



COCKTAILS

Cherry Fox \$17

Fresh strawberries squashed with vanilla sugar balanced with fresh lemon, Wisniowka Cherry Vodka, dark chocolate liqueur and charged with soda

Love Junk \$12

Peach Schnapps and Midori poured over ice and topped with apple juice

Sex on the Beach \$14

Vodka, Midori, and Cassis with a twist of pineapple

Classic Cosmo \$15

Vodka, Cointreau and Cranberry shaken and served with a citrus twist

Martinis \$15

Choose from a broad selection including our special Medos Honey Martini and a Zubrowska Appletini

Smooth as Honey \$16

Medos Honey Vodka and Lychee Liqueur muddled with fresh lemon and lychees and shaken for a cool finish

Grande Champagne Mojito \$20

Appleton Estate Reserve, Tuaca Liqueur, and Grand Marnier muddled with sugar, fresh lime, mint and crowned with Taltarni Champagne

Long Island Ice Tea \$20

Vodka, Tequila, Cointreau, White rum, Gin with coke and a twist of lemon

Very Berry \$17

Cherry Vodka lengthened with sauvignon Blanc, muddled with strawberries, vanilla sugar, apple juice and finished with a twist of lemon

Sangria Jug

\$12

Agwa Margarita \$17

Agwa coca leaf herbal liqueur, Cointreau, lemon, sugar, shaken or blended

Caipiroska \$17

A choice of fresh lime, strawberry, lychee or mango muddled with sugar and shaken with Vodka

Caipirinha \$15

Fresh lime muddled with sugar and shaken with cachaça

Mojito \$17

Fresh lime muddled with sugar, mint and shaken with Mount Gay and Bacardi Rum

Mango and Lychee Collins \$15

Bombay Sapphire or Vodka mixed with lychee liqueur, mango, lemon, sugar and topped with soda

Mostly Mmmm \$20

Midori, Mount Gay Rum, Malibu, Mango Liqueur and mango puree blended for a smooth finish

Japanese Slipper \$14

Midori, Cointreau, and fresh lemon juice

Coladas \$17

A choice of Pineapple, Strawberry, Mango, or Lychee with White Rum, coconut cream, fresh lime, sugar and blended to perfection

Daiquiris \$17

A selection of fruity flavours blended with Bacardi Rum, fruit liqueur, fresh lime, and sugar

Toblerone \$16

Franjelico, Baileys, Kahlua whipped up with connoisseur vanilla ice-cream and finished with a honey twist

Mocktails

\$8



BEER

AUSTRALIAN

<i>Boags Premium Light</i> 2.9%	\$6
<i>Rogers</i> 3.8%	\$7.5
<i>Kutt (Low Carb)</i> 4.6%	\$6.5
<i>Little Creatures Pale Ale</i> 5.2%	\$8
<i>Little Creatures Bright Ale</i> 4.5%	\$8
<i>Redback Original</i> 4.7%	\$8
<i>Coopers Pale Ale</i> 4.5%	\$8
<i>Coopers Pilsener</i> 5.0%	\$8

IMPORTED

<i>Estrella Damm (Spain)</i> 4.6%	\$8
<i>Corona (Mexico)</i> 4.6%	\$8.5
<i>Heineken (Holland)</i> 5.0%	\$8.5
<i>Becks (Germany)</i> 5.0%	\$8.5
<i>Paulaner Hefe Weissbier (Germany)</i> 5.5%	\$8.5
<i>Stella Artois (Belgium)</i> 5.2%	\$8.5
<i>Tiger Lager (Singapore)</i> 5.0%	\$8.5
<i>Peroni (Italy)</i> 5.1%	\$9
<i>Asahi (Japan)</i> 5.0%	\$9

CIDER

<i>Westons Apple Cider 500ml (UK)</i> 4.5%	\$10
<i>Westons Pear Cider 500ml (UK)</i> 7.4%	\$10
<i>Westons Cider w/ Raspberry 500ml (UK)</i> 3.8%	\$10
<i>Little Creatures Pipsqueak Apple Cider 330ml (WA)</i> 5.4%	\$8

