

## COCKTAILS

- BOMBAY TO BEIRUT** \$23  
Created in memory of the deep history shared between the Phoenicians and Indian Aryans, Bombay to Beirut combines gin and lime marmalade for an intoxicating sip.
- ISTANBUL BLOOD CHERRY** \$23  
A powerfully tart yet sweet combination of Havana club 8yo rum, Morello cherry liqueur, muddled Istanbul cherries and cherry juice.
- FIG CAIPIROSKA** \$23  
Delightfully fresh and light, this cocktail combines the sweetness of fig liqueur and sugar, with the sharpness of vodka and the zest of lime.
- LYCHEE AND ROSE MARTINI** \$23  
A sweet and delicate twist on an old favourite. Absolut vodka is shaken with lychees, lychee syrup, rosewater and blood orange.
- CHILLI COCONUT SOUR** \$23  
Chilli vodka, Absolut vodka, coconut syrup, pineapple, lime, egg white (contains chilli and egg).
- MEDITERRANEAN DAQUIRI** \$23  
The perfect Middle Eastern inspired twist on a summer favourite. Havana 3-year-old rum meets La Salamander quince liqueur, lime and sugar.
- PASSION PAGNE** \$23  
There are few things in this world that go together as well as passionfruit and champagne. This cocktail mixes passionfruit liqour, prosecco, orange juice, blood orange and passionfruit pulp to tantalise the senses.

## THE CLASSICS

- The Spritz** \$16
- Martini** \$23
- The Sour** \$23
- Mojito** \$23
- Margarita** \$23
- Cosmopolitan** \$23
- Bloody Mary** \$23
- Daiquiri** \$23
- Old Fashioned** \$23
- Caprioska** \$23
- Negroni** \$23

## WINE BY THE GLASS

150ML

### SPARKLING & CHAMPAGNE

Redbank Prosecco King Valley VIC	\$13
La Gioiosa Moscato Veneto Italy	\$14
Edmond Thierry Blanc De Blanc Burgundy France	\$17
Mumm Grand Cordon Reims France	\$29

### WHITE WINE

The Grayling Sauvignon Blanc Marlborough NZ	\$13
Jim Barry 'The Atherley' Riesling Clare Valley SA	\$14
Collezione Pinot Grigio Veneto Italy	\$14
Petit Couvent Obeid/Sauv Blanc Bekaa Valley Lebanon	\$16
Monkey Place Creek Chardonnay Hunter Valley NSW	\$16
Jounieh White Sangria	G \$15 / J \$45

### ROSÉ

West Cape Howe Rosé Mount Barker WA	\$14
Le Grand Noir Rosé Rieux-Minervois France	\$16
Jounieh Rosé Sangria	G \$15 / J \$45

### RED WINE

Yarrowood YVR Pinot Noir Yarra Valley VIC	\$14
Hay Shed Hill Cabernet Merlot Margaret River WA	\$14
Langmeil Long Mile Shiraz Barossa Valley SA	\$15
Rabbit Ranch Pinot Noir Central Otago NZ	\$16
Château Musar Bordeaux Blend Bekaa Valley Lebanon	\$16
Teusner 'The Gentleman' Cabernet Barossa Valley SA	\$16
St. Hugo Shiraz Barossa Valley SA	\$19
Jounieh Red Sangria	G \$15 / J \$45

## HALF BOTTLES

William Fevre Chablis France	\$69
Baumard "Clos St Yves" Chenin Blanc Savennieres France	\$69
Château St. Georges St Emilion Cabernet Blend Bordeaux France	\$79
Château Mont-Redon Châteauneuf-du-pape Rouge Rhône Valley France	\$80

## CELLAR SELECTION BY THE GLASS

150ML

### WHITE WINE

**Sohm & Kracher 'Alte Reben' / Gruner Veltliner 16/17  
Weinviertel Austria** **\$21**

Full-bodied, rich and intense, this is a powerful but elegant and enormously floral Gruner Veltliner with ripe, intense, lingering fruit aromas intermixed with broom blossoms and counterbalanced by fine tannins and a nice bitterness.

