



THE BAR

À LA CARTE BREAKFAST

Daily from 8:00 a.m. until 11:30 a.m.

MUESLI AND GRANOLA

GPO Bircher Muesli v 22
Almond Milk Soaked Oats, Walnuts, Apples, Yoghurt, Pepita, Sunflower Seeds, Honey

Whisk And Pin Granola v 18
Greek Yoghurt, Honey, Seasonal Berries

WRAPS, ROLLS AND CROISSANTS

Croissant
Honey Glazed Ham, Roma Tomato, Swiss Cheese Croissant 12
Roma Tomato, Swiss Cheese Basil Croissant v 12

Bacon & Egg Roll 18
Free Range Fried Egg, Smoky Bacon, Cheese, Bush Tomato Relish

Post Masters Breakfast Wrap 24
Free Range Scrambled Eggs, Smoky Bacon, Bush Tomato Relish, Smashed Avocado, Hash Brown

SWEET TOOTH

Buttermilk Pancakes 24
Toasted House made Banana Bread 24
Fullerton Nutella toast 24
All Served with Candied Banana, Strawberries, Roasted Almonds, Whipped Ricotta, Maple Syrup

Seasonal Fruit Plate gf ve 18
Coconut Yoghurt

THE BAR

EGGS & BOWLS

Eggs Benedict	26
<i>Two Free Range Eggs, Berkshire Pork Ham, Sourdough, Grilled Tomato, Herb Hollandaise</i>	
Free Range Egg White Omelette gf	26
<i>Steamed Broccolini, Grilled Roma Tomato</i>	
Mixed Grain Bowl gf v	24
<i>Two Free Range Poached Eggs, Braised Quinoa, Mixed Beans, Edamame, Kale, Whipped Chickpea</i>	

ACERO FIT AND HEALTHY MENU

Red Orchard Oats	18
<i>Natural Oats, Red Apple, Cinnamon, Vanilla</i> Calories: 372	
Smoked Salmon and Avocado Smash	28
<i>Two Free Range Poached Eggs, Toasted Sourdough</i> Calories: 367	
Green Energy Boost Shake	14
<i>Spinach, Banana, Chia Seeds, Almond Milk</i> Calories: 216	
Cinnamon Berry Shake	14
<i>Strawberry, Peanut Butter, Almond Milk</i> Calories: 285	

*gf indicates items that can be made gluten-free | df indicates dairy-free | v indicates vegetarian |
ve indicates vegan*

*Please inform our Food & beverage attendants if you have any dietary requirements
Payments by Credit Card incur a merchant service fee of 1.85% and Debit Card 1.4% added to the
amount payable.*

THE BAR

SMALL BITES

Daily from 11.30 a.m. until 10.30 p.m.

Sweet Potato Fries 10
Garlic Aioli

Potato Fries 10
Paprika and Australian Sea salt

Edamame *gf v* 10
Garlic, Chilli, Cumin and Salt

Vegetarian Spring Rolls *ve* 16
Sweet Chilli Sauce

Popcorn Chicken *gf* 18
Smoky Spice Blend, Sweet Chilli and Lemon

Crispy Calamari *gf* 18
Sichuan Pepper, Garlic Aioli

Pumpkin Arancini *gf v* 14
Black Garlic Aioli

Jamón Croquette 16
Smoked Pimentón Aioli

TO SHARE

Fullerton Mezze Platter 24
*Housemade Chickpea Hummus, Baba Ganoush,
Tahini Labneh, Marinated Olives, Pickles, Dolmades,
Artichoke, Falafel, Pita Bread*

Charcuterie Platter 26
*Bresaola, Prosciutto, Mortadella, Smoked Ham, Pickles, Marinated
Olives, Sundried Tomatoes, Sourdough*

Cheese Platter 29
*Soft Blue Cheese, Woombye Brie Cheese,
Aged Grana Padano, Cheddar, Quince Paste,
Dried Muscatel, Marinated Olives, Crackers, Lavosh*

