

COCKTAILS

BOMBAY TO BEIRUT \$23

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

ISTANBUL BLOOD CHERRY \$23

A powerfully tart yet sweet combination of Havana club 8yo rum, Morello cherry liqueur, muddled Istanbul cherries and cherry juice

FIG CAIPIROSKA \$23

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 \$23

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

CHILLI COCONUT SOUR \$23

Chilli vodka, Absolut vodka, coconut syrup, pineapple, lime, egg white (contains chilli and egg)

MEDITERRANEAN DAQUIRI \$23

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 \$23

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 \$23

The Sour \$23

Mojito \$23

Margarita \$23

Cosmopolitan \$23

Bloody Mary \$23

Daiquiri \$23

Old Fashioned \$23

Caprioska \$23

Negroni \$23

WINE BY THE GLASS

150ml

SPARKLING & CHAMPAGNE

Redbank Prosecco King Valley VIC	\$13
La Gioiosa Moscato Veneto Italy	\$14
Edmond Thierry Blanc De Blanc Burgundy France	\$17
Mumm Grand Cordon Reims France	\$29

WHITE WINE

The Grayling Sauvignon Blanc Marlborough NZ	\$13
Jim Barry 'The Atherley' Riesling Clare Valley SA	\$14
Collezione Pinot Grigio Veneto Italy	\$14
Petit Couvent Obeid/Sauv Blanc Bekaa Valley Lebanon	\$16
Monkey Place Creek Chardonnay Hunter Valley NSW	\$16
Jounieh White Sangria	G \$15 / J \$45

ROSÉ

West Cape Howe Mount Baker WA	\$14
Le Grand Noir Rose Rieux-Minervois France	\$16
Jounieh Rosé Sangria	G \$15 / J \$45

RED WINE

Yarrowood YVR Pinot Noir Yarra Valley VIC	\$14
Hay Shed Hill Cabernet Merlot Margaret River WA	\$14
Langmeil Long Mile Shiraz Barossa Valley SA	\$15
Rabbit Ranch Pinot Noir Central Otago NZ	\$16
Château Musar Bordeaux Blend Bekaa Valley Lebanon	\$16
Teusner 'The Gentleman' Cabernet Barossa Valley SA	\$16
St. Hugo Shiraz Barossa Valley SA	\$19
Jounieh Red Sangria	G \$15 / J \$45

HALF BOTTLES

William Fevre Chablis France	\$69
Baumard "Clos St Yves" Chenin Blanc Savennieres, France	\$69
Chateau St. Georges St Emilion Cabernet Blend Bordeaux France	\$79
Chateau Mont-Redon Chateauneuf-du-pape Rouge Rhone Valley France	\$80

CELLAR SELECTION BY THE GLASS

150ml

WHITE WINE

Sohm & Kracher 'Alte Reben' / Gruner Veltliner 16/17 Weinviertel Austria \$21
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 20/21 France \$22
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 21/22 Loire Valley France \$22
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
Altosur Malbec Grualtallary Argentina 2021 \$17
Older than it's age. Notes of blackberry and plumb, medium to full bodied well balanced acidity keeping the tannins at bay.
Food recommendation: Meaty mezze, Lamb

Rocche Costamagna Langhe Nebbiolo 19/20 Piedmont Italy \$20
Dry and savoury with serious but balanced spiced leather and generous sweet fruit
Food recommendation: Lamb shoulder

Gilles Roban Alberic Bouvet Syrah 2019 Crozes- Hermitage France \$25
Medium to full bodied Syrah with notes of blackberries, blackcurrant, with smokey and leatherly under tones. Medium oak and a dry finish.
Food recommendation: Lamb Shoulder

Lawson's Padthaway Shiraz 16/17 Padthaway SA \$26
Vibrant dark fruit, eucalyptus, balanced spices, charred oak
Food recommendation: Lamb shoulder and lamb shawarma

Domaine Collotte Vieilles Vignes Pinot Noir 2021 Marsannay France \$25
Palate of red cherries, strawberries, with soft earthy and leatherly tones. Soft oak with a dry finish.
Food recommendation: Hot mezze and poultry

All wines poured with Coravin

CELLAR SELECTION WHITE

Trimbach "Reserve" Pinot Gris 17/18 Alsace France \$130

Stone fruits with honey and minerals with balance acidity and depth leading to a dry finish.

