



# THE BAR

## A LA CARTE BREAKFAST

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

Please inform our Food & beverage attendants if you have any dietary requirements  
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## FULLERTON FAVOURITES

Daily from 11.30 a.m. until 10.30 p.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>	18
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

## SMALL BITES

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 <i>gf</i> <i>Szechuan Pepper Seasoning, Mustard Leaf and Garlic Aioli</i>	18
Edamame <i>gf v</i> <i>With Garlic, Chilli, Cumin and Salt</i>	10

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## TO SHARE

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

Fullerton Mezze Platter 24

*House-made Chickpea Hummus, Baba Ganoush,  
Tahini Labneh, Marinated Olives, Pickles, Dolmades,  
Artichoke, Falafel, Olive Oil served with Pita Bread*

Charcuterie Platter 28

*Bresaola, Prosciutto, Salami, Smoked Ham, Pickles,  
Marinated Olives, Sundried Tomatoes and Sourdough*

Cheese Platter 29

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

## SALADS

Burrata Salad *gf v* 23

*Burrata, Heirloom Tomatoes, Celtuce, Basil, Aged Balsamic,  
Wollundry Grove Olive Oil, Toasted Pine Nuts and Sourdough*

Caesar Salad 24

*Gem Lettuce, Free Range Eggs, Crispy Farmhouse Bacon,  
Anchovies, Aged Parmesan and House-made Sourdough Croutons  
Add Chicken 8 | Add Prawns 14*

Sesame Soba Noodles Salad 22

*Shallots, Edamame, Coriander, Tomato, Cucumber,  
Cabbage, Soy and Miso Mayonnaise Dressing  
Add Free Range Egg 3 | Add Chicken 8 | Add Prawns 14*

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## SOUP

Soup of the Day 18  
*Served with Sonoma Sourdough*

## MAINS

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*

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

## FROM THE GRILL

*Served with Confit King Brown Mushroom, Baby Kalettes, Black Garlic  
Aioli and Smoked Rosemary Jus*

Striploin 250gr mbl 4+ *gf df* 58  
*Great Southern Pinnacle, Pasture Fed Beef*

Angus Oyster Blade *gf df* 62  
*Riverina NSW 250gr mbl 4+, Grainge 100-day Grain Fed Beef*

Dry Aged Prime Angus Rib Eye on Bone *gf df* 74  
*Riverina NSW 350gr, Grainge 100-day Grain Fed Beef MSA*

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## SANDWICHES & BURGERS

*Served with Potato Fries seasoned in Paprika and Australian 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,  
Caramelised Onions, Cheddar Cheese, 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,  
Caramelised 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, Tomato,  
Caramelised Onions, Sweet Chilli and Mayonnaise*

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## 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 11.00 a.m. – 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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## 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, Cinzanno 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*

### Violet Fizz

*Seedlip Grove 42, Lavender Syrup, Lemon Juice, Tonic*

# THE BAR

## WHITE WINE

	150ml   250ml	Bottle
<b>Moscato, Talinga Park</b> <i>Riverina, South Australia</i>	13   20	60
A "frizzante" styled wine. Fragrant aromas of rose petal, honey suckle and orange blossom that flow to a lively palate of apricot nectar and tropical juices.		
<b>Riesling, Rockbare</b> <i>Clare Valley, South Australia</i>	16   26	75
Bright and fragrant, with classic fresh cut lime and lemongrass notes. Crisp and dry, with a beautiful zing of grapefruit like acidity to its' finish.		
<b>'Bin 51' Riesling, Penfolds</b> <i>Eden Valley, South Australia</i>		95
The wines possess scented floral and citrus aromas, with a mineral edge and marked natural acidity.		
<b>Sauvignon Blanc, Tair Tira</b> <i>Marlborough, New Zealand</i>	15   24	70
Zesty with citrus flavours which linger to a luscious, refreshing finish, underpinned by classic herbaceous notes.		
<b>Sauvignon Blanc, Cloudy Bay</b> <i>Marlborough, New Zealand</i>		105
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.		
<b>Semillon, Brokenwood</b> <i>Hunter Valley, Australia</i>	16   25	75
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.		

# THE BAR

## WHITE WINE

150ml | 250ml | Bottle

**'Special Release' Fiano, Tyrrell's** 17 | 26 80  
*Hunter Valley, Australia*

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.

**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, South Australia*

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.

**Pinot Gris, Paracombe** 15 | 24 70  
*Adelaide Hills, South Australia*

Lively pear and rose petal 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, with mouth-watering 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 meal texture with long fine melon and guava finish.

**St Andrew's Chardonnay, Taylors**                      19 | 28              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.

**Cellar Reserve Chardonnay, Penfolds**                      21 | 28              100

*Northern Tasmania*

The French oak is beautifully integrated and barely noticeable. A chalky, mouth watering, juicy acidity runs right through the palate with a slatey/powdery phenolic grip to finish.