THE BAR

SANDWICHES & BURGERS

All Served with Potato Fries seasoned with Paprika and Australian Sea Salt

Add an Australian Beer	8
<i>(Sydney Lager, Byron Bay Lager, Furphy Refreshing Ale, Akasha, Hahn Superdry, XXXX Gold Lager or James Squire 150 Lashes Pale Ale)</i>	
The Fullerton Burger	28
<i>200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Mayonnaise and Mustard</i>	
Hellfire Burger	29
<i>200g Wagyu Beef Patty in Chipotle Seasoning, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Smoked Garlic, Habanero Mayonnaise, Green Jalapeño Relish</i>	
Buttermilk Fried Chicken Burger	28
<i>Free Range Chicken, Coleslaw, Tomato, House Pickles, Sweet Chili Mayonnaise</i>	
Club Sandwich	29
<i>Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Fried Egg, Lettuce, Tomato, Mayonnaise</i>	
Riverina Steak Sandwich	30
<i>Striploin on Turkish Bread with Tomato, Lettuce, Caramelised Onions, Cheddar Cheese, Mustard and Mayonnaise</i>	
Vegetarian Burger v	27
<i>Smashed Avocado, Braised Portobello Mushroom, Chickpea Falafel, Classic Coleslaw, Tomatoes, Caramelised Onions, Sweet Chili, Mayonnaise</i>	

THE BAR

SINGAPORE FAVOURITES

Daily from 11.30 a.m. until 10.30 p.m.

Singapore Style Chicken Satay *gf df* 26
Ketupat, Cucumber, Housemade Peanut Sauce

Singapore Chicken Curry *gf df* 38
Chicken in Spicy Coconut Gravy, Potato, Fragrant Rice, Papadum

Vegan Curry *gf ve* 32
*Seasonal Vegetables, Chickpeas and Potato in Spicy
Turmeric Coconut Gravy, Fragrant Rice, Papadum*

Seafood Laksa *gf df* 38
*Poached King Prawn, Scallop, Hawkesbury River Calamari, Fish Cake
Quail Egg, Beancurd, Rice Vermicelli Noodles*

FULLERTON FAVOURITES

Grilled Yamba Tiger Prawns *gf* 29
Homemade Kimchi, Chimichurri, Caramelized Lime

East 33 Sydney Rock Oysters (Half/Dozen) 38/72
Pickled Cucumber Mignonette | Lemon Wedge

Hiramasa Kingfish Ceviche *gf df* 28
Pickled Green Apple, Spiced Avocado, Yuzu and Finger Lime

The Fullerton Wagyu Meatballs 24
Heirloom Tomatoes, Smoked Mozzarella, Basil, Parmesan, Sourdough

Juniper Berry & Thyme Confit Duck Maryland *gf df* 42
*Smoked Pork Hock, Bean Cassoulet, Cherry tomatoes,
Brussel Sprouts, Jus*

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THE BAR

SOUP

Soup of the Day 16
"Bread & Butter Project" - Sourdough

SALADS

Burrata Salad gf v 23
Aged Balsamic,, Compressed Watermelon, Mount Zero Olives, Ripped Basil, Sourdough

Caesar Salad 22
Gem Lettuce, Free Range Eggs, Crispy Farmhouse Bacon, Anchovies, Aged Parmesan and House-made Sourdough Croutons
Add Grilled Beef Striploin 10 | Add Chicken 8 | Add Prawns 14

Fullerton Thai Style Salad 18
Green Papaya, Green Bean, Cherry Tomato, Rice Noodle, garden herbs
Chili Lime Dressing, Crushed Salted Peanuts
Add Grilled Beef Striploin 10 | Add Chicken 8 | Add Prawns 14

MAINS

Wild Mushroom, Spinach & Cheese Tortellini v 38
Burnt Butter, Pine Nut, Crispy Sage, Pickled Muscatels, Aged Parmesan

Spaghetti Alle Vongole 46
Local Clams, Chilli, Garlic, Vine Ripe Tomato, Preserved Lemon, Yarra Valley Salmon Caviar

