

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**

1930s 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**

Thai Mule: Ketel 1 vodka, lillet blanc, aperol, grand marnier,
ginger, coriander, verjuice. **18**

A refreshing Thai style salad in a liquid form.

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

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

Sparkling

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

Death In The Evening: Rum, rosemary, maple syrup, lemon,
sparkling wine, absinth. **19**

Treuse Fizz: Green and yellow Chartreuse, lime,
orange blossom, egg, cream, sparkling wine **20**

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**

Strawberry Fields: Gin, yellow chartreuse, strawberries,
lemon, oregano. **18**

Sage: Gin, ginger liqueur, Raspberry puree,

sage, lime, ginger ale. 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

Papa Doble: White Rum, maraschino liquor, lime, grapefruit

The Hemingway Daiquiri was created at the El Floridita bar in Cuba for Ernest Hemingway.

Legend has it that he loved it so much that he always ordered a double, lending the cocktail its nickname of "Papa Doble". 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

Smoked Ginger Old Fashioned : Vida Mezcal, ginger sugar, bitters. 24

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

My Spanish soul: Scotch, Lillet blanc, Antica Formula,

Amontillado 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		10
	Austria 330ml 5.1%	
Pymont Rye IPA		10
	Sydney 330ml 6.5%	
Pabst Blue ribbon		12
	USA 473ml 4.7%	
Little Creatures Pale Ale		15
	Western Australia 568ml 5.2%	
Lefte Blonde Ale		12
	Belgium 330ml 6.6%	