



# 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

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

## ACERO FIT AND HEALTHY MENU

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

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

**Soup of the Day** 16  
*The 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 Chilli 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 Ragu, 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*



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## DESSERT

**Nuts About Hazelnuts** 16  
*Flourless Chocolate 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 two Scones - Plain and Raisin  
Accompanied by Clotted Cream and Strawberry Jam*

**Devonshire Tea for Two** 32  
*Choice of TWG Tea or Coffee with four 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.

### 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

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
<b>Family Series Jack Shiraz, Ross Hill</b>	16   25	85
<i>Orange, New South Wales</i> Structured and balanced with notes of Vanilla, Cranberry and Chocolate.		
<b>Shiraz, Bruno</b>	15   24	70
<i>Barossa, South Australia</i> Notes of Blood Plums and Fresh Cherries. Subtle Tannins and a silky finish.		
<b>Shiraz, First Creek</b>		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.		
<b>Cellar Reserve Shiraz, Penfolds</b>	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.		
<b>'Old Vine' Shiraz, Calabria Bros</b>		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		
<b>Old Hut Vineyard Shiraz, Tyrrell's</b>		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

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## 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

Olmea Altos Plata	Mexico	14
Olmea 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
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 <i>Apple   Carrot   Grapefruit   Orange   Pineapple   Watermelon</i>	14
Spiced Carrot <i>Carrot, Orange, Ginger</i>	14
Orchard Green <i>Apple, Celery, Kale</i>	14

# THE BAR

## FINE SELECTION OF TWG 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