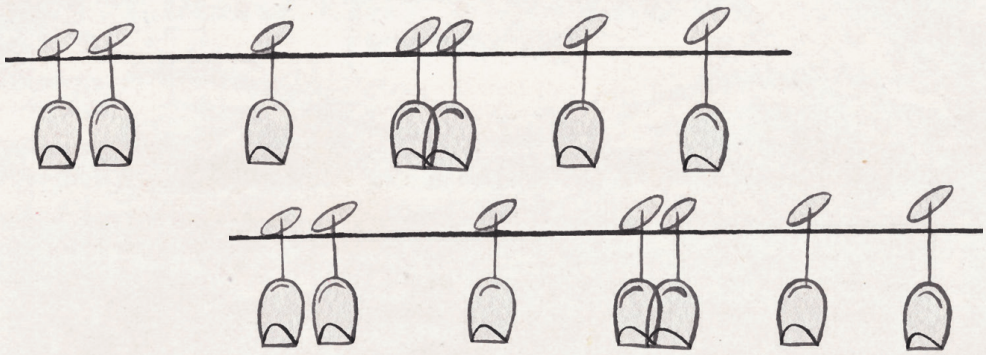


Cocktails

01

HIS LAST DRINK

Del Maguey Vida, hibiscus syrup, lemon juice, habanero hellfire shrub bitters

$20

notes

Sweet and smoky with a spicy kick!

02

COCONUTS

Pineapple-infused rum, Figue liqueur, maple syrup, mint, guava juice, orange and chocolate bitters

$20

notes

We couldn't bring the whole island, so we just took the coconut.

03

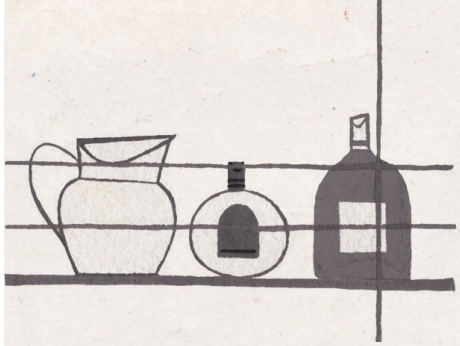
CHOC O'CLOCK

El Jimador, creme de cacao, cinnamon syrup, chocolate and mint bitters

$20

notes

When bitter met bubbles.



04

A FLORAL SURPRISE

The Botanist gin, macadamia orgeat syrup, hibiscus syrup, lemon juice, egg white

$20

notes

Say it with flowers...

05

KENTIKI

Woodford Reserve, Woodford Rye, passion fruit, lime, grenadine, Angostura bitters

$20

notes

A small town country boy with a burning desire to explore. Curious blend of woody and tropical notes.

06

GRAIN SIGNATURE

Archie Rose Tailored, Lillet Blanc

$20

notes

The perfect balance between power and elegance. Made with our own exclusive crafted gin blend.

A PIRATE WEARING A DRESS

Mount Gay Eclipse, blackcurrent liquer, peach liqueur, whisky barrel and orange bitters

$20

07

notes

He was smoking when she showed up.

FRITZ

Four Pillars Rare Dry Gin, apricot liqueur, Cointreau, lemon juice, honey syrup, ginger lemon jam, mango puree

$20

08

notes

Sunshine in a glass. Tropical and refreshing.

