

COCKTAILS

BOMBAY TO BEIRUT.....\$19

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

ISTANBUL BLOOD CHERRY.....\$19

A powerfully tart yet sweet combination of Bacardi 8, Morello cherry liqueur, muddled Istanbul cherries, and cherry juice

FIG CAIPIROSKA.....\$19

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.....\$18

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

SPICY SUNSET (CONTAINS CHILLI).....\$19

As the king of spices, the Phoenicians scoured the earth for the finest accompaniments. This spicy mix includes Za'atar-infused Beefeater gin, chilli and cinnamon liqueur, blood orange, and lime juice

MEDITERRANEAN DAIQUIRI.....\$18

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.....\$19

There are few things in this world that go together as well as passionfruit and champagne. This cocktail mixes passionfruit liqueur, peach liqueur, lime, sugar and fresh passionfruit to tantalise the senses

THE CLASSICS

Martini\$18

Manhattan\$18

Americano\$18

The Spritz\$18

The Sour\$19

Mojito\$18

Margarita\$18

Cosmopolitan\$18

Bloody Mary\$18

Daiquiri\$19

Old Fashioned\$19

Caipiroska\$18

Midori Splice\$19

Negroni\$19

WINE BY THE GLASS

SPARKLING & CHAMPAGNE

Pete's Pure Prosecco Euston NSW.....	\$8
Alasia Moscato d-asti (frizzante) Piedmont Italy.....	\$12
Mumm Petit Cordon Marlborough NZ.....	\$13
Perrier-Jouët Grand Brut Epernay France.....	\$26

WHITE WINE

Bay of Stones Sauvignon Blanc Barossa Valley SA.....	\$8
The Grayling Sauvignon Blanc Marlborough NZ.....	\$11
Clare Wine Co Riesling Clare Valley SA.....	\$11
Watson Family Chardonnay Margaret River WA.....	\$12
Corte Giara Pinot Grigio Veneto Italy.....	\$12
Château Ksara Blanc De Blanc Bekaa Valley Lebanon.....	\$13
Clarence House Reserve Chardonnay Coal River TAS.....	\$13
St. Hugo Riesling Eden Valley SA.....	\$14
Jounieh White Sangria.....	G \$15 / J \$38

ROSÉ

Barosé Barossa Valley SA.....	\$9
Château Riotor Provence France.....	\$13
Jounieh Rosé Sangria.....	G \$15 / J \$38

RED WINE

Bay of Stones Shiraz Barossa Valley SA.....	\$8
Gramps Cabernet Merlot Barossa Valley SA.....	\$11
Stoneleigh Pinot Noir Marlborough NZ.....	\$12
Campo Viejo Gran Reserva Rioja Spain.....	\$13
Château Mont-Redon Shiraz/Grenache Rhone France.....	\$13
Château Musar Bordeaux Blend Bekaa Valley Lebanon.....	\$14
Clarence House Pinot Noir Coal River TAS.....	\$14
St. Hugo Cabernet Sauvignon Coonawarra SA.....	\$15
St. Hugo Shiraz Barossa Valley SA.....	\$15
St. Hugo Grenache Shiraz Mataro Barossa Valley SA.....	\$15
Jounieh Red Sangria.....	G \$15 / J \$38

HALF BOTTLES

William Fevre Chablis France.....	\$42
Trimbach "Seigneurs de Ribeaupierre" Alsace France.....	\$90
Serge Dagueneau Pouille Fume Loire Valley France.....	\$50
Salomon Riesling Kogl Kremstal Austria.....	\$45
Gilles Crozes-Hermitage Alberic Bouve Rhone France.....	\$54
Chateau Potensac Medoc Bordeaux France.....	\$78

CELLAR SELECTION BY THE GLASS

WHITE WINE

Salomon Kögl **Riesling 2015** Kremstal Austria.....\$18

Full-bodied, fresh and elegant on the palate, this is a lean and mineral but also dense Riesling. Ripe lemon, yellow peach and honey

Food recommendation: Seafood and chicken also spicy food

Pascal Reverdy **Sancerre 2017** Loire Valley France.....\$19

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

Etienne Boileau **Chablis AC 2017** Chablis France..... \$20

Round and very perfumed. Lots of mouth-filling volume. Fresh, saline, a greener lime-style fruit, good acidity. Unoaked

Food recommendation: Seafood

RED WINE

Lucien Muzard **Pinot Noir 2015** Burgundy France.....\$17

30% in tank, 70% in barrel.

