

IN PREVIEW



TO START

Oyster Shell Gin & Sonic 25

Never Never Oyster Shell Gin, Soda, Tonic

Raspberry Leaf Martini 26

Stranger & Sons Gin, Raspberry Leaf, Dry Vermouth

Tomato Vine Highball 25

Tequila Ocho Plata, Tomato Vine, St Germain, Soda

Celery & Champagne 29

Hennessy VSOP Cognac, Celery Seed, Billecart-Salmon Brut Champagne

TO FINISH

Boulevardier 27

Naked Malt Whisky, Cocchi Vermouth di Torino, Saison Artichoke

Espresso Martini 27

Belvedere, Mr. Black, Cascara, Tanamera Espresso

ROOT TO LEAF

Resonating with Chef Josh Niland's "nose to tail" approach, these cocktails showcase the often overlooked and underestimated parts of fruits and vegetables that are bursting with unique and exquisite flavors. In this culinary adventure, we invite you to explore the rich tapestry of tastes that nature offers from root to leaf.

SPARKLING

	gl	btl
Billecart-Salmon Brut Reserve NV	32	188
Billecart-Salmon Rosé NV	48	268
Ca' del Bosco Franciacorta NV	28	168
Yering Station Yarrabank Cuvée Brut 2015	26	160

WHITE

Jim Barry Assyrtiko 2022 Clare Valley, Australia	24	130
Gitton Père & Fils Sancerre Blanc 2020 Loire, France	24	130
Villa Wolf Pinot Gris 2022 Pfalz, Germany	20	110
Velenosi Pecorino Offida 2022 Marche, Italy	20	110
Vie Di Romans Ciampagnis Vieris Isonzo Chardonnay 2021 Friuli, Italy	26	148
Dr. Hermann Erdener Treppchen Riesling Kabinett No.6 2021 Mosel, Germany	22	128

ROSÉ

Mirabeau Classic Rosé 2022 Provence, France	20	118
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RED

Valle Reale Montepulciano 2021 Abruzzo, Italy	24	138
Giant Steps Pinot Noir 2021 Yarra Valley, Australia	24	138
Franz Haas Pinot Nero 2020 Alto Adige, Italy	26	148
Michel Lynch 2020 Nature Merlot, Bordeaux, France	20	110
Hacienda Solano 2019 Selección, Ribera del Duero, Spain	20	110
Le Médoc De Cos 2014 Bordeaux, France	30	168

FORTIFIED

	gl (60ml)
Graham Fine Ruby Port	18
Lustau PX San Emilio	22
Tio Pepe Fino	19