

the Terrace

EAT

SUNSEEKER PACKAGE

SUNDAY TO THURSDAY 2PM - 6PM

90.0

Serves 2

TASTING PLATE

Korean Fried Chicken

Bulgogi Beef Tacos (2)

Mooloolaba Prawn Sliders (2)

Truffle Fries

COCKTAIL TREE

Select 2 Pairs

Snaquiri

*Havana Club Añejo 3 Años, Sugarcane,
Lime Super Juice*

3 Sip Lychee Martini

*Absolut Citrus Vodka, Lychee,
Acid Modified Lychee + Citrus*

3 Sip Martini

London Dry Gin, Mancino Ambrato, Verjus

Mini - Margarita

*Altos Plata Tequila, Cointreau,
Orange Blossom, Lime Super Juice*

df - dairy free | gf - gluten free | n - contains nut
o - option | v - vegan | vg - vegetarian

LUNCH SPECIAL

MONDAY TO FRIDAY 12PM - 4PM

30.0 per person

Choice of

Mooloolaba King Prawn Sliders

Wasabi mayo, tobiko, lemon

Bulgogi Beef Tacos

Soft taco, Asian slaw, chilli, teriyaki glaze

Tempura Eggplant

Terrace sweet chilli sauce (gf, v)

Choice of

Fries

Sweet chilli mayo (df, vg)

Steamed Greens

Seasonal selection of greens, sea salt + garlic (gf, v)

df - dairy free | gf - gluten free | n - contains nut
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GRAZING

Tasmanian Pacific Oyster <i>Apple cider mignonette, coriander, finger lime (df, gf)</i>	6.5 each
Crispy Tofu Salad <i>Roast pumpkin, cauliflower, chickpea, cashew cream + cranberry glaze (gf, v)</i>	22.0
Charcuterie + Cheese Board <i>Condiments + crackers (n)</i>	34.0
Korean Fried Chicken <i>Sweet + spicy sauce, house pickles, cashews (df, gf, n)</i>	25.0
Tempura Eggplant <i>Terrace sweet chilli sauce (gf, v)</i>	25.0
Soy Braised Pork Bao <i>Pumpkin puree, Asian greens, toasted sesame (df)</i>	22.0
Mooloolaba King Prawn Sliders <i>Wasabi mayo, tobiko, lemon</i>	22.0
Pan Fried Octopus + Monkfish <i>Crispy potato, romesco sauce (df, gf, n)</i>	22.0
Persimmon Carpaccio <i>Stracciatella, artichoke chips, walnuts, finger lime, sea salt (gf, n, vg)</i>	20.0
Bulgogi Beef Taco <i>Soft taco, Asian slaw, chilli, teriyaki glaze</i>	20.0

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PREMIUM GRAZING

Terrace Sashimi 56.0
Tuna, salmon, snapper, scallops, wakame, ponzu, tobiko + wasabi (df, gf)

Korean BBQ Pork Ribs 58.0
Garlic fried rice, apple + onion pickle (gf)

Char-Grilled Grainfed OP Rib (500g) 78.0
Vine tomato, Korean yellow mustard, red wine jus (gf)

SIDES

Truffle Fries 20.0
Truffle mayo + grated parmesan (vg)

Fries 14.0
Sweet chilli mayo (df, vg)

Steamed Greens 12.0
Seasonal selection of greens, sea salt + garlic (gf, v)

DESSERT

Korean Hotcake 18.0
Mandarin compote, fresh berries, vanilla ice cream (n)

Warm Chocolate Brownie 16.0
Salted caramel ice cream (gf)

Passionfruit Cheesecake 18.0
Strawberry sorbet (gf, n, v)

CHILDREN'S MENU

Terrace Fried Chicken <i>Fries + tomato sauce (df, gf)</i>	18.0
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Prawn Mayo Sliders <i>Fries</i>	20.0
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DESSERT

