



**TERRACE BISTRO & BAR**  
BEVERAGE MENU

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## HOUSE COCKTAILS BY MIXOLOGIST

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**Dunman Spiked Tea** **12**

black tea-infused Beefeater Gin, housemade cardamom syrup, lime juice, egg white, served with a piece of dehydrated candied ginger

**Mount Vernon Cooler** **12**

Gordon's London Dry Gin, St-Germain liqueur, lime juice, agave nectar, cucumber juice, egg white, Schweppes Soda Water, garnished with cucumber peel

**Braddell Beets** **12**

Wild Turkey Rye, lemon juice, Falernum, housemade beetroot syrup

**Dear Litchi** **13**

Smirnoff Vodka, lychee purée, St-Germain liqueur, lemon juice, simple syrup, garnished with a lychee skewer

**One For The (Orchard) Road** **13**

Ron Zacapa 23 Rum, Martini Rosso, Grand Marnier, Angostura bitters, chocolate bitters, garnished with dehydrated orange and served over a large ice cube

**Tanglin Tropicana** **14**

Gordon's London Dry Gin, melon purée, St-Germain liqueur, lemon juice, Falernum, simple syrup

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## INTERNATIONAL COCKTAIL

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**Bloody Mary** **8.30**

Vodka, tomato juice, salt, pepper, Worcestershire sauce, Tabasco sauce, served with celery stick and lemon wedge

**Long Island Tea** **9.90**

Gin, Vodka, Rum, Tequila, Triple Sec, lime juice, topped up with coke

**Margarita** **8.30**

Tequila, Triple Sec, lime juice, served with dehydrated lime wheel, served classic or frozen

**Mojito** **8.30**

House Rum, fresh lime, Muscovado sugar, mint leaves

**Negroni** **9.90**

Gin, Sweet Vermouth, Campari, soda garnished with orange peel

**Old-Fashioned** **8.30**

Bourbon Whisky, sugar, soda garnished with lemon peel

**Singapore Sling** **9.90**

Gin, Cherry Brandy, D.O.M. Bénédictine, pineapple juice, lime juice, grenadine, bitters garnished with dehydrated pineapple

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**Whisky Sour** **8.30**

Bourbon, lime juice, sugar syrup, egg foam, bitter, garnished with dehydrated lemon wheel, served classic or on the rocks

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## APÉRITIF

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**Christian Drouin Calvados** **6.80**

**Pernod** **5.80**

**Pimms No. 1** **5.80**

**Aperol** **5.50**

**Campari** **5.50**

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## SHERRY

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**Bristol Cream (Sweet)** **7.20**

**Tio Pepe (Dry)** **7.20**

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## PORT BY THE GLASS

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**Graham's 20 Years** **14.80**

**Graham's 10 Years** **11.50**

**Taylor's Late Vintage** **9.60**

**Taylor's Port Ruby** **7.40**

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## LIQUEUR

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**Amaretto** **6.80**

**Baileys Irish Cream** **6.80**

**Cointreau** **6.80**

**Crème de Menthe** **6.80**

**Drambuie** **6.80**

**Grand Marnier** **6.80**

**Kahlúa** **6.80**

**Sarpa Oro di Poli Grappa** **6.80**

**Sambuca** **6.80**

**Southern Comfort** **6.80**

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# WHISKY

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## | PREMIUM SINGLE MALT WHISKY

*Premium whisky chaser set of 6 x 15ml shots at introductory price – \$27*

### BY THE SHOT (30ML) OR BOTTLE (700ML)

#### **Glenlivet 18 Years** 15 | 199

**Nose:** Quite big and well-rounded. There are notes of chewy sultanas and Sherried peels, barley sugars and toasty cereals with petals and apple blossom. A touch of fudge and gentle wisps of smoke. **Palate:** Full and rich with notes of chewy, tannic oak. Manuka honey and walnut with Cox's apples and orange peels. Cut herbs – fennel and spearmint. **Finish:** Long and dry with a spicy oak note. **Cask:** American Oak & Sherry

