

## HOUSE COCKTAILS BY MIXOLOGIST

### | BOLD & CLASSIC

**Diplomático Old Fashioned 15**  
Diplomático Reserve, Luxardo Cherries, chocolate bitters, hint of Nespresso espresso

**Manhattan 15**  
Bulleit Bourbon, Mancino Rosso, Luxardo Maraschino cherry

**Gran Classico Negroni 14**  
Sipsmith Dry Gin, Campari, orange bitters

### | LADIES’ NIGHT

**Clover Club 16**  
Citadelle Gin, Lemon juice, homemade raspberry syrup, egg White

**Tropical Hum 16**  
Plantation White Rum, Hum Botanical, passion fruit purée, mango purée, lime juice purée, club soda

**El Diablo 15**  
1800 Tequila reposado, Mathilde cassis, lime juice, Ginger beer

**Reposado Paloma 15**  
Jose Cuervo 1800 Reposado, home-made syrup, lime juice, pink grapefruit juice, club soda

**Augustine 13**  
Grey Goose Vodka, St George Spiced Pear, honey, lemon juice, egg whites

**Revitalised Pink Lady 13**  
Tanqueray Gin, Aperol, home-made syrup, lemon juice, egg white, angostura bitter

### | ARTISANAL

**Hum-Ney 16**  
Ketel One Vodka, Hum Botanical, honey, lemon juice, jasmine green tea

**Orange Aviation 15**  
Beefeater 24 Gin, Luxardo Maraschino Liqueur, home-made syrup, lemon juice, orange

**Blueberry Mytini 16**  
Ketel One, Mathilde Cassis, home-made syrup, lemon juice, blueberries, mint

### | BUBBLES

**Bellini 21**  
choice of: mango | peach | passion fruit | strawberry, topped with House Champagne

**Diplomático Cuban 16**  
Prosecco, Diplomático Reserva, mint syrup, lime juice, homemade syrup, Angostura bitters

### | BARREL AGED COCKTAIL

**Negroni 14**  
Gordons’ Dry Gin, Campari, Martini Rosso

**Old Fashioned 14**  
Jim Beam Bourbon Scotch Whisky, Angostura bitter, homemade syrup

*Please approach staff for international cocktails*

**YOUR THREE-STEP GIN & TONIC EXPERIENCE \$15+**  
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 **7.70** • Pimm’s No. 1 **6.30** • Pernod **6.30** • Aperol **6.00** • Campari **6**

### GIN

The Botanist **9.70** • Hendrick’s **9.70** • Sipsmith **7.30** • Tanqueray **6.70** • Bombay Sapphire **6.50** • Beefeater **6**

### VODKA

Grey Goose **9.30** • Ketel One **7.90** • Absolut **7.90** • Smirnoff Black **6.60** • Stolichnaya **6**

### RUM

Diplomático **10.60** • Malibu **6** • Myer’s Dark **6** • Plantation Rum XO 20<sup>th</sup> **16.20** • Plantation Rum Xaymaca **13.10** • Plantation Rum Barbados **11** • Plantation RumDark **8.70** • Plantation 3-Star **7.80**

### TEQUILA

Jose Cuervo 1800 Reposado **9.90** • Gold • Jose Cuervo **6**

### 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 **14** • Glenfiddich 15 Years **13.20** • Macallan 12 Years **11.10** • Glenfiddich 12 Years **9.80** •

#### 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 **8.50**

#### 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 **16.50** • Laphroaig Quarter Cask **12.90** • Bowmore 12 Years **10**

### | BLENDED WHISKY

Chivas 18 Years **12** • Johnnie Walker Double Black **7.80** • Teacher’s **6.60** • Johnnie Walker Black **7.20** • Monkey Shoulder **8.50**

### | IRISH WHISKY

John Jameson **7.80**

### | TENNESSEE WHISKY

Bulleit Bourbon **8.80** • Jack Daniel’s **6.20** • Jim Beam **6**

**PREMIUM SINGLE MALT WHISKY**  
Premium Whisky Chaser Set of 6 x 15ml shots at **\$33**



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

### COGNAC

Rémy Martin XO **23.60** . Martell VSOP **12.50** . Courvoisier VSOP **11.50** . Hennessy VSOP **11.50** . Rémy Martin VSOP **9**

### BRANDY

St Rémy Napoleon **6**

LIQUEUR **7.70**

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 6.60**  
Choice of: lychee | peach | Healthier Options available. Yuzu | Mixed Berry

**Watermelon de Rosso 6.60**  
macadamia syrup, freshly squeezed watermelon juice

**Zero Alcohol Gin and Tonic 13**  
Pearsons Botanical London Dry, East Imperial Original Tonic, lavender bitters, served with orange and thyme

## MOCKTAIL

**Virgin Mojito 7**  
Choice of: lime wedges, spearmint leaves, house syrup and club soda

**Virgin Sling 7**  
Fresh Squeeze Lime Juice, Orange Pineapple, pomegranate syrup garnish with strawberry slice

**Virgin Mary 6.60**  
tomato juice with Tabasco sauce, salt, pepper, Worcestershire sauce, served with celery stick and lemon wedge