THE BLACKBERRY IS A TRICK

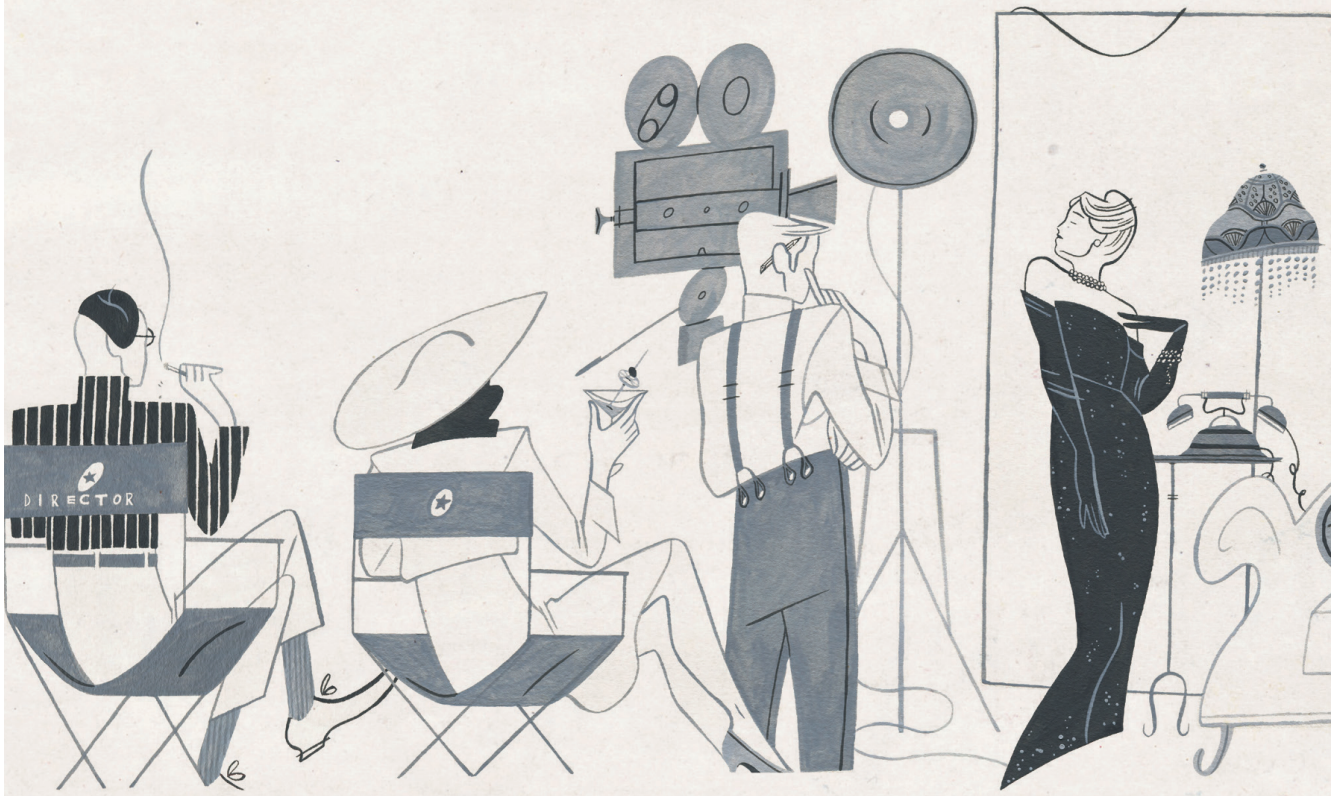
Ketel One vodka, apricot liqueur, lychee thyme syrup, orange blossom

$20

09

notes

Hey, presto! Just like magic.



H75

Luxardo Marachino, See Saw Prosecco, Distillery Botanica gin, lime parts, mint leaves, sugar syrup, grenadine, pear puree

$20

10

notes *All the good things in life.*

11 BASIL SMASH

NON-ALCOHOLIC

Seedlip Garden 108, lime, fresh basil, egg white

$15

notes

Fresh, delicate and extremely delicious!

12 HONEYLICIOUS

NON-ALCOHOLIC

Homemade honey-habanero soda, rosemary

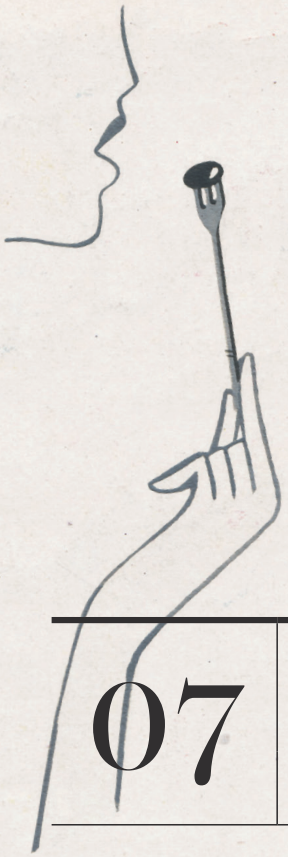
$15

notes

Sweet and spicy, with an appetite to wake you up.

FOOD TO SHARE

SYDNEY ROCK OYSTERS	*Red wine mignonette*	$4.50 ea	01
02	CHARCUTERIE BOARD	*Warm smoked farmer sausage, prosciutto di San Daniele, morcon picante, red wine mustard, olives, pickles*	$29
03	GRILLED CHORIZO MEATBALLS	*Corn and tomato salad, grilled focaccia*	$18
04	ALBACORE TUNA TARTARE	*Smoked soy sesame oil, chili, potato crisps, avocado*	$22
SALT AND SZECHUAN PEPPER SQUID	*Sriracha chilli mayo*	$18	05
TWICE COOKED PORK RIBS	*BBQ sauce, braised & grilled*	$22	06



FOOD TO SHARE

07	AUSTRALIAN CHEESE PLATTER	*Truffle brie, ash grove cheddar & tarwin blue, grilled bread, quince paste* $29
08	GRILLED FLAT BREAD	*Oven dried tomato, Vannella buffalo mozzarella, alto olives, rocket, artichoke & hummus* $22
09	WHITE PIZZA	*Grilled prawn, mascarpone, pesto, rocket, balsamic* $25
10	DIRTY FRIES	*Waffle-cut fries, bacon, cheddar, sour cream & avocado* $16
11	SOFT SHELL CRAB SLIDER	*Pickled vegetable, spicy aioli* $12 ea
12	OLD BAY SPICED PRAWN ROLL	*Skull island wild prawns, milk buns* $12 ea