#### **Glenfiddich 18 Years** 15 | 189

**Nose:** Loads of fruit. Zesty grapefruit, baked toffee apples. Dry, chocolate Flakey wood and cinnamon. **Palate:** Candied fruits and Glenfiddich freshness balances richer notes of dried apricot, more cinnamon and toffee, ginger and dry Sherry. **Finish:** Peels and a touch of salted toffee. **Cask:** Sherry

#### **Singleton 18 Years** 15 | 199

**Nose:** Soft, warming and lusciously fruity, lots of flavour, vanilla sweetness, toffee apples, cocoa beans. **Palate:** Creamy, vanilla sweetness, aniseed, rich juicy fruit and peppermint. **Finish:** Long and spicy, cinnamon and apricot. **Cask:** American Oak

#### **Auchentoshan 18 Years** 15 | 189

**Nose:** Rife with toasty oak and vanilla spice. Chocolate cake and a lovely grassiness, damp, yet drying. Crystallised ginger. **Palate:** Toasty vanilla, dark nuttiness, chestnut perhaps and something zesty, softening slightly after a time. **Finish:** A malty finish, with a little custard and fresh flowers. **Cask:** Ex Bourbon Cask

#### **Bowmore 18 Years** 15 | 199

**Nose:** Pungent, citrus. Stewing fruit, hints of damp wood and a very soft smoke. **Palate:** Spirit at first, then gives way to perfume, fruit, plum jam. A good sweetness, peat smoke, grapey. **Finish:** Seville marmalade, blossom, dark peat. **Cask:** American Oak & Sherry

#### **Lagavulin 16 Years** 15 | 189

**Nose:** More like Lapsang Souchong tea than Lapsang Souchong! One of the smokiest noses from Islay. It's big, very, very concentrated, and redolent of iodine, sweet spices, good, mature Sherry and creamy vanilla. Stunning. **Palate:** Very thick and rich. A massive mouthful of malt and Sherry with good fruity sweetness, but also a wonderful sweetness. Big, powerful peat and oak. **Finish:** Long, spicy finish, figs, dates, peat smoke, vanilla. **Cask:** Bourbon Sherry

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## | SCOTLAND SINGLE MALT WHISKY

### SPEYSIDE

Speyside whiskies are known for being frugal with peat and full of fruit. Apple, pear, honey, vanilla and spice all have a part a role in expressions from this region, which are commonly matured in Sherry casks.

**Single Minded 15 Years** 18

**Glenlivet 15 Years** 13

**Gleffiddich 15 Years** 11.90

**Macallan 12 Years** 9.90

**Balvenie 12 Years** 9

**Gleffiddich 12 Years** 9

**Glenlivet 12 Years** 9

**Singleton 12 Years** 8.80

### HIGHLAND

Fruitcake and oak flirt with heather and smoke. Wild seas and impenetrable moorland dominate the landscape, create breeding ground for powerful peaty drams, while still leaving room for floral, silky elegance.

**Aberfeldy** 9.20

**Glenmorangie** 7.60

### ISLAY

Peat on Islay, fed on a constant diet of rain and seaspray, is particularly pungent and adds a strong smoky, earthy taste with a touch of salty seaweed.

**Lagavulin 16 Years** 11.80

**Bowmore 12 Years** 9.00

**Laphroaig Quarter Cask** 10.70

**Bruichladdich** 11.30

### LOWLAND

Floral tones like grass and honeysuckle pair with sweeter notes like toffee and cinnamon.

**Auchentoshan** 9.00

## | BLENDED WHISKY

**Johnny Walker 18 Years** 10

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Chivas 18 Years	9.30
Epicurean	9
Big Peat	9
Timorous	9
Monkey Shoulder	7.60
Johnny Walker Double Black	7
Johnny Walker Black	6.50
Teacher's	5.90
Dewar's White Label	5.90
<b>  IRISH WHISKY</b>	
John Jameson	6.50
<b>  CANADIAN WHISKY</b>	
Canadian Club	6.60
<b>  TENNESSEE WHISKY</b>	
Gentleman Jack	8.10
Jack Daniel	5.70
Jim Beam	5.50
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PREMIUM COGNAC	
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Hennessy XO	29.50
Rémy Martin XO	21.30
Martell Cordon Bleu	25.10
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COGNAC	
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Martell VSOP	11.50
Courvoisier VSOP	10.70
Hennessy VSOP	10.70
Rémy Martin VSOP	8.30
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BRANDY	
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St Rémy Napoleon	5.50