Braised Lamb Casarecce gf 46
Cherry Tomato Raghu, Confit Garlic, Aged Parmesan, Basil

THE BAR

MAINS

Grilled Harissa Chicken Thigh *gf df* 45
Fregola, Seasonal Greens, Grilled Capsicum, Mt Zero Olives

Seafood Stir-Fry 46
*Tiger Prawn, Loligo Calamari, Clam, Kinkawooka
Mussels, Asian Greens, Rice Noodles, Ginger-
Garlic Sauce*

FROM THE GRILL

*All served with potatoes dauphinoise, roasted mushroom, pickled onion,
black garlic aioli and smoked rosemary jus*

Sous-Vide Black Onyx Rump Cap MB4+ 60
(Northern, New South Wales, Grain Fed Beef)

Tajima Striploin 250g MB4-5 64
(Southern, New South Wales, Grass Fed Beef)

Dry Aged Prime Angus Rib Eye on Bone 350g 74
(Sustainable, Riverina, New South Wales, 100-day Grain Fed Beef)

THE BAR

DESSERT

Nuts About Hazelnuts 16
Flourless Choc Sponge, Giandujia Mousse, Salty Crunchy Praline

Classic Tiramisu 16
Saviardi Sponge, Mascarpone Cream and Coffee Soak

Matcha & Strawberry Tiramisu 16
Saviardi Sponge Matcha Mascarpone, Strawberry Consume Soak

Baked Cheesecake (GF) 16
Brown Butter Almond Crumb, Seasonal Fruits, Leather

Honey Pudding 16
Orange, Butterscotch, Vanilla Bean Ice-Cream

The Fullerton Hot Chocolate Experience 18
Blended Valrhona Chocolate with assortments of Madagascan Marshmallow, Caraibe-Bahibe Bon Bon, Salted Caramel Cookie

DEVONSHIRE TEA

Daily from 11.00 a.m. – limited quantities available

Devonshire Tea for One 18
*Choice of TWG Tea or Coffee with 2 Scones - Plain and Raisin
Accompanied by Clotted Cream and Strawberry Jam*

Devonshire Tea for Two 32
*Choice of TWG Tea or Coffee with 4 Scones - Plain and Raisin
Accompanied by Clotted Cream and Strawberry Jam*

THE BAR

THE UNFORGETTABLES

25

Aperol Spritz

Aperol, Prosecco, Soda Water

Bloody Mary

Belvedere Vodka, Tomato Juice, Fresh Lemon Juice, Worcestershire, Tabasco

Cosmopolitan

Belvedere Vodka, Cointreau, Cranberry Juice

Espresso Martini

Belvedere Vodka, Kahlua, White Crème de Cacao, Vittoria Espresso

Gimlet

Tanqueray Gin, Lime Juice, Sugar Syrup

Manhattan

Bulleit Rye, Cinzano Rosso, Angostura Bitters

Margarita

Olmecca Altos Plata Tequila, Cointreau, Lime Juice, Sugar Syrup

Mojito

Bacardi Rum, Fresh Muddled Lime, Sugar Syrup, Spring Mint

Negroni

Tanqueray Gin, Campari, Martini Rosso

Old Fashioned

Maker's Mark, Sugar Syrup, Angostura Bitters

Singapore Sling

Tanqueray Gin, Dom Benedictine, Cointreau, Lime Juice

Cherry Brandy, Angostura Bitters, Pineapple juice

MARTINI – DRY or DIRTY

Belvedere Vodka

26

Tanqueray Gin

26

THE BAR

SIGNATURE COCKTAILS

25

Fancy Fashioned

Stiggins' Fancy Pineapple Rum, Bulleit Rye, Cinzano Rosso, Sugar Syrup

Heavenly Blush

Belvedere Vodka, Hibiscus Liqueur, Lillet Blanc, Pomegranate Liqueur, Vanilla, Grapefruit Juice, Lemon Juice, Egg White