Warm Chocolate Brownie <i>Salted caramel ice cream (gf)</i>	15.0
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Vanilla Ice Cream <i>Fresh berries (gf)</i>	10.0
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DRINK

WINTER COCKTAILS



Butter + Spice | 28.0

Silky, buttery, spicy

Bumbu Spiced Rum, Cacao-Butter, Pedro Ximenez Sherry,
Chocolate Bitters, Nutmeg

SERVED WARM



Almond Advocate | 24.0

Creamy, sweet, smooth

Absolut Vanilla Vodka, Amaretto, Vanilla, Custard, Pastry



Slow Burn | 24.0

Smooth, herbaceous, tannic

Bumbu Spiced Rum, Masala Chai, Oolong + Whey

COCKTAILS

TERRACE SIGNATURE CREATIONS



Liquid Sunshine | 22.0

Silky, sweet, perfumed

Vodka, Strawberry, Rose, Saffron



Golden Hour | 22.0

Bright, citrus, refreshing, spritz

Gin, Italicus Rosolio di Bergamotto, Marigold, Lemon Zest, Prosecco, Bitter Citrus



Salt n' Sour | 24.0

Bittersweet, floral, aromatic

Amaretto, Gospel Rye Whiskey, Salted Plum Umeshu, Honey, Lemon + Whites



Honey Trap | 24.0

Silky, smokey, sweet

Starward Honeycomb Whiskey, Applewood Smoke, Passionfruit, Banana Peel Oleo, Honey Butter



Perfect Match | 26.0

Fruity, herbaceous, bittersweet

Gin, Plum Umeshu, Verjus, Strawberry + Eucalyptus Cordial, Vanilla + Matcha Foam



Tropicalita | 24.0

Tropical, funky and zesty

Seabourn Coastal Gin, Coconut Husk, Pandan, Vanilla, Lime Zest

COCKTAILS

TERRACE SIGNATURE CREATIONS



Yuzu Shakerato | 24.0

Fresh, fruity, tart

Aperol, St. Felix Bitter Citrus, Yuzu + Mandarin



Caffè Kopiko | 24.0

Rich, herbaceous, textured

Calvados, Amaro Lucano, Coffee, Pandan + Vanilla

TERRACE SIGNATURE CLASSICS



Emporium Margarita | 32.0

G4 Blanco Tequila, Don Julio Reposado, Pierre Ferrand Dry Curacao, Orange Blossom, Citrus Super Juice



Our Lychee Martini | 24.0

Citrus Vodka, Lychee, Acid Modified Lychee + Citrus



Ambrato Daiquiri | 26.0

Archie Rose White Cane, Rhum JM, Cachaca, Ambrato Bianco, Sugarcane, Lime Super Juice



