

## HOUSE COCKTAILS BY MIXOLOGIST

### | BOLD & CLASSIC

**Diplomático Old Fashioned 14**  
Diplomático Reserve, Luxardo Cherries, chocolate bitters, hint of Nespresso espresso

**Boulevardier 13**  
Bulleit Bourbon, Campari, Mancino Rosso, orange bitters

**Gran Classico Negroni 12**  
Sipsmith Dry Gin, Tempus Fugit Gran Classico, Carpano Antica Formula, orange bitters

### | LADIES' NIGHT

**Tropical Hum 15**  
Plantation White Rum, Hum Botanical, passion fruit purée, mango purée, lime juice purée, East Imperial soda

**Vine Grapes 15**  
G'Vine Nouaison Gin, Mancino Blanco, home-made syrup, lime juice, red grape juice

**Reposado Paloma 14**  
Don Julio Reposado, home-made syrup, lime juice, pink grapefruit juice, East Imperial soda

**The Prestige 13**  
Sipsmith Dry Gin, Tempus Fugit Kana L'Aéro d'Or, strawberry purée, grapefruit juice, East Imperial soda

**Augustine 12**  
Grey Goose Vodka, St George Spiced Pear, honey, lemon juice, egg white

**Revitalised Pink Lady 12**  
Tanqueray Gin, Aperol, home-made syrup, lemon juice, egg white, angostura bitter

### | ARTISANAL

**Hum-Ney 15**  
Ketel One Vodka, Hum Botanical, honey, lemon juice, jasmine green tea

**Blood Orange Aviation 14**  
Beefeater 24 Gin, Tempus Fugit Liqueur de Violettes, Luxardo Maraschino Liqueur, home-made syrup, lemon juice, blood orange

**Blueberry Mytini 12**  
Absolut Elyx, Mathilde Cassis, home-made syrup, lemon juice, blueberries, mint

### | BUBBLES

**Wild Hibiscus Sparkle 20**  
Hum Botanical, topped with champagne

**Bellini 18**  
choice of: mango | peach | passion fruit | strawberry, topped with Henri Abelé Champagne

**Please approach staff for international cocktails**

### YOUR FOUR-STEP GIN & TONIC EXPERIENCE \$14+

Create your own customised Gin & Tonic with our selection of premium gin, paired with the finest craft tonics. Choose from unique bitters and over twenty garnishes.



## APÉRITIF

Christian Drouin Calvados **6.80** • Pimm's No. 1 **5.80** • Pernod **5.80** • Aperol **5.50** • Campari **5.50**

## GIN

The Botanist **8.80** • Hendrick's **8.80** • Sipsmith **6.50** • Tanqueray **6** • Bombay Sapphire **5.90** • Beefeater **5.50**

## VODKA

Grey Goose **8.30** • Ketel One **7** • Absolut Elyx **8** • Absolut **7** • Dingle **6.30** • Smirnoff Black **5.90** • Stolichnaya **5.50**

## RUM

Diplomático **9.50** • Plantation 3-Star **7** • Malibu **5.50** • Myer's Dark **5.50** • Bacardi Light **5.50**

## TEQUILA

Don Julio Anejo **9** • Don Julio Reposado **9** • Gold Jose Cuervo **5.50**

## WHISKY

### | 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.

Glenlivet 15 Years **13** • Glenfiddich 15 Years **11.90** • Macallan 12 Years **9.90** • Glenfiddich 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.

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** • Laphroaig Quarter Cask **10.70** • Bowmore 12 Years **9**

#### LOWLAND

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

Auchentoshan 12 Years **9.00**

### | BLENDED WHISKY

Johnnie Walker 18 Years **10** • Chivas 18 Years **9.30** • Johnnie Walker Double Black **7** • Teacher's **5.90** • Johnnie Walker Black **6.50** • Dewar's White Label **5.90** • Monkey Shoulder **7.60**

### | IRISH WHISKY

John Jameson **6.50**

### | CANADIAN WHISKY

Canadian Club **6.60**

### | TENNESSEE WHISKY

Gentleman Jack **8.10** • Bulleit Bourbon **8** • Jack Daniel's **5.70** • Jim Beam **5.50**

### PREMIUM SINGLE MALT WHISKY

Premium Whisky Chaser Set of 6 x 15ml shots at introductory price **\$27**

Alternatively, order by the shot (30ml) or bottle (700ml).



