

The Cocktail List

Hand crafted with love.

*Most Classic Cocktails are available upon request

Vodka

Martini: Noilly Pratt, gin or vodka.

Olive or a twist, dry or maybe filthy dirty we will make it the way you like it. (Top shelf spirit - **\$20-\$26**) **\$18**

1930's Cosmopolitan: Ketel 1 citroen vodka, Cointreau, lime, spiced cranberry purée.

One of the modern era classic cocktails.

Ours made with a unique spiced cranberry puree. **\$22**

Bloody Mary: Tomato & spice mix, vodka. **\$18**

Sparkling & Liqueur

The Flower & the Bubble: Elderflower, sparkling wine, bitters. Floral and refreshing. **\$18**

Titanic: Champagne sorbet, Ciroc vodka, St. Germain elderflower liqueur, verjus, grapes & sparkling wine.

One of the best drinks you'll ever have. **\$24**

Bellini: White peach purée, sparkling wine. **\$18**

Mimosa: Sparkling wine, orange juice, grand marnier **\$18**

Gin

La Vie en Rose: Tanqueray 10 gin, rose & orange blossom.

If you love Martinis, be careful, you just might fall in love with this version. **\$22**

Ruby Hendricks: Ruby grapefruit and cucumber, lime, Hendricks gin, Cointreau, tonic.

Fresh, glamorised G&T. **\$19.**

Avocado Fizz: Avocado purée, gin, lemon, lime, coriander, orange blossom water, egg white, sumac. **\$20**

The Bushfire: Botanic Australis bushfire gin, orange peel, Canadian maple, bitters.

A Fair Dinkum Australian smokin' gin Old Fashioned **\$20**

Breakfast Martini: Gin, Cointreau, orange marmalade **\$18**

Rum

Ernest Would Have Loved It: Pampero Anejo rum, lime, mint, sparkling wine.

The bar is literally on fire with this one. **\$22**

Passage to India: Rum, pear liqueur, pineapple, cinnamon, chilli & salt dust.

Back on the menu due to popular demand. **\$19**

Spice Trail: Rum, Grand Marnier, lemon, cinnamon, ginger, Angostura bitters, egg white **\$20**

Tequila and Mezcal

Tequila Flower: Don Julio tequila, elderflower liqueur, orange blossom water.
A bold attempt to imitate an aged Riesling. **\$24**

Mezcalin: Mezcal, plum jam, lime, tobacco syrup, rosemary salt rim.
Smoky and fresh. Dangerously easy to drink. **\$19**

Bitter-Sweet Serenade : Tequila, Averna, Aperol, Campari, maple.
End of the night sipper **\$22**

Whisky

New York Sour: Bulleit rye whiskey, lemon, deep red wine.
Kick back and relax with a classic concoction. **\$19**

The Formula: Nikka barrel strength Japanese whisky, Antica Formula vermouth, beer syrup, orange zest.
Strong yet beautifully balanced. **\$26**

Buttered Fashion: Butter infused Bulleit bourbon, honey, bitters.
Yum. **\$24**

Solera Reserva: Glenfiddich 15 YO Solera, spiced orange bitters, pedro ximenez sherry, honeycomb **\$27**

Penicillin: Blended scotch, honey, lemon, ginger, Islay single malt float. **\$24**

Chocolate Martini: Glenlivet 12 yo malt, dark Valrhona chocolate, grand marnier, coffee liqueur. **\$24**

Brandy

Smoky Robinson: Brandy, Drambuie, lemon juice,
smoked capsicum & ginger.
Complex, smoky and full bodied. **\$19**

Espresso Alexander: Brandy, Crème de cacao, Espresso **\$22**

Coffee Cocktail: Brandy, port, egg, sugar, nutmeg.
1862 classic with no caffeine in it **\$18**

Veaux Carre: Brandy, rye whiskey, sweet vermouth,
Dom Benedictine. **\$24**

Classic Hour

All Classics \$10
Weekdays until 6PM

Champagne Cocktail – Orange bitters-soaked sugar cube
Topped with sparkling wine.
This one dates back just about 200 years.

Sea Breeze – Vodka, cranberry and grapefruit
Born in America in the late 1920s.

Ramos Gin Fizz – Gin, lemon and lime
Milk and orange blossom topped with soda. Invented in Meyers
restaurant (New Orleans) in 1880 by Henry C Ramos.

Bees Knees – Gin, Honey and fresh lemon
Concocted during prohibition as the honey masked
the odour of the often pungent bathtub gins.

Americano – Campari, sweet vermouth and soda
First served in Gaspare Campari's bar, Cafe Campari in 1860.

Gimlet – Gin or Vodka, freshly squeezed lime
Who says medicine can't taste amazing? Invented by
the British navy for sailors as a way to prevent scurvy.

The Last Word – Gin, Maraschino liqueur, green Chartreuse, lime
A prohibition era cocktail that's history is as shady and
mysterious as the speakeasies it was first poured in.

Godmother – Vodka and amaretto
It's an offer one can't refuse.

Mint Julep – Bourbon, sugar and fresh mint
First appeared in print in 1803 described as a "dram
of spirituous liquor that has mint in it, taken by
Virginians in the morning".

Corpse Reviver #2 – Gin, Cointreau, Lillet Blanc, lemon
juice and Absinth. First reported in the Parisian
"Exposition Universelle" in 1867.

Beer & Cider

Bilpin Cider Bilpin, NSW 330ML. 5%	9
The Apple Thief Pink Lady Cider Southern Highlands NSW 330ML. 5%	9
Beer of the week	8
Trumer Pills Austria 330 ML. 5.1%	10
Pymont Rye IPA Sydney 330 ML. 6.5%	10
East Sydney Pale Ale Sydney 330 ML. 4.8%	10
Pabst Blue ribbon USA 473 ML. 4.7%	12
Little Creatures Pale Ale Western Australia 568 ML. 5.2%	15
Leffe Blonde Ale Belgium 330 ML. 6.6%	12