Food recommendation: Spicier dishes

Vincent Pinard Sancerre Florès 21/22 Loire Valley France \$140

70% tank, 30% barrel aged. Lemon, lime and grapefruit zest with a classical mineral finish. Very nice and crisp

Food recommendation: Fresh seafood, vegetarian

Chateau Mont-Redon Chateauneuf-du-Pape Blanc 22/23 Rhone Valley France \$145

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 19/20 Grand Cru Alsace France \$145

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

Food recommendation: Cold starters, seafood

McHenry Hohnen Calgardup Vineyard Chardonnay 18/19 Margaret River WA \$155

Cracker of a chardonnay with a array of stone fruits met with great minerality and a good dose of oak and butter.

Food recommendation: Vegetarian and poultry

Tyrrell's Vat 1 Semillon 16/17 Hunter Valley NSW \$190

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

Food recommendation: Fresh seafood

William Fevre 'Vaillon' Chablis' Premier Cru 21/22 Burgundy France \$185

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

Food recommendation: Fresh or cooked seafood

Chateau de Chamirey Mercurey Blanc Premier Cru 21/22 Bourgogne France \$195

Buttery and oak characters with servings of honey and stone fruits, a well balanced Burgundy.

Food recommendation: Vegetarian and poultry

Leeuwin Estate Art Series Chardonnay 21/22 Margaret Valley SA \$240

A full bodied and luscious wine with a great lingering length to match. Palate of pear and grapefruit fruits and subtle oak and vanilla.

Food recommendation: Hot mezze and poultry

Hartford Court 'Jennifer's Vineyard' Chardonnay 20/2 Russian River Valley California USA \$240

Crisp and buttery with a great balance of acidity. Plenty of fruit notes with apple pie and pears.

Food recommendation: Vegetarian and poultry

CHAMPAGNE & WHITES BY THE BOTTLE

SPARKLING

Redbank Prosecco King Valley VIC	\$59
La Gioiosa Moscato Veneto Italy	\$69
Edmond Thierry Blanc De Blanc Burgundy France	\$75

CHAMPAGNE

Mumm Grand Cordon NV Reims France	\$135
Veuve Clicquot NV Reims	\$155
Perrier-Jouet Grand Brut Epernay France	\$180
Billecart-Salmon Brut Rose NV Epernay France	\$250
Dom Perignon Varied Vintages Epernay France	\$520

WHITE WINE

TRADITIONAL

Petit Couvent Obeid Sauvignon Blanc Bekaa Valley Lebanon	\$75
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RIESLING

Jim Barry 'The Atherley' Riesling Clare SA	\$65
Gala Estate Reising East Coast TAS	\$75
Salomon Kogl Riesling Kremstal Austria	\$99

SAUVIGNON BLANC & SEMILLON BLENDS

The Grayling Sauvignon Blanc Marlborough NZ	\$65
Dalwood Semillon Hunter Valley NSW	\$75
Freycinet Wineglass Bay Sauvignon Blanc Bicheno TAS	\$79
Pascal Reverdy Sancerre Loire Valley France	\$99
Cloudy Bay Sauvignon Blance Marlborough NZ	\$110

CHARDONNAY

West Cape Howe Old School Chardonnay Mt Barker WA	\$59
Monkey Place Creek Chardonnay Hunter Valley	\$75
Greywacke Chardonnay Marlborough NZ	\$99
Domaine du Chardonnay Chablis AC Chabli France	\$110