Food recommendation: Hot mezze and poultry

**Domain du Chardonnay Chablis 20/21 France** **\$22**

Classic Chablis flavours of green apples, lemon, peach and some chalk. Great acidity with a medium body.

Food recommendation: Cold and Hot mezze

**Pascal Reverdy Sancerre 21/22 Loire Valley France** **\$22**

The palate shows a real elegance and polish, lightly leafy white peaches underpinned by a gentle bed of acid fruits, and a lovely chalky-mineral substance to it as well.

Food recommendation: Seafood and light white meats

### RED WINE

**Altosur Malbec Gruallary Argentina 2021** **\$17**

Older than it's age. Notes of blackberry and plumb, medium to full bodied well balanced acidity keeping the tannins at bay.

Food recommendation: Meaty mezze, Lamb

**Rocche Costamagna Langhe Nebbiolo 19/20  
Piedmont Italy** **\$20**

Dry and savoury with serious but balanced spiced leather and generous sweet fruit.

Food recommendation: Lamb shoulder

**Gilles Roban Alberic Bouvet Syrah 2019  
Crozes- Hermitage France** **\$25**

Medium to full bodied Syrah with notes of blackberries, blackcurrant, with smokey and leatherly under tones. Medium oak and a dry finish.

Food recommendation: Lamb Shoulder

**Lawson's Padthaway Shiraz 16/17 Padthaway SA** **\$26**

Vibrant dark fruit, eucalyptus, balanced spices, charred oak.

Food recommendation: Lamb shoulder and lamb shawarma

**Domaine Collotte Vieilles Vignes Pinot Noir 2021  
Marsannay France** **\$25**

Palate of red cherries, strawberries, with soft earthy and leatherly tones. Soft oak with a dry finish.

Food recommendation: Hot mezze and poultry

*\*All wines poured with Coravin\**

## CELLAR SELECTION WHITE

- Trimbach “Reserve” Pinot Gris 17/18 Alsace France** \$130  
Stone fruits with honey and minerals with balance acidity and depth leading to a dry finish.  
Food recommendation: Spicier dishes
- Vincent Pinard Sancerre Florès 21/22 Loire Valley France** \$140  
70% tank, 30% barrel aged. Lemon, lime and grapefruit zest with a classical mineral finish. Very nice and crisp  
Food recommendation: Fresh seafood, vegetarian
- Château Mont-Redon Châteauneuf-du-Pape Blanc 22/23 Rhône Valley France** \$145  
Zesty lemon and grapefruit abound on the palate of this medium-bodied white. It’s silky and mouthclinging but balanced by crisp acidity and a lingering hazelnut finish.  
Food recommendation: Hot Mezze
- Andre Kientzler Riesling Osterberg 19/20 Grand Cru Alsace France** \$145  
A world renowned Riesling. Lovely lemon, chalk and mineral palate which just gets better with age  
Food recommendation: Cold starters, seafood
- McHenry Hohnen Calgardup Vineyard Chardonnay 18/19 Margaret River WA** \$155  
Cracker of a chardonnay with a array of stone fruits met with great minerality and a good dose of oak and butter.  
Food recommendation: Vegetarian and poultry
- Tyrrell’s Vat 1 Semillon 16/17 Hunter Valley NSW** \$190  
Lemon and citrus driven, slightly herbaceous. One of Australia’s most awarded wines  
Food recommendation: Fresh seafood
- William Fevre ‘Vaillon’ Chablis’ Premier Cru 21/22 Burgundy France** \$185  
Fresh chalky edge to the white-peach, lemon aromas. The palate has supple, seamless shape and texture, holding pithy peach at the finish  
Food recommendation: Fresh or cooked seafood
- Château de Chamirey Mercurey Blanc Premier Cru 21/22 Bourgogne France** \$195  
Buttery and oak characters with servings of honey and stone fruits, a well balanced Burgundy.  
Food recommendation: Vegetarian and poultry
- Leeuwin Estate Art Series Chardonnay 21/22 Margaret River WA** \$240  
A full bodied and luscious wine with a great lingering length to match. Palate of pear and grapefruit fruits and subtle oak and vanilla.  
Food recommendation: Hot mezze and poultry
- Hartford Court ‘Jennifer’s Vineyard’ Chardonnay 20/21 Russian River Valley California USA** \$240  
Crisp and buttery with a great balance of acidity. Plenty of fruit notes with apple pie and pears.  
Food recommendation: Vegetarian and poultry