Lovely volume of red fruit, sour cherry, soft yet full flavoured. Soft tannins and a nice length

Food recommendation: Variety of mezza and small plates

Lawson's Padthaway **Shiraz 2012** Padthaway SA.....\$23

Vibrant dark fruit, eucalyptus, balanced spices and charred oak

Food recommendation: Beef and lamb

Jasper Hill **Nebbiolo 2015** Heathcote VIC.....\$25

Apart from cherry, flavours of raspberry, red-currant and aniseed hints lead on to an extremely elegant palate, and of course a generous tannic finish

Food recommendation: Beef and lamb

CELLAR SELECTION WHITE

Win Win **Riesling 2016** Pfalz Germany.....\$75

Classic and fresh Pfalz riesling. Lime and citrus driven with hints of pear and tropical fruits. Very easy to drink

Food recommendation: Salads and fresh seafood

Yarra Yering **Dry White N.1 2017** Yarra Valley VIC.....\$90

Semillon Sauvignon blend with a citrus back bone and a hint of barrel fermentation. Great texture and nice length

Food recommendation: Chicken, shellfish

Lark Hill **Chardonnay 2016** Canberra ACT.....\$100

Light oak, melons and peaches, very nice balanced acidity carried all the way through

Food recommendation: Beetroot salad, shellfish, whole fish

Vincent Pinard **Sancerre Florès 2017** Loire Valley France.....\$120

70% tank, 30% barrel aged.

Lemon, lime and grapefruit zest with a classical mineral finish. Very nice and crisp

Food recommendation: Fresh seafood, lighter vegetarian

Tarrawarra estate reserve cellar release **Chardonnay 2010**

Yarra Valley VIC.....\$120

Citrus and toasty aromas. A lovely creamy texture with well balanced oak

Food recommendation: Cooked shellfish, fish, chicken

Andre Kientzler **Riesling Osterberg 2012** Grand Cru Alsace

France.....\$130

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

Food recommendation: Cold starters, seafood, fish

Tyrrell's Vat 47 **Chardonnay 2014** Hunter Valley NSW.....\$135

Green melon, spice, sweet lime and a touch of oak. Good acid balance

Food recommendation: Chicken, cooked seafood

Tyrrell's Vat 1 **Semillon 2012** Hunter Valley NSW.....\$145

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

Food recommendation: Fresh seafood

Christian Moreau 'Vaillon' premier cru **Chablis 2018**

Burgundy France.....\$160

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

Food recommendation: Fresh or cooked seafood

WINE BY THE BOTTLE

SPARKLING

Pete's Pure Prosecco Euston NSW.....	\$35
Bay of Stones NV Barossa Valley SA.....	\$39
Alasia Moscato d-asti (frizzante) Piedmont Italy.....	\$45
Mumm Petit Cordon Marlborough NZ.....	\$59

CHAMPAGNE

Perrier-Jouët Grand Brut Epernay France.....	\$125
Veuve Clicquot NV Reims France.....	\$140
Perrier-Jouët Blason Rosé NV Epernay France.....	\$180
Mumm Cordon Rouge NV Magnum 1.5L Reims France.....	\$220
Dom Pérignon Epernay France.....	\$420

WHITE WINE

TRADITIONAL

Château Ksara Blanc De Blanc Bekaa Valley Lebanon.....	\$55
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RIESLING

Clare Wine Co Riesling Clare Valley SA.....	\$49
Steingarten Riesling Eden Valley SA.....	\$55
St. Hugo Riesling Eden Valley SA.....	\$66
Salomon Kögl Riesling Kremstal Austria.....	\$80

SAUVIGNON BLANC & SEMILLON BLENDS

Bay of Stones Sauvignon Blanc Barossa Valley SA.....	\$35
The Grayling Sauvignon Blanc Marlborough NZ.....	\$40
Hay Shed Hill Sauvignon Semillon Margaret River WA.....	\$49
Brokenwood Semillon Hunter Valley NSW.....	\$60
Freycinet Wineglass Bay Sauvignon Blanc Bicheno TAS.....	\$62
Pascal Reverdy Sancerre Loire Valley France.....	\$90
Cloudy Bay Sauvignon Blanc Marlborough NZ.....	\$95

CHARDONNAY

Watson Family Chardonnay Margaret River WA.....	\$55
Clarence House Reserve Chardonnay Coal River TAS.....	\$65
St. Hugo Chardonnay Eden Valley SA	\$70
Church Road Grand Chardonnay Hawke's Bay NZ.....	\$75
Etienne Boileau Chablis AC Chablis France.....	\$95

VARIETALS

Corte Giara Pinot Grigio Veneto Italy.....	\$52
Deviation Road Pinot Gris Adelaide Hills SA.....	\$55
Trimbach Pinot Blanc Alsace France.....	\$59
Andrew Kientzler Pinot Gris Alsace France.....	\$70
Pooley Pinot Grigio Coal River TAS.....	\$74