Sudachi Colada | 26.0

Plantation Pineapple, Yuzushu, Sudachi, Coconut

Any classics can be made on request

MINI COCKTAILS



Snaquiri | 12.5

Havana Club Añejo 3 Años, Sugarcane, Lime Super Juice



3 Sip Lychee Martini | 12.5

Absolut Citrus Vodka, Lychee, Acid Modified Lychee + Citrus



3 Sip Martini | 12.5

London Dry Gin, Mancino Ambrato, Verjus



Mini - Margarita | 12.5

Altos Plata Tequila, Cointreau, Orange Blossom, Lime Super Juice



Cocktail Tree | 45.0

Select 2 Pairs from Mini Cocktails

MOCKTAILS



Lychee + Hibiscus | 16.0

Sweet, refreshing and bubbly

Seedlip Grove 42, Lychee, Lemon Marmalade + Hibiscus Soda



Passionfruit + Elderflower | 16.0

Sweet, refreshing and bubbly

Seedlip Grove 42, Elderflower, Yuzu + Elderflower Tonic

WINE

CHAMPAGNE

GLASS | BTL

NV De Saint-Gall Blanc de Blanc - <i>Champagne, FR</i>	30.0 150.0
NV Mumm Grand Cordon - <i>Reims, FR</i>	30.0 150.0
NV Mumm Grand Cordon Rosé - <i>Reims, FR</i>	40.0 185.0
NV Perrier-Jouët Grand Brut - <i>Épernay, FR</i>	40.0 185.0
NV Bollinger Special Cuvée - <i>Aÿ, FR</i>	200.0
NV Billecart-Salmon Brut Reserve - <i>Mareuil-sur-Ay, FR</i>	210.0
NV Perrier-Jouët Blason Rose - <i>Épernay, FR</i>	240.0
NV Charles Heidsieck Blanc de Blanc - <i>Reims, FR</i>	250.0
NV Perrier-Jouët Blanc de Blanc - <i>Épernay, FR</i>	280.0
2015 Perrier-Jouët Belle Epoque - <i>Épernay, FR</i>	450.0
2008 Mumm RSRV Cuvée Lalou - <i>Reims, FR</i>	500.0
NV Ruinart Blanc de Blanc - <i>Reims, FR</i>	400.0
2015 Dom Perignon- <i>Épernay, FR</i>	700.0

SPARKLING

NV Sartori Prosecco Brut - <i>Veneto, IT</i>	15.0 70.0
NV Mumm Napa Prestige Cuvée - <i>California, USA</i>	16.0 80.0
2023 In Praise Of Shadows Vox Pop Sparkling Pinot Noir <i>Adelaide Hills, SA</i>	14.0 70.0
NV Mumm Blanc de Noir - <i>Central Otago, NZ</i>	95.0

WHITE

Grayling Sauvignon Blanc - <i>Marlborough, NZ</i>	14.0 65.0
Sartori Pinot Grigio DOC - <i>Veneto, IT</i>	14.0 65.0
Louis Latour Grand Ardeche Chardonnay - <i>Mâconnais, FR</i>	15.0 70.0
Reserve 'Our Label' Chardonnay - <i>Wrattonbully, SA</i>	14.0 65.0
Shaw + Smith Sauvignon Blanc - <i>Adelaide Hills, SA</i>	15.0 70.0
Henschke 'Peggy's Hill' Reisling - <i>Clare Valley, SA</i>	15.0 70.0

GLASS | BTL

S.C. Pannell 'Protero' Pinot Grigio - <i>Adelaide Hills, SA</i>	75.0
Tiefenbrunner Pinot Grigio - <i>Alto Adige, IT</i>	85.0
Craggy Range 'Te Muna' Sauvignon Blanc <i>Martinborough, NZ</i>	80.0
Scorpo Pinot Gris - <i>Mornington, WA</i>	85.0
Te Mata Elston Chardonnay - <i>Hawke's Bay, NZ</i>	120.0
Julian Haart Riesling - <i>Mosel, GER</i>	125.0
Domaine Pinson Chablis - <i>Chablis, FR</i>	150.0

ROSÉ

Maison AIX Rosé - <i>Provence, FR</i>	16.0 75.0
Penfolds Max's Rosé - <i>Adelaide Hills, SA</i>	15.0 70.0

RED

Two Hands 'Sexy Beast' Cabernet Sauvignon <i>McLaren Vale, SA</i>	14.0 65.0
Langmeil 'Prime Cut' Shiraz - <i>Barossa, SA</i>	15.0 70.0
Louis Latour Valmoissine Pinot Noir - <i>Marconnais, FR</i>	15.0 70.0
William Downie 'Cathedral' Pinot Noir - <i>Gippsland, VIC</i>	16.0 75.0
Henschke 'Five Shillings' Shiraz Mataro - <i>Barossa, SA</i>	80.0
Moss Wood 'Amy's Blend' Bordeaux Blend - <i>Margaret River, WA</i>	90.0
Kaesler 'The Fave' Grenache - <i>Barossa, SA</i>	95.0
St. Hugo Cabernet Sauvignon - <i>Barossa, SA</i>	95.0
Clarendon Hills 'Domaine Clarendon' Syrah - <i>Blewitt Springs, SA</i>	95.0
CRFT 'Arranmore' Pinot Noir - <i>Adelaide Hills, SA</i>	115.0
Mumm Pinot Noir - <i>Central Otago, NZ</i>	140.0
Shaw + Smith Shiraz - <i>Adelaide Hills, SA</i>	150.0

