



## \* RUM \*

Bacardi Carta Blanca	<i>Puerto Rico</i>	9
Bacardi 8yr	<i>Puerto Rico</i>	10
Untold Spiced	<i>Trinidad x Australia</i>	10
Sailor Jerry	<i>Caribbean</i>	10
Diplomatico Reserva Exclusiva	<i>Venezuela</i>	16
Goslings Black Seal	<i>Bermuda</i>	11

## \* BRANDY \*

Hennessey VS	<i>Cognac</i>	12.5
Hennessey VSOP	<i>Cognac</i>	17
Encanto	<i>Pisco</i>	10

## \* DIGESTIF \*

*45ml Served on ice + citrus*

Amaro Montenegro	9
Cappelletti	10
Averna	10
Cynar	10
Rabarbaro	11
Fernet Branca	11

## \* TAP BEER \*

Peroni	11
Mt Goat Steam Ale	9
Sierra Nevada Pale Ale	11
Young Henrys Summer Hop Ale	10

## \* WINE BY THE GLASS \*

AB&D Zaptung	<i>Prosecco</i>	9/49
Barringwood	<i>Sparkling</i>	13/70
Pol Roger NV	<i>Champagne</i>	22/120
Harvest	<i>Sauvignon Blanc</i>	10/47
Liz Heidenreich	<i>Riesling</i>	11/52
Wines by KT	<i>Vermentino</i>	13/64
Altamont	<i>Pinot Gris</i>	11/52
Unico Zelo 'Magnifique'	<i>Rose</i>	11/52
Between 5 Bells	<i>Pinot Noir</i>	13/64
Tomfoolery	<i>Shiraz</i>	12/56
Hither & Yon	<i>Nero D'Avola</i>	12/56

## \* COCKTAILS \*

<b>Gin &amp; Juice</b>	<b>\$12</b>
Gin, fresh pressed apple, lime	
<b>Dark &amp; Stormy</b>	<b>\$17</b>
Aged rum, ginger honey, lime, soda	
<b>Golden Boy</b>	<b>\$20</b>
Buttered rums, passionfruit, orange, spice	
<b>Strawberries &amp; Cream</b>	<b>\$18</b>
White rum, strawberry, citrus, creamer	
<b>Capitano</b>	<b>\$18</b>
Campari, aperol, watermelon, mezcäl honey, soda	
<b>Banana Old Fashioned</b>	<b>\$19</b>
Aged rum, baked banana, spice	

## \* WHISK(E)Y \*

Makers Mark	<i>Kentucky, USA</i>	9
Wild Turkey Longbranch	<i>Kentucky, USA</i>	12
Jack Daniels	<i>Tennessee, USA</i>	10
Canadian Club	<i>Ontario, CAN</i>	10
Jim Beam Rye	<i>Kentucky, USA</i>	9
Michters Rye	<i>Louisville, USA</i>	16
Jamesons	<i>Dublin, IRE</i>	10
Starward Wine Cask	<i>Melbourne, AUS</i>	14
Grants	<i>Blended, SCO</i>	9
Monkey Shoulder	<i>Blended, SCO</i>	10
Johnnie Walker Black Label	<i>Blended, SCO</i>	11
Balvenie 12yr Doublewood	<i>Speyside, SCO</i>	16
Craigellachie 13yr	<i>Speyside, SCO</i>	16
Glenfiddich 12yr	<i>Speyside, SCO</i>	13
Glenfiddich 15yr	<i>Speyside, SCO</i>	19
Talisker 10yr	<i>Skye, SCO</i>	15
Lagavulin 16yr	<i>Islay, SCO</i>	20

## \* VODKA \*

42 Below	<i>NZ</i>	9
6100	<i>USA x NZ</i>	10
Grey Goose	<i>France</i>	12

## \* TEQUILA \*

Hornitos Reposado	<i>Tequila</i>	10
Ocho Blanco	<i>Tequila</i>	15
Calle 23 Reposado	<i>Tequila</i>	12
Ocho Extra Anejo	<i>Tequila</i>	25
Patron XO	<i>Liqueur</i>	15
Del Maguey Vida	<i>Mezcal</i>	12
Del Maguey Santa Domingo	<i>Mezcal</i>	16

## \* COCKTAILS \*

<b>Turbo Mimosa</b>	<b>\$14</b>
Campari, frothed orange, prosecco	
<b>Coffee bean Negroni</b>	<b>\$18</b>
Gin, coffee infused campari, vermouth	
<b>High Flyer</b>	<b>\$19</b>
Gin, passionfruit, mint, lemon, prosecco	
<b>Fruit Loop Colada</b>	<b>\$20</b>
Rums, coconut, pineapple, lime, fruit loops	
<b>Red Snapper</b>	<b>\$18</b>
Gin, spiced tomato, lemon, lager	
<b>Pineapple Party (to share)</b>	<b>\$50</b>
Gin, elderflower, pineapple, honey, fire	