VARIETALS

Cantina Trevigiana Pinot Grigio Treviso Italy	\$65
Haha Pinot Gris Hawke's Bay	\$65
Andrew Kientzler Pinot Grigs Alsace France	\$85
Trimbach Pinot Blanc Alsace France	\$89

CELLAR SELECTION RED

**Bannockburn Mt. Difficulty 21/22 Pinot Noir
Central Otago NZ** \$130
Concentrated berry fruits with a wood balance of spice.
Food Recommendation: Cold & Hot Meze

**Lawson's Padthaway Shiraz 16/18
Padthaway SA** \$145
Vibrant dark fruit, eucalyptus, balanced spices and charred oak
Food recommendation: Red meat dishes

**Marrenon Syrah Les Belles Echappes 20/21
Rhone France** \$145
Medium to full bodied Syrah with tobacco and dark chocolate notes through the red berries. Medium to long finish with balanced tannins.
Food recommendation: Red meat dishes and poultry

Chateau St. Georges St. Emillion 18/19 Bordeaux France \$150
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: Red meat dishes

**Jacaranda Ridge Cabernet Sauvignon 16/18
Coonwarra SA** \$150
Ripe black savoury fruits with earthy tones throughout, with a nice tobacco oaky palate.
Food recommendation: Red meat dishes and poultry

Chard Farm Tiger Pinot Noir 19/20 Central Otago NZ \$155
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: Poultry and hot vegetarian

**Chateau Mont-Redon Chateauneuf-du-Pape 20/21
Rhone Valley France** \$180
A bold Grenache with a dry finish, balanced acidity and tannins. Oak, tobacco, leather, smoke with dark red fruits.
Food recommendation: Red meat dishes

CELLAR SELECTION RED

**Boekenhoutskloof Cabernet Sauvignon 16/17
Stellen Bosch South Africa** \$190
Bold and stannic as it should be. Oak, vanilla and tobacco driven with deep black fruit notes.
Food recommendation: Red meat dishes

**Tyrrell's Vat8 Shiraz Cabernet 21/22
Hunter Valley NSW** \$190
Classic Hunter, medium to full bodied, chocolate and dark fruit palate with a warm long cherry finish
Food recommendation: Red meat dishes

**Long Shadows Sequel Syrah 17/18
Columbia Valley USA** \$200
A rich body with a decent amount of tannins, dark fruits, oak, vanilla, smoke and cocoa. A great layered wine.
Food recommendation: Red meat dishes and poultry

**Chateau Musar Cabernet Blend Vintages Vary
Bekaa Valley Lebanon** \$160-\$400
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

**Moss Wood Cabernet Sauvignon 20/21
Margaret River WA** \$230
Pronounced oak, cedar and chocolate notes blended with dark blackberry and currants. Great balance of boldness and tannins.
Food recommendation: Red meat dishes and poultry

Penfolds St. Henri Shiraz 18/19 Barossa SA \$230
Big palate of dark fruits as always, with notes of pepper and spice. Balanced Oak and vanilla. Always a pleasure to drink.
Food recommendation: Red meat dishes

**Lignier Michelot Morey St. Denis "en la rue de Vergy"
18/19 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, batagan, cheeses

REDS BY THE BOTTLE

ROSÉ

West Cape Howe Mount Baker SA	\$65
Le Grand Noir Rose Rieux-Minervois France	\$75

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 Bekaa Valley Lebanon	\$120

PINOT NOIR

Yarrowood YVR Pinot Noir Yarra Valley Vic	\$65
Rabbit Ranch Pinot Noir Central Otago NZ	\$79
Domaine Collotte Vieilles Vignes Pinot Noir Marsannay France	\$120

CABERNET SAUVIGNON, CABERNETS & MERLOTS

Hay Shed Hill Cabernet Merlot Margaret River WA	\$65
Frank Potts Cabernet Malbec Langhorne Creek SA	\$75
Teusner 'The Gentleman' Cabernet Barossa Valley SA	\$80
St. Hugo Cabernet Sauvignon Coonawarra SA	\$99

