

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**

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

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

Sparkling & Liqueur

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

Apple: Applejack, Grand Marnier, Oloroso Sherry, apple, sparkling wine. Fruity yet dry. **\$19**

Citrus Fizz: Cointreau, lime, apple, rosemary, soda. Long, cheeky & refreshing **\$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.**

Aviation: Gin, maraschino liqueur, lemon.

Classic! we can't get enough. **\$19**

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

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

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**

A Brazilian Julep: Cachaca, Cynar, mint, grapefruit bitters.

Nothing like Samba **\$19**

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**

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**

The Blackberry: Bourbon, demerara sugar, bitters,

lemon, blackberries. **\$19**

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**

Jack Rose: Calvados, lemon, grenadine **\$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.

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
Lefte Blonde Ale Belgium 330 Ml. 6.6%	12

8 COURSE DEGUSTATION

\$95

MATCHING COCKTAILS OR WINES \$50 per person

Oyster: Chardonnay vinegar sorbet, lemon.

Scallops: Jerusalem artichoke, puffed rice, tentsuyu nori, coriander.

Paired with:

Bubble and Flower: Elderflower, Sparkling wine.

OR

'12 Andre Kientzler Riesling
Region: Ribeauville, Alsace (fr)

Salmon: Sake cured, pickled zucchini, carrot, dashi, wasabi.

Paired with:

Citrus Fizz: Cointreau, lime, apple, rosemary, soda.

OR

'13 Château Bouscassé Jardins, Petit Courbu, Petit Manseng
Region: Pacher nec, (Fr)

Stuffed Capsicum: Quinoa, oyster mushrooms, tomato, pepitas, matbucha.

Paired with:

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

OR

'17 Torbreck Saigné, Mataro
Region: Barossa Valley, SA (Aus)

DEGUSTATION (Cont'd)

Gnocchi: Caramelized onion, mushroom,
Parmesan chips.

Paired with:

Aviation: Gin, maraschino liqueur, lemon.

OR

'15 La Bracesca Sabazio Rossi Di Montepulciano
Prugnolo Gentile (Sangiovese)
Region: Rosso Di Montepulciano (It)

Hanger Steak: Lentils, asparagus, baby heirloom carrots, garlic,
cherry tomatoes, chimichurri.

Paired with:

Bitter-Sweet Serenade : Tequila, Averna, Aperol,
Campari, maple.

OR

'14 Vistalba Corte C. Malbec, Cabernet Sauvignon
Region: Mendoza (Arg)

Sorbet: Mint, pomegranate.

Pineapple 3 ways: Grilled, caramelised and dehydrated pineapple.
coconut, pistachio ice cream.

Paired with:

Espresso Alexander: Brandy, Crème de cacao, Espresso.

OR

'16 Scarborough, late harvest, Semillon.
Region: Hunter Valley, NSW (Aus)



Autumn 2018



The Sydney Morning Herald
Good Food Guide Awards 2012
BEST BAR WITH FOOD

Chef: Stevin Stevin

Barman: Owen Davies

Sommelier: Amir Halpert

**10% surcharge applied on PH, Sundays & tables of 8 or more.
1.5% charged on all card payments.**

Bar Snacks

Daily Baked Bread

Local olive oil, Hilal's home made zaatar. 5

Olives

Marinated Sicilian, chilli, citrus peels, garlic. 5

Croquette

Ox tail, smoked bone marrow, seeded mustard. 7

x3 18

Pambula Oysters

Chardonnay vinegar sorbet, lemon / Natural. 4

Labné

Semi dried cherry tomatoes, sumac. 14

Charcuterie Board

In house made Mortadella and Rillettes, Jamon Serrano,
classic condiments. 21

Falafel

House made tahina, pomegranate seeds. 9

Entrées

Salmon: Sake cured, pickled zucchini, carrot, dashi, wasabi. 20

Crispy Calamari: Pickled nashi pear, radish,

baby spinach & pomegranate salad. 19

Beef Tartare: Capers, eschalot, parsley, chives, sherry vinegar,

quail egg, mustard, sourdough crisps. 22

Stuffed Capsicum: Quinoa, oyster mushrooms,
tomato, pepitas, matbucha. 18

Scallops: Jerusalem artichoke, puffed rice, tentsuyu
nori, coriander. 20

Mains

Gnocchi

Caramelized onion, mushroom, Parmesan chips. 28

Duck

Confit duck leg, Black pearl barley, plum,
pencil leek. 34

Snapper

Peas, cauliflower, radish, chilli. 34

Pork Loin

Red cabbage, smoked carrot, fennel, apple, crackling. 34

Hanger Steak

Lentils, asparagus, baby heirloom carrots, garlic,
cherry tomatoes, chimichurri. 34