King of Altos

Olmecca Altos Plata, Crème de Cassis, Lime Juice, Brookvale Alcoholic Ginger Beer

Lilac Bliss

Scapegrace Black Gin, St. Germaine, Lavender Syrup, Lemon Juice, Tonic

Lychee Twister

Belvedere Vodka, Lychee Liqueur, Pineapple Juice, Grapefruit Juice

Penicillin's Finest

Ballantine's Finest, Lagavulin 8Y, Lemon Juice, Honey, Ginger Syrup

Pisco Pop

Pisco, Strawberry Liqueur, Vanilla, Lemon, Prosecco, Egg White

MOCKTAILS

15

Amigo

Strawberry Syrup, Passionfruit Syrup, Orange Juice, Lime Juice, Pineapple Juice

Coconut Kiss

Coconut Syrup, Strawberry Syrup, Cream, Pineapple Juice

Geisha Peach Tea

TWG Geisha Blossom Tea Infused Peach Purée, Passion Fruit Syrup, Grapefruit

THE BAR

WHITE WINE

150ml | 250ml Bottle

Moscato, Talinga Park

13 | 20

60

Riverina, New South Wales

A “frizzante” styled wine. Fragrant aroma of rose petal, honey suckle and orange blossom with a palate of apricot nectar and tropical juices.

Riesling, Rockbare

16 | 26

75

Clare Valley, South Australia

Bright and fragrant, with classic fresh cut lime and lemongrass notes. Crisp and dry, with a zing of grapefruit like acidity to its’ finish.

Bin 51 Riesling, Penfolds

95

Eden Valley, South Australia

Scented floral and citrus aromas, with a mineral edge and marked natural acidity.

Sauvignon Blanc, Tair Tira

15 | 24

70

Marlborough, New Zealand

Zesty with citrus flavours which linger to a luscious, refreshing finish, underpinned by classic herbaceous notes.

Sauvignon Blanc, Cloudy Bay

105

Marlborough, New Zealand

Ripe passionfruit, White Peach and a hint of Lime. The palate is deliciously concentrated and tropical nectarine and blossoms.

Sémillon, Brokenwood

18 | 26

80

Hunter Valley, New South Wales

Florals and lemongrass aromas. Flavours of Green Apple and Lemon Pith balancing the zesty acid backbone with a lingering finish.

THE BAR

WHITE WINE

150ml | 250ml Bottle

Special Release Fiano, Tyrrell's

17 | 26

90

Hunter Valley, New South Wales

Aromas of Pear and Spice. The palate is balanced between fruit intensity and textural elements from the solids ferment, with a vibrant acidity.

Pinot Grigio, Taylors TWP

16 | 25

75

Riverland, South Australia

A light bodied wine with fresh and juicy Lemon, Pear and Green Apple flavours, finishing crisp and refreshing on the palate.

Pinot Grigio, Nugan Estate

85

King Valley, Victoria

Fresh aromas of Pear, Apple and Florals followed by a generous palate of Honeydew and mineral accents with a crisp, clean finish.

Pinot Gris, Paracombe

15 | 24

70

Adelaide Hills, South Australia

Pear and Rose aromas, lead on to fresh and gently structured flavour nicely balanced with natural acidity.

Pinot Gris, Black Cottage

16 | 26

75

Marlborough, New Zealand

Refreshingly dry, acidity. Flavours of Mandarin Peel, Nectarine and touches of Orange Blossom come through with a twist of spice on the finish.

THE BAR

WHITE WINE

150ml | 250ml Bottle

Chardonnay, Snake + Herring

15 | 24

70

Margaret River, Western Australia

Fruit driven with white and yellow Nectarine, Cashew and Almond with a fine Melon and Guava finish.

Cellar Reserve Chardonnay, Penfolds

21 | 28

100

Northern Tasmania

Ripe peach and succulent nectarine take centre stage, complemented by a touch of honeydew melon and a hint of lemon zest

Estate Grown Chardonnay, Tyrrell's

95

Hunter Valley, New South Wales

The palate shows intense Stone Fruit characters. These fruit characters are balanced by citrus acidity, subtle oak.

