



COCKTAIL AND WINE

TO START

Oyster Shell Gin & Sonic 25
Never Never Oyster Shell Gin, Soda, Tonic

FYSH Martini 26
Botanist Gin, Murray Cod Fat, Fino Sherry 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

Bloody Mary 26
Haku Vodka, Tomato Juice, Colatura, Miso, Chili, Lemon

TO FINISH

Boulevardier 26
Naked Malt Whisky, Cocchi Vermouth di Torino, Saison Artichoke

Espresso Martini 27
Belvedere, Mr. Black, Cascara, Tanamera Espresso

SPARKLING	gls	btl
Billecart-Salmon Brut Réserve NV	32	188
Billecart-Salmon Rosé NV	48	268
Ca' del Bosco Franciacorta NV	28	168
Yering Station Yarrabank Cuvée Brut 2017	26	160

WHITE

Jim Barry Assyrτικο 2022 Clare Valley, Australia	24	130
Clos Henri Estate Sauvignon Blanc 2023 Marlborough, New Zealand	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

Giant Steps Pinot Noir 2021 Yarra Valley, Australia	24	138
SC Pannell Field Street Shiraz 2021, McLaren Vale, Australia	24	138
Valle Reale Montepulciano 2021, Abruzzo, Italy	24	138
Hacienda Solano 2019 Selección, Ribera del Duero, Spain	20	110
Le Médoc De Cos 2014 Bordeaux, France	30	168

FORTIFIED

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

Kindly reach out to our team should you have any concerns on allergens.
Menu is subject to change without prior notice.