

MARTINI MENU

14.5

Traditional Martini

Bombay Sapphire Gin, Cinzano Dry Vermouth, shaken served dry, extra dry or dirty

Vodkatini

Grey Goose Vodka and Cinzano Dry Vermouth shaken served dry, extra dry or dirty

Lychee Martini

Stolichnaya Vodka, lychee liqueur, lychee syrup shaken with ice served with a lychee fruit garnish

French Martini

Stolichnaya Vodka, Chambord Raspberry Liqueur and pineapple juice shaken with ice

Espresso Martini

House infused vanilla vodka, Tia Maria and chilled espresso coffee

Midnight Mint Martini

Baileys Irish Cream, white cacao and Crème De Menthe, served in a shaved chocolate rimmed martini glass

Apple Martini

Marie Brizzard Manzanita apple liqueur, Stolichnaya Vodka shaken over ice served strained

CHAMPAGNE COCKTAILS

Bellini

13.5

Crushed peach, raspberry liqueur charged with Prosecco Italian sparkling

Champagne Cocktail

14.5

Angostura bitters soaked sugar cube drowned in Courvoisier VSOP Cognac charged with Chandon

Only premium quality ingredients are used for all cocktails.

SIGNATURE COCKTAILS

14.5

Passionfruit Caipirovska

Muddled fresh limes and passionfruit topped with Stolichnaya
Vodka over crushed ice

Summer Cooler

Cointreau, Stolichnaya Vodka, Strawberry Liqueur, with muddled
passionfruit, mango, strawberries and mint charged with lemonade

Mrs Robinson

Jack Daniels Tennessee Whisky, raspberries, limes and sugar muddled
charged with ginger ale

Platinum Blonde

Bacardi, Lychee Liqueur and Gin muddled with fresh lime, mint leaves
over ice charged with soda

Ginderella

Bombay Sapphire Gin, Chambord Raspberry Liqueur, peach schnapps,
peach puree, cranberry juice and lemon juice

After 8

Baileys, Creme De Menthe, Shaken with milk topped with
whipped cream and chocolate sauce

Golden Gay Time

Baileys Irish Crème, Butterscotch Schnapps, Vanilla Vodka, and ice blended and
served in a chilled toffee sauce and cookie crumb rimmed martini glass

Grazing Buffalo

Muddled fresh mint, and limes shaken with Zubrowka Bison Vodka

Only premium quality ingredients are used for all cocktails.

CLASSIC COCKTAILS

14.5

Cosmopolitan

Stolichnaya Vodka, Cointreau, cranberry juice and fresh limes shaken served chilled

Marguerita

Jose Cuervo Tequila, Grand Marnier, Cointreau and fresh squeezed lime juice shaken served chilled

Mojito

Muddled mint leaves and fresh limes, White Rum and palm sugar over crushed ice

Caipirovska

Muddled fresh limes, and white sugar topped with Stolichnaya Vodka served over crushed ice

Bloody Mary

Chilli infused house Vodka, tomato juice, port, celery salt, lime juice, tabasco sauce and worcestershire sauce shaken served over ice

Long Island Ice Tea

Smirnoff Vodka, Cointreau, Jose Cuervo Tequila, Gordons Gin, Bacardi and fresh lime juice over ice, topped with Coca Cola

Toblerone

Amaretto, Frangelico, Baileys, Crème De Cacao honey and cream blended with ice served tall

Only premium quality ingredients are used for all cocktails.

