



COCKTAILS

Whitley Fizz • \$17

A twist on a classic! Light & bright with the warm fuzz of rhubarb and ginger.

Whitley Neill Rhubarb & Ginger Gin, almond syrup, lemon, egg white, topped with soda water

Ultraviolet • \$18

The name comes from its colour, don't be fooled, this one will light you up!

Red Hen Ultraviolet Gin, rose Syrup and sugar syrup, topped with Yuzu tonic

Italian Sidecar • \$19

Traditionally served with Brandy, this citrusy twist with a delicate richness of Cognac is smooth, tart and very vibrant!
Malfy Limone Gin, Cointreau, lemon, St Remy VSOP Cognac & honey bitters

Lemon Tart • \$18

All the citrus with a hint of vanilla.

This one really is dessert in a glass.

Big Tree Cumquat Gin, orange juice, lemon & vanilla Galliano

Sour Apple-tini • \$16

This delightfully sweet (with a sour pucker) cocktail is a favourite flavourful martini to enjoy for any reason!

Sour Apple Liqueur, St Germain Elderflower liqueur, Blanco Vermouth, lemon & sugar syrup

Bellissimo • \$16

All the right ingredients for a Summer cocktail, fun & fruity!
*Malfy Rosa (Grapefruit) Gin, egg white, Cointreau,
sugar syrup & strawberry syrup*

Elder Ring • \$18

Cerulean Tears are said to replenish health (according to gaming nerds), this won't do that, but will certainly make you feel good!
*Headlands Distillery Seacliff Vodka, Chartreuse, St Germain
Elderflower liqueur & lime, topped with Soda water & lemonade.*

Honey I'm Home • \$18

The floral undertone of Pink Gin & rose are delicately balanced with the sweet hint of honey, finished with a citrus burst from the lime.
Wild One Organic Pink Gin, honey syrup, lime and rose syrup

Berry Spritz • \$16

Introducing a refreshingly smooth cocktail with a twist of the unmistakable black raspberry flavour of Chambord.
*Chambord, Passoa & Rose syrup, topped with
lemonade or soda (if you like it less sweet).*

Pimm's Iced Tea • \$14

Refreshing and oh so posh!
*Pimms, Cranberry juice, Creme de Cassis liqueur & lemon,
topped with lemonade*

Grapefruit Plum G&T • \$20

A G&T never looked so good!
*Wolf Lane Davidson Plum gin, rose syrup & honey bitters,
served with Grapefruit tonic*

Lavender Rosemary G&T • \$18

It's a staple on our menus, a must try for the G&T lover.
Ink Gin, Rosemary syrup & lavender bitters, served with tonic

Rose-ito • \$18

Forty Spotted Wild Rose Gin mixes with lychee & lime to create a unique twist of the classic Mojito.
*Forty Spotted Wild Rose gin, rose syrup, lime,
lychee liqueur, topped with soda.*

Can't find what you are looking for?

If something classic is more your style, then please feel free to ask our staff who would be more than happy to assist with any requests you may have.

We can also make any of your old favourites from previous menus if you would like a blast from the past.
(all subject to ingredient availability)

Including but not limited to:

- Espresso Martini
- Cosmo
- Martini
- Margarita
- Creme Brulee
- Aperol spritz
- Old Fashioned
- Negroni
- Sour (whiskey, bourbon, gin, vodka)
- Tom Collins
- Manhattan
- Gimlet
- Smokey Margarita
- Tennis Ball
- Pick Me Up

MOCKTAILS

Green Thumb • \$12

Refreshing and easy to drink!
Mint, cucumber, lime, Seedlip Herbal & sugar

Orange Berry • \$12

Tropical, tart & sweet!
Orange, mango, lemon, honey, sugar, cranberry & rose

Strawberry Watermelon Virgin Mojito • \$12

Fruity and delicious!
Strawberry, watermelon, lime, mint and soda.