FORTIFIED

Penfolds Grandfather Tawny Port - *Multi-Regional, SA*

GLASS|BTL

20.0

NON-ALCOHOLIC

NON 1 - *Salted Raspberry & Chamomile (sparkling)*
Cheltenham, VIC

14.0|65.0

NON 3 - *Toasted Cinnamon & Yuzu (still)*
Cheltenham, VIC

14.0|65.0

NON 5 - *Lemon Marmalade & Hibiscus (sparkling)*
Cheltenham, VIC

14.0|65.0

The Reserve Cellar is available on request.

The Reserve offers a collection of the rarest wines in the world for
the connoisseur and enthusiast.

BEER + CIDER

TAP BEER/CIDER

XXXX Gold Lager (3.5%)	10.0
Stone & Wood Green Coast Crisp Lager (3.5%)	11.0
Stella Artois (4.8%)	12.0
Kirin Ichiban (5.0%)	12.0
Little Creatures Pale Ale (5.2%)	12.0
Stone & Wood Pacific Ale (4.4%)	12.0
Eumundi Ginger Beer (4%)	13.0
Kirin Hyoketsu Lemon (6.0%)	16.0

BOTTLED

Heineken 0.0 (0.0%)	9.0
James Boag's Premium Light (2.9%)	10.0
Corona (4.6%)	11.0
Monteiths Apple Cider (4.5%)	11.0
Asahi Super Dry (5.0%)	12.0
Balter XPA (5.0%)	12.0
Sea Legs Brewing Co. American Pale Ale (5.2%)	13.0
Sea Legs Brewing Co. Pilsner (4.9%)	13.0
Sea Legs Brewing Co. Indian Pale Ale (7.5%)	15.0
TWØBAYS Gluten Free Pale Ale (4.5%)	14.0
Brouhaha Imperial Stout (9.6%)	16.0

SPIRITS

APÉRITIFS + DIGESTIFS

Aperol - <i>Italy</i>	10.0
Pimm's No.1 - <i>England</i>	12.0
Campari - <i>Italy</i>	12.0
Amaro Montenegro - <i>Italy</i>	12.0
Amaro Averna - <i>Italy</i>	12.0
Fernet Branca - <i>Italy</i>	12.0
Seabourne Sunset Bitter - <i>Australia</i>	12.0
Amaro Nonino - <i>Italy</i>	14.0
Limonio Limoncello - <i>Italy</i>	14.0
Limonio Mandretto - <i>Italy</i>	14.0

AUSTRALIAN GIN

Suggested Classic Cocktails

Southside, Gimlet, Martini, Clockwork Orange

Brookie's Slow - <i>Cape Byron, NSW</i>	13.0
Brookie's Dry - <i>Cape Byron, NSW</i>	13.0
Husk Distiller's Ink Gin - <i>Tumbulgum, NSW</i>	13.0
Four Pillars Rare Dry - <i>Yarra Valley, VIC</i>	13.0
Never Never Triple Juniper - <i>Adelaide, SA</i>	14.0
Seabourne Costal Dry Gin - <i>Noosaville, QLD</i>	14.0
Seabourne Berry Blush Gin - <i>Noosaville, QLD</i>	14.0
Four Pillars Bloody Shiraz - <i>Yarra Valley, VIC</i>	14.0
Archie Rose Bone Dry - <i>Rosebery, NSW</i>	14.0
Archie Rose Signature Dry - <i>Rosebery, NSW</i>	14.0
Never Never Oyster Shell Gin - <i>McLaren Vale, SA</i>	16.0