## CHAMPAGNE & WHITE BY THE BOTTLE

### SPARKLING

Redbank Prosecco King Valley VIC	\$59
La Gioiosa Moscato Veneto Italy	\$69
Edmond Thierry Blanc De Blanc Burgundy France	\$75

### CHAMPAGNE

Mumm Grand Cordon NV Reims France	\$135
Veuve Clicquot NV Reims	\$155
Perrier-Jouet Grand Brut Epernay France	\$180
Billecart-Salmon Brut Rose NV Epernay France	\$250
Dom Perignon Varied Vintages Epernay France	\$520

### WHITE WINE

#### TRADITIONAL

Petit Couvent Obeid Sauvignon Blanc Bekaa Valley Lebanon	\$75
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#### RIESLING

Jim Barry 'The Atherley' Riesling Clare Valley SA	\$65
Gala Estate Reisling East Coast TAS	\$75
Salomon Kogl Riesling Kremstal Austria	\$99

#### SAUVIGNON BLANC & SEMILLON BLENDS

The Grayling Sauvignon Blanc Marlborough NZ	\$65
Dalwood Semillon Hunter Valley NSW	\$75
Freycinet Wineglass Bay Sauvignon Blanc Bicheno TAS	\$79
Pascal Reverdy Sancerre Loire Valley France	\$99
Cloudy Bay Sauvignon Blance Marlborough NZ	\$110

#### CHARDONNAY

West Cape Howe Old School Chardonnay Mt Barker WA	\$65
Monkey Place Creek Chardonnay Hunter Valley	\$75
Greywacke Chardonnay Marlborough NZ	\$99
Domaine du Chardonnay Chablis AC Chablis France	\$110

#### VARIETALS

Colezzione Pinot Grigio Veneto Italy	\$65
Hähä Pinot Gris Hawke's Bay NZ	\$65
Andrew Kientzler Pinot Gris Alsace France	\$85
Sohm & Kracher 'alte reben' / Gruner Veltliner Weinviertel, Austria	\$89
Trimbach Pinot Blanc Alsace France	\$89

## CELLAR SELECTION RED

**Bannockburn Mt. Difficulty 21/22 Pinot Noir**  
**Central Otago NZ** **\$130**

Concentrated berry fruits with a wood balance of spice.  
Food recommendation: Cold & Hot Mezze

**Lawson's Padthaway Shiraz 16/18**  
**Padthaway SA** **\$145**

Vibrant dark fruit, eucalyptus, balanced spices and charred oak.  
Food recommendation: Red meat dishes

**Marrenon Syrah Les Belles Echappes 20/21**  
**Rhône France** **\$145**

Medium to full bodied Syrah with tobacco and dark chocolate notes through the red berries. Medium to long finish with balanced tannins.  
Food recommendation: Red meat dishes and poultry

**Château St. Georges St. Emillion 18/19**  
**Bordeaux France** **\$150**

80% Merlot, 10% Cabernet, 10% Cabernet Franc Damp earth, forest floor, black cherries and black currents in its medium-bodied, spicy, masculine personality.  
Food recommendation: Red meat dishes

**Jacaranda Ridge Cabernet Sauvignon 16/18**  
**Coonwarra SA** **\$150**

Ripe black savoury fruits with earthy tones throughout, with a nice tobacco oaky palate.  
Food recommendation: Red meat dishes and poultry

**Chard Farm Tiger Pinot Noir 19/20**  
**Central Otago NZ** **\$155**

One of the most consistent pinots out of NZ. This wine leads with strong red fruit characters with a good dose of acidity balanced out by subtle earthy notes and balanced light oak.  
Food recommendation: Poultry and hot vegetarian

**Château Mont-Redon Châteauneuf-du-Pape 20/21**  
**Rhône Valley France** **\$180**

A bold Grenache with a dry finish, balanced acidity and tannins. Oak, tobacco, leather, smoke with dark red fruits.  
Food recommendation: Red meat dishes

## CELLAR SELECTION RED

**Boekenhoutskloof Cabernet Sauvignon 16/17**  
**Stellen Bosch South Africa** **\$190**

Bold and stannic as it should be. Oak, vanilla and tobacco driven with deep black fruit notes.

