



# M E N U

## **Sour & Savoury Cocktails \$21**

### **Amalfi Coast-to-Coast**

*Beefeater Pink, lemoncello, basil, lemon & raspberry*

### **Roosevelt Fizz**

*Plymouth gin, lemon, lime, orgeat & cucumber soda*

### **Owl & The Pussycat**

*Beefeater gin, green pea tonic, elderflower, ruby grapefruit & shiso served tall*

### **The Carlotta**

*Citrus Wyborowa vodka, blueberry, lemon, sage & rhubarb*

### **Calamity Jane**

*House-made lemon Wyborowa vodka, Aperol, saffron & double peach semi-frozen*

## **Dessert Cocktails \$23**

### **Nitro Colada**

*'Coconutted' Havana Club rum, pina colada gelato, torched meringue, lime zest - served affogato style*

### **Pimp Brandy Alexander**

*Who needs Baileys when you have VSOP Cognac, Chocolate Liquor and cream shaken with nutmeg*

1.5% Service Charge on Card Payments



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## **Boozy Cocktails \$22**

### **The Continental**

*Absolute Elyx, vodka Plymouth gin, Cocchi Americano & Yellow Chartreuse served Martini Style*

### **Re-fashioned #1.1**

*Glenlivet single malt whisky, cinnamon, fig & honey over a green tea ice-sphere*

### **Re-fashioned #4**

*Altos Plata Tequila, mezcal, apple, chipotle, Aperol, DOM Benedictine & white chocolate ice sphere*

### **Starward Whisky Highball**

*Starward Two Fold Australian whisky topped with Fever Tree tonic and lemon*

### **Roosevelt Rum Old-Fashioned**

*Ron Zacapa rum, date, fig, sherry & cinnamon*

### **Ron Zacapa Blazer**

*As above but on Fire!!*

### **Wood Royal**

*Havana Club aged rum, Laphroaig 10, Suze, sweet vermouth & honey*

### **The Dead End**

*Laphroaig 10, Averna, Kirsch & house blend sweet vermouth served smoking from a glass gun*