THE BAR

RED WINE

150ml | 250ml | Bottle

Pinot Noir, Black Cottage

16 | 26

75

Marlborough, New Zealand

Red Cherry and Strawberry fruits are underpinned by vibrant acidity. Toasty oak, and spice characters ensue. Faintly chalky tannins with a bright medium length aftertaste.

Pinot Noir, Craggy Range

90

Martinborough, New Zealand

Red Cherry, Wild Strawberry and hints of Brioche. The palate is voluminous in flavour, with soft, plush tannins.

Sangiovese, Nugan Estate

15 | 24

70

King Valley, Victoria

Ripe aromas of Cherry and Spicy Plum melded with Mocha and Dark Chocolate. Rich and savoury Tuscan-inspired wine shows excellent structure and integrated tannins.

Durif, Calabria Bros

15 | 24

70

Riverina, New South Wales

Rich and intense flavours of Black Cherry, Plum Pudding and Dark Chocolate. Spicy vanillin notes. Well integrated oak with excellent fruit intensity, structure and balance leading to a long, smooth finish.

THE BAR

RED WINE

	150ml 250ml	Bottle
Family Series Jack Shiraz, Ross Hill	16 25	85
<i>Orange, New South Wales</i> Structured and balanced with notes of Vanilla, Cranberry and Chocolate.		
Shiraz, Bruno	15 24	70
<i>Barossa, South Australia</i> Notes of Blood Plums and Fresh Cherries. Subtle Tannins and a silky finish.		
Shiraz, First Creek		80
<i>Hunter Valley, New South Wales</i> Fresh and silky, juicy Red Fruit and Spicy ground Pepper. Aged in French oak to enhance the fruit tannins.		
Cellar Reserve Shiraz, Penfolds	21 28	100
<i>McLaren Vale, South Australia</i> Subtle Oak character, Slatey granite like tannins and spice. Molasses and Mulberry Leaf suggestive of cooler fruits.		
'Old Vine' Shiraz, Calabria Bros		95
<i>Barossa Valley, South Australia</i> Fresh palate of dried Raspberry and Cranberry, finishing with Oak characters of Dark Chocolate, Vanilla Biscuit and Coffee. Vegan Friendly		
Old Hut Vineyard Shiraz, Tyrrell's		150
<i>Hunter Valley, New South Wales</i> A vibrant nose of Dark fruits and Spice. Fine tannins and a soft acid structure, and shows no influence of new oak.		

THE BAR

RED WINE

150ml | 250ml Bottle

Shed 8 Series Cabernet Sauvignon, Ross Hill 15 | 23 70

Orange, New South Wales

Balances rich and full flavours of Mocha, Vanilla, Raspberry and herbs with classic, cool-climate Cabernet aromatics.

**Dirty Boots Cabernet Sauvignon,
Snake + Herring** 15 | 24 70

Margaret River, Western Australia

Berry, Currant, Olive, and Sage. The palate has a creamy texture and tannin backbone.

**Cellar Reserve Grenache Shiraz Mataro,
Penfolds** 90

McLaren Vale, South Australia

Highly perfumed aromatics, with florals to the fore. Hibiscus, Frangipani and Orange Blossom. Notes of Mediterranean Spice, Pomegranate Molasses and Caraway.

**Cellar Reserve Cabernet Sauvignon,
Penfolds** 90

Margaret River, Western Australia

Succulent palate. Cranberry, Redcurrant and Goji Berries. Toasty oak with flavours of Crème Brûlée and Nougat.

Pinot Noir, Cloudy Bay 120

Marlborough, New Zealand

Rose petals, Dark Cherries and Blackberries on the nose. Bramble fruit, Ripe Boysenberry and Wild Strawberry is unpinned by silky tannins and fine acidity.

THE BAR

RED WINE

150ml | 250ml Bottle

The Reuben, Paracombe

17 | 26

80

Adelaide Hills, South Australia

A blend with all the traditional Bordeaux grape varieties. Bouquet of Poached Plum and Rhubarb with hints of delicate Oak, Leatherwood and Liquorice.