Food recommendation: Red meat dishes

**Tyrrell's Vat8 Shiraz Cabernet 21/22**  
**Hunter Valley NSW** **\$190**

Classic Hunter, medium to full bodied, chocolate and dark fruit palate with a warm long cherry finish

Food recommendation: Red meat dishes

**Long Shadows Sequel Syrah 17/18**  
**Columbia Valley USA** **\$200**

A rich body with a decent amount of tannins, dark fruits, oak, vanilla, smoke and cocoa. A great layered wine.

Food recommendation: Red meat dishes and poultry

**Château Musar Cabernet Blend Vintages Vary**  
**Bekaa Valley Lebanon** **\$160-\$400**

Ripe black savoury fruits with earthy tones throughout, with a nice tobacco oakey palate.

Food recommendation: Just enjoy the wine, not much left in the world. Please ask your waiter for pricing.

**Moss Wood Cabernet Sauvignon 20/21**  
**Margaret River WA** **\$230**

Pronounced oak, cedar and chocolate notes blended with dark blackberry and currants. Great balance of boldness and tannins.

Food recommendation: Red meat dishes and poultry

**Penfolds St. Henri Shiraz 18/19**  
**Barossa SA** **\$230**

Big palate of dark fruits as always, with notes of pepper and spice. Balanced oak and vanilla. Always a pleasure to drink.

Food recommendation: Red meat dishes

**Lignier Michelot Morey St. Denis**  
**"en la rue de Vergy" 18/19**  
**Burgundy France** **\$290**

Red cherry and strawberry nose with a hint of perfume. Palate of red cherry and sweet spice. Earthy finish with medium tannins.

Food recommendation: Cauliflower, batagen, cheeses

## RED BY THE BOTTLE

### ROSÉ

<b>West Cape Howe Rosé Mount Barker WA</b>	<b>\$65</b>
<b>Le Grand Noir Rosé Rieux-Minervois France</b>	<b>\$75</b>

### RED WINE

#### TRADITIONAL

<b>Château Musar Jeune Bordeaux Blend Bekaa Valley Lebanon</b>	<b>\$89</b>
<b>Château Musar Hochar Bordeaux Blend Bekaa Valley Lebanon</b>	<b>\$99</b>
<b>Domaine Des Tourelles Grand Cuvée Syrah Bekaa Valley Lebanon</b>	<b>\$120</b>

#### PINOT NOIR

<b>Yarrowood YVR Pinot Noir Yarra Valley VIC</b>	<b>\$65</b>
<b>Rabbit Ranch Pinot Noir Central Otago NZ</b>	<b>\$79</b>
<b>Domaine Collotte Vieilles Vignes Pinot Noir Marsannay France</b>	<b>\$120</b>

#### CABERNET SAUVIGNON, CABERNET & MERLOT

<b>Hay Shed Hill Cabernet Merlot Margaret River WA</b>	<b>\$65</b>
<b>Frank Potts Cabernet Malbec Langhorne Creek SA</b>	<b>\$75</b>
<b>Teusner 'The Gentleman' Cabernet Barossa Valley SA</b>	<b>\$80</b>
<b>St. Hugo Cabernet Sauvignon Coonawarra SA</b>	<b>\$99</b>

#### SHIRAZ & SHIRAZ BLENDS

<b>Langmeil Long Mile Shiraz Barossa Valley SA</b>	<b>\$65</b>
<b>Epsilon Shiraz Greenock SA</b>	<b>\$75</b>
<b>Heathcote Winery Mail Coach Shiraz Heathcote VIC</b>	<b>\$80</b>
<b>Marenon 'Les Belles Echapee Cote du Rhône France</b>	<b>\$85</b>
<b>St. Hugo Shiraz Barossa Valley SA</b>	<b>\$99</b>
<b>St. Hugo Grenache Shiraz Mataro Barossa Valley SA</b>	<b>\$99</b>