INTERNATIONAL GIN

Suggested Classic Cocktails

Army and Navy, Clover Club, Last Word

Beefeater - <i>England</i>	12.0
Beefeater Pink 'Strawberry' - <i>England</i>	12.0
Bombay Sapphire - <i>England</i>	13.0
Tanqueray - <i>England</i>	13.0
Beefeater 24 - <i>England</i>	13.0
Malfy Arancia 'Blood Orange' - <i>Italy</i>	13.0
Malfy Rosa 'Grapefruit' - <i>Italy</i>	13.0
The Botanist - <i>Scotland</i>	15.0
Hendricks - <i>Scotland</i>	15.0
Tanqueray No. 10 - <i>England</i>	16.0
Ki No Bi Dry - <i>Japan</i>	17.0
Ki No Tea - <i>Japan</i>	17.0
Ki No Bi Sei - <i>Japan</i>	19.0
Monkey 47 Sloe - <i>Germany</i>	20.0
Monkey 47 Schwarzwald Dry - <i>Germany</i>	20.0

VODKA

Suggested Classic Cocktails

Cosmopolitan, Caprioska, Vodka Martini (Kangaroo), Moscow Mule

Absolut - <i>Sweden</i>	12.0
Absolut Elyx - <i>Sweden</i>	14.0
Belvedere - <i>Poland</i>	14.0
Grey Goose - <i>France</i>	15.0
Belvedere 10 - <i>Poland</i>	30.0

TEQUILA + MEZCAL

Suggested Classic Cocktails

Margarita, Paloma, Oaxaca Old Fashioned, Naked and Famous

Olmecca Altos Plata - <i>Los Altos, Jalisco</i>	12.0
1800 Coconut - <i>Los Altos, Jalisco</i>	13.0
Olmecca Altos Reposado - <i>Los Altos, Jalisco</i>	14.0
Don Julio Blanco - <i>Los Altos, Jalisco</i>	16.0
Del Maguey Vida Mezcal - <i>San Luis Del Rio, Oaxaca</i>	16.0
Del Maguey Crema de Mezcal - <i>San Luis Del Rio, Oaxaca</i>	16.0
Don Julio Reposado - <i>Los Altos, Jalisco</i>	18.0
Don Julio Añejo - <i>Los Altos, Jalisco</i>	20.0
Fortaleza Reposado - <i>El Valle, Jalisco</i>	20.0
G4 Blanco - <i>Los Altos, Jalisco</i>	21.0
Del Maguey Chichicapa - <i>San Baltazar Chichicapa, Oaxaca</i>	25.0
Fortaleza Anejo - <i>El Valle, Jalisco</i>	24.0
G4 Reposado - <i>Los Altos, Jalisco</i>	26.0
Don Julio Añejo 1942 - <i>Los Altos, Jalisco</i>	35.0
Herradura Seleccion Suprema - <i>Amatitan, Jalisco</i>	50.0
Bozal Pechuga - <i>Mazatlán, Guerrero</i>	35.0
G4 Extra Añejo 7 Especial De Felipe Camarena - <i>Los Altos, Jalisco</i>	70.0

RUM

Suggested Classic Cocktails

Daiquiri, Caipirinha, Mojito, Mai-Tai, Junglebird

Havana Club Anejo Especial - <i>Cuba</i>	12.0
Havana Club 3YO Anos - <i>Cuba</i>	12.0
Sailor Jerry Spiced Rum - <i>Caribbean</i>	12.0
Husk Coconut - <i>Australia</i>	13.0
Husk Pure Cane Rum - <i>Australia</i>	13.0
Kraken Spiced Rum - <i>Caribbean</i>	13.0
Husk Botanic - <i>Australia</i>	13.0
Husk Spiced Bam Bam - <i>Australia</i>	13.0