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Hendrick's	8.80
Bombay Sapphire	5.90
Beefeater	5.50
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VODKA	
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Grey Goose	8.30
Absolut	7
Smirnoff (Black)	5.90
Stolichnaya	5.50
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RUM	
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Myer's (Dark)	5.50
Malibu	5.50
Bacardi (Light)	5.50
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TEQUILA	
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Gold Jose Cuervo	5.50
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DRAUGHT BEER	
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BY GLASS, PINT OR JUG	
Tiger	6.90   9.90   22.80
Heineken	7.30   10.55   29.20
Guinness	7.50   10.00   28
Kilkenny	8.60   12.90   32
Erdinger Yeast	8.70   13.20   34.80
Archipelago Summer IPA	8.60   12.90
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BOTTLED BEER   ALE	
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Erdinger Dark (500ml)	14
Hoegaarden	9.90
Asahi	8.60
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<b>Corona</b>	<b>8.60</b>
<b>Heineken</b>	<b>8.30</b>
<b>Carlsberg</b>	<b>7.50</b>
<b>Stella Artois</b>	<b>7.50</b>

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## CIDER

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<b>Sheppy's Vintage Reserve</b>	<b>12</b>
<b>Sheppy's Classic</b>	<b>11</b>

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## NON-ALCOHOLIC BEER

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<b>Heineken 0.0</b>	<b>5.50</b>
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## HOUSE MOCKTAIL

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<b>Fizzy Beets</b>	<b>8</b>
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housemade beetroot rosemary syrup, lemon juice, cardamom syrup, Schweppes Soda Water

<b>Tanglin Maiden</b>	<b>8</b>
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melon purée, lime juice, elderflower syrup, simple syrup, Schweppes Tonic Water, garnished with a mint top and orange slice

<b>Farquhar Sling</b>	<b>8</b>
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coconut purée, pineapple juice, lime juice, orange juice, brown sugar syrup

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## MOCKTAIL

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<b>Virgin Mary</b>	<b>4.40</b>
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tomato juice with Tabasco sauce, salt, pepper, Worcestershire sauce, served with celery stick and lemon wedge

<b>Lemon Lime Bitters</b>	<b>4.40</b>
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lime juice, sweet soda dash of Angostura bitters, garnished with lemon and lime wedge

<b>Gunner/ Orange Gunner</b>	<b>Glass 4.40   Pint 5.80</b>
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mix of ginger ale, ginger beer, bitters, served with a lemon slice / topped with orange juice, garnished with an orange slice

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## FRESHLY SQUEEZED JUICE

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### IN SMALL OR PINT

<b>Carrot</b>	<b>3.50   4.90</b>
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<b>Green Apple</b>	<b>3.50   4.90</b>
<b>Orange</b>	<b>3.50   4.90</b>
<b>Pineapple</b>	<b>3.50   4.90</b>
<b>Starfruit</b>	<b>3.50   4.90</b>
<b>Watermelon</b>	<b>3.50   4.90</b>
<b>Mixed: Choice is yours</b>	<b>3.50   4.90</b>

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## SPARKLING | STILL WATER

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<b>San Pellegrino (500ml)</b>	<b>5.70</b>
<b>Aqua Panna (500ml)</b>	<b>5.70</b>
<b>Evian</b>	<b>3.10</b>

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## SOFT DRINKS

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<b>Red Bull</b>	<b>5.50</b>
<b>Double Dutch Skinny Tonic Water</b>	<b>4.50</b>
<b>Bickford's Old Style Ginger Beer</b>	<b>3.20</b>
<b>Bitter Lemon</b>	<b>2.60</b>
<b>Ginger Ale</b>	<b>2.60</b>
<b>Coke</b>	<b>2.60</b>
<b>Coke Zero</b>	<b>2.60</b>
<b>Diet Coke</b>	<b>2.60</b>
<b>Soda Water</b>	<b>2.60</b>
<b>Tonic Water</b>	<b>2.60</b>
<b>Sprite</b>	<b>2.60</b>

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