

COCKTAIL LIST



- Tommy's Margarita** (*tart, sweet, balanced*) 20
Invented by Julio Bermejo, and served at Tommy's in San Francisco, Tequilas flavour is lengthened by an addition of Agave Syrup and Lime. Ultimate Margarita for agave lovers.
El Jimador Reposado Tequila, Lime, Agave Syrup
- Dorothy Parker** (*Floral, light, sweet*) 19
"I love a Martini, but two at the most. Three, I'm under the table. Four, I'm under the host"
Originally served by The Blue Bar in New York's Algonquin Hotel and invented by Allen Katz of New York Distilling Company.
Bombay London Dry Gin, Fiorente Elderflower Liqueur, Honey Lemon Syrup, Basil
- Old Cuban** (*Dry, crisp, refreshing*) 19
Created by Pegu Club owner Audrey Saunders, think Mojito meets French 75.
The combination not only packs a punch, it's also quite refreshing.
Bacardi Carta Blanca, Lime, Mint, Simple Syrup, Angostura Bitters, Sparkling Wine
- Cable Car** (*Sweet, butterscotch, zesty*) 19
From The Drake Hotel in San Francisco comes the Cable Car, created by Tony Abou-Ganim in the late 90's. *Sailor Jerry Spiced Rum, De Kuyper Triple Sec, Lemon.*
- Caipirinha** (*Sour, floral, bright*) 19
The Caipirinha, as it is known nowadays, was invented by landowning farmers in the region of Piracicaba and is Brazil's national cocktail.
Germana Cachaca, Simple Syrup, Lime
- Pisco Sour** (*Dry, balanced, aromatic*) 19
Origins are deep rooted in Peru and is considered a South American classic, both Peru and Chile have made this their own. American businessman, bartender and bar owner Victor Vaughen Morris is said to have invented this drink in 1920.
Barsol Pisco, Lime, Simple Syrup, Egg White
- Singapore Sling** (*Sweet, herbal, fruity*) 19
Invented at The Raffles Hotel In Singapore in 1915 by Ngiam Tong Boon a Hainanese bartender working the Long Bar at the hotel.
Bombay London Dry Gin, Cherry Heering Liqueur, Dom Benedictine Liqueur, De Kuyper Triple Sec, House Grenadine, Pineapple, Lime
- Hanky Panky** (*Dry, spirit forward, estherous*) 19
Hanky Panky cocktail was originally credited to Ada "Coley" Coleman, she was the head bartender at the American Bar in The Savoy in 1925.
Bombay London Dry, Cinzano Rosso Sweet Vermouth, Fernet Branca

WINE LIST



	GLS / BTL
CHAMPAGNE / SPARKLING	
NV Growers Gate Brut Cuvee, Riverland, SA	10 / 50
NV Hungerford Hill 'Fish Cage' Sparkling Chardonnay, Tumbarumba, NSW	12 / 60
WHITE WINE	
2019 Babich 'Black Label' Sauvignon Blanc, Marlborough, NZ	13 / 65
2018 Hungerford Hill, 'Fish Cage' Semillon, Hunter Valley, NSW	12 / 60
2019 Growers Gate Moscato, Riverland, SA	12 / 60
2019 Hungerford Hill, Pinot Gris, Tumbarumba, NSW	14 / 70
2019 Penley Estate 'Genevieve' Chardonnay, Coonawarra, SA	15 / 75
2019 Carillion 'GM 198 Clone' Riesling, Orange, NSW	75
2019 Lisa Mcguigan 'Claudius' Chardonnay, Hunter Valley, NSW	75
2019 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA	110
ROSE WINE	
2019 Meerea Park 'XYZ' Rose, Hunter Valley, NSW	12 / 60
2019 Hungerford Hill 'Fish Cage' Rose, Hunter Valley, NSW	60
RED WINE	
2017 Buckshot Vineyards 'Square Peg' Zinfandel, Heathcote, VIC	12 / 60
2019 Seville Estate 'Sewn' Pinot Noir, Yarra Valley, VIC	13 / 65
2016 Heidenreich Grenache, Barossa Valley, SA	13 / 65
2017 Penley Estate 'Gryphon' Cabernet/Merlot/Cab Franc, Connawarra, SA	14 / 70
2016 Indigo Shiraz, Beechworth, VIC	16 / 80
2019 Singlefile Tempranillo, Great Southern, WA	60
2019 Maude Wines Pinot Noir	80
2015 Chateau Les Grands Marechaux, Bordeaux	100
DESSERT WINES	
2018 De Iullis Late Picked Semillon, Hunter Valley, NSW	12 / 60
2018 Long View 'Epitome' Late Harvest Riesling, Adelaide Hills, SA	12 / 60
BEERS ON TAP	
Meet Lager – 4.6%	8
Two Birds Sunset Ale – 4.6%	9
Asahi Dry Lager – 5.0%	12
Young Hnery's Newtowner Pale Ale – 4.8%	9
BOTTLED BEER	
James Boags Light – 2.5%	7
Newstead Brewing Co ¾ Time Session Ale – 3.4%	8
Balter Captain Sensible – 3.5%	10
Peroni – 5.1%	9
Asahi Dark Ale – 5.5%	9
Newstead Brewing Red Ale – 5.5%	9
Newstead Brewing Dry Stout – 4.5%	9
Young Henry's Cloudy Cider – 4.6%	9
Brookvale Ginger Beer – 4%	9