**Lemon Lime Bitters 5**  
lime juice, sweet soda dash of Angostura bitters, garnished with lemon and lime wedge

**Gunner Glass 5 | Pint 6.60**  
mix of ginger ale, ginger beer and bitters, served with a lemon slice

## FRESHLY SQUEEZED JUICE

**Small 3.90 | Pint 5.50**  
Orange | Watermelon | Mixed

## SPARKLING | STILL WATER

San Pellegrino **6.40** | Acqua Panna **6.40**

## SOFT DRINKS

Coke **2.90** • Coke Zero **2.90** • Diet Coke **2.90** • Sprite **2.90**  
Ginger Ale • Soda Water • Tonic Water

Old Style Ginger Beer **3.50**

**FEVER-TREE TONIC 5**  
Light Tonic | Indian Tonic| Elderflower

### WEEKDAY SPECIAL

Tuesday: 1-for-1 Tiger Draught

Wednesday: 1-for-1 Whisky by the Glass

Thursday: Martini Night

(Enjoy **\$2** off Martini Cocktails)

Friday: 1-for-1 Sparkling by the Glass

### MARTINI NIGHTS

Martini cocktails



### VIEW OUR FULL WINE LIST



### WINE BY THE GLASS 150ml

#### CHAMPAGNE & SPARKLING WINES

Laurent-Perrier La Cuvée Brut NV **20**

Duval Leroy Brut Reserve NV Glass **20**

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

Millesimato Bottega Brut Prosecco **8**

#### WHITE WINES

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

Trimbach Riesling Classic Alsace 2021 **14**

Odfjell Armador Sauvignon Blanc 2022 **13**

Zuccardi Series A Torrontés 2022 **13**

Laurenz V Friendly Grüner Veltliner 2021 **14**

Tanglin Club Sauvignon Blanc 2022 **8**

#### RED WINES

Remelluri Reserva Tempranillo Rioja 2015 **23**

Vietti Langhe Nebbiolo Perbacco  
Piemont 2020 **18**

Antinori Villa Chianti Classico Riserva  
DOCG Tuscany 2021 **18**

Odfjell Armador Cabernet Sauvignon 2021 **12**

Quarisa 30 Mile Shiraz Australia 2021 **9**

Tanglin Club Pinot Noir 2022 **9**

### SNACKS MENU

**Bhuna Gosht** **13.90**  
dry mutton, indian spices

**Baked Mont D'or Cheese** **18.90**  
rosemary, garlic, bread chips

**Buffalo Drumlettes (6)** **13.90**  
sriracha sour cream

**Beef Rendang French Bread Pizza** **14.50**  
minced beef rendang, cheese, pickled red onion

**Fried Cauliflower with Indian Spice (V)** **9**  
mint chutney, lemon wedge

**Crispy Pork Belly** **15.50**  
thai style green chilli dipping sauce

**Tanglin Signature Fries** **9.50**  
truffle & parmesan cheese

**Fried Chicken Wings (6)** **12.40**  
thai chilli dressing, fries  
\*marinated in prawn paste\*

**Chicken | Lamb | Beef Satay (6)** **9.80**  
rice cubes, cucumber, spicy peanut sauce

**Gambas Al Ajillo & Spanish Octopus** **20.70**  
tomato salsa, gherkin, chimichurri sauce

**Thai Fish Cake (6)** **9.35**  
thai sweet chilli sauce

**Cajun Wedges** **5.60**

**French Fries** **5.60**

**Smoked Scottish Salmon** **19.80**  
Horseradish Crème, Capers, Pickled Shallot,  
Gherkins, toast bread

**Cheese Sandwich | Tuna Sandwich |  
Ham Sandwich | Egg Mayo Sandwich** **7.35**

**Beef Sandwich | Chicken Sandwich** **7.50**

**Freshly Shucked Oysters (6)** **1/2 dozen 30.55**  
shallot vinaigrette, lemon wedges,  
**a dozen 56.65**  
tabasco sauce



## TERRACE BISTRO & BAR MENU

### DRAUGHT BEER

Glass 330ml | Pint 500ml | Jug: 1.3 litre

#### Erdinger Yeast

Glass 9.70 | Pint 14.50 | Jug 38

#### Brewlander Joy IPA

Glass 9.60 | Pint 14.30 | Jug 36

#### Kilkenny

Glass 9.60 | Pint 14.30 | Jug 36

#### Guinness

Glass 8.40 | Pint 11.30 | Jug 31

#### Heineken

Glass 8.20 | Pint 11.80 | Jug 32.50

#### Tiger

Glass 7.80 | Pint 11.20 | Jug 25.50

### BOTTLED BEER | ALE

Asahi **9.60** . Corona **9.60** . Heineken **9.30** . Carlsberg **8.40**  
Hoegarden **9.30**

### CIDER

Magners **9.60**

### NON-ALCOHOLIC BEER

Heineken 0.0 **6**

### PLANTATION RUM FLIGHTS

Rum Tasting Flights Set of 6 x 15ml  
shots at **\$32**

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

