

ST.

COCKTAILS

SIGNATURE

It's a Gin Gin Situation

Gordons Pink Gin and Butterfly pea Ink gin shaken with St Germain, lemon vanilla, egg white

\$19

Mezcal Paloma

Hiding in the margarita's icy shadow is the real treasured drink of Mexico, La Paloma. Mezcal, grapefruit juice, lime and simple syrup

\$18

Cucumber Smash

A fresh blend of Vodka, cucumber and mint blended with fresh lime juice and a dash of soda water

\$18

Lychee Caprioska

Turning an old classic into a modern magnum opus. Lychee and Vodka muddled with fresh lime and served over ice. Garnished with dehydrated lime

\$18

Out of the Blue

Malibu rum and blue curacao matched with fresh lime and pineapple juice and topped with coconut water

\$18

MOJITO YOUR WAY

Cuban signature cocktail of white rum, lime, sugar, and mint. Topped with soda water, it can be made your way:

Classic

White rum, limes, sugar, and mint muddled and topped with soda water

\$18

Strawberry & Pomegranate

Pampero Blanco rum, strawberry liqueur, strawberries, pomegranate seeds, limes, sugar, and mint muddled and topped with soda water

\$18

Fireball & Apple

Fireball whiskey, white rum, apple juice muddled with the traditional Mojito to create a mouthwatering new combination

\$18

TO SHARE

Red Wine Sangria

Cointreau, peach schnapps, sugar, and red wine. Topped up with soda water and ginger ale. Garnished with seasonal fruits

\$30

White Wine Sangria

Cointreau, peach schnapps, sugar, and white wine. Topped up with soda water and lemonade. Garnished with seasonal fruits

\$30

Yeah All The Boys

Fireball Cinnamon Whisky, Jack Daniels Honey, Bulleit bourbon, Captain Morgan Gold rum and lemon juice. Built over ice topped with soda water and a dash of Coke

\$40

Ladies Night

Watermelon liqueur, lychee liqueur, Chambord and Vodka mixed with pineapple, cranberry and lime juice

\$40

MOCKTAILS

Fruit Fizz

Mint, lime, strawberry, pomegranate muddled topped with lemonade and grenadine. Garnished with fresh fruit

\$10

Mango & Strawberry

Mango, strawberries, and fresh mint muddled and topped with soda water and lemonade.

\$10

Virgin Lychee

Lychees muddled with mint leaves and lime juice and topped with soda water

\$10

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WINES

SPARKLING

	Glass Bottle
Secret Garden Sparkling Brut NV, Australia	\$9.00 \$36.00
Emeri Sparkling Pink Moscato, Australia	\$9.00 \$36.00
La Gioiosa Prosecco Superiore D.O.C.G. NV 200ml Veneto, Italy	\$10.00
Chandon Brut NV, Yarra Valley, Australia	\$55.00
Moet Chandon NV Imperial Champagne, France	\$98.00

WHITE

	150mL 200mL Bottle
Tempus Two Silver Series Sauvignon Blanc	\$9.00 \$11.00 \$36.00
Tai Nui Sauvignon Blanc, Marlborough, New Zealand	\$9.50 \$11.50 \$38.00
Willowglen Moscato, Riverina, Australia	\$8.00 \$10.00 \$28.00
Seppeltsfield Riesling, Eden Valley, SA	\$12.00 \$14.00 \$49.00
La Bossa Pinot Grigio, South Eastern Australia	\$9.00 \$11.00 \$36.00
Wildflower Chardonnay, Margaret River, WA	\$9.00 \$11.00 \$38.00

RED

	150mL 200mL Bottle
Robert Stein Merlot, Hunter Valley, Australia	\$9.00 \$11.00 \$36.00
Ta Ku Pinot Noir, Marlborough, New Zealand	\$10.00 \$12.00 \$42.00
Secret Garden Cabernet Sauvignon, Australia	\$9.00 \$11.00 \$36.00
Seppeltsfield Shiraz, Barossa, Australia	\$12.00 \$14.00 \$49.00
Cradle Reserve Shiraz, Hunter Valley, Australia	\$10.00 \$12.00 \$38.00