CELLAR SELECTION RED

Lawson's Padthaway **Shiraz 2012** Padthaway SA.....\$110

Vibrant dark fruit, eucalyptus, balanced spices and charred oak

Food recommendation: Beef, lamb shoulder

Dalwhinnie Monnambel **Cabernet 2014** Pyrenees VIC.....\$110

Rich and intense with firm tannins. Older classical style of Cabernet and one for the purists

Food recommendation: Beef and lamb

John Duval 'Entity' **Shiraz 2016** Barossa SA.....\$110

(One hour decant recommended)

Dense black fruits and liquorice. Palate delivers such soft yet powerful tannins and lovely mouth feel

Food recommendation: Beef and lamb

Nashwauk Wrecked **Shiraz 2013** McLaren Vale SA.....\$120

Dark, rich and powerful. A bigger style shiraz from McLaren Vale with plumb, blueberry, blackberry and spice with a long finish

Food recommendation: Beef, lamb shoulder, roasted vegetables

Jasper Hill **Nebbiolo 2015** Heathcote VIC.....\$125

Apart from cherry, flavours of raspberry, red-currant and aniseed hints lead on to an extremely elegant palate, and of course a generous tannic finish

Food recommendation: Beef and lamb

Domaine La Barroche **Chateauneuf de Pape signature**

2016 Rhone Valley France.....\$130

Deep ruby colour. Dark fruits, earth, olive and leather. Balanced tannins

Food recommendation: Lamb tartar, cheeses

Tyrrell's Vat 8 **Shiraz Cabernet 2014** Hunter Valley NSW.....\$135

Ripe blackberries, dark cherries, blackcurrant with sweet oak spice

Food recommendation: Beef, lamb shoulder

Chateau St. Georges **St. Emillion 2012** Bordeaux France.....\$135

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: Beef and lamb

Johann **Shiraz Cabernet 2012** Barossa SA.....\$150

Multi-award winning wine from a great vintage. A rich bold wine with plump dark fruits and a great backbone. One of the classics

Food recommendation: Beef and lamb

CELLAR SELECTION RED

Evans & Tate special release **Cabernet Sauvignon 2012**

Margaret River WA.....\$160

Already a multi award winner at this young age, a real cracker.

Astonishing colour, juicy cassis fruits with delicate but present tannins

Food recommendation: Lamb shoulder, beef

Jacaranda Ridge **Cabernet Sauvignon 2009** Coonawarra

SA.....\$160

Only released at the best of years this world recognised wine serves

up intense berry-like characters and a firm, tight tannin finish

Food recommendation: Beef and lamb

Church Road ‘TOM’ **Cabernet Merlot 2013** Hawke’s Bay

NZ.....\$160

Lovely edgy black fruits. A bit of olive and spice. Also a good

concentration of ripe blackcurrant fruit

Food recommendation: Beef and lamb

Chateau Musar **Cabernet Sauvignon, Carignan, Cinsault**

1999 Bekaa Valley Lebanon.....\$170

(Two hour decant recommended)

Red violet in colour, spicy chocolate nose with dried fruits, palate of

anise, dried herbs, dried red fruits. If you like your wines aged this is

the one for you

Food recommendation: Just enjoy the wine, not much left in the world

Lignier Michelot Morey St. Denis “**en la rue de Vergy**” **2014**

Burgundy France.....\$190

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

Dalwhinnie The Eagle Series **Shiraz 2013** Pyrenees VIC.....\$220

(One hour decant recommended)

A full bodied palate with spice, concentrated black fruits, oak and

medium tannins. A cracker from one of the older wineries

Food recommendation: Lamb or just enjoy on its own

Tyrrell’s Vat 9 **Shiraz 2007** Hunter Valley NSW.....\$230

Classic Hunter, medium to full bodied, sweeter red fruits, liquorice

and plumbs. Nice length and finish

Food recommendation: All lamb dishes, beef

Kaesler ‘Old Bastard’ **Shiraz 2012** Barossa SA.....\$290

Black fruit & black pepper straight off, adding raw liquorice with a

smoky woody finish. Another gem from the Kaesler winery

Food recommendation: Beef and lamb

WINE BY THE BOTTLE

ROSÉ

Barosé Barossa Valley SA.....	\$42
Rogers & Rufus Grenache Barossa Valley SA.....	\$50
Château Riotor Cinsault Provence France.....	\$59

RED WINE

TRADITIONAL

Château Musar Jeune Bordeaux Blend Bekaa Valley Lebanon.....	\$65
Château Musar Hochar Bordeaux Blend Bekaa Valley Lebanon.....	\$95

