



THE BAR

A LA CARTE BREAKFAST

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

Bacon and Egg Roll <i>Free Range Egg and Bacon with Smoky Tomato Relish</i>	16
Whisk & Pin Granola v <i>Served with Greek Yoghurt, Honey and Seasonal Berries</i>	18
Buttermilk Pancake <i>With Cultured Butter, Strawberries, Roasted Almond and Maple Syrup</i>	22
Eggs and Avocado <i>Two Poached Free Range Eggs with Smashed Avocado, Feta, Dukkah on Toasted Sourdough</i>	27
Eggs Benedict <i>Two Poached Free Range Eggs with Prager Ham Sliced on Toasted Sourdough, Grilled Tomato and Hollandaise Sauce</i>	27
Eggs Royale <i>Two Poached Free Range Eggs with Smoked Salmon on Toasted Sourdough, Grilled Tomato and Hollandaise Sauce</i>	28
Seasonal Fruit Plate gf df vg	18

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

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THE BAR

FULLERTON FAVOURITES

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

Singapore Satay <i>gf df</i> <i>Chicken Skewers with House-made Peanut Sauce</i>	26
Vegetarian Spring Rolls <i>v</i> <i>Served with Sweet Chilli Sauce</i>	16
Popcorn Chicken <i>gf</i> <i>Marinated in Smoky Spice Blend, Sweet Chilli and Lemon</i>	18
Seafood Laksa <i>gf df</i> <i>Tiger Prawns, Scallop, Fish Cake, Quail Eggs, Bean Curd, Calamari and Vermicelli Noodles in Spicy Coconut Gravy</i>	38
Singapore Chicken Curry <i>gf df</i> <i>Chicken in Spicy Coconut Gravy, Potato, Fragrant Rice and Papadum</i>	36
Vegan Curry <i>gf df vg</i> <i>Seasonal Vegetables, Chickpeas and Potato in Spicy Turmeric Coconut Gravy, Fragrant Rice and Papadum</i>	34

TO SHARE

Fullerton Mezze Platter <i>House-made Chickpea Hummus, Baba Ganoush, Tahini Labneh, Marinated Olives, Pickles, Dolmades, Artichoke, Falafel, Olive Oil served with Pita Bread</i>	24
Charcuterie Platter <i>Bresaola, Prosciutto, Salami, Smoked Ham, Pickles, Marinated Olives, Sundried Tomatoes and Sourdough</i>	28
Cheese Platter <i>Soft Blue Cheese, Woombye Brie Cheese, Aged Grana Padano, Smoked Cheddar, Quince Paste, Dried Muscatel, Marinated Olives, Crackers and Lavosh</i>	29

THE BAR

SMALL BITES

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

Sweet Potato Fries <i>With Garlic Aioli</i>	12
Potato Fries <i>Seasoned in Paprika Sea and Australian Sea Salt</i>	12
Herb and Garlic Bread <i>Bread topped with Garlic, Butter and Herbs</i>	12
Crispy Calamari gf <i>Szechuan Pepper Seasoning, Mustard Leaf and Garlic Aioli</i>	18
Edamame gf v <i>With Garlic, Chilli, Cumin and Salt</i>	10
Popcorn Chicken gf <i>Marinated in Smoky Spice blend and served with Sweet Chilli and Lemon</i>	18
Singaporean Satay gf df <i>Chicken Skewers with House-made Peanut Sauce</i>	26
Vegetarian Spring Roll vg <i>Served with Sweet Chilli Sauce</i>	16

SALADS

Burrata Salad gf v <i>Heirloom Tomatoes, Wollundry Grove Olive Oil, Basil, Balsamic and toasted Pine Nuts</i>	23
Caesar Salad <i>Gem Lettuce, Free Range Eggs, Crispy Farmhouse Bacon, Anchovies, Aged Parmesan and House-made Sourdough Croutons</i> <i>Add Chicken 8 Add Prawns 14</i>	24
Sesame Soba Noodles Salad <i>Shallots, Edamame, Coriander, Soy and Miso Mayonnaise dressing</i> <i>Add Free Range Egg 3 Add Chicken 8 Add Prawns 14</i>	22

