



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



SMALL BITES

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 Rebuen 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**