SHIRAZ & SHIRAZ BLENDS

Langmeil Long Mile Shiraz Barossa Valley SA	\$65
Epsilon Shiraz Greenock SA	\$75
Heathcote Winery Mail Coach Shiraz Heathcote VIC	\$75
Marenon 'Les Belles Echapee Cote du Rhone France	\$85
St. Hugo Shiraz Barossa Valley SA	\$99
St. Hugo Grenache Shiraz Mataro Barossa Valley SA	\$99

VARIETALS

Bleasdale Cabernet Franc PLanghorne Creek SA	\$69
Langmeil Della Mina Sangiovese Barbera Barossa Valley SA	\$75
1300 Malbec Andeluna Argentina	\$79
Rocche Costamagna Langhe Nebbiolo Piedmont Italy	\$90
Langmeil Fifth Wave Grenache Barossa Valley SA	\$99

SPIRITS

ARAK

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

VODKA

Absolut Vodka	\$13
Absolut Citron	\$13
Grey Goose	\$16
Belvedere	\$16
Offshore	\$14

GIN

Beefeater	\$13
Bombay Sapphire	\$15
Hendricks	\$16
Herno Old Tom	\$17
Bondi	\$17

TEQUILA

Olmecca	\$13
Olmecca Alto Reposado	\$15
Ponchos 1910 Coffee	\$15
Herradura Anejo	\$19

GALLIANO

White Sambuca	\$12
Black Sambuca	\$12

LIQUEUR

Kahlua	\$12
Alizé Blue	\$12
Baileys	\$12
Drambuie	\$12
Fragelico	\$12
Tia Maria	\$12
Ouzo	\$12
Grand Marnier	\$12
Malibu	\$12
Chambord	\$12
Midor	\$12
Peach Schnapps	\$12
Amaretto	\$12
Cointreau	\$12

SCOTCH, WHISKY, BOURBON & RUM

JOHNNIE WALKER

Red	\$12
Black	\$14
Blue	\$39

CHIVAS REGAL

12 Year Old	\$13
Chivas Extra (aged in sherry cask)	\$13
18 Year Old	\$20
Chivas Regal Ultis	\$24
21 Year Old	\$45

THE GLENLIVET

12 Year Old	\$14
15 Year Old	\$19
18 Year Old	\$25

OTHER

Jameson Irish Whiskey	\$13
Canadian Club	\$13
Woodford Reserve 100% Rye	\$16
Aberlour' A'burnadh' Highland 61% Cask Strength	\$25

BOURBON

Jack Daniels	\$13
Southern Comfort	\$13
Makers Mark	\$15
Woodford Reserve	\$16
Wild Turkey (Rare Breed)	\$16

RUM

Havana Club Añejo 3 Años	\$13
Havana Club Añejo 7 Años	\$13
Pusser's Spiced Gunpowder	\$16

BEER & CIDERS

TRADITIONAL

Almaza Pilsener	\$12
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LAGERS

Asahi Soukai Mid Strength	\$12
James Boags Premium	\$12
Peroni	\$12
Corona	\$12

ALES

Stone & Wood Pacific Ale	\$14
Little Creatures Pale Ale	\$14

CIDER

Hills Apple Cider	\$14
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NON-ALCOHOLIC BEER / GIN

Heineken Zero	\$11
Deceiver Elderflower Counterfeit 0% Gin	\$11

NON-ALCOHOLIC

SOFT DRINKS

Coca-Cola	\$5.90
Coke (No Sugar)	\$5.90
Sprite	\$5.90
Lemon Squash	\$5.90
Soda	\$5.90
Ginger Ale	\$5.90
Ginger Beer	\$7.90
Lemon, Lime & Bitters	\$6.90

MOCKTAILS

Passionfruit	\$15
Lychee	\$15

JUICES

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

TRADITIONAL

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

MINER WATER

Moda Sparkling 700ml	\$8
Moda Still 700ml	\$8