

*Most Classic Cocktails are available upon request.

Cocktails

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**

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

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

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

Gin

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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**

Lemon One: Tanqueray Gin, Yellow chartreuse, lemon, lemongrass, absinth.

Summer time & the living is easy **\$18**

White Version: Tanqueray Gin, Lillet blanc, Aperol. **\$18**

Rum

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

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

D.I.E: Rum, rosemary, lemon, absinth. **\$19**

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

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

Rum Blazer: Pampero Anejo, Amontillado, honey, spices. **\$22**

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**

Mandarin & Tarragon: Tequila, Grand Marnier, tarragon and chilli syrup, mandarin. **\$22**

Cherimoya : Mezcal, lemon, custard apple, ginger sugar, pepper

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 **\$24**

My Spanish soul: JW black, Lillet blanc, Antica Formula, Amontillado **\$19**

Owen's Big Boy: Campari, bulleit bourbon, diplomatico rum, pedro ximenez.
Exceptionally smooth drink **\$24**

Brandy

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

The Big Apple: Calvados, Punt e mes, bitters **\$22**

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

Japanese Cocktail: Brandy, Orgeat, bitters **\$20**

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 1920's.

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.

American – 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
Knappstein Reserve Lager South Australia 330 ML. 5.6%	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