



THE BAR

À LA CARTE BREAKFAST

Daily from 8.00 a.m. until 11.00 a.m.

WRAPS, ROLLS AND CROISSANTS

Croissant

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

Bacon & Egg Roll

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

Post Masters Breakfast Wrap

Free Range Fried Eggs, Smoky Bacon, Bush Tomato Relish, 24
Smashed Avocado, Hash Brown

SWEET TOOTH

Buttermilk Pancakes

24

Toasted House-made Banana Bread

24

*All Served with Candied Banana, Strawberries,
Roasted Almonds, Whipped Ricotta, Maple Syrup*

Seasonal Fruit Plate *gf*

18

Yoghurt

Strawberry, Peanut Butter, Almond Milk

Calories: 285

THE BAR

EGGS & BOWLS

Eggs Benedict

26

*Two Free Range Eggs, Berkshire Pork Ham, Sourdough,
Grilled Tomato, Herb Hollandaise*

Free Range Egg White Omelette gf

26

Steamed Broccolini, Grilled Roma Tomato

ACERO FIT AND HEALTHY MENU

Smoked Salmon and Avocado Smash

28

*Two Free Range Poached Eggs, Toasted Sourdough
Calories: 367*

Green Energy Boost Shake

15

*Spinach, Banana, Chia Seeds, Almond Milk
Calories: 216*

Cinnamon Berry Shake

15

*Strawberry, Peanut Butter, Almond Milk
Calories: 285*

THE BAR

À LA CARTE LUNCH

Available Daily 11.00 a.m.- 5.30 p.m.

FROM THE GARDEN

Vietnamese Poached Chicken Salad *gf, df* 19
*Shaved Vegetables, Chili, Mint, Coriander,
Crushed Peanuts, Nước Chấm Dressing*

Fullerton Caesar Salad *gf* 22
*Gem Lettuce, Free Range Egg, Crispy Bacon, Aged Parmesan
and Sourdough Croutons*
Add Chicken Breast 8
Add Grilled Tiger Prawns 14

Kale and Braised Beetroot Salad *gf, df* 17
*Cumin Roasted Pumpkin, Orange, Candied Walnut,
Tahini and Mustard Vinaigrette*

BETWEEN BREAD

The GPO Club 36
*Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon,
Fried Egg, Lettuce, Tomato and Mayonnaise with Potato Crisps*

The Postmaster 34
*Shaved Corned beef, Sauerkraut, Swiss cheese, Mustard and
Russian dressing on sourdough with Potato Crisps*

The Operator 32
*Toasted Sourdough Cheese Sandwich, Honey Glazed Ham,
Mustard and Pickles with Potato Crisps*

The Italian 38
*Pressed Panini, Prosciutto, Sliced Ham, Cacciatore Salami,
Mozzarella, Rocket and Aioli with Potato Crisps*

The Australian *v* 24
*Wholemeal Bread, Sprouts, Beetroot, Cucumber, Carrot, Tomato,
Whole Egg Mayonnaise, Bush Tomato Relish with Potato Crisps*

The Musterer 34
*Minute Steak, Turkish Bread, Tomato Relish, Crisp Lettuce,
Caramelized Onions, Cheddar Mustard, Mayonnaise with Potato Crisps*

THE BAR

TO SHARE

Available Daily 11.00 a.m.- 10.30 p.m.

Fried Hawkesbury River Calamari 22
Sichuan Pepper, Garlic Flakes, Fermented Chilli Aioli

Popcorn Chicken 18
Smoky Spice Blend, Sweet Chilli, Lemon

Chicken Satay *gf, df* 28
Ketupat, Cucumber, Spicy Peanut Sauce

Potato Fries 12
Paprika Salt, Spicy Rouille Sauce

Potato Wedges 14
Sour Cream, Sweet Chilli Sauce

Vegetarian Spring Rolls *v* 16
Sweet Chilli Dipping Sauce

FULLERTON FAVOURTIES

Available Daily 11.00 a.m.- 10.30 p.m.

