chicken and hot mezze

Penfolds Grange Shiraz SA 2018/19 SA.....$1,100
Oak, vanilla and chocolate matched with a barrage of dark red fruits. A true Ozzy icon.
Food recommendation: Whole chicken and red meats

REDS BY THE BOTTLE

ROSÉ

Barosé Barossa Valley SA.....$59
Domaine Aspras 'A Lisa' Rose Provence France.....$75
Chateau Oumsiyat 'Soupir' Rose Beeka Valley Lebanon.....$79

RED WINE

TRADITIONAL

Château Musar Jeune Bordeaux Blend Bekaa Valley Lebanon.....$89
Château Musar Hochar Bordeaux Blend Bekaa Valley Lebanon.....$99
Domaine Des Tourelles Grand Cuvée Syrah Beeka Valley Lebanon.....$120

PINOT NOIR

Yarrawood YVR Pinot Noir Yarra Valley Vic.....$59
Hughes & Hughes Pinot Noir d'Entrecasteaux Channel TAS.....$75
Neudorf Tom's Block Pinot Noir Nelson NZ.....$89
David Duband 'Louis Auguste' Pinot Noir 2019 Burgundy France.....$110

CABERNET SAUVIGNON, CABERNETS & MERLOTS

Hay Shed Hill Cabernet Merlot Margaret River WA.....$65
Frank Potts Cabernet Malbec Langhorne Creek SA.....$75
Bowen Estate Cab Sauv Coonawarra SA.....$85
St. Hugo Cab Sauv Coonawarra SA.....$95

SHIRAZ & SHIRAZ BLENDS

Langmeil Long Mile Shiraz Barossa Valley SA.....$65
Epsilon Shiraz Greenock SA.....$75
Château Mont-Redon Shiraz/Grenache Rhone France.....$75
Glenfion Syrah Canyonleigh NSW.....$79
Heathcote Winery Mail Coach Shiraz Heathcote VIC.....$79
St. Hugo Shiraz Barossa Valley SA.....$95
St. Hugo Grenache Shiraz Mataro Barossa Valley SA.....$95

VARIETALS

Bleasdale Cabernet Franc PLanghorne Creek SA.....$69
Langmeil Della Mina Sangiovese Barbera Barossa Valley SA.....$75
Altosur **Malbec** Grualtallary Argentina.....$79
Rocche Costamagna Langhe Nebbiolo 2018 Piedmont Italy.....$90
Langmeil Fifth Wave **Grenache** Barossa Valley SA.....$95

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
Herno Old Tom.....$16
Bondi.....$16

TEQUILA

Olmeca.....$12
Olmeca Alto Reposado.....$13
Ponchos 1910 Coffee.....$14
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
Templeton Rye Signature Reserve.....$15
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
Pusser's Spiced Gunpowder.....$15

BEER & CIDERS

TRADITIONAL

Almaza Pilsener.....$12

LAGERS

Asahi Soukai Mid Strength.....$11
James Boags Premium.....$12
Corona.....$12
Peroni.....$12

ALES

Stone & Wood Pacifc Ale.....$14
Little Creatures Pale Ale.....$14

CIDER

Hills Apple Cider.....$12

NON-ALCOHOLIC BEER / GIN

Heineken Zero.....$10

Deceiver Elderflower Counterfeit 0% Gin.....$11

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.....$6.90
Lemon, Lime & Bitters.....$6.90

MOCKTAILS

Passionfruit.....$15
Lychee.....$15

JUICES

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

TRADITIONAL (NON-ALCOHOLIC)

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