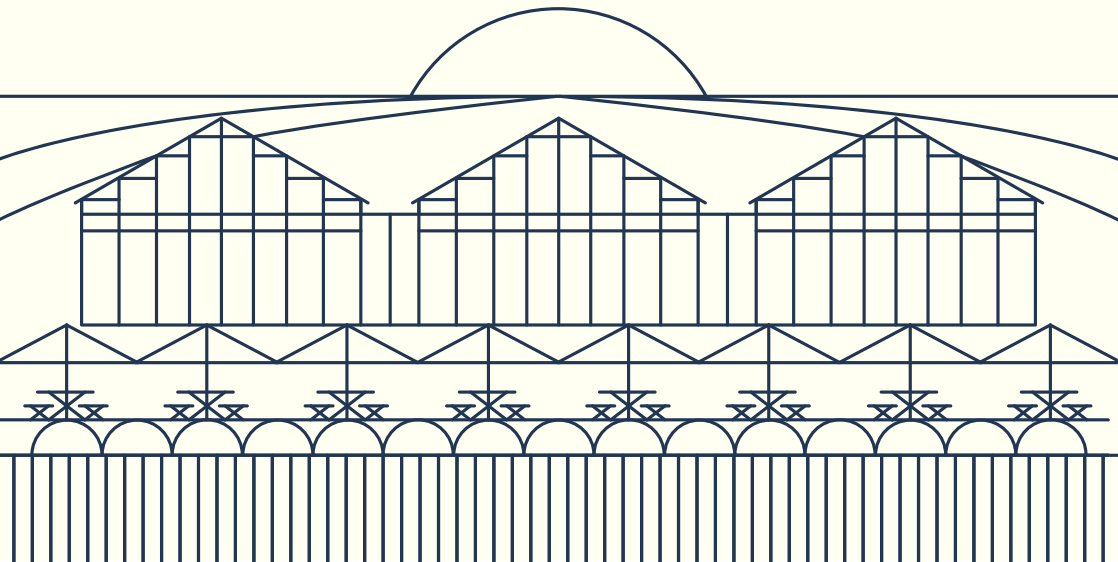




DRINKS MENU





WINE

TINTED & CHILLED

LUNA ROSA \$10 | \$45
ROSE | CENTRAL RANGES | NSW

FAMILLE DE LORGERIL \$13 | \$60
CINSAULT | GRENACHE | ROSE
IGP OC | FRANCE

RED

WOODBROOK FARM \$9 | \$40
SHIRAZ | MUDGEE | NSW

WILD OATS \$10 | \$45
MERLOT | CENTRAL RANGES | NSW

MITOLO JESTER \$11 | \$50
GRENACHE | MCLAREN VALE | SA

ABBOTTS & DELAUNAY \$11 | \$50
SYRAH | LANGUEDOC | FRANCE

RYMIL DARK HORSE \$13 | \$60
CAB SAUV | COONAWARRA | SA

HENTLEY FARM VILLAIN & VIXEN \$13 | \$60
SHIRAZ | BAROSSA | SA

JOSEPH CHROMY PEPIK \$14 | \$65
PINOT NOIR | RELBIA | TAS

HANCOCK & HANCOCK \$14 | \$65
MALBEC | MCLAREN VALE | SA

SOUMAH D'SOUMAH \$19 | \$85
PINOT NOIR | YARRA VALLEY | VIC

ROBERT OATLEY SHIRAZ | \$120
SHIRAZ | BAROSSA | SA | 2017

SPARKLING

WOODBROOK FARM \$9 | \$40
BRUT | MUDGEE | NSW

LA LA LAND \$10 | \$45
PROSECCO | RIVERINA | NZ

YVES \$12 | \$55
BRUT | YARRA VALLEY | NSW

PLUS & MINUS 0% \$13 |
PROSECCO | REGIONAL | SA

LA GIOIOSA \$14 | \$70
PROSECCO | VENETO | ITALY

ZONZO RORO APERITIVO \$15 | \$50
APERITIVO SPRITZ | YARRA VALLEY | NSW

PIPER HEIDSICK | \$140
CHAMPAGNE | FRANCE

WHITE

YOUNG POETS \$9 | \$40
MOSCATO | MUDGEE | NSW

WOODBROOK FARM \$9 | \$40
SAUV BLANC | MUDGEE | NSW

WOODBROOK FARM \$9 | \$40
CHARDONNAY | MUDGEE | NSW

WICK'S ESTATE \$11 | \$50
RIESLING | ADELAIDE HILLS | SA

PIKORUA \$12 | \$55
SAUV BLANC | MARLBOROUGH | NZ

SANTI SORTESELE \$12 | \$55
PINOT GRIGIO | VENEZIA | ITALY

BIMBADGEN GROWERS \$13 | \$60
CHARDONNAY | HUNTER VALLEY | NSW



COCKTAILS

SIGNATURE

CHERRY PIE \$22
CHAMBOARD + MALIBU + CHERRY SYRUP

HONEY COSMO \$22
JB HONEY VODKA + COINTREAU + CRANBERRY LIME

LEMON MERINGUE \$23
JB LIMONCELLO + VANILLA VODKA + ORGEAT WONDERFOAM

KIWI PAV \$23
VANILLA VODKA + HONEYDEW LIQUEUR + KIWI PINEAPPLE

PETER KOALA \$24
KRAKEN + WHITE RUM + PINEAPPLE + COCONUT ORGEAT + LIME

FRENCH MELONTINI \$22
WATERMELON VODKA + CHERRY + PINEAPPLE LIME

PITCHERS serves 3-4

A CHOCWORK ORANGE \$38
ORANGE + LICOR 43 + VODKA