THE BAR

SOUP

Soup of the Day 18
Served with Sonoma Sourdough

FROM THE GRILL

Slow Cooked Beef Cheeks Pappardelle 38
*Braised Beef Cheek Ragù and Cherry Tomato
(Gluten Free Pasta available on request)*

Poached Ōra King Salmon Fillet gf 46
*Sous-vide Salmon with crispy skin, Wild Rocket,
Baby Heirloom Beetroot, Avocado, Goat Feta Cheese,
Tomato and Lemon Salsa*

Striploin 250gr mbl 4+ gf df 58
*Great Southern Pinnacle, Pasture Fed Beef
Confit King Brown Mushroom, Baby Kalettes,
Black Garlic Aioli and Smoked Rosemary Jus*

Angus Oyster Blade gf df 62
*Riverina NSW 250gr mbl 4+, Grainge 100-day Grain Fed Beef
Confit King Brown Mushroom, Baby Kalettes, Black Garlic Aioli
and Smoked Rosemary Jus*

Sous-vide Grill Lamb Rump gf 48
*Crushed Garden Peas, Sunflower Seeds,
Tahini Yoghurt and Smoked*

Dry Aged Prime Angus Rib Eye on Bone gf df 74
*Riverina NSW 350gr, Grainge 100-day Grain Fed Beef MSA
Confit King Brown Mushroom, Baby Kalettes, Black Garlic Aioli
and Smoked Rosemary Jus*

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SANDWICHES & BURGERS

Served with Served with Potato Fries seasoned in Paprika and Australia Sea Salt

Add an Australian Beer 8
(Sydney Lager, Byron Bay Lager, Furphy Refreshing Ale, Lord Nelson Pale Ale, XXXX Gold Lager or James Squire 150 Lashes Pale Ale)

Club Sandwich 29
Triple Decker Sandwich of Grilled Chicken Breast, Smoked Bacon, Fried Egg, Lettuce, Tomato, Mayonnaise

Steak Sandwich 29
Sliced Striploin on Turkish Bread with Tomato, Lettuce, Caramelized Onions, Mustard and Mayonnaise

The Fullerton Burger 28
200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Mayonnaise and Mustard

Hell Fire Burger 29
200g Wagyu Beef Patty in Chipotle Seasoning, Caramelised Onions, Lettuce, Tomato, Cheddar Cheese, Smoked Garlic, Habanero Mayonnaise and Green Jalapeño Relish

Grilled Chicken Burger 27
Free Range grilled Chicken, Classic Coleslaw, Tomato, Caramelized Onions and Sweet Chilli

Aussie Burger 32
200g Wagyu Beef Patty, Caramelised Onions, Lettuce, Tomato, Bacon, Cheddar Cheese, Free Range Egg, Pineapple, Beetroot and Mustard

Vegetarian Burger 27
Grilled Halloumi, Classic Coleslaw, Tomatoes, Caramelized Onions, Sweet Chilli and Mayonnaise

THE BAR

DESSERT

Tonka Bean Crème Brûlée <i>Tonka Bean, Walnut Ice Cream, Walnut Crumble Chocolate</i>	18
Flourless Chocolate Cake <i>gf</i> <i>Banana Jam, Whipped Maple Cream, Pecan Crunch And Banana Sorbet</i>	18
Pavlova <i>gf</i> <i>Whipped Vanilla Mousse, Roasted Pear Sorbet and Seasonal Fruit</i>	16
Daily Pastry Chef Dessert Special	16

DEVONSHIRE TEA

Daily from 11am – limited quantities available

Devonshire Tea for One <i>Choice of TWG Tea or Coffee with 2 scones - Plain and Raisin Accompanied by clotted cream and strawberry jam</i>	18
Devonshire Tea for Two <i>Choice of TWG Tea or Coffee with 4 scones - Plain and Raisin Accompanied by clotted cream and strawberry jam</i>	32

