

## 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

	\$9
Redbank <b>Prosecco</b> King Valley VIC.....	\$13
Alasia <b>Moscato d-asti (frizzante)</b> Piedmont Italy.....	\$14
Mumm <b>Petit Cordon</b> Marlborough NZ.....	\$26
Perrier-Jouët <b>Grand Brut</b> Epernay France.....	

### WHITE WINE

The Grayling <b>Sauvignon Blanc</b> Marlborough NZ.....	\$11
Heggies Vineyard Estate <b>Riesling</b> Eden Valley SA.....	\$12
Corte Giara <b>Pinot Grigio</b> Veneto Italy.....	\$12
Château Ksara <b>Blanc De Blanc</b> Bekaa Valley Lebanon.....	\$13
Clarence House Reserve <b>Chardonnay</b> Coal River TAS.....	\$13
Jounieh <b>White</b> Sangria.....	\$15/\$40

### ROSÉ

Barosé Barossa Valley SA.....	\$11
Château Riotor Provence France.....	\$13
Jounieh <b>Rosé</b> Sangria.....	G \$15 / J \$40

### RED WINE

Bay of Stones <b>Shiraz</b> Barossa Valley SA.....	\$9
Church Road <b>Cabernet Merlot</b> Hawke's Bay NZ.....	\$12
Stoneleigh <b>Pinot Noir</b> Marlborough NZ.....	\$12
Château Musar <b>Bordeaux Blend</b> Bekaa Valley Lebanon.....	\$14
Clarence House <b>Pinot Noir</b> Coal River TAS.....	\$14
St. Hugo <b>Cabernet Sauvignon</b> Coonawarra SA.....	\$16
St. Hugo <b>Shiraz</b> Barossa Valley SA.....	\$16
Jounieh <b>Red</b> Sangria.....	\$15/40

## HALF BOTTLES

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

## CELLAR SELECTION BY THE GLASS

### WHITE WINE

Salomon Kögl **Riesling 2018** Kremstal Austria.....\$18  
Elegant and mineral infused with green peach and dried apricot supported by fresh acidity

Food recommendation: Seafood and chicken also spicy food

Pascal Reverdy **Sancerre 2019** 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 2018** 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 2016** 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 2015** Padthaway SA.....\$23

Vibrant dark fruit, eucalyptus, balanced spices and charred oak

Food recommendation: Beef and lamb

Jasper Hill **Nebbiolo 2019** 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

\*All wines poured with Coravin\*

## CELLAR SELECTION WHITE

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 2018** 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** \$120

Yarra Valley VIC.....

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

Food recommendation: Cooked shellfish, fish, chicken

Andre Kientzler **Riesling Osterberg 2018** 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 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

Bay of Stones **NV Barossa Valley SA**.....\$35

Redbank **Prosecco** King Valley VIC..... \$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.....\$150

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

#### RIESLING

Heggies Vineyard Estate **Riesling** Eden Valley SA..... \$49

Steingarten **Riesling** Eden Valley SA.....\$59

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

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

Saint Clair Origin **Pinot Gris** Marlborough NZ..... \$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 2015** Padthaway SA.....\$110  
Vibrant dark fruit, eucalyptus, balanced spices and charred oak  
Food recommendation: Beef, lamb shoulder

St Hugo 'The Last Letter' **Cabernet Sauvignon 2013** Barossa Valley SA..... \$110  
It's all about concentration and power. Chocolate, tar and cocoa powder assisted by lavish oak  
Food recommendation: Beef and lamb

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 2015** Rhone Valley France.....\$130  
Deep ruby colour. Dark fruits, earth, olive and leather. Balanced tannins  
Food recommendation: Lamb tartar, cheeses

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

Lignier Michelot Morey St. Denis **"en la rue de Vergy" 2018** 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, batagen, cheeses

Chateau Musar **Cabernet Sauvignon, Carignan, Cinsault 1998** Bekaa Valley Lebanon.....\$200  
(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

Church Road 'TOM' **Cabernet Merlot 2013** Hawke's Bay NZ.....\$220  
Lovely edgy black fruits. A bit of olive and spice. Also a good concentration of ripe blackcurrant fruit  
Food recommendation: Beef and lamb

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

## WINE BY THE BOTTLE

### ROSÉ

Barosé Barossa Valley SA.....	\$45
Château Riotor Cinsault Provence France.....	\$59

### RED WINE

#### TRADITIONAL

Château Musar Jeune <b>Bordeaux Blend</b> Bekaa Valley Lebanon.....	\$65
Château Musar Hochar <b>Bordeaux Blend</b> Bekaa Valley Lebanon.....	\$95

#### PINOT NOIR & GAMAY NOIR

Stoneleigh <b>Pinot Noir</b> Marlborough NZ.....	\$49
Tarrawarra Estate <b>Pinot Noir</b> Yarra Valley VIC.....	\$62
Clarence House <b>Pinot Noir</b> Coal River TAS.....	\$70
Lucien Muzard <b>Pinot Noir</b> Burgundy France.....	\$75

#### CABERNET SAUVIGNON, CABERNETS & MERLOTS

Church Road <b>Cabernet Merlot</b> Hawke's Bay NZ.....	\$49
Frank Potts <b>Cabernet Malbec</b> Langhorne Creek SA.....	\$65
Bowen Estate <b>Cab Sauv</b> Coonawarra SA.....	\$75
St. Hugo <b>Cab Sauv</b> Coonawarra SA.....	\$85

#### SHIRAZ & SHIRAZ BLENDS

Bay of Stones <b>Shiraz</b> Barossa Valley SA.....	\$35
I Am George <b>Shiraz</b> Langhorne Creek SA.....	\$48
Château Mont-Redon <b>Shiraz/Grenache</b> Rhone France.....	\$55
Epsilon <b>Shiraz</b> Greenock SA.....	\$60
Glenfion <b>Syrah</b> Canyonleigh NSW.....	\$69
Heathcote Winery Mail Coach <b>Shiraz</b> Heathcote VIC.....	\$71
St. Hugo <b>Shiraz</b> Barossa Valley SA.....	\$85
St. Hugo <b>Grenache Shiraz Mataro</b> Barossa Valley SA.....	\$85

#### VARIETALS

Campo Viejo <b>Gran Reserva</b> Rioja Spain.....	\$65
<b>Agricola Punica Montessu</b> 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

Olmecca.....	\$10
Olmecca 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
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### LAGERS

James Boags Premium Light.....	\$8
James Boags Premium.....	\$10
Corona.....	\$10
Peroni.....	\$10

### ALES

Stone & Wood Pacific Ale.....	\$12
Little Creatures Pale Ale.....	\$12

### CIDER

Hills Apple Cider.....	\$10
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## 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
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### JUICES

Orange.....	\$5
Apple.....	\$5
Pineapple.....	\$5
Cranberry.....	\$5

### TRADITIONAL (NON-ALCOHOLIC)

Lebanese Lemonade Glass.....	\$7
Lebanese Lemonade Jug.....	\$17