TAP BEER

Carlton Draght	5
Asahi – imported from Japan	7
Pure Blonde – low carbohydrate	5.5

IMPORTED

Corona (Mexico)	7
Peroni (Italy)	
Stella Artois (Belgium)	

LOCAL BEER

Cascade Premium Light	5
Tooheys Extra Dry	5.8
Crown Lager	6.6
Cascade Premium	
Blue Tongue Premium Lager	
James Boags Premiums	
Coopers Sparkling Ale	

APERATIVI

Cinzano (Rosso, Dry, & Bianco)	7.5
Campari	8.5
Pimms No. 1	9.5
Pernod	

GIN

Gordons	7.5
Bombay Sapphire	8.5
Tanqueray	8.5

VODKA

Smirnoff	7.5
Stolichnaya Russian Vodka	8.5
Grey Goose	11.5
Belvedere	10.5
Zubrowka Bison	8.5

SCOTCH

House	7.5
Johnnie Walker Red Label	8.5
Johnnie Walker Black Label	9.5
Chivas Regal	9.5

SINGLE MALT

Glenfiddich Malt Whisky 12 yo	9.5
Glenfiddich Malt Whiskey 15 yo	10.5
Glenfiddich Malt Whiskey 18 yo	13.5

BOURBON WHISKEY

House	7.5
Jim Beam Bourbon	7.5
Wild Turkey	8.5
Maker's Mark	9.5

OTHER BLENDS

Southern Comfort	7.5
Jack Daniels	8.5
Canadian Club	8.5
Tullamore Dew Ireland	8.5
Jamesons Ireland	8.5
Jack Daniels Single Barrel	9.5

RUM

Bundaberg UP Rum	7.5
Bacardi	7.5
Bacardi 8 yo	9.5
Mount Gay	8.5

TEQUILA

House Tequila	7.5
Jose Cuervo Especial Tequila	9.5
Anejo 1800	10.5

BRANDY/COGNAC

House Brandy	7.5
Hennessy VSOP	10.8
Courvoisier VSOP	11.8
Remy Martin VSOP	11.8

LIQUEURS

Amaretto Di Saronno	9.5
Baileys	9
Chambord	9.5
Cointreau	9.5
Dom Benedictine	9.5
Drambuie	9.5
Frangelico	9.5
Galliano Liquore	9
Grand Marnier	9.5
Kahlua	9
Limoncello	9.5
Malibu	9
Midori	9
Nocello	9.5
Sambuca	9
Tia Maria	9

SOFT DRINKS

Mineral water 500ml	4.9
Mineral water 1000ml	7.9
Coke	3.6
Diet Coke	
Squash	
Lemonade	
Lemon Lime Bitters	3.9

CHAMPAGNE & SPARKLING	GLASS (120ML)	BOTTLE
Bortolotti Prosecco 750ml Valdobbiadene, Veneto, Italy	8.5	35
Preece Sparkling Chardonnay, Pinot Noir 700ml Negambie VIC	8	29
Domaine Chandon, (NV) 700ml Yarra Valley VIC	9.8	39.5
Grandin Classique, Brut 200ml Loire France		13.5
Veuve Clicquot Ponsardin, (NV) 750ml Reims France		140
Moet & Chandon Brut, Imperial (NV) 750ml Epernay France		130
WHITE WINE	GLASS (150ML)	BOTTLE
Chardonnay		
Sandalford Element Chardonnay Swan Valley / Margaret River WA	8	29
Ashbrook Chardonnay, Gold Medal 2005 WA Wine Show Margaret River WA	10.5	39
Penley Estate Chardonnay Coonawarra SA		34
Petaluma Piccadilly Valley Adelaide Hills		70
Knappstien Chardonnay Clare Valley SA		35
Villa Maria Chardonnay (Private Bin) Hawkes Bay NZ		46
Stonier Chardonnay Mornington Peninsula VIC	9.5	38
Pierro Chardonnay Margaret River WA		95
Katherine Hills Chardonnay McLaren Vale SA	8	29.5
Devil's Corner Chardonnay Tamar Ridge Tasmania		35

Please note that vintages are subject to change without notice.

We apologise for any inconvenience.