Malbec, Paracombe

16 | 26

80

Adelaide Hills, South Australia

Bountiful bouquet of Plum and Violet aromas with hints of earthy notes and Cinnamon spice.

Reserva Malbec, Terrazas

95

Mendoza, Argentina

Floral and Fruity notes. Presence of Violets, Ripe Black Cherry and Plum. Toasty, Spicy Black Pepper and Chocolate with delicate tannins and an elegant finish.

Tempranillo, La Linea

80

Adelaide Hills, South Australia

Floral aromas, with notes of Raspberry, Mulberry and Cherry, and hints of Sage and Rosemary. Savoury and complex yet fresh, with distinctive fine tannins.

Grenache - Syrah, Debussy Rêverie

100

Côtes du Rhône Villages, France

Oaky nose and sweet Spices. Notes of Blackberry and Blackcurrant have a smooth tannins.

THE BAR

ROSE

150ml | 250ml Bottle

Racecourse Lane 'Pink Cottan'
Sangiovese Rosé

14 | 22 65

Hunter Valley, New South Wales

Distinctive flavour from the Sangiovese grapes with hints of Strawberries, Melon and Berries. A touch of sweetness blending with the acidity.

Mount Lawson, Bunnamagoo

85

Mudgee, New South Wales

Enticing aromas of Strawberry and Raspberry with an array of exotic Tropical Fruits and Berries. The palate displays a luscious balance of fruit sweetness finishing with cleansing acidity.

AIX

20 | 28 95

Aix-En-Provence, France

Crushed Apple, Melon, Lemongrass and Red Currant. Fresh and medium bodied with a sleek texture, Citrus and Red Berry flavours with a generous finish.

Rêverie

75

Pays d'Oc, France

Light across the palate, Peach, Tangerine and Citrus Fruits with a Mineral fused finish. Crisp acidity with a tangy aftertaste

THE BAR

CHAMPAGNE

	120ml	Bottle
Veuve Clicquot Brut	32	170
Moët & Chandon Impérial Brut		160
Moët & Chandon Rose Impérial		175
Moët & Chandon Nectar Imperial		175
R de Ruinart		190
Ruinart Blanc De Blancs		295
Louis Roederer Brut Premier		185
Dom Pérignon Vintage 2012		450
Krug Grande Cuvée Brut		715

SPARKLING WINE

Chandon Brut NV <i>Yarra Valley, Victoria</i>	18	90
Chandon Rose NV <i>Yarra Valley, Victoria</i>		90
Canti Organic Prosecco <i>DOC, Italy</i>	16	80
Bandini Prosecco <i>Veneto, Italy</i>	16	80

DESSERT WINE

	60ml	Bottle
Deen Vat 5 Botrytis Semillon <i>De Bortoli Riverina, New South Wales</i>	16	65
Noble One 2018 Botrytis Semillon <i>De Bortoli Riverina, New South Wales</i>	23	90
Cookoothama 2016 Botrytis Semillon <i>Nuqan Estate Riverina, New South Wales</i>	19	80

THE BAR

VODKA

Archie Rose	Australia	17
Absolut	Sweden	14
Absolut Elyx	Sweden	16
Belvedere Pure	Poland	15
Grey Goose	France	18
Ketel One	Netherlands	16

GIN

Tanqueray	Scotland	15
Archie Rose	Australia	17
Brookie's Byron 'Dry'	Australia	15
Four Pillars 'Rare Dry'	Australia	16
Four Pillars 'Shiraz'	Australia	17
Four Pillars 'Navy Strength'	Australia	18
Four Pillars 'Negroni'	Australia	17
Poor Toms 'Dry'	Australia	17
Scapegrace 'Dry'	New Zealand	18
Bombay Sapphire	England	16
Fords	England	17
Plymouth	England	16
Tanqueray No. 10	Scotland	17
Hendricks	Scotland	18
Ki No Bi 'Dry'	Japan	20
Suntory 'Roku'	Japan	17
Monkey 47 'Sloe'	Germany	22
Monkey 47	Germany	22

