

CORBINS

Sips, Snacks & Good Vibes



Corbins Classic Cocktails - \$24 each

Filthy Martini

Never Never Oyster Shell, Carpano Dry Vermouth, olive brine

Old Fashioned

Maker's Mark, bitters, sugar

Charlie Chaplin

Sloe Gin, Apricot, Lime

Negroni

Maroochy Gin, red vermouth blend, Campari

Espresso Martini

Maroochy Vodka, Licor 43, coffee

Paper Plane

Maker's Mark Bourbon, amaro, Aperol, lemon

Tommys Chilli Margarita

Agave spirit, passionfruit, jalapeno, lime

El diablo

Agave spirit, creme de cassis, lime and ginger beer

East 8 Hold Up

Maroochy Vodka, Aperol, pineapple, passionfruit, lime

South Side

Maroochy Gin, mint, sugar, lime

Whisky Sour

Maker's Mark, lemon, sugar, Wonderfoam

Lychee Martini

Maroochy Vodka, lychee liquor, citrus & lychee juice

Clover Club

Maroochy Gin, raspberry, dry vermouth, lemon

Americano

Campari, red vermouth blend, soda

Beers

On Tap/Local

Terella Lager - 4.8%	\$12
10 Toes Pipeline Pale Ale - 4.7%	\$13
Matso's Ginger Beer - 3.5%	\$14
Stella Artois Lager - 4.8%	\$12
Your Mates Larry Pale Ale - 4.5%	\$13
Balter Captain Sensible - 3.5%	\$12
Bentspoke Crankshaft IPA - 5.8%	\$14

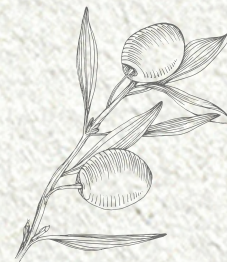
Wines

FIZZ	gls	btl
Tropo Blanc De Blanc, Adelaide Hills SA	\$13	\$65
La Violetta Patio Pet Nat, Great Southern WA		\$70
WHITE		
Montevento Pinot Grigio, Veneto Italy	\$14	\$65
Stuff & Nonsense Sauvignon Blanc, New Zealand	\$14	\$65
Two Tonne Chardonnay, Tamar Valley TAS	\$18	\$80
Latta Granite Riesling, Pyrenees VIC		\$67
De Bruno Soave, Colli Scaglieri Veneto Italy		\$72
ROSE		
Sven Joshcke, Barossa Valley SA	\$16	\$66
REDS		
Garagiste Cotier Pinot Noir, Mornington Peninsula VIC	\$16	\$70
Unico Zelo Fresh AF, Riverland SA (chilled red)	\$15	\$65
Ministry of Clouds Shiraz, McLaren Vale, SA	\$18	\$77

Mocktails and shots are available on request

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Corbins is a small, intimate, neighbourhood cocktail bar offering elevated old-fashioned hospitality with modern cocktail technique. It's a place where people feel like locals from their first visit, built on warmth, honesty and connection.

Mixed mediterranean olives	10
Local sourdough, zaatar butter, fleur de sel	12
Baba ghanoush, roasted eggplant, tomatoes, EVOO, house focaccia	19
Hummus, zhoug, dukkah, EVOO, house focaccia	17
Oysters, red wine, vinegar mignonette, sumac - ½ dozen	32
Charcuterie selection guindilas, grissini	25
Burrata, muhammara, pickled figs, EVOO	24
Anchovy, whipped ricotta, Aleppo pepper, local sourdough	18
Heirloom tomatoes, cucumber, stracciatella, capers, pomegranate molasses, EVOO	17
Fish sando, lettuce, onion, tomato, pomegranate molasses, tzatziki, brioche	19
Fried Calamari, Moroccan spice, lemon & dil mayo	17
Lamb skewers, zhoug, Aleppo pepper, cucumber borani	20
Gnocchi, herb & macadamia pesto, stracciatella	24
Fries, house seasoning, Aleppo pepper mayo	13
House focaccia, confit garlic & rosemary	8
Maleny cheddar, crackers, accompaniments	19
Baklava sundae, ice cream, pistachio, honey, filo pastry	15

Please let the team know if you have any dietary requirements

Tell your friends where to find us @corbins_