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# C O C K T A I L S

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## **Australiano 18**

The Americano made with fine liqueur and vermouth from our own backyard, Adelaide Hills Distillery Bitter Orange and Maidenii Sweet Vermouth, topped up with soda. Now that's how you aperitivo down under.

## **Bicicletta 18**

According to a popular Italian legend, the Bicicletta—"bicycle" in Italian—was named after the elderly men who swerved all over the little village roads while riding home after a few too many afternoon drinks at the café on their way home to dinner. A true Apperitivo cocktail; Campari, Italian white wine, soda and citrus.

## **Silk Road 18**

Bringing together bison grass vodka, mandarin, lime and cardamom from across the Silk Routes, this spiced up sensation is a fresh and juicy sipper with a hint of sweet spice. Have one and you'll surely be back for more.

## **Limoncello Nicola 20**

Nonna Vincenza Canale owner of the legendary hotel "Mariantonia" was well known for two things on the isle of Capri; her warm hospitality and limoncello. 120 years later her world famous recipe remains the same, so we've decided to honour her classic with another, Melbourne Gin Company Dry Gin, Limoncello di Capri, lemon, sugar and soda creating a refreshing and zesty Tom Collins with a difference.

## **Sorbetti 16**

We take lemon sorbet, combine it with Belvedere citrus vodka, Lillet Blanc, Aperol and lemon juice, shake it over ice and voila you have our delicious, mouth puckering creation the Sorbetti. Because we're adults and we can mix our dessert with booze if we want to.

## **Lemongrass Penicillin 16**

Straight out of New York, this modern classic is a heady concoction of Irish whiskey, honey, ginger and fresh lemon juice is something of a cure-all — hence the name. With an assertive whiff of peat — thanks to the floater of Islay scotch — and our addition of Lemongrass, this healing tittle is sweet, subtle and altogether smooth.

### **Mezcal Mai Tai 18**

A staff Favourite. This classic Tiki cocktail has been given a Mexican makeover with the addition of smoky Vida Mezcal and our very own Orgeat made in house by our bar team. Tangy, sweet, savoury and smoky, what's not to love?

### **Bloody Sour 20**

The pride and joy of the craft gin scene have given us the stunning sequel to their extremely popular line of shiraz infused gin; Four Pillars Bloody Shiraz Gin. Our frothy gin lover's dream is finished off with Peychaud's bitters and a beetroot tea ice sphere for a gin sour you'll keep coming back for.

### **Della Luna 22**

Our friends from Patient Wolf Distillery in Brunswick have set the gin scene on fire with their unique concoction featuring native Aniseed Myrtle, Cubeb Pepper from Indonesia and Central American Tonka bean among other local and exotic botanicals. Adding Maraschino liqueur, citrus and our own Tonka and Cardamom syrup, this martini style sipper will have you howling at the moon.

### **Spicy Smash 20**

This bright green basil and cucumber infused libation is a site for sore eyes and a spring treat for the weary desk jockey. House-made spiced syrup alongside Rogue Society gin brings a herbaceous zing to relax and revitalize the senses.

### **Rye Times 22**

Averna and Amaro Nonino are two of Italy's finest examples of Amaro liqueurs, paired with lemon juice and one of the finest examples of Rye, you've got good times ahead.

### **Nirvana 22**

Equal parts bliss and rock n roll, this drink is equal parts Herradura Blanco Tequila, Yellow Chartreuse and Punt e Mes, finished off with a black salt rim and dehydrated blood orange. If you like the balance and bitterness of a Negroni, you'd be smart to give this a shot.

### **Il Veneto Martini 18**

An espresso martini the Italian way, the wonderfully spiced Amaro Montenegro combining with Marzipan flavours of Disaronno Amaretto, fresh Espresso and Black Walnut Bitters. The Il Veneto Martini will wake you up and set your soul on fire.