



# COCKTAIL MENU

## **Passionfruit Mojito • \$19**

Bacardi Carta Blanca, Marie Brizard  
Passion, lime, mint, passionfruit  
puree, soda, Chambord float

## **Spicy Mango Margarita • \$21**

Corazon Blanco, Marie Brizard  
Triple Sec, Mango Shotta, lime,  
mango puree, Tajin

## **Nutspresso Martini • \$21**

Kahlua, Sheep Dog Whiskey, fresh  
coffee, peanut butter

## **Sailor Berry • \$20**

Sailor Jerry, cranberry, vanilla,  
strawberry, blueberry

## **Fire Candy • \$19**

Fireball Cinnamon, Smirnoff,  
cloudy apple, ginger, bitters

## **Cognac Infusion • \$19**

Hennessy VS, Marie Brizard Triple  
Sec, iced tea, lemon, orange slice

*To Share*

## **Belvedere Sangria • \$30**

Choice of Red, White or Sparkling  
Wine, Marie Brizard Triple Sec, apple  
juice, soda or lemonade, seasonal fruits



# DRINKS MENU

# WINE MENU



## SPARKLING

	Gls / Lge / Btl
<b>ATE Sparkling</b> <i>South Eastern Australia - zesty, melon, sherbet</i>	\$9 / - / \$40
<b>Bandini Prosecco NV</b> <i>Veneto, Italy - peach, green apple, wisteria</i>	\$10 / - / \$48
<b>NV V. Lafayette Blanc De Blanc Brut</b> <i>Bourgogne, France - golden wheat, apricot, crisp</i>	- / - / \$58
<b>Moët Chandon NV</b> <i>Champagne, France - creamy, pear, brioche</i>	- / - / \$150

## WHITE WINES

	Gls / Lge / Btl
<b>ATE Pinot Grigio</b> <i>South Eastern Australia - pear, apple, citrus</i>	\$9 / \$13.5 / \$40
<b>Totara Sauvignon Blanc</b> <i>Marlborough, NZ - gooseberry, tropical fruit, grapefruit</i>	\$10 / \$16 / \$46
<b>Astrolabe Pinot Gris</b> <i>Marlborough, NZ - red apple, poached pear, light spices</i>	\$12.5 / \$20 / \$58
<b>Winmarks Rusty's Run Chardonnay</b> <i>Hunter Valley, NSW - unoaked, green apple, white peach</i>	\$12 / \$19 / \$54
<b>RockBare Riesling</b> <i>Clare Valley, SA - fresh lime, lemongrass, blossom</i>	\$10.5 / \$17 / \$50
<b>Tellurian Fiano</b> <i>Heathcote, VIC - beeswax, honeysuckle, hazelnut</i>	- / - / \$65
<b>Creamery Barrel Fermented Chardonnay</b> <i>California, USA - tropical fruit, pear, warm oak</i>	- / - / \$72

## ROSÉ & MOSCATO

	Gls / Lge / Btl
<b>Frankie Rosé</b> <i>South Australia - cherry blossom, pink grapefruit, lemon zest</i>	\$9 / \$13.5 / \$40
<b>Rameau d'Or Petit Amour</b> <i>Mediterranean IGP - hibiscus, rose petal, dry</i>	\$10 / \$16 / \$48
<b>Colette Rosé</b> <i>Côtes de Provence, France - strawberry, rhubarb, creamy</i>	- / - / \$70

## RED WINES

	Gls / Lge / Btl
<b>ATE Cabernet Sauvignon</b> <i>South Eastern Australia - plum, liquorice, clove</i>	\$9 / \$13.5 / \$40
<b>Moments of Clarity Shiraz</b> <i>Barossa Valley, SA - satsuma, dark chocolate, boysenberry</i>	\$11 / \$17 / \$50
<b>Sticks Pinot Noir</b> <i>Yarra Valley, VIC - red cherry, light spice, subtle mushroom</i>	\$10 / \$16 / \$46
<b>Nick Spencer P.A.R Malbec</b> <i>Hilltops, NSW - bluberries, dried roses, herbs</i>	\$12 / \$19 / \$54
<b>Poggio Anima Samael Montepulciano d'Abruzzo DOC</b> <i>Tuscany, Italy - light violet, oregano, black fruit</i>	\$11 / \$17 / \$50
<b>Teusner Avatar GSM</b> <i>Barossa Valley, SA - ripe mulberry, crushed violets, dark fruit</i>	- / - / \$70
<b>Craggy Range 'Appellation' Pinot Noir</b> <i>Martinborough, NZ - bramble fruits, strawberry, velvet tannin</i>	- / - / \$75