WHITE CHOCOLATE + ORANGE BITTERS

PIMMS CRUMBLE \$38
PIMMS + BERRY COULIS + FIREBALL + CHERRY ORGEAT + LEMON + GINGER ALE

SANGRIA \$36
SEE BLACKBOARDS @ BAR

SPRITZ

APEROL SPRITZ \$19
APEROL + PROSECCO + SODA

JERVIS BAY SPRITZ \$19
JB APERITIVO + PROSECCO + CHERRY + SODA

LIMONCELLO SPRITZ \$19
LIMONCELLO + PROSECCO + SODA

CLASSIC

ESPRESSO MARTINI \$22
JB VODKA + ESPRESSO + KAHLUA

SOURS \$23
JB AMARETTO | GIN | RYE WHISKY | WHISKY

MARGARITAS \$22
CLASSIC | SPICY MARG
|| MEZCAL* || REPOSADO*

LONG ISLAND ICED TEA \$24
TRIPLE SEC + RUM + GIN + TEQUILA + VODKA
LEMON + LIME + SUGAR + COKE

SHAKEN DAIQUIRI \$22
CLASSIC | COCONUT | CHERRY || ANEJO 3*

MOJITO \$23
JB RUM + MINT + LIME + SUGAR + SODA || ANEJO 3*

MOCKTAILS

KIWI KWISS \$12
APPLE + KIWI + ORGEAT + LEMON
|| GREY GOOSE* || HENDRICKS*

VIRGIN PETER KOALA \$12
PINEAPPLE | COCONUT | ORGEAT | LIME

CRAFTED WITH CARE, OUR COCKTAILS FEATURE HOUSE-MADE SUGAR SYRUPS, DAILY-BREWED ESPRESSO, DEHYDRATED CITRUS, AGAVE & TRIPLE SEC IN OUR MARGARITAS.

CUSTOM COCKTAILS ARE AVAILABLE UPON REQUEST (NOT AVAILABLE DURING HAPPY HOUR)

|| PREMIUM SPIRITS OPTIONS AN ADDITIONAL \$4-7*

TOP SHELF

45ml nip

SCOTCH

THE BALVENIE 12 YR	\$26
MACALLAN 12YR DOUBLE CASK	\$26
OBAN MALT 14YR	\$30
LAGAVULIN 16 YR	\$32

BOURBON

ANGELS ENVY	\$19
EAGLE RARE 10YR	\$20
ELIJAH CRAIG	\$21
WILLETT BOURBON POT STILL	\$26

AUSTRALIAN

78 DEGREES	\$20
HEADLANDS APERA CASK	\$24
LARK CLASSIC CASK	\$36
MORRIS SIGNATURE SINGLE MALT WHISKY	\$22

MEZCAL/ANEJO

AMORES MEZCAL 42%	\$23
HERRADURA ANEJO	\$22
DON JULIO ANEJO	\$26
CASAMIGOS MEZCAL	\$30

JAPANESE

HAKUSHU DISTILLER'S RESERVE WHISKY	\$30
FUJI SINGLE BLENDED JAPANESE WHISKY	\$32
HIBIKI	\$40

SOME ITEMS ON THIS MENU HAVE LIMITED AVAILABILITY DUE TO THEIR RARE NATURE

SHOTS

PEEL THE BURN	\$13
FERNET BRANCA + BOURBON + ORANGE CHOC BITTERS + MAPLE SYRUP	

PICKELBACK SHOT	\$13
JAMESON + MCCLEURE'S PICKLE BRINE	

WET BUSSY SHOT	\$12
VODKA + STRAWBERRY LIQUEUR ORGEAT + LIME	

WET PUSSY SHOT	\$12
VODKA + PEACH SCHNAPPS CRANBERRY + LIME	