## PREMIUM COGNAC

Hennessy XO **29.50** • Martell Cordon Bleu **25.10** • Rémy Martin XO **21.30**

## COGNAC

Hennessy VSOP **10.70** • Rémy Martin VSOP **8.30**

## BRANDY

St Rémy Napoleon **5.50**

## LIQUEUR 6.80

Amaretto • Bailey's Irish Cream • Cointreau • Grand Marnier • Crème de Menthe • Drambuie • Sambuca • Sarpa Oro di Poli Grappa • Southern Comfort • Kahlúa

## HOUSE MOCKTAIL

**Summer Iced Tea 6**  
choice of: lychee | peach | strawberry | cucumber | house tea | seasoned fruits

**Watermelon Rosso 6**  
macadamia syrup, freshly squeezed watermelon juice

**Hidden Dragon 6**  
dragon fruit, mint, cranberry juice, topped with soda

## MOCKTAIL

**Virgin Mary 4.40**  
tomato juice with Tabasco sauce, salt, pepper, Worcestershire sauce, served with celery stick and lemon wedge

**Lemon Lime Bitters 4.40**  
lime juice, sweet soda dash of Angostura bitters, garnished with lemon and lime wedge

**Gunner | Orange Gunner Glass 4.40 • Pint 5.80**  
mix of ginger ale, ginger beer and bitters, served with a lemon slice | topped with orange juice, garnished with an orange slice

## FRESHLY SQUEEZED JUICE

Small **3.50** • Pint **4.90**

choice of: Carrot | Green Apple | Orange | Pineapple | Watermelon | Mixed: choice is yours

## SPARKLING | STILL WATER

500ml

San Pellegrino **5.70** • Acqua Panna **5.70**

## SOFT DRINKS

Red Bull **5.50** • Double Dutch Skinny Tonic Water **4.50** • Bickford's Old Style Ginger Beer **3.20** • Coke **2.60** • Coke Zero **2.60** • Diet Coke **2.60** • Sprite **2.60**

## SCHWEPES 2.60

Bitter Lemon • Ginger Ale • Soda Water • Tonic Water

### WEEKDAY SPECIAL

Tuesday: 1-for-1 Tiger Draught  
Wednesday: 1-for-1 Whisky by the Glass  
Thursday: Ladies' Night  
(Enjoy **\$2** off Ladies' Night Cocktail)  
Friday: 1-for-1 Sparkling by the Glass

## IMPERIAL TONIC 4

Burma | Old World | Yuzu | Grapefruit | Botanical | Soda

## DRAUGHT BEER

Glass 330ml • Pint 500ml • Jug: 1 litre

Erdinger Yeast	Glass <b>8.70</b> • Pint <b>13.20</b> • Jug <b>34.80</b>
Archipelago Summer IPA	Glass <b>8.60</b> • Pint <b>12.90</b>
Kilkenny	Glass <b>8.60</b> • Pint <b>12.90</b> • Jug <b>32</b>
Guinness	Glass <b>7.50</b> • Pint <b>10</b> • Jug <b>28</b>
Heineken	Glass <b>7.30</b> • Pint <b>10.55</b> • Jug <b>29.20</b>
Tiger	Glass <b>6.90</b> • Pint <b>9.90</b> • Jug <b>22.80</b>

## BOTTLED BEER | ALE

Asahi **8.60** • Corona **8.60** • Heineken **8.30** • Carlsberg **7.50**

## CIDER

Strongbow **8**

## NON-ALCOHOLIC BEER

Heineken 0.0 **5.50**

### BEAT THE CLOCK!

Enjoy a refreshing 330ml  
Tiger or Guinness draught beer (only):

**\$4** from 4.00pm to 4.59pm

**\$5** from 5.00pm to 5.59pm

**\$6** from 6.00pm to 6.59pm

(7.00pm onwards – back to the regular price)