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WHITE WINE

	150ml	Bottle
Riesling, Rockbare <i>Clare Valley, South Australia</i> Bright and fragrant, with classic fresh cut lime & lemongrass notes. Crisp and dry, with a beautiful zing of grapefruit like acidity to its' finish.	16	75
'Bin 51' Riesling, Penfolds <i>Eden Valley, South Australia</i> The wines possess scented floral and citrus aromas, with a mineral edge and marked natural acidity.		95
Sauvignon Blanc, 821 South <i>Marlborough, New Zealand</i> Zesty with citrus flavours which linger to a luscious, refreshing finish, underpinned by classic herbaceous notes.	15	70
Sauvignon Blanc, Cloudy Bay <i>Marlborough, New Zealand</i> The nose is open, appealing and expressive, with ripe passionfruit, white peach and a hint of lime. The palate is deliciously concentrated and tropical, underpinned by nectarine and blossoms. Saline notes bring structure, while passionfruit and vibrant citrus acidity bring balance.		95
Semillon, Brokenwood <i>Hunter Valley, Australia</i> Vibrant in colour, with lots of luminous green tints. Lovely florals and lemongrass aromas. Mouth filling flavours of green apple and lemon pith balancing the zesty acid backbone with a lingering finish.		75
'Windy Peaks' Sauvignon Blanc Semillon, De Bortoli <i>Yarra Valley, Australia</i> Fresh tropical fruits with hints of gooseberries and a slight grassiness on the nose, the palate shows a balance of guava, limes and herbs, creating a textural mouthfeel with gentle acidity.		70

THE BAR

WHITE WINE

	150ml	Bottle
'Special Release' Fiano, Tyrrell's <i>Hunter Valley, Australia</i> Southern Italian variety with aromas of pear and spice. The palate is perfectly balanced between fruit intensity and textural elements from the solids ferment, with a vibrant acidity.	17	80
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.	16	75
Pinot Grigio, Nugan Estate <i>King Valley, South Australia</i> Light straw in colour with a soft youthful green hue. Fresh aromas of pear, apple and florals followed by a generous palate of pear, apple and honeydew with mineral and citrus accents and a crisp, clean finish.		85
Pinot Grigio, Savardo Breganze <i>Veneto, Italy</i> Aromas of pear and green apple emanate from the glass with hints of quince and spice also evident. Finishes dry with fresh acidity and a savoury medium to long aftertaste.		95
Pinot Gris, Paracombe <i>Adelaide Hills, South Australia</i> Lively pear and rose petal aromas, lead on to fresh and gently structured flavour nicely balanced with natural acidity.	15	70
Pinot Gris, Black Cottage <i>Marlborough, New Zealand</i> Refreshingly dry, with mouth-watering acidity. Flavours of mandarin peel, nectarine and touches of orange blossom come through with a twist of spice on the finish.	16	75

THE BAR

WHITE WINE

150ml Bottle

Chardonnay, Snake & Herring 15 70

Margaret River, Western Australia

Fruit driven with white and yellow nectarine, cashew and almond meal texture with long fine melon and guava finish.

St Andrew's Chardonnay, Taylors 19 90

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.

'Estate Grown' Chardonnay, Tyrrell's Estate 95

Hunter Valley, NSW

The palate shows intense stone fruit characters whilst showing the brightness and energy, which is a result of the cool vintage. These fruit characters are balanced by citrus acidity, subtle oak and lees complexity giving the wine its length and complexity

'Elston' Chardonnay, Te Mata Estate 105

Hawke's Bay, New Zealand

Medium Bodied, Soft pineapple and melon aromas sit alongside vegetal green-pepper ones, along with white spice and toasty vanillin oak. The acidity is what's particularly noticeable on this vintage, but it's balanced by chalky texture and fruit weight.