#### VARIETALS

<b>Bleasdale Cabernet Franc Langhorne Creek SA</b>	<b>\$69</b>
<b>Langmeil Della Mina Sangiovese Barbera Barossa Valley SA</b>	<b>\$75</b>
<b>1300 Malbec Andeluna Argentina</b>	<b>\$79</b>
<b>Rocche Costamagna Langhe Nebbiolo Piedmont Italy</b>	<b>\$90</b>
<b>Langmeil Fifth Wave Grenache Barossa Valley SA</b>	<b>\$99</b>



## SPIRITS

### ARAK

Ksara Bottle 350ml	\$120
Ksara Glass	\$16
Fakra Bottle 350ml	\$120
Fakra Glass	\$16

### VODKA

Absolut Vodka	\$13
Absolut Citron	\$13
Grey Goose	\$16
Belvedere	\$16
Offshore	\$14

### GIN

Beefeater	\$13
Bombay Sapphire	\$15
Hendricks	\$16
Herno Old Tom	\$17
Bondi	\$17

### TEQUILA

Olmecca	\$13
Olmecca Alto Reposado	\$15
Ponchos 1910 Coffee	\$15
Herradura Anejo	\$19

### GALLIANO

White Sambuca	\$12
Black Sambuca	\$12

### LIQUEUR

Kahlua	\$12
Alizé Blue	\$12
Baileys	\$12
Drambuie	\$12
Frangelico	\$12
Tia Maria	\$12
Ouzo	\$12
Grand Marnier	\$12
Malibu	\$12
Chambord	\$12
Midori	\$12
Peach Schnapps	\$12
Amaretto	\$12
Cointreau	\$12

## SCOTCH, WHISKY, BOURBON & RUM

### JOHNNIE WALKER

Red	\$12
Black	\$14
Blue	\$39

### CHIVAS REGAL

12 Year Old	\$13
Chivas Extra (aged in sherry cask)	\$13
18 Year Old	\$20
Chivas Regal Ultis	\$24
21 Year Old	\$45

### THE GLENLIVET

12 Year Old	\$14
15 Year Old	\$19
18 Year Old	\$25

### OTHER

Jameson Irish Whiskey	\$13
Canadian Club	\$13
Woodford Reserve 100% Rye	\$16
Aberlour' A'bunadh' Highland 61% Cask Strength	\$25

### BOURBON

Jack Daniels	\$13
Southern Comfort	\$13
Makers Mark	\$15
Woodford Reserve	\$16
Wild Turkey (Rare Breed)	\$16

### RUM

Havana Club Añejo 3 Años	\$13
Havana Club Añejo 7 Años	\$13
Pusser's Spiced Gunpowder	\$16

## BEER & CIDERS

### TRADITIONAL

Almaza Pilsener \$12

### LAGERS

Asahi Soukai Mid Strength \$12

James Boags Premium \$12

Peroni \$12

Corona \$12

### ALES

Stone & Wood Pacific Ale \$14

Little Creatures Pale Ale \$14

### CIDER

Hills Apple Cider \$14

### NON-ALCOHOLIC BEER / GIN

Heineken Zero \$11

Deceiver Elderflower Counterfeit 0% Gin \$11

## NON-ALCOHOLIC

### SOFT DRINKS

Coca-Cola \$5.90

Coke (No Sugar) \$5.90

Sprite \$5.90

Lemon Squash \$5.90

Soda \$5.90

Ginger Ale \$5.90

Ginger Beer \$7.90

Lemon, Lime & Bitters \$6.90

### MOCKTAILS

Passionfruit \$15

Lychee \$15

### JUICES

Orange \$5.90

Apple \$5.90

Pineapple \$5.90

Cranberry \$5.90

### TRADITIONAL

Lebanese Lemonade G \$9 / J \$19

### MINERAL WATER

Moda Sparkling 700ml \$8

Moda Still 700ml \$8