## WINE BY THE GLASS | CARAFE

Glass 150ml • Carafe 250ml

### | CHAMPAGNE & SPARKLING WINES

Laurent-Perrier La Cuvée Brut NV Glass **19**

Giusti Rosalia Prosecco Rosé DOC 2020 Glass **11**

Prunotto Moscato d'Asti DOCG 2020 Glass **9**

Millesimato Bottega Brut Prosecco Glass **8**

### | WHITE WINES

Bouchard Père & Fils Chardonnay  
Pouilly-Fuissé 2020 Glass **20**

Trimbach Riesling Classic Alsace 2020 Glass **14**

Odfjell Armador Sauvignon Blanc 2020 Glass **13**  
*89 Points Tim Atkin*

Zuccardi Series A Torrontés 2020 Glass **13**  
*91 Points Wine Advocate*

Laurenz V Grüner Veltliner 2020 Glass **12**

Tanglin Club Sauvignon Blanc 2020 Glass **8**

### | RED WINES

Les Hauts de Smith Rouge Bordeaux  
Pessac-Léognan 2016 Glass **25**

Vietti Langhe Nebbiolo Perbacco  
Piemont 2019 Glass **18**

Antinori Villa Chianti Classico Riserva  
DOCG Tuscany 2018 Glass **17**

Remelluri Reserva Tempranillo Rioja 2014 Glass **14**

Odfjell Armador Cabernet Sauvignon 2019 Glass **12**

Quarisa 30 Mile Shiraz Australia 2019 Glass **9**

Tanglin Club Pinot Noir 2018 Glass **9**

### VIEW OUR FULL WINE LIST



## SNACKS MENU

Smoked Scottish Salmon **18**  
horseradish crème, capers, pickled shallot, gherkins, toasted bread

Fried Chicken Wings (6) **10.80**  
French fries, Thai chilli dressing

Satay (6) **8.50**  
Choice of: Chicken | Lamb | Beef  
rice cubes, cucumber, spicy peanut sauce

Gambas al Ajillo & Spanish Octopus **18**  
tomato salsa, gherkin, chimichurri sauce

Fried Breaded Oysters (8) **16**  
tobiko, Japanese mayonnaise, lemon wedges

Thai Fish Cakes (6) **8.50**  
Thai sweet chilli sauce

Cajun Wedges **5.10**

French Fries plain **5.10** • cheese **6.50** • truffle oil **7.50**

Club Sandwich **10.50**

Smoked Salmon Sandwich **10.50**

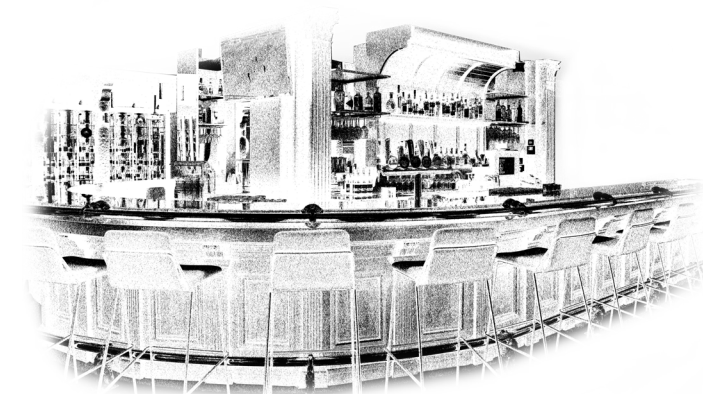
Cheese Toast **6.60**

Sandwich **6.50**  
Choice of: Cheese | Chicken | Ham | Tuna | Beef | Egg Mayo

DIY Pizza **13.40**  
(Not available from 2.00pm to 6.00pm)

Choice of Condiments **1.70 each**  
mushroom | bacon | bell pepper | jalapeños | onion | ham | tuna |  
pepperoni | squid | prawn | black olives | pineapple

Freshly Shucked Oysters half dozen **27** | a dozen **50**  
shallot vinaigrette, lemon wedges  
(Available from 6.00pm to 10.00pm)



## TERRACE BISTRO & BAR MENU