

CHAMPAGNE & SPARKLING

	GLS / BTL
EDGE OF THE WORLD SE AUSTRALIA	\$10 / \$46
LA RIVA DI FRATI PROSECCO DOC VENETO, IT	\$12 / \$55
DOMAINE CHANDON NV YARRA VALLEY, VIC	\$13 / \$60
MOET & CHANDON IMPERIAL NV EPERNAY, FR	\$100
POL ROGER NV EPERNAY, FR	\$130
VEUVE CLICQUOT NV REIMS, FR	\$110
BOLLINGER SPECIAL CUVEE BOLLINGER AY, FR	\$145
PERRIER JOUET BELLE EPOQUE 2007 EPERNAY, FR	\$320
KRUG GRAND CUVEE REIMS, FR	\$350
DOM PERIGNON 2009 REIMS, FR	\$290
BILLECART SALMON BRUT ROSE 750ML MAREUIL-SUR-AY, FR	\$260

WHITE

	GLS / BTL
EDGE OF THE WORLD SAUVIGNON BLANC SE AUSTRALIA	\$10 / \$46
PEWSEY VALE RIESLING EDEN VALLEY, SA	\$12 / \$48
CORTE GIARA PINOT GRIGIO VENETO, IT	\$12 / \$55
NAUTILUS SAUVIGNON BLANC MARLBOROUGH, NZ	\$12 / \$55
SCOTCHMANS HILL CHARDONNAY BELLARINE PENINSULA, VIC	\$13 / \$60
WILD ONE MOSCATO SE AUSTRALIA	\$10 / \$48

ROSÉ

	GLS / BTL
EDGE OF THE WORLD ROSE SE AUSTRALIA	\$10 / \$46
YALUMBA 'BLOCK 2' BAROSSA VALLEY, SA	\$13 / \$60
ROCKFORD ALICANTE BOUCHET BAROSSA VALLEY, SA	\$13 / \$60
EDGE OF THE WORLD SHIRAZ CABERNET SE AUSTRALIA	\$10 / \$46
ALPHA BOX & DICE 'TAROT' GRENACHE MCLAREN VALE, SA	\$11 / \$50
PALLISER ESTATE 'PENCARROW' PINOT NOIR MARTINBOROUGH, NZ	\$12 / \$55
LADIES WHO SHOOT THEIR LUNCH SHIRAZ STRATHBOGIE RANGES, VIC	\$12 / \$60
VASSE FELIX CABERNET SAUVIGNON MARGARET RIVER, WA	\$12 / \$80

RED

CLASSIC COCKTAILS

WE'VE PICKED OUT SOME OLD-SCHOOL DRINKS THAT WE RECKON ARE GOOD ALL YEAR ROUND! ALL \$20

MOJITO WHITE RUM WITH MINT, LIME, SUGAR, TOPPED WITH SODA	\$20
DAIQUIRI WHITE RUM WITH LIME AND SUGAR	\$20
TOMMY'S MARGARITA TEQUILA WITH AGAVE AND LIME	\$20
SOUTHSIDE GIN WITH FRESH MINT, LIME AND SUGAR	\$20
BRAMBLE GIN WITH LEMON AND SUGAR, FINISHED WITH BLACKBERRY LIQUEUR	\$20
AVIATION GIN WITH CRÈME DE VIOLETTE, MARASCHINO AND LEMON	\$20
JOHN COLLINS SCOTCH WHISKY WITH LEMON AND SUGAR, TOPPED WITH SODA	\$20
PISCO SOUR PISCO WITH LEMON, SUGAR AND EGG WHITE	\$20
OLD FASHIONED BOURBON WITH SUGAR AND BITTERS	\$20

PLEASE BE ADVISED THAT ALL CREDIT CARD TRANSACTIONS WILL INCUR A 0.7% SURCHARGE.

COCKTAILS

DANCE WITH THE DEVIL OUR TAKE ON AN ESPRESSO MARTINI MIXING VODKA WITH COFFEE, DARK CHOCOLATE AND VANILLA FLAVOURS	\$20
YOU'RE PUNCHING, MATE A FRUIT PUNCH MIXING VODKA WITH WATERMELON, MINT, POMEGRANATE AND CITRUS FLAVOURS	\$20
PINA COLADA 2.5 CLASSIC PINA COLADA SERVED THE PROV WAY, LONG, REFRESHING AND DAIRY FREE. WE USE FAT-WASHED RUM WITH COCONUT OIL, FRESH PINEAPPLE AND COCONUT WATER	\$20
SO FLUFFY! A LIGHT FRUITY SOUR MADE USING VODKA MIXED WITH PEACH AND PASSIONFRUIT, FINISHED WITH A LITTLE TOUCH OF FIZZ	\$20
UNUSUAL SUSPECTS LONG AND REFRESHING, HENDRICK'S GIN IS MIXED WITH MINT, CUCUMBER AND ELDERFLOWER, LENGTHENED WITH APPLE AND CRANBERRY	\$20
N.O.L.A. SOUR OUR TAKE ON A WHISKEY SOUR USING RYE, COGNAC AND A TOUCH OF MARASCHINO, FINISHED WITH A SPRITZ OF ABSINTHE	\$20
BLUE STEEL WHITE RUM IS SHAKEN WITH FRESH GINGER, LYCHEE, LEMON AND VANILLA IN THIS FLORAL LITTLE DRINK THAT PACKS A PUNCH	\$20
BREAKFAST CLUBBING THIS LONG DRINK IS ALL ABOUT CITRUS FLAVOURS. VODKA COMBINED WITH LEMON AND LIME, FINISHED WITH PINK GRAPEFRUIT SODA	\$20
NO, PADRON! WHITE TEQUILA IS INFUSED WITH SMOKED JALAPENO AND STIRRED WITH ORANGE ZEST AND AGAVE IN THIS MEXICAN-INSPIRED TAKE ON AN OLD FASHIONED	\$20

SUGGESTED SERVES

AIVY & FEVER TREE TONIC FRESH LIME, STRAWBERRY AND BLACK PEPPER	\$14
EL DIABLO BLANCO TEQUILA, ELDERFLOWER, AGAVE, GINGER ALE, FRESH LIME	\$14
SPRITZROY APEROL, COCCHI ROSE, PROSECCO AND PINK GRAPEFRUIT SODA	\$18
DARK & STORMY GOSLING'S BLACK SEAL RUM AND FEVER TREE GINGER BEER	\$15
ROOFTOP HOT TODDY WILD TURKEY AMERICAN HONEY, LEMON JUICE, HONEY AND SPICES	\$14
SWEET AND SOUR ICED TEA WILD TURKEY AMERICAN HONEY, TRIPLE SEC, LEMON JUICE, MELBOURNE ROOFTOP HONEY AND KOMBUCHA	\$15