WHITE WINE	GLASS (150ML)	BOTTLE
Riesling		
Ashbrook Riesling Margaret River WA		32
Pikes 'Traditionale' Riesling Clare Valley SA	8.5	35
Sauvignon Blanc		
Bridgewater Mill, Sauvignon Blanc Adelaide Hills SA	8.5	33
Preece Sauvignon Blanc Goulburn Valley VIC	8	29
Ashbrook Sauvignon Blanc Margaret River WA		32
Villa Maria Private Bin, Sauvignon Blanc Marlborough NZ		39
Smithbrook Sauvignon Blanc Pemberton WA		36.5
Leeuwin Estate Art Series, Sauvignon Blanc Margaret River WA		55
Totara Sauvignon Blanc Margaret River		32
Thornbury Sauvignon Blanc Margaret River	11	45
Henschke Coralinga Lenswood SA		42
White Blends		
Katherine Hills Semillon – Sauvignon Blanc McLaren Vale SA	8	29.5
Cullen Sauvignon Blanc Semillon Margaret River WA		35
Henschke Eleanor's Cottage, Semillon Sauvignon Blanc Lenswood SA		33
Leeuwin Estate Prelude Vineyards, Classic Dry White Margaret River WA		33

Please note that vintages are subject to change without notice.

We apologise for any inconvenience.

WHITE WINE	GLASS (150ML)	BOTTLE
Pikes Luccio, Pinot Grigio White Blend Clare Valley SA	8.5	32
Pierro LTC, Semillon Sauvignon Blanc Margaret River WA		49
Fire Gully, Sauvignon Blanc Semillon Margaret River WA	9	39
Varietals		
Brokenwood Semillon Hunter Valley NSW	8.5	35
Sandalford Verdelho Margaret River WA	8.5	35
Innocent Bystander Pinot Gris Yarra Valley VIC		36
Trinity Hill Pinot Gris Hawke's Bay NZ	9	38
RED WINE	GLASS (150ML)	BOTTLE
Shiraz		
Penley Estate Hyland Shiraz 2005, Gold 2006 Sydney Wine Show Coonawarra SA		32
Kangarilla Road Shiraz 2005 McLaren Vale SA	8.5	35
St Hallet Blackwell Shiraz 2005 Barossa SA		49
Henschke 2005, Johann's Garden Grenache Shiraz Keyneton SA		55
Bridgewater Mill Shiraz 2005 Adelaide Hills SA		39
Villa Maria 2005, Cellar Selection Syrah Hawke's Bay NZ		70
Katherine Hills Shiraz 2005 McLaren Vale SA	8	29.5
Ashbrook Shiraz 2003 Margaret River WA	10.5	39

Please note that vintages are subject to change without notice.

We apologise for any inconvenience.

RED WINE	GLASS (150ML)	BOTTLE
Shiraz		
Leeuwin Estate Siblings 2003 Margaret River WA		39
Limited stock:		
Penfolds St Henri Shiraz 2003 Magill SA		110
Henschke Mt Edelstone 2002 Eden Valley SA		160
Henschke Mt Edelstone 2003 Eden Valley SA		150
Henschke Mt Edelstone 2004 Eden Valley SA		140
Cabernet & Cabernet Blends		
Sandalford Protégé 2005, Cabernet Merlot Margaret River WA	8	30
Bridgewater Mill Shiraz Viognier 2003 Adelaide Hills SA		38
Pikes 'Lucio' 2005 Sangiovese Blend, Merlot Cabernet Clare Valley SA		36
Cullen 'Mangan' Malbec Petit Verdot Merlot 2003 Margaret River WA		58
Lindemans Limestone Shiraz Cabernet 2002 Ridge Coonawarra SA		65
Henschke Keyneton Estate Shiraz, Cabernet, Malbec 2003 Eden Valley WA		65
Pierro LTC Cabernet Sauvignon Merlot Margaret River WA		58
Katherine Hills 2005, Cabernet Merlot McLaren Vale SA	8	29,5
Limited stock:		
Pierro 2001, Cabernet Merlot (Reserve) Margaret River WA		100
Penfolds Bin 389 2003, Cabernet Shiraz Magill SA		75

Please note that vintages are subject to change without notice.