Desserts

Chocolate Mousse - Honeycomb, brownie. 14

Pineapple 3 ways – Grilled, caramelised and dehydrated pineapple.
coconut, pistachio ice cream. 14

Champagne & Strawberry – Spiced mascarpone cheese,
cacao, pistachio, strawberry, sorbet. 14

Cheese Board - Choice of local and international
cheeses, lavosh, fresh honeycomb.

Selection of **three** cheeses. 29

Grand cheese board, five cheeses. 49

(Extra honeycomb) 3

Cheese

Cheese board

Selection of three 29

Grand cheese board, five cheeses 49

Larder & Co Oaked Smoked Cheddar

Region: Devon (UK)

Semi hard Cheddar (cow milk)

12

Holy Goat la Luna

Region: Castlemaine Vic. (AUS)

White Mould (goat milk)

Organic Biodynamic

13

Saint Angel

Region: Rhone Alps (FRA)

White Mould (cow milk)

11

Pont L'Eveque

Region: Basse-Normandie (FRA)

Washed rind (cow milk)

11

Saint Agur

Region: Auvergne Loire (FRA)

Blue (cow milk)

12

*Selection might change daily due to availability

THE WINE LIST

With only about 50 or so labels on our wine list, there is no margin for error. Having wines from all five continents around the globe all the way to local NSW wines, is for one reason only: It's because they're fantastic wines. Organic fruit and biodynamic vineyard practices are preferred, yet, are not sole criteria.

Cheers.

"I like to think about what was going on the year the grapes were growing; how the sun was shining; if it rained. I like to think about all the people who tended and picked the grapes. And if it's an old wine, how many of them must be dead by now. I like how wine continues to evolve, like if I opened a bottle of wine today it would taste different than if I'd opened it on any other day, because a bottle of wine is actually alive. And it's constantly evolving and gaining complexity. That is, until it peaks, like your '61. And then it begins its steady, inevitable decline."

Maya describing her passion for wine.
From the film "Sideways." 2004.

Champagne & Sparkling

125ml.gl/btl

NV Monmousseau Brut Etoile, metode traditionnelle
Pinot Noir, Pinot D'aunis, Cabernet Franc
Region: Loir (Fr)

15/75

NV Paul Bara
Pinot Noir, Chardonnay
Region: Bouzy, Champagne (Fr)

24/120

NV Monmousseau Brut Etoile, metode traditionnelle, rosé
Pinot Noir, Pinot D'aunis, Cabernet Franc
Region: Loir (Fr)

75

'08 Paul Bara
Pinot Noir, Chardonnay
Region: Bouzy (Fr)

165

'02 Gosset, Celebris
Chardonnay
Region: Ay (Fr)

359

White

125ml.gl/btl

'17 Farrah Estate
Sauvignon Blanc
Region: Victoria (Aus)

9/45

'12 Andre Kientzler
Riesling
Region: Ribeauville, Alsace (fr)

15/75

'17 Little Black Stone
Pinot Gris
Region: Marlborough (NZ)

13/65

'13 Château Bouscassé Jardins
Petit Courbu, Petit Manseng
Region: Pacherne, (Fr)

12/60

'16 Hiedler 'Langenloise'
Grüner Veltliner
Region: Kemptal (Austria)

15/75

'17 Oakvale
Chardonnay
Region: Hunter Valley NSW (Aus)

14/70

'07 Scarborough. "White Label"
Semillon
Region: Hunter Valley (Aus)

70

'15 Yarden
Gewürztraminer
Region: Golan Heights (Isr)