PINOT NOIR & GAMAY NOIR

Stoneleigh Pinot Noir Marlborough NZ.....	\$49
Pencarrow Pinot Noir Martinborough NZ.....	\$55
Tarrawarra Estate Pinot Noir Yarra Valley VIC.....	\$62
Domiane de Veronnet Gamay Chautagne France.....	\$66
Clarence House Pinot Noir Coal River TAS.....	\$70
Lucien Muzard Pinot Noir Burgundy France.....	\$75

CABERNET SAUVIGNON, CABERNETS & MERLOTS

Gramps Cabernet Merlot Barossa Valley SA.....	\$46
Frank Potts Cabernet Malbec Langhorne Creek SA.....	\$65
Bowen Estate Cab Sauv Coonawarra SA.....	\$75
St. Hugo Cab Sauv Coonawarra SA.....	\$85

SHIRAZ & SHIRAZ BLENDS

Bay of Stones Shiraz Barossa Valley SA.....	\$35
I Am George Shiraz Langhorne Creek SA.....	\$48
Château Mont-Redon Shiraz/Grenache Rhone France.....	\$55
Epsilon Shiraz Greenock SA.....	\$60
Glenfion Syrah Canyonleigh NSW.....	\$65
Heathcote Winery Mail Coach Shiraz Heathcote VIC.....	\$71
St. Hugo Shiraz Barossa Valley SA.....	\$85
St. Hugo Grenache Shiraz Mataro Barossa Valley SA.....	\$85

VARIETALS

Campo Viejo Gran Reserva Rioja Spain.....	\$65
Agricola Punica Montessu IGT Sardinia Italy.....	\$65

SPIRITS

APERITIFS

Ricard.....	\$9
Pernod.....	\$9
Vermouth.....	\$9

ARAK

Ksara Glass.....	\$12
Ksara Bottle 350ml.....	\$85
Fakra Glass.....	\$13
Fakra Bottle 350ml.....	\$95

VODKA

Absolut Vodka.....	\$10
Absolut Citron.....	\$10
Absolut Elyx.....	\$13
Grey Goose.....	\$14
Belvedere.....	\$15

GIN

Beefeater.....	\$10
Plymouth Sloe.....	\$12
Bombay Sapphire.....	\$13
Hendricks.....	\$14
Monkey 47 Gin.....	\$16

TEQUILA

Olmeca.....	\$10
Olmeca Alto Reposado.....	\$12
Avión Espresso.....	\$12
Avión Añejo.....	\$18

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.....	\$9
Black.....	\$12
Blue.....	\$27

CHIVAS REGAL

12 Year Old.....	\$10
Chivas Extra (aged in sherry cask).....	\$12
18 Year Old.....	\$18
Chivas Regal Ultis.....	\$22
21 Year Old.....	\$39
25 Year Old.....	\$42

THE GLENLIVET

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

OTHER

Jameson Irish Whiskey.....	\$10
Canadian Club.....	\$11
J.P. Wisers Lot 40 (100% Rye).....	\$14
Aberlour' A'bunadh' Highland 61% Cask Strength.....	\$22

BOURBON

Jack Daniels.....	\$10
Southern Comfort.....	\$10
Makers Mark.....	\$12
Woodford Reserve.....	\$13
Wild Turkey (Rare Breed).....	\$14

RUM

Havana Club Añejo 3 Años.....	\$10
Havana Club Añejo Especial.....	\$10
Havana Club Añejo 7 Años.....	\$12
Bacardi 8 year Old.....	\$12
Hidden Loot Spiced.....	\$14

BEER & CIDERS

TRADITIONAL

Almaza Pilsener.....\$10

LAGERS

James Boags Premium Light.....\$8

James Boags Premium.....\$10

Corona.....\$10

Peroni.....\$10

ALES

Stone & Wood Pacific Ale.....\$11

Little Creatures Pale Ale.....\$11

CIDER

Hills Apple Cider.....\$10

SOFT DRINKS

Coca-Cola.....\$5

Coke (No Sugar).....\$5

Sprite.....\$5

Lemon Squash.....\$5

Tonic.....\$5

Soda\$5

Ginger Ale.....\$5

Ginger Beer.....\$5

Lemon, Lime & Bitters.....\$6

Purezzo Still or Sparkling water (p/bottle).....\$6

JUICES

Orange.....\$5

Apple.....\$5

Pineapple.....\$5

Cranberry.....\$5

TRADITIONAL (NON-ALCOHOLIC)

Lebanese Lemonade Glass.....\$7

Lebanese Lemonade Jug.....\$17