# \* FOOD \*

## SANDWICHES

*Served with crisps + pickles*

**Prawn Cocktail** 13

*Prawn, iceberg, 'thousand island'*

**Curried Crab** 13

*Blue swimmer crab, curried egg, wombok*

**Chicken Royale** 12

*Rotisserie chicken, white pepper mayo, chives*

**Vego Supreme** 10

*Char grilled zucchini, cucumber, mint, preserved lemon, watercress, kewpie*

**French Onion Dip** 9

*With chives, herb oil, crisps*

**Albondigas** 10

*Pork meatballs, romesco, dijon*

**Charcuterie plate** 24

*Jamon serrano, hot sopressa, champagne ham, house made pickles, Sicilian olives, toasted focaccia*



## \* GIN \*

Bombay London Dry	<i>UK</i>	9
Applewood	<i>Adelaide Hills</i>	13
Hendricks	<i>UK</i>	13
Four Pillars 'Rare Dry'	<i>Yarra Valley</i>	12
78 Degrees	<i>Adelaide Hills</i>	13
AHD Green Ant Gin	<i>Adelaide Hills</i>	14
Tanqueray 'Rangpur'	<i>UK</i>	11
The Botanist	<i>UK</i>	13
Deaths Door	<i>USA</i>	15
Herno	<i>Sweden</i>	15
Rutte Celery Gin	<i>Holland</i>	14
Haymans Sloe	<i>UK</i>	10

## \* RED \*

Between 5 Bells	<i>Pinot Noir, Henty</i>	13/64
Moorak	<i>Pinot Noir, Adelaide Hills</i>	66
Wine by TT 'Agiri'	<i>Red Blend, Adelaide Hills</i>	66
In Praise of Shadows	<i>Grenache, Adelaide Hills</i>	68
Little Things 'Sum of Many'	<i>Grenache/Syrah, McLaren Vale</i>	66
Ochota Barrels 'Green Room'	<i>Grenache/Syrah, McLaren Vale</i>	74
Yangarra 'PF'	<i>Shiraz, McLaren Vale</i>	60
Tomfoolery 'Young Blood'	<i>Shiraz, Barossa Valley</i>	12/56
Sanglier	<i>Shiraz, Barossa Valley</i>	68
Hither & Yon	<i>Nero D'Avola, McLaren Vale</i>	12/56
Moric 'Burgunland'	<i>Blaufrankish, Austria</i>	88

## \* BEER AND CIDER \*

Balter 'Captain Sensible'	<i>Mid-strength</i>	9
Mt Goat 'Very Enjoyable Beer'	<i>Lager</i>	10
Stillwater 'Extra Dry' (44Oml)	<i>Rice Saison</i>	16
Coopers	<i>Pale Ale</i>	9
Bridge Road 'Beechworth Pale'	<i>Pale Ale</i>	11
BrewDog 'Punk'	<i>IPA</i>	13
Fixation 'Squish'	<i>IPA</i>	12
Hawkers West Coast	<i>IPA</i>	13
Mikkeller 'Running Club'	<i>White Ale</i>	18
Sierra Nevada 'Otra Vez'	<i>Gose</i>	12
Mismatch 'Mandarin'	<i>Berlinerweisse</i>	10
Wildflower #16 Gold	<i>Wild Ale</i>	40
Wildflower Waratah	<i>Native Wild Ale</i>	38
Young Henrys 'Cloudy Apple'	<i>Cider</i>	10

## \* SPARKLING WINE \*

A, B & D 'Zaptung'	<i>Prosecco, McLaren Vale</i>	9/49
Barringwood	<i>Sparkling, Tasmania</i>	13/70
Bera	<i>Moscato, Asti</i>	60
Pol Roger NV	<i>Champagne, Champagne</i>	22/120
Canard Duchene 'Rose'	<i>Champagne, Champagne</i>	150
Ruinart 'Blanc de Blancs'	<i>Champagne, Champagne</i>	220
Krug	<i>Champagne, Champagne</i>	400

## \* WHITE \*

Harvest	<i>Sauvignon Blanc, Adelaide Hills</i>	10/47
Wines by KT	<i>Vermentino, Clare Valley</i>	13/64
Charlotte Dalton 'Aerkeengel'	<i>Semillon, Adelaide Hills</i>	76
Altamont	<i>Pinot Gris, Adelaide Hills</i>	11/52
Inama Vin	<i>Soave, Veneto</i>	68
Guthrie 'Wild'	<i>Gruner Veltliner, Adelaide Hills</i>	66
Heidenreich	<i>Reisling, Clare Valley</i>	11/52
Ochota Barrels 'Slint'	<i>Chardonnay, Adelaide Hills</i>	80

## \* SKIN CONTACT \*

Lucy Margaux	<i>Pinot Gris, Adelaide Hills</i>	64
Shobbrook 'Giallo'	<i>Riesling/Muscat, Barossa Valley</i>	66
Koerner 'Pigato'	<i>Vermentino, Clare Valley</i>	68

## \* PINK \*

Little Things 'Joy's wild fruits'	<i>Field Blend, Fleurieu Peninsula</i>	60
Rouleur	<i>Cinsault, Yarra Valley</i>	62
AIX	<i>Grenache et. Al, Provence</i>	68
Unico Zelo 'Magnifique'	<i>Nero D'Avola, Adelaide Hills</i>	11/52