THE BAR

RED WINE

	150ml	Bottle
Pinot Noir, Black Cottage <i>Marlborough, New Zealand</i>	16	75
Red cherry and winter strawberry fruits are underpinned by vibrant acidity which gives the palate a youthful crunchy like feel. Toasty oak, forest floor and spice characters ensue. Faintly chalky tannins with a bright medium length aftertaste.		
Pinot Noir, Craggy Range <i>Martinborough, New Zealand</i>		90
Dark burgundy in colour with an ever so slight purple hue. Distinctly varietal on the nose. Red cherry, wild strawberry and hints of brioche. The palate is voluminous in flavour, with soft, plush tannins.		
Pinot Noir, Cloudy Bay <i>Marlborough, New Zealand</i>		120
Rose petals, dark cherries and blackberries fill the nose. On the palate, a core of rounded bramble fruit, ripe boysenberry and wild strawberry is unpinned by silky tannins and fine acidity.		
'Four Cottan' Shiraz, Racecourse Lanes <i>Hunter Valley, NSW</i>	14	65
Well balanced Hunter Valley Shiraz that is medium bodied, fresh and clean on the palate with hint of spice and berries.		
Shiraz, Saltram 1859 <i>Barossa, South Australia</i>	15	75
Rich with an excellent balance of fruit flavours, subtle tannins and a silky finish. Notes of blood plums and fresh cherries.		
Shiraz, First Creek <i>Hunter Valley, New South Wales</i>		80
Fresh and silky, it has a lovely juxtaposition of juicy red fruit and spicy, smudgy tannins. Red currant and raspberry fruit, backed by ground pepper, earthy spice and subtle floral nuances. Aged in French oak hogsheads to enhance the fruit tannins.		

THE BAR

RED WINE

	150ml	Bottle
Syrah, Craggy Range <i>Hawke's Bay, New Zealand</i>		95
The elegant palate features red plum and red liquorice fruits. Sculptured feel with bright acidity and a muscular framework of tannins. Slightly dry, refined medium length aftertaste.		
'Old Hut Vineyard' Shiraz, Tyrrell's <i>Hunter Valley, NSW</i>		150
A vibrant nose of dark fruits and spice. It possesses richer fruits, along with fine tannins and a soft acid structure, and shows no influence of new oak.		
Merlot 'Farm Series', Robert Stein <i>Mudgee, New South Wales</i>	16	75
Forest fruit and plum characters, dark chocolate flavours in the mouth, with a supple medium weight tannin finish.		
'The Reuben', Paracombe <i>Adelaide Hills, South Australia</i>	17	80
A blend with all the traditional Bordeaux grape varieties. Lifted bouquet of poached plum and rhubarb with hints of delicate oak, leatherwood and licorice. Spice and savoury in a long finish.		
'Dirty Boots' Cabernet Sauvignon Snake & Herring <i>Margaret River, Western Australia</i>	15	70
Aromatic with lifted berry, currant, olive, sage and bay characters. The palate was aided by some post ferment maceration which has added a creamy texture to the tannin backbone.		
Cabernet Sauvignon, Arlewood <i>Margaret River, Western Australia</i>		100
A bright raspberry and mint aroma, subtle crushed leaf, and dried herbs, ripe and attractive. The wine is elegantly cast in the mouth, with intensity and refinement, mid-palate focus.		

THE BAR

RED WINE

	150ml	Bottle
Malbec, Paracombe <i>Adelaide Hills, South Australia</i> Bountiful bouquet of plum and violet aromas with hints of earthy notes and cinnamon spice	16	80
Malbec Reserva, Terrazas <i>Mendoza, Argentina</i> Intense floral and fruity notes. Presence of violets, ripe black cherry and plum aromas. Reveals a toasty and spicy character of black pepper and chocolate. Sweet and juicy with delicate tannins and an elegant finish of black fruits.		95
Tempranillo, La Linea <i>Adelaide Hills, South Australia</i> Floral aromas, with notes of raspberry, mulberry and cherry, and hints of sage and rosemary. Savoury and complex yet fresh, with distinctive fine tannins.		80
Grenache - Syrah, Debussy <i>Côtes du Rhône Villages, France</i> Delicately oaky nose offers up aromas of sweet spices which subtly mingle with notes of blackberry and blackcurrant. Smooth tannins.		100

THE BAR

ROSE

150ml Bottle

Racecourse Lane 'Pink Cottan'

Sangiovese Rose

Hunter Valley, NSW

14

65

Pale pink colour and distinctive flavour from the Sangiovese grapes with hints of strawberries, melon and berries. A touch of sweetness blending with the acidity.

