CRAFT COCKTAIL MENU

Six Toed Cat
Rum, Grapefruit Juice, Lime, Luxardo Cherry  20

Mojito
Rum, Lime, Mint, St Germain, Soda Water  18

For all the good, for all the bad
Mezcal, Lime, Cointreau, Agave, Jalapeno, Himalayan Pink Salt  20

Envie
Gin, Strawberry, Basil  20

The Fable of the Bees
Gin, St.Germain, Kaffir Lime, Lemon  20

The Long Lost Cousin
Rye Whiskey, Sweet Vermouth, Rosemary, Bitters  20

La Chica de Oro
Mezcal, Tequila, Grapefruit, Pineapple  21

Old Fashioned nr. 8
Whiskey, Amaro Montenegro, Bitters  22

VSOP Espresso Martini
Hennessy VSOP, Mr. Blacks, Espresso  20
Bruschetta
Italian: Toasted ciabatta bread with fior di latte, basil pesto and fresh tomatoes, finished with balsamic glaze 10

Vegan: Toasted ciabatta bread with roasted eggplant, tahini and roasted veggies tossed with fresh herbs 12

The Reuben 14
The classic Reuben Sandwich made with rye bread, pastrami or corned beef, sauerkraut, pickles and the secret homemade sauce with melted swiss cheese

Stuffed Mushroom 15
Flat mushroom stuffed with ricotta, crispy bacon, spinach and fresh herbs

Prosciutto and pear salad 14
Prosciutto, rocket, pears, shaved parmesan or blue cheese, walnuts drizzled with honey dressing

Beef tartare 14
Salt, pepper, olive oil, red or yellow capsicum, anchovies

Smoked salmon 17
Smoked salmon, cucumber, cheese

Guacamole with lime, tomatoes and capsicums 13

Seasonal veggies with bagna cauda 13

BAR SNACKS
Popcorn 4
Gourmet olives 7
Gourmet nuts 6

DESSERTS
Molten Chocolate Cake 13
Seasonal Fruit Platter 11

SHARING PLATTERS
Cheese Platter: A selection of local cheeses served with olives, onion chutney and sourdough baguette 25

Meat Platter: A selection of mixed cured meats served with olives, onion chutney and sourdough baguette 25

Meats and Cheese house selection 30