THE BAR

AUSTRALIAN WHISKY

The Gospel Solera Rye	Victoria	19
The Gospel Straight Rye	Victoria	21

AMERICAN WHISKY

Bulleit Rye	Kentucky	16
Wild Turkey	Kentucky	16
Maker's Mark	Kentucky	17
Woodford Reserve	Kentucky	19
Jack Daniel's	Tennessee	15
Jameson Irish	Co. Cork	15
Canadian Club	Ontario	15

JAPANESE WHISKY

Nikka from The Barrel	Multi-Region	19
Fuji Single Grain	Shizuoka	35

BLENDED SCOTCH

Ballantine's Finest	Scotland	14
Ballantine's 17 Year Old	Scotland	25
Chivas Regal 12 Year Old	Scotland	16
Chivas Regal 18 Year Old	Scotland	25
Chivas Regal 25 Year Old	Scotland	46
Johnnie Walker Red Label	Scotland	15
Johnnie Walker Black Label	Scotland	16
Johnnie Walker Gold Label	Scotland	26
Johnnie Walker Blue Label	Scotland	48

THE BAR

SINGLE MALT WHISKY

Glenfiddich 12 Year Old	Speyside	18
Glenfiddich 18 Year Old	Speyside	30
The Macallan 12 Year Old Double Cask	Speyside	30
The Macallan 12 Year Old Sherry Oak	Speyside	32
The Macallan 12 Year Old Triple Cask	Speyside	32
The Glenlivet 12 Year Old	Speyside	17
The Glenlivet 15 Year Old	Speyside	23
The Glenlivet 18 Year Old	Speyside	31
Glenmorangie Original 10 Year Old	Highlands	18
Glenmorangie Lasanta	Highlands	19
Glenmorangie Quinta Ruban	Highlands	19
Glenmorangie Nectar D'or	Highlands	19
Glenmorangie Extremely Rare 18 Year Old	Highlands	30
Oban 14 Year Old	Highlands	23
Highland Park 15 Year Old	Highlands	28
Highland Park 18 Year Old	Highlands	33
Glenkinchie 12 Year Old	Lowlands	21
Lagavulin 16 Year Old	Islay	26
Talisker 10 Year Old	Isle of Skye	19

SHERRY

Tio Pepe Fino Dry	14
Valdespino El Candado Pedro Ximenez	16

PORT

Penfolds Reserve Tawny	14
De Bortoli Tawny 8 Year Old	17
Penfolds Grandfather Rare Tawny	35

THE BAR

COGNAC AND BRANDY

Hennessy VSOP	France	22
Hennessy XO	France	49
Martell VSOP	France	20
Martell Cordon Bleu	France	25
Martell XO	France	49
Remy Martin VSOP	France	20
St Agnes Brandy	Australia	14

TEQUILA AND MEZCAL

Olmecca Altos Plata	Mexico	14
Olmecca Altos Reposado	Mexico	16
Don Julio Blanco	Mexico	19
Don Julio Reposado	Mexico	23
Don Julio Añejo	Mexico	31
Ocho Blanco	Mexico	25
Fortaleza Blanco	Mexico	30
Fortaleza Reposado	Mexico	35
Los Siete Misterios Doba-Yej Mezcal	Mexico	17

RUM AND CACHAÇA

Bundaberg 'Underproof'	Australia	15
Bundaberg 'Overproof'	Australia	18
Bacardi	Puerto Rico	14
Captain Morgan Spiced Gold	Jamaica	16
Appleton VX	Jamaica	16
Plantation Stiggins' Fancy Pineapple	Jamaica	18
Canã Rio Cachaça	Brazil	17
Kraken	USA	17
Pampero Especial	Venezuela	17
Havana Club Añejo Especial	Cuba	21
Ron Zacapa Centenario 23	Guatemala	21

