



## Drink List

	<b>Glass</b>	<b>Bottle</b>
<b>Champagne &amp; Sparkling Wines</b>		
Chiaro Prosecco N.V	<i>Veneto, Italy</i>	\$65 \$300
Ayala Brut Majeur N.V	<i>Champagne, France</i>	\$88 \$498
Bollinger Special Cuvee N.V	<i>Champagne, France</i>	\$120 \$680
Louis Roederer N.V	<i>Champagne, France</i>	\$165 \$770
<b>Rosé Wines by the Glass and Bottle</b>		
La Belle Rebelle Rosé	<i>Côtes de Provence, France</i>	\$65 \$300
Château d'Esclans Whispering Angel Rosé	<i>Côtes de Provence, France</i>	\$90 \$465
<b>White Wines by the Glass and Bottle</b>		
Twinwoods Sauvignon Blanc	<i>Southern Australia</i>	\$65 \$300
Casali Maniago Pinot Grigio DOC	<i>Friuli, Italy</i>	\$65 \$325
Baron Philippe de Rothschild Chardonnay	<i>Languedoc, France</i>	\$70 \$350
Gunn Estate Pinot Gris	<i>Marlborough, New Zealand</i>	\$75 \$375
St Hallet Riesling	<i>Eden Valley, Australia</i>	\$85 \$425
Sacred Hill Sauvignon Blanc	<i>Marlborough, New Zealand</i>	\$90 \$450
<b>Red Wine by the Glass and Bottle</b>		
Baron Philippe de Rothschild Cabernet Sauvignon	<i>Languedoc, France</i>	\$ 65 \$300
Aguaribay Malbec	<i>Mendoza, Argentina</i>	\$ 65 \$325
Rosemount Encore Shiraz	<i>Southern Australia</i>	\$ 65 \$325
Twinwoods Cabernet Sauvignon Merlot	<i>Western Australia</i>	\$ 70 \$350
Frescobaldi Castiglioni Chianti	<i>Tuscany, Italy</i>	\$ 75 \$375
Torbreck Old Vines Grenache Shiraz Mourvèdre	<i>Barossa Valley, Australia</i>	\$ 85 \$425
Sacred Hill Marlborough Pinot Noir	<i>Marlborough, New Zealand</i>	\$ 90 \$450
<b>Sparkling Cocktails \$70</b> made with Chiaro Prosecco		
<b>Passion</b> with passion fruit	<b>Bellini</b> with peach nectar	<b>Rossini</b> with fresh raspberry
<b>Fraise</b> with fresh strawberry	<b>Mimosa</b> with fresh orange juice	<b>Kir Royal</b> with crème de cassis
<b>House Pour Spirits \$70</b>		
<i>Red Square</i> Vodka, <i>Greenall's</i> Dry Gin, <i>Flor De Cana</i> White Rum, Jim Beam Bourbon, House Whiskey & House Tequila		
<b>Classic Cocktails \$80</b>		
<b>Martini's</b> Watermelon, Lychee, Cosmopolitan, Espresso		
<b>Mojito's &amp; Caipirinha's</b> Lime, Mixed Berry, Passion Fruit		
<b>Margarita's Frozen</b> or "on the rocks" Lime, Lemon, Passion		<b>Aperol Spritzer</b> made with Chiaro Prosecco
<b>Old Fashioned</b> made with Bourbon, Gomme & Orange Bitters		<b>Bloody Mary</b> the one and only
<b>Premium Spirits \$85</b>		
<b>Vodka</b> Grey Goose, Belvedere, Absolut & Ketel One	<b>Gin</b> Hendricks, Tanqueray Ten	
<b>Rum</b> Bundaberg, Captain Morgan, Myers's	<b>Tequila</b> Añejo 1800, Patron XO Café, Patron Silver	
<b>Whiskey &amp; Bourbon</b> Canadian Club, Chivas 12yo, Black Label, Jack Daniel's		
<b>Liquor &amp; Aperitifs \$90</b>		
Jägermeister shot (Red Bull: add \$15), Pernod or Ricard Pastis, White or Black Sambuca		
<b>Single Malt Whiskeys &amp; Cognac</b>		
Glenmorangie 10yo, Glenlivet 12yo, Glenfiddich 12yo, Macallan 12yo <b>\$90</b>	Remy Martin, Martell VSOP <b>\$90</b>	
Glenfiddich 18yo, Macallan 18yo <b>\$150</b>	Remy Martin, Martell XO <b>\$200</b>	
<b>Beers &amp; Cider</b>		
<b>Draft Beers</b> Stella Artois, Budweiser, Hoegaarden, Goose Island IPA	<b>\$70 Reg / \$40 Sml</b>	
<b>Bottled Beers</b> Peroni, Tsing Tao, San Miguel, Corona, Asahi	<b>\$60</b>	
<b>Premium Bottled Beers</b> Coopers, Crown Lager, Victoria Bitter, Magner's Cider	<b>\$70</b>	
<b>Fresh Juice</b> Orange, Grapefruit, Red Apple, Watermelon, Mango, Carrot, Pineapple <b>\$60</b>		
<b>Juice</b> Cranberry, Tomato <b>\$50</b>		
<b>Soft Drinks</b> Coke, Diet Coke, Sprite, Ginger Ale, Ginger Beer, Tonic Water, Soda Water <b>\$40</b>		
Fresh lime soda, Lemon lime bitters, Gunner, Lemon Squash, Lime Squash, Red Bull <b>\$45</b>		
<b>Water 500ml</b> Panna Still & San Pellegrino Sparkling <b>\$40</b>	<b>Water 1L</b> Panna Still & San Pellegrino Sparkling <b>\$80</b>	