Fullerton Sydney Seafood Laksa 38
*Tiger Prawns, Scallop, Fish Cake, Quail Egg, Bean Curd,
Rice Vermicelli Noodles and Dehydrated Laksa Leaf*

Singapore Inspired Chicken Curry 38
Chicken Spiced Coconut Gravy with Fragrant Rice and Pappadam

Thai Style Green Vegan Curry *gf, df, v* 28
*Seasonal Vegetable in a Spicy Sweet Sour Coconut Gravy,
Fragrant Rice*

The Fullerton Burger 36
*200g Wagyu Beef Patty, Caramelized Onions, Lettuce, Tomato,
Cheddar Cheese, Mayonnaise, Mustard, French Fries*

THE BAR

À LA CARTE DESSERTS

Available Daily 11.00 a.m.- 10.30 p.m.

Crafted by Head Pastry Chef Jessica Timpano

The Fullerton Signature 32 Layered Chocolate Cake 35
*Dark Chocolate Crèmeux, Fresh Whipped Cream, Valrhona Azelia
Chocolate Sauce*

Pistachio Tiramisu 18
Pistachio Mascarpone Mousse, Savoiardi, Pistachio Papi, Coffee

Lemon Lime Bitters Tart 18
Lemon Lime Bitters Curd, Citrus Salad, Vanilla Chantilly

THE BAR

À LA CARTE DINNER

Available Daily 5.30 p.m. - 10.30 p.m.

Popcorn Chicken <i>gf</i> <i>Smoky Spice Blend, Sweet Chilli and Lemon</i>	18
Cream Cheese filled Jalapeno Pepper <i>v</i> <i>Bush Tomato Chutney</i>	18
Vegetarian Spring Rolls <i>ve</i> <i>Sweet Chilli Sauce</i>	16
Fried Hawkesbury River Calamari <i>gf</i> <i>Szechwan Pepper, Garlic Flakes, Fermented Chilli Aioli</i>	22
Prosciutto Cheese Croquette, Tomato Chilly Relish	18
Pumpkin and Mushroom Arancini, Aioli <i>v</i>	18
Potato Fries with Paprika Salt, Spicy Rouille Sauce	12
Potato Wedges with Sour Cream and Sweet Chilli Sauce	14
Chicken Satay <i>gf, df</i> <i>Ketupat, Cucumber, Spicy Peanut Sauce</i>	28
Herb Crumbed Vannella Burrata <i>v</i> <i>Confit Tear Drop Tomato, Parmigiano Reggiano</i>	27
Marinated Olives <i>gf, v</i> <i>Garlic, Chili, Oregano, Citrus Zest</i>	8
Garlic Bread <i>Turkish Loaf, Cultured Butter with Confit Garlic</i>	12

THE BAR

À LA CARTE DINNER

Available Daily 5.30 p.m.- 10.30 p.m.

Oyster Rockefeller

Half Dozen

38

One Dozen

76

Seafood Chowder

26

Clams, Prawns, Muscles, Kingfish

Hiramasa Yellowtail Kingfish Ceviche *gf, df*

29

Pickled Green Apple, Spiced Avocado, Yuzu and Finger Lime

Foie Gras

40

Brioche Toast, Cherry Reduction, Sous Vide Egg

Charcuterie Platter

39

Cacciatore Salami, Prosciutto, Smoked Ham, Pickles,

Marinated Olives, Sundried Tomatoes, Sourdough

Cheese Platter

39

Woombye Brie Cheese, 18-month Grana Padano,

aged Cheddar, Quince Paste, Dried Muscatel,

Marinated Olives, Crackers, Lavosh

The Postman Mezze

32

Housemade Chickpea Hummus, Baba Ghanoush,

Tahini Labneh, Marinated Olives, Pickles,

Dolmades, Artichoke, Falafel, Pita Bread

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

Olmeca 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

Olmeca 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

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

14 | 20

65

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

120

Marlborough, New Zealand

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

Semillon, 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 <i>Hunter Valley, New South Wales</i> Aromas of Pear and Spice. The palate is balanced between fruit intensity and textural elements from the solids ferment, with a vibrant acidity.	17 26	90
Pinot Grigio, Taylors TWP <i>Riverland, South Australia</i> A light bodied wine with fresh and juicy Lemon, Pear and Green Apple flavours, finishing crisp and refreshing on the palate.		75
Pinot Grigio, Juliet <i>Mornington Peninsula, Victoria</i> Fresh aromas of Pear, Apple and Florals followed by a generous palate of Honeydew and mineral accents with a crisp, clean finish.	15 24	70
Pinot Gris, Paracombe <i>Adelaide Hills, South Australia</i> Pear and Rose aromas, lead on to fresh and gently structured flavour nicely balanced with natural acidity.	15 24	70
Pinot Gris, Black Cottage <i>Marlborough, New Zealand</i> Refreshingly dry, acidity. Flavours of Mandarin Peel, Nectarine and touches of Orange Blossom come through with a twist of spice on the finish.	16 26	75