AIX, Rosé

Provence, France

19

95

Light pink colour with a copper hue. Pure nose offering crushed apple, melon, lemongrass and red currant. Fresh and medium bodied with a sleek texture, gentle extract, citrus and red berry flavours with a generous finish.

Rêverie, Rosé

Pays D'oc

75

Light with a slippery yet brisk feel across the palate, peach, tangerine and citrus fruits dominate over a subtle mineral fused finish. Crisp acidity with a tangy aftertaste

THE BAR

CHAMPAGNE

	120ml	Bottle
Veuve Clicquot Brut	32	170
Moet & Chandon Brut Imperial		160
Moet & Chandon Rose Imperial		175
Moet & Chandon Nectar Imperial		175
“R” de Ruinart		190
Ruinart Blanc De Blancs		295
Louis Roederer Brut Premiere		185
Dom Perignon Vintage 2012		450
Krug Grand Cuvée Brut		715

SPARKLING WINE

Chandon Brut NV <i>Yarra Valley, Victoria</i>	18	90
Chandon Rose NV <i>Yarra Valley, Victoria</i>		90
Cloudy Bay Pelorus NV <i>Marlborough, New Zealand</i>		95
Bandini Prosecco <i>Veneto, Italy</i>	16	80

DESSERT WINE

	60ml	Bottle
Deen Vat 5 Botrytis Semillon <i>De Bortoli Riverina, Australia</i>	16	65
Noble One 2018 Botrytis Semillon <i>De Bortoli Riverina, Australia</i>	23	85
Cookoothama 2016 Botrytis Semillon <i>Nugan Estate Riverina, Australia</i>	19	80

THE BAR

THE UNFORGETTABLES

23

Old Fashioned

Makers Mark, Sugar, Angostura bitters

Negroni

Tanqueray, Campari, Martini Rosso

Cosmopolitan

Belvedere, Cointreau, Cranberry Juice

Margarita

Olmecca Altos Plata, Cointreau, Lime Juice, Sugar Syrup

Manhattan

Bulleit Rye, Cinzanno Rosso, Angostura Bitters

Toblerone Martini

Frangelico, Baileys, Kahlua, Drambuie, Cream

Singapore Sling

Tanqueray, Dom Benedictine, Cointreau, Lime Juice

Cherry Brandy, Bitters, Pineapple juice

MARTINIS

Dry Vodka Martini

Belvedere 26

Absolut Elyx 26

Grey Goose 28

Archie Rose 29

Dry Gin Martini

Bombay Sapphire 26

Hendrick's 29

Tanqueray 26

Tanqueray No. 10 29

Plymouth Original 26

Monkey 47 'Dry' 40

THE BAR

SIGNATURE COCKTAILS

25

Heavenly Blush

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

Lilac Bliss

Ink Gin, St.Germaine, Lavender Syrup, Tonic

Pisco Pop

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

Lychee Twister

Belvedere, Lychee liqueur, Pineapple juice, Grapefruit juice

King of Altos

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

Fancy Fashioned

Stiggins' Fancy Pineapple Rum, Bulleit Rye, Cinzanno Rosso, Sugar

Penicillin's Finest

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

MOCKTAILS

15

Geisha Peach Tea

TWG Geisha blossom Tea infused Peach Puree, Passionfruit Syrup, Grapefruit

Violet Fizz

Seedlip Grove 42, Lavender Syrup, Lemon Juice, Tonic

Coconut Kiss

Coconut Syrup, Strawberry Syrup, Cream, Pineapple Juice

Amigo

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

Classic Cocktails available upon request

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

Archie Rose	Australia	17
Boatrocke'r 'Willem' Limited Release	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
Garden Grown	Australia	16
Seppeltsfield Savoury Allsorts	Australia	16
Poor Tom's 'Dry'	Australia	17
Scapegrace 'Dry'	New Zealand	18
Bombay Sapphire	England	16
Fords	England	17
Plymouth	England	16
Whitley Neill 'Pink Cherry'	England	16
Whitley Neill 'Pink Grapefruit'	England	15
Tanglin 'Barrel Aged'	Singapore	18
Tanglin 'Cranberry'	Singapore	18
Tanglin 'Orchid'	Singapore	18
Tanqueray	Scotland	14
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 WHISKEY