65

'14 Pascal et Nicolas Reverby Sauvignon Blanc Region: Sancerre, Loire (Fr)	75
'15 Jean-Luc Mader "Rosacker" Grand Cru Riesling Region: Alsace (Fr)	129
'15 Bodega Garzon Albarinõ Region: Maldonado, (Uruguay)	70
'15 Torbreck 'Woodcutters' Roussanne Viognier Marsanne. Region: Barossa Valley (Aus)	55
'11 Bella Ridge Estate Chenin Blanc Region: Swan Valley (WA)	77
'07 Marc Bredif Chenin Blanc. Region: Vouvray (Fr)	97
'89 Marc Bredif, Grandes Anaèe Chenin Blanc. Region: Vouvray (Fr)	209
'14 Penfolds Bin 14A Chardonnay Region: Adelaide Hills (SA)	150
'13 Jean - Louis Chavy, Puligny Montrachet, 1er Cru "perriers". Chardonnay Region: Burgundy (Fr)	189
	Rosé
	125ml.gl/btl
'17 Torbreck, Saignée Mataro Region: Barossa Valley (Aus)	12/60
'16 Chateau Riotor Grenache, Cinsault, Syrah Region: Cotes Du Provence, Rhone (Fr)	65
'11 Vincent Pinard Pinot Noir Region: Sancerre, Loire Valley (Fr)	79

Red

125ml.gl/btl

'15	Vino Rosso Della Casa Merlot, Sangiovese Region: King Valley, Victoria (Aus)	9/45
'16	Moorooduc Estate 'Devil Bend' Pinot Noir Region: Mornington Peninsula (Aus)	15/75
'15	Domain d'Ourea 'Tire Bouchon' Grenache, Syrah, Carignan, Aramon Noir, Oeillade Noire Region: Coté Du Rohne (Fr)	12/60
'15	La Bracesca Sabazio Rossi Di Montepulciano Prugnolo Gentile (Sangiovese) Region: Rosso Di Montepulciano (It)	13/65
'14	Rioja Vega Crianza Tempranillo Region: Rioja (Sp)	14/70
'15	Vistalba Corte C Malbec, Cabernet Sauvignon Region: Mendoza (Arg)	15/75
'15	Henty Farm Pinot Meunier Region: Henty, Victoria (Aus)	79
'15	Clarence House Pinot Noir Region: Tasmania (Aus)	75
'14	Ata Rangi Pinot Noir Region: Martinborough, (NZ)	149
'13	Nittnaus, Kalk und Schiefer Blaufrankisch Region: Burgenland, (Austria)	85
'13	Isole e Olena Sangiovese Region: Chianti Classico (It)	87
'13	Seghesio Zinfandel Region: Sonoma County, California (USA)	98
'06	Bella Ridge estate Beau Peré Red Blend	

Region: Swan Valley, WA (Aus)	95
'09 Chateau Musar Hochar Pere et Fils Cinsault, Cabernet Sauvignon, Carignan, Grenache Region: Bekaa Valley (Lebanon)	87
'12 Golan Heights Yarden Cabernet Sauvignon Region: Galilee (Isr)	89
'13 Bokenhouts kloof, Porcupine Ridge Syrah Region: Frenchoek (RSA)	65
'11 Gaja, Dagromis Nebbiolo Region: Barolo (It)	195
'00 Chateau Duluc Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc Region: Saint Julien Bordeaux (Fr) 37.5 cl	89

Dessert & Fortified

60ml.gl/btl

'16 Scarborough Late Harvest Semillon Region: Hunter Valley (Aus)	12/60
Sherry Alvear 1927 Solera Pedro Ximenez Jerez (Sp)	10/100
*'08 Alois Kracher, Eiswein Gruner Veltliner, Welchriesling Region: Burgenland (Austria) 37.5 cl.	139
*'05 Hattys Tokaji Aszu 3 Puttonyos Furmint, Harslevelu Region: Tokaji (Hungary) 50cl.	99
'12 Graham's LBV Port Region: Douro River (Por)	18gl.
'11 Graham's Vintage Port Region: Douro River (Por)	32gl.
Chambers Grand Muscat, Rosewood Vineyards Muscat Region: Rutherglen, Victoria (Aus)	26gl.

Reserve list

'96 Rockford 'Basket Press'	
Shiraz	
Region: Barossa Valley (Aus)	429
'04 Henschke Mt. Edelstone	
Shiraz	
Region: Eden Valley (Aus)	279
'11 Gaja, Dagromis	
Nebbiolo	
Region: Barolo (It)	195