Husk Rare Blend - <i>Australia</i>	13.0
Appleton Estate Reserve Blend - <i>Jamaica</i>	14.0
Plantation Pineapple - <i>Barbados, Jamaica</i>	14.0
Bundaberg Small Batch - <i>Australia</i>	14.0
Germana Cachaça Traditional - <i>Brazil</i>	14.0
Havana Club 7YO - <i>Cuba</i>	14.0
Archie Rose Triple Molasses - <i>Rosebery, NSW</i>	15.0
Mount Gay Extra Old - <i>Barbados</i>	16.0
Diplomatico Reserva Exclusiva - <i>Venezuela</i>	18.0
Ron Zacapa 23YO - <i>Guatemala</i>	20.0
Lord Byron Pure Single Rum - <i>Australia</i>	20.0
Plantation XO - <i>Barbados</i>	22.0
Ron Zacapa XO - <i>Guatemala</i>	32.0

BRANDY + COGNAC

Suggested Classic Cocktails

Sazerac, Harvard, Sidecar, Brandy Alexander

Martell VS - <i>France</i>	12.0
Martell VSOP - <i>France</i>	16.0
Delamain Pale + Dry XO - <i>France</i>	26.0
Delamain XO - <i>France</i>	32.0
Martell XO - <i>France</i>	32.0
Remy Martin XO - <i>France</i>	32.0
Sullivans Cove Single Cask XO - <i>Australia</i>	42.0
Delamain XXO - <i>France</i>	46.0
Louis XIII Remy Martin - <i>France</i>	300.0

WHISK(E)Y

WHISKY BLEND

Suggested Classic Cocktails
Penicillin, Rusty Nail, Godfather

Chivas 12YO - <i>Scotland</i>	12.0
Jameson Irish Whiskey - <i>Ireland</i>	12.0
Canadian Club 12YO - <i>Canada</i>	14.0
Johnnie Walker Black - <i>Scotland</i>	14.0
Chivas XV - <i>Scotland</i>	14.0
Chivas Mizunara - <i>Scotland</i>	16.0
Chivas 18YO - <i>Scotland</i>	25.0
Johnnie Walker Blue - <i>Scotland</i>	38.0
Jameson 18YO - <i>Ireland</i>	35.0

JAPANESE WHISKY (PLEASE ASK STAFF FOR AVAILABILITY)

Suggested Classic Cocktails
Japanese Whiskey Highball, Yuzu Whiskey Sour, Ume Highball

Nikka From The Barrel - <i>Yoichi + Sendai</i>	18.0
Hakushu Distiller's Reserve - <i>Hokuto</i>	20.0
Yamazaki Distiller's Reserve - <i>Shimamoto</i>	25.0
Mars Iwai 'Traditional' - <i>Nagano</i>	20.0
Mars Maltage 'Cosmo' - <i>Nagano</i>	24.0
Hibiki Harmony - <i>Osaka</i>	28.0
Hakushu 12YO - <i>Hokuto</i>	40.0
Mars Tsunuki 'The Peated' - <i>Nagano</i>	40.0
Yamazaki 12YO - <i>Shimamoto</i>	45.0
Nikka Miyagikyo Apple Brandy Cask - <i>Yoichi</i>	90.0
Nikka Yoichi Apple Brandy Cask - <i>Yoichi</i>	90.0
Hakushu 18YO - <i>Hokuto</i>	190.0

AUSTRALIAN WHISKY

Suggested Classic Cocktails

Tawny Old Fashioned, Coffee Manhattan, Whiskey Sour

The Gospel Straight Rye - Melbourne	15.0
Starward Nova - Melbourne	16.0
Starward Vitalis - Melbourne	30.0
Sullivans Cove Double Cask - Hobart	40.0
Sullivans Cove American Oak - Hobart	60.0
Sullivans Cove American Oak ex-Tawny Cask - Hobart	60.0
Sullivans Cove Special Cask - Hobart	85.0
Sullivans Cove French Oak ex-Tawny - Hobart	100.0
Sullivans Cove American Oak 'Old and Rare' - Hobart	135.0