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

AMERICAN WHISKEY

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

JAPANESE WHISKEY

Nikka from The Barrel	Multi-Region	19
Nikka Coffey Grain	Multi-Region	25
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	28
Macallan 12 Year Old Double Cask	Speyside	30
Macallan 12 Year Old Sherry Oak	Speyside	32
The Glenlivet 12 Year Old	Speyside	17
The Glenlivet 15 Year Old	Speyside	23
The Glenlivet 18 Year Old	Speyside	30
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	Cognac	22
Hennessy XO	Cognac	49
Martell VSOP	Cognac	20
Martell Cordon Bleu	Cognac	25
Martell XO	Cognac	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	21
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
Canã Rio Cachaça	Brazil	17
Kraken	USA	17
Pampero Especial	Venezuela	17
Havana Club Anejo Especial	Cuba	21
Ron Zacapa Centenario 23	Guatemala	21

THE BAR

APERITIF

Aperol	Italy	14
Campari	Italy	14
Pimm's No.1	England	13
Dubonnet	France	14
Pernod	France	13
Akropolis Ouzo	Greece	13

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		15
Drambuie		
Grand Marnier		

THE BAR

DRAUGHT BEER

XXXX GOLD Mid Strength Lager Milton, QLD	10.5
Lord Nelson Three Sheet Pale Ale Sydney, NSW	12
James Squire 150 Lashes Pale Ale Sydney, NSW	12
Heineken Netherland	13
Kirin Ichiban Japan	13

BOTTLED BEER | AUSTRALIAN | CRAFTED BEER

Furphy Refreshing Ale Geelong, VIC	13
Sydney Beer Co. Lager Sydney, NSW	13
Byron Premium Lager Byron Bay, NSW	13
James Boag's Light Launceston, TAS	11
James Boag's Premium Lager Launceston, TAS	13
Crown Lager Melbourne, VIC	13

INTERNATIONAL BOTTLED | CAN BEER

Corona Mexico	14
Guinness Stout 440ml Ireland	14
Stella Artois Belgium	14
Peroni Leggera 3.5% Italy	13
Peroni Nastro Azzurro Italy	14

CIDER & GINGER BEER

Bilpin Apple Cider Australia	13
Brookvale Union Alcoholic Ginger Beer 330ml	14

NON ALCOHOLIC BEER | SPIRIT

Heineken 0.0 Netherland	10
Seedlip Grove 42 Gin	14

THE BAR

MINERAL WATER | BOTTLED

Acqua Panna – natural still mineral water <i>500ml</i>	9
Acqua Panna – natural still mineral water <i>1L</i>	18
S. Pellegrino – natural sparkling mineral water <i>500ml</i>	9
S. Pellegrino – natural sparkling mineral water <i>1L</i>	18

SOFT DRINK 7

Pepsi
Pepsi Max
Lift
Lemonade
Lemon, lime and bitters
Soda, lime and bitters
Ginger Ale

SOFT DRINK | BOTTLED 8

Coke
Diet Coke
Coke No Sugar
Lemonade
Tonic Water

SELECTION OF FRUIT JUICE 8

Orange
Pineapple
Apple
Tomato
Cranberry
Ruby Red Grapefruit

THE BAR

FINE SELECTION TEA 8

English Breakfast
French Earl Grey
1837 Black Tea
Green
Water Fruit Green
Chamomile
Peppermint
Jasmine Pearls

PREMIUM SELECTION OF TWG TEA 12

Orange
Lemon Bush
Imperial Oolong
Emperor White Garden

COFFEE

Long Black 8
Cappuccino 8
Flat White 8
Café Latte 8
Double Espresso | Long Macchiato 8
Piccolo Latte | Espresso | Macchiato 7

SPECIALTY BEVERAGES

Mocha 8
Hot Chocolate 8
Chai Latte 8
Ginger Chai Latte 8
Iced Coffee | Iced Chocolate | Iced Mocha 12