We apologise for any inconvenience.

RED WINE	GLASS (150ML)	BOTTLE
Cabernet & Cabernet Blends		
Sandalford Element Cabernet Sauvignon 2005 Swan Valley WA	8	29.5
Preece Cabernet Sauvignon 2006 Nagambie VIC	8.5	35
Bowen Estate Cabernet Sauvignon 2005 Coonawarra SA	12	45
Pinot Noir		
Alexander Valley Pinot Noir 2005 Yarra Valley Victoria	8	30
Villa Maria Private Bin 2006 Marlborough NZ		48
Devils Corner 2007 West Tamar Tas	8	29.5
Rose		
Margan Shiraz 2007, Saignee Broke Fordwich NSW	7.5	29.5
Innocent Bystander 2007, Pink Moscato Frizzante 375ml Yarra Valley VIC		19.5
Merlot		
Preece Merlot 2006 Central VIC		30

Please note that vintages are subject to change without notice.

We apologise for any inconvenience.

ITALIAN WINES

Danzante Pinot Grigio 2006 IGT Venezia 8 34

A dry white wine with golden reflections. The bouquet is intense with enticing fragrances of fresh citrus fruit & flowers. On the palate its' silky, well-balanced body is enhanced with hints of pineapple, grapefruit & spices with a crisp, dry finish.

Suggested Food Match: Fresh oysters or prawns

Sella & Mosca Monteoro Vermentino DOCG Sardinia 42

The Vermentino, with its delicate aromas of fruit & hint of almonds in the finish, is a wine to be drunk young. In addition to being the perfect complement to all kinds of seafood recipes, from shrimp salads to elaborate seafood platters with vegetables & smoked cernia or swordfish, this wine is delicious as an exciting aperitif for all occasions.

Suggested Food Match: Seafood pasta or risotto

Col d'Orcia Ginerprone Chianti 2004 DOCG Tuscany 46

Chianti is made from Sangiovese, sometimes with a hint of Merlot and Cabernet and is the pride of Tuscany. Sangiovese originated in Italy, whose name derives from sanguis Jovis, "the blood of Jove". It is most famous as the main component of the Chianti blend in Tuscany. Chianti is medium bodied with cherry & strawberry flavours & a little cedar spiciness and savoury nature.

Suggested Food Match: Duck or mushroom pasta

Sella & Mosca terreare Riserva Carignano 2000 DOC Sardinia 48

The Sardinians have been producing wine before the Romans. Carignano is a well known red grape variety from the Mediterranean basin, which was well introduced long ago to Sardinia & is now well acclimatised to the island. It is warm and generous on the palate, with soft smooth tannins, ripe berry fruits & a subtle note of oak.

Suggested Food Match: Lamb shanks or lamb shoulder

Michele Chiarlo Dolcetto 2005 d' Alba Piemonte 54

Dolcetto - A grape that grows alongside barbera & nebbiolo in Piedmont. Its name means "little sweet one" referring not to the taste of the wine, but the ease in which it grows & makes great wines. Delicate & fruity bouquet with clear notes of black cherries, almond flowers, vanilla. On the palate it is delicate, elegant & well balanced, with a pleasant aftertaste of bitter almonds.

Suggested Food Match: Venison

Michele Chiarlo Barolo 2001 DOCG Piemonte 120

Known as the "the king of wines and the wine of kings" and made from Nebbiolo Barolo, a robust red, is full bodied and very dry. It's high in acidity, alcohol and tannin. The aroma is similar to ripe strawberries, tar, roses, violets and truffles. It is very well structured wine with firm tannin.

Suggested Food Match: Beef Fillet

Please note that vintages are subject to change without notice.

We apologise for any inconvenience.