THE BAR

WHITE WINE

150ml | 250ml Bottle

Chardonnay, Credaro Kinship

15 | 24 70

Margaret River, Western Australia

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

St Andrew's Chardonnay, Taylors

22 | 30 110

Clare Valley, South Australia

Medium-bodied yet sumptuous wine with an enjoyable creaminess to the mid-palate. Flavours of juicy white fleshed stone fruit are evident along with cleansing citrus finish from the use of quality French oak.

RED WINE

150ml | 250ml Bottle

Pinot Noir, Black Cottage

17 | 26 80

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.

Durif, Calabria Bros

16 | 26 75

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.

Shiraz, Bruno

15 | 24 70

Barossa, South Australia

Notes of Blood Plums and Fresh Cherries. Subtle Tannins and a silky finish.

THE BAR

RED WINE

150ml | 250ml Bottle

Shiraz, First Creek 80

Hunter Valley, New South Wales

Fresh and silky, juicy Red Fruit and Spicy ground Pepper.
Aged in French oak to enhance the fruit tannins.

Cellar Reserve Shiraz, Penfolds 22 | 32 105

McLaren Vale, South Australia

Subtle Oak character, Slatey granite like tannins and spice.
Molasses and Mulberry Leaf suggestive of cooler fruits.

'Old Vine' Shiraz, Calabria Bros 95

Barossa Valley, South Australia

Fresh palate of dried Raspberry and Cranberry, finishing with
Oak characters of Dark Chocolate, Vanilla Biscuit and
Coffee. Vegan Friendly

Cabernet Sauvignon, Wynns The Gables 15 | 24 70

Coonawarra, South Australia

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

Cellar Reserve Grenache Shiraz Mataro, Penfolds 105

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 105

Margaret River, Western Australia

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

THE BAR

RED WINE

150ml | 250ml Bottle

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 Reuben, Paracombe 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 17 | 26 80

Adelaide Hills, South Australia

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

INTERNATIONAL WINE

Italian Chianti, Cavaliere D'Oro 16 | 24 85

Italy

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

Terrazas 95

Mendoza, Argentina

Floral and fruity with notes of violets, ripe black cherries, and plums. Hints of black pepper and chocolate add spice, while the juicy palate finishes with finesse and black fruits.

THE BAR

ROSÉ

150ml | 250ml Bottle

Racecourse Lane 'Pink Cottan'

14 | 22 65

Sangiovese Rosé

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.

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.

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>		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>Nugan 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

Ballentine'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 Anejo	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
Cana 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 NSW, Australia	12		17
Akasha Lager NSW, Australia	12		17
Hahn Super Dry NSW, Australia	13		18
James Squire 150 Lashes Pale Ale NSW, Australia	14		19
XXXX GOLD Mid Strength Lage	12		17
XXXX GOLD Mid Strength Lager Queensland, Australia	12		17
Heineken Netherlands	14		19
Kirin Ichiban Japan	14		19

BOTTLED BEER | AUSTRALIAN | CRAFTED BEER

Furphy Refreshing Ale Victoria, Australia	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
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

THE BAR

NON-ALCOHOLIC BEER | SPIRIT

Heineken 0.0 Netherlands	10
Seedlip Grove 42 Gin	14

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 Orange Pineapple Watermelon</i>	

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THE BAR

FINE SELECTION OF TWG TEA

9

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

PREMIUM SELECTION OF TWG TEA

12

Jasmine Pearls
Imperial Oolong
Lapsang Souchong
Lemon Bush
Orange

COFFEE

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

9

9

9

SPECIALTY BEVERAGES

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

9

9

12

14