AMERICAN WHISKEY

Suggested Classic Cocktails

Old Fashioned, Manhattan, Mint Julep, Paper Plane

Jack Daniels - Tennessee	12.0
Buffalo Trace - Kentucky	12.0
Jefferson's Very Small Batch - Kentucky	12.0
Gentleman Jack - Tennessee	13.0
Woodford Reserve - Kentucky	13.0
Sazerac Rye - New Orleans	16.0
Eagle Rare 10YO - Kentucky	17.0
William Larue Weller Special Reserve - Kentucky	18.0
William Larue Weller, Barrel Proof - Kentucky	95.0
Old Rip Van Winkle 10YO - Kentucky	48.0
Old Rip Van Winkle 12YO - Kentucky	55.0
Old Rip Van Winkle Rye 13YO - Kentucky	85.0

IRISH WHISKEY

Suggested Classic Cocktails
Cold Irish Coffee, Irish Buck, Tipperary

Redbreast 12YO - <i>Midleton</i>	18.0
Redbreast Laustau Edition - <i>Midleton</i>	20.0
Redbreast 12YO Cask Strength - <i>Midleton</i>	20.0
Redbreast 27YO - <i>Midleton</i>	85.0

SINGLE MALT WHISKY

Suggested Classic Cocktails
Pete's Word, Blood and Sand, Bobby Burns

Glenfiddich 12YO - <i>Speyside</i>	16.0
Glenmorangie 10YO - <i>Highlands</i>	16.0
Glenlivet Founder's Reserve - <i>Speyside</i>	16.0
Talisker 10YO - <i>Isle of Skye</i>	16.0
Glendronach 12YO - <i>Highlands</i>	18.0
Laphroaig 10YO - <i>Islay</i>	16.0
Buichladdich The Classic Laddie - <i>Islay</i>	18.0
Buichladdich Port Charlotte - <i>Islay</i>	18.0
Balvenie 12YO - <i>Speyside</i>	18.0
Macallan 12YO Double Cask - <i>Speyside</i>	20.0
Glenlivet 15YO - <i>Speyside</i>	22.0
Lagavulin 16YO - <i>Islay</i>	28.0
Glenmorangie 18YO - <i>Highlands</i>	28.0
Macallan 15YO Double Cask - <i>Speyside</i>	35.0
Glenlivet 21YO - <i>Speyside</i>	50.0
Macallan 18YO Double Cask - <i>Speyside</i>	65.0
The Macallan No.6 - <i>Speyside</i>	400.0

AROMATIZED WINE, VERMOUTHS AND MISTELLE

Lillet Blanc - <i>France</i>	10.0
Lillet Rosé - <i>France</i>	10.0
Vermouth de Forcalquier - <i>France</i>	10.0
Mancino Rosso - <i>Italy</i>	10.0
Mancino Secco Vermouth - <i>Italy</i>	10.0
Rhubi 'Rhubarb' Mistelle - <i>Australia</i>	12.0

COFFEE, TEA + NON-ALCOHOLIC

HOT BEVERAGES

Espresso	5.0
Short Macchiato	5.0
Hot Chocolate	5.0
Cappucino	5.0
Flat White	5.0
Latte	5.0
Mocha	5.0
Long Black	5.0
Chai Latte	5.0
Iced Latte	5.0
Iced Long Black	5.0
Alternative Milk	0.5

Oat, Soy, Almond, Macadamia, Lactose Free

LOOSE LEAF TEA | 5.0

Chai | Chamomile | Earl Grey | English Breakfast |
Peppermint | Sencha Green Tea

JUICES | 5.0

Orange | Cloudy Apple | Pineapple | Tomato | Cranberry

SOFT DRINKS | 5.0

Coke | Diet Coke | Coke No Sugar | Lemonade | Lemon Squash |
Ginger Beer | Ginger Ale | Tonic | Soda

WATER | 9.0

Apani | Apani Sparkling