Fuché Wine



SPARKLING

<i>Dunes High Tide Pinot Noir Chardonnay (SA)</i>	\$7/\$28
<i>Taltarni Brut Taché (Tas)</i>	\$9/\$42
<i>Moët & Chandon Brut Impérial NV (France)</i>	\$110
<i>Veuve Clicquot-Ponsardin Brut NV (France)</i>	\$120
<i>Duc de Foix Brut Cava NV (Spain)</i>	\$40

WHITE

<i>Rosily Chardonnay (Margaret River)</i>	\$40
<i>Mr Frog Chardonnay (Yarra Valley)</i>	\$8/\$30
<i>Oakover Classic White (Swan Valley)</i>	\$6.50/\$25
<i>Castle Lion Semillon Sauvignon Blanc (Oakford)</i>	\$7/\$28
<i>Skuttlebutt Semillon Sauvignon Blanc (Margaret River)</i>	\$8/\$33
<i>Stella Bella Semillon Sauvignon Blanc (Margaret River)</i>	\$10/\$40
<i>Shaw & Smith Sauvignon Blanc (Adelaide Hills)</i>	\$50
<i>Monkey Bay Sauvignon Blanc (Marlborough, NZ)</i>	\$8/\$30
<i>Wild Rock Sauvignon Blanc (Marlborough, NZ)</i>	\$10/\$36
<i>Mahi Sauvignon Blanc (Marlborough, NZ)</i>	\$40
<i>Oakover Chenin Blanc (Swan Valley)</i>	\$6.50/\$25
<i>Tim Adams Riesling (Clare Valley)</i>	\$38
<i>Dominio Espinal Blanco (Spain)</i>	\$32

ROSÉ

<i>Xanadu Featherwhite (Margaret River)</i>	\$7.50/\$30
<i>Skuttlebutt Rosé (Margaret River)</i>	\$8/\$33
<i>Pizzini Rosetta (King Valley)</i>	\$37

RED

<i>Castle Lion Cabernet Merlot (Oakford)</i>	\$7/\$28
<i>Skuttlebutt Shiraz Cabernet Merlot (Margaret River)</i>	\$8/\$33
<i>Lake Breeze Cabernet Sauvignon (Langhorne Creek)</i>	\$42
<i>Forester Cabernet Merlot (Margaret River)</i>	\$8/\$33
<i>Oakover Shiraz (Swan Valley)</i>	\$6.50/\$25
<i>St Hallet Faith Shiraz (Barossa)</i>	\$10/\$42
<i>3 Rings Shiraz (Barossa)</i>	\$42
<i>Smith & Hooper Merlot (Wrattonbully)</i>	\$9/\$35
<i>Trentham Estate Pinot Noir (Mildura)</i>	\$8/\$28
<i>Pizzini Sangiovese (King Valley)</i>	\$40
<i>Don Ramon Grenache Tempranillo (Spain)</i>	\$8/\$29
<i>Sierra Cantabria Cosecha Rioja (Spain)</i>	\$38
<i>Umani Ronchi Montepulciano D' Abruzzo (Italy)</i>	\$8/\$30
<i>Viña Albalí Gran Reserva Tempranillo 2001 (Spain)</i>	\$50
<i>Henschke Keyneton Estate 2005 (Eden Valley)</i>	\$70
<i>Voyager Estate Cabernet Merlot 1999 (Margaret River)</i>	\$90
<i>St Hallet Blackwell Shiraz (Barossa)</i>	\$60
<i>St Hallet Old Block Shiraz 2002 (Barossa)</i>	\$120

DESSERT WINES

<i>Fusta Nova Moscatel (Spain)</i>	\$9/\$40
<i>Alvear Pedro Ximenez (Spain)</i>	\$10/\$60
<i>Paul Conti White Port (WA)</i>	\$8/\$35
<i>Peter Lehmann 'The King' Port (WA)</i>	\$7/\$35