THE BAR

APERITIF

Aperol	Italy	14
Campari	Italy	14
Pimm's No.1	England	14
Dubonnet	France	14
Pernod	France	14

LIQUEUR

14

Baileys Irish Cream
Chambord
Cointreau
Frangelico
Galliano Amaretto
Galliano Vanilla
Galliano Sambuca
Kahlua
Limoncello
Malibu
Midori Melon
Southern Comfort
Tia Maria
D.O.M. Benedictine
Drambuie
Grand Marnier

THE BAR

DRAUGHT BEER

GPO Lager Sydney, New South Wales	12		17
Akasha Lager Sydney, New South Wales	12		17
Hahn Super Dry Sydney, New South Wales	13		18
James Squire 150 Lashes Pale Ale Sydney, New South Wales	13		18
XXXX GOLD Mid Strength Lager Milton, Queensland	12		17
Heineken Netherlands	13		18
Kirin Ichiban Japan	13		18

BOTTLED BEER | AUSTRALIAN | CRAFTED BEER

Furphy Refreshing Ale Geelong, Victoria	14
Sydney Beer Co. Lager Sydney, New South Wales	14
Byron Premium Lager Byron Bay, New South Wales	14
James Boag's Light Launceston, Tasmania	12
James Boag's Premium Lager Launceston, Tasmania	14
Crown Lager Melbourne, Victoria	14

INTERNATIONAL BOTTLED | CAN BEER

Corona Mexico	15
Guinness Stout 440ml Ireland	15
Stella Artois Belgium	15
Peroni Leggera 3.5% Italy	14
Peroni Nastro Azzurro Italy	15

CIDER & GINGER BEER

Bilpin Apple Cider Australia	15
Brookvale Union Alcoholic Ginger Beer 330ml (Can)	14

NON ALCOHOLIC BEER | SPIRIT

Heineken 0.0 Netherlands	10
Seedlip Grove 42 Gin	14

THE BAR

MINERAL WATER | BOTTLED

Santa Vittoria – Natural Still Mineral Water <i>500ml</i>	9
Santa Vittoria – Natural Still Mineral Water <i>1L</i>	18
Santa Vittoria – Natural Sparkling Mineral Water <i>500ml</i>	9
Santa Vittoria – Natural Sparkling Mineral Water <i>1L</i>	18

SOFT DRINK

7

Ginger Ale
Lemonade
Lemon Squash
Lemon, Lime and Bitters
Pepsi
Pepsi Max
Soda, Lime and Bitters

SOFT DRINK | BOTTLED

8

Coke
Coke No Sugar
Lemonade
Tonic Water

SELECTION OF FRUIT JUICE

8

Apple
Cranberry
Orange
Pineapple
Ruby Red Grapefruit
Tomato

BLENDED JUICES & SHAKES

Fresh Squeezed Juices	14
<i>Apple Carrot Grapefruit Orange Pineapple Watermelon</i>	
Spiced Carota	14
<i>Carrot, Orange, Ginger</i>	
Orchid Green	14
<i>Apple, Celery, Kale</i>	

THE BAR

FINE SELECTION TEA

8

1837 Black Tea
Chamomile
Emperor Sencha Green
English Breakfast
French Earl Grey
Geisha Blossom
Jasmine Pearls
Moroccan Mint

PREMIUM SELECTION OF TWG TEA

12

Imperial Oolong
Lapsang Souchong
Lemon Bush
Orange

COFFEE

Long Black | Cappucino | Flat White | Café Latte
Double Espresso | Long Macchiato
Piccolo Latte | Espresso | Macchiato

8

8

8

SPECIALTY BEVERAGES

The Fullerton Hot Chocolate Experience
*Blended Valrhona Chocolate, Madagascan Marshmallow,
Caraibe-Bahibe Bon Bon, Salted Caramel Cookie*

18

Valrhona Hot Chocolate
Mocha
Chai Latte | Ginger Chai Latte
Iced Coffee | Iced Chocolate | Iced Mocha

12

8

8

12