**'Estate Grown' Chardonnay, Tyrrell's Estate**                      95

*Hunter Valley, New South Wales*

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

# THE BAR

## RED WINE

	150ml   250ml	Bottle
<b>Pinot Noir, Black Cottage</b> <i>Marlborough, New Zealand</i>	16   26	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.		
<b>Pinot Noir, Craggy Range</b> <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.		
<b>'Dirty Boots' Cabernet Sauvignon</b> <i>Snake + Herring</i> <i>Margaret River, Western Australia</i>	15   24	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.		
<b>Sangiovese, Nugan Estate</b> <i>King Valley, New South Wales</i>	15   24	70
Ripe aromas of cherry and spicy plum melded with mocha, dark chocolate and earth. On the palate, this rich and savoury Tuscan-inspired wine shows excellent fruit concentration of spicy plum and raspberries over savoury earthy notes with excellent structure and lovely integrated tannins.		
<b>Durif, Calabria Bros</b> <i>King Valley, New South Wales</i>	15   24	70
Rich and intense flavours of black cherry, plum pudding and dark chocolate melded with earth and 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>'Four Cottan' Shiraz, Racecourse Lanes</b> <i>Hunter Valley, New South Wales</i> Well balanced Hunter Valley Shiraz that is medium bodied ,fresh and clean on the palate with hint of spice and berries.	14   22	65
<b>Shiraz, Bruno</b> <i>Barossa, South Australia</i> Rich with an excellent balance of fruit flavours, subtle tannins and a silky finish. Notes of blood plums and fresh cherries.	15   24	70
<b>Shiraz, First Creek</b> <i>Hunter Valley, New South Wales</i> 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.		80
<b>Cellar Reserve Shiraz, Penfolds</b> <i>McLaren Vale, South Australia</i> Subtle oak character, Slatey granite like tannins, some spice coming through, although it's predominantly fruit forward. Pomegranate molasses and mulberry leaf suggestive of cooler fruits.	21   28	100
<b>'Old Vine' Shiraz, Calabria Bros</b> <i>Barossa Valley, South Australia</i> Fresh palate of dried raspberry and cranberry, finishing with oak characters of dark chocolate, vanilla biscuit and coffee grounds. Vegan Friendly		95
<b>'Old Hut Vineyard' Shiraz, Tyrrell's</b> <i>Hunter Valley, New South Wales</i> 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.		150

# THE BAR

## RED WINE

150ml | 250ml    Bottle

Cellar Reserve, Grenache Shiraz Mataro    19 | 28    90  
Penfolds

*McLaren Vale, South Australia*

Highly perfumed aromatics, with florals to the fore: hibiscus, frangipani and orange blossom. Exotic Mediterranean spice, pomegranate molasses, caraway seed breadsticks. A suggestion of poached veal with rosemary. White strawberry adds a lovely sweet pithy note.

Cellar Reserve, Cabernet Sauvignon    19 | 28    90  
Penfolds

*Margaret River, Western Australia*

Tight, succulent palate. Cranberry, redcurrant and goji berries. Gravelly texture, light dusting of cocoa powder. Toasty oak shining through - crème brûlée and nougat.

Pinot Noir, Cloudy Bay    120  
*Marlborough, New Zealand*

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.

# THE BAR

## RED WINE

	150ml   250ml	Bottle
<b>'The Reuben', Paracombe</b> <i>Adelaide Hills, South Australia</i> 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.	17   26	80
<b>Malbec, Paracombe</b> <i>Adelaide Hills, South Australia</i> Bountiful bouquet of plum and violet aromas with hints of earthy notes and cinnamon spice.	16   26	80
<b>Malbec Reserva, Terrazas</b> <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
<b>Tempranillo, La Linea</b> <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
<b>Grenache - Syrah, Debussy</b> <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



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## ROSE

150ml | 250ml    Bottle

Racecourse Lane 'Pink Cottan'

14 | 22

65

*Sangiovese Rose*

*Hunter Valley, New South Wales*

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

20 | 28

95

*Provence, France*

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

75

*Pays d'Oc, France*

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

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## 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, New South Wales</i>	16	65
Noble One 2018 Botrytis Semillon <i>De Bortoli   Riverina, New South Wales</i>	23	85
Cookoothama 2016 Botrytis Semillon <i>Nugan 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

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
Four Pillars 'Negroni'	Australia	17
Garden Grown	Australia	16
Poor Tom's 'Dry'	Australia	17
Scapegrace 'Dry'	New Zealand	18
Bombay Sapphire	England	16
Fords	England	17
Plymouth	England	16
Tanqueray	Scotland	15
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
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

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## SINGLE MALT WHISKY

Glenfiddich 12 Year Old	Speyside	18
Glenfiddich 18 Year Old	Speyside	30
Macallan 12 Year Old Double Cask	Speyside	30
Macallan 12 Year Old Sherry Oak	Speyside	32
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 Anejo 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

XXXX GOLD Mid Strength Lager   Milton, Queensland	12   17
Lord Nelson Three Sheet Pale Ale   Sydney, New South Wales	12   17
Kosciusko Pale Ale   Jindabyne, New South Wales	12   17
James Squire 150 Lashes Pale Ale   Sydney, New South Wales	12   17
Heineken   Netherlands	13   18
Kirin Ichiban   Japan	13   18

## BOTTLED BEER | AUSTRALIAN | CRAFTED BEER

Furphy Refreshing Ale   Geelong, Victoria	13
Sydney Beer Co. Lager   Sydney, New South Wales	13
Byron Premium Lager   Byron Bay, New South Wales	13
James Boag's Light   Launceston, Tasmania	11
James Boag's Premium Lager   Launceston, Tasmania	13
Crown Lager   Melbourne, Victoria	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	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  
Tomato  
Ruby Red Grapefruit

# THE BAR

## FINE SELECTION TEA

8

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

## PREMIUM SELECTION OF TWG TEA

12

Imperial Oolong  
Lapsang Souchong  
Lemon Bush  
Orange

## 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