

# APERITIVO

H O U R

**\$12 COCKTAILS**  
**WEEKDAYS 5PM - 7PM**

## **BLOOD ORANGE SBAGLIATO**

Campari, blood orange, soda,  
Dal Zotto prosecco

## **AMBRATO ELDERFLOWER SPRITZ**

Ambrato, St. Germain,  
Suze and Dal Zotto prosecco,  
lemon and olive

## **MONTE CARLO FIZZ**

Amaro Montenegro,  
pinot grigio, soda, apple  
and orange

## **PIMMS & PEAR BUCK**

Pimms No.1, poire william,  
mint and dry ginger ale

## **ALASKA TONIC**

Tanqueray Gin,  
Chartreuse yellow, tonic,  
lemon and rosemary

## **STRAWBERRY SPRITZ**

Strawberry, Bulleit bourbon, soda,  
Mitchelton sparkling  
and mint

The ritual of aperitivo involves friends gathering for after-work or early evening drinks, accompanied by some appetising nibbles. Our aperitivo cocktails and bar snacks are designed to help you wind down, and stimulate your appetite.

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**ENJOY COMPLIMENTARY  
BAR SNACKS**

## BAR FOOD

### SMALL

Roasted chilli peanuts.	5
Smoked almonds.	5
Black truffle potato crisps.	9
Mount Zero olives.	9

### MEDIUM

<b>Anchovies</b>	12
Don Bocarte Bay of Biscay dark anchovies with lemon and bread.	
<b>Halloumi</b>	13
Grilled Barossa Valley halloumi with fig jam and lemon.	
<b>PÂTÉ</b>	13
Free range chicken liver pâté topped with madeira and port jelly.	
<b>Smoked Mussels</b>	15
New Zealand smoked mussels marinated in oil and seasoning, lemon, toasted bread.	
<b>Salmon Gravlax</b>	16
Tasmanian salmon gravlax cured with beetroot, ginger and vodka served with goats feta, sourdough.	
<b>Terrine</b>	14
Free range pork and pistachio terrine with peach and muscatel chutney, toasted sourdough.	
<b>Nduja</b>	14
Spreadable spicy salami pronounced “ehn-doo-yah” with mixed pickled	

## BAR FOOD

### LARGE

#### Salumi Platter 28

Three freshly sliced 50g artisan salumis, baby cornichons, grissini and breads.

Includes three per serve;

- Wagyu Bresaola, Australian Wagyu, 7+ score, air dried for several months.
- Capocollo, Pork neck, salt cured and air dried for 10 weeks.
- Sopressa, Spiced and pressed pork meat, aged for 8 weeks.

#### Cheese Plate 28

Three boutique 50g cheeses, fig paste, fresh fruit and wafer crackers

Includes three per serve;

- Soft: Jouvence Brie fermier, La Tremblaye France, cows milk.
- Blue: Colston Basset Shropshire Blue, Nottinghamshire England, cows milk.
- Hard: Hechos A Manos Manchego, La Mancha Spain, ewe's milk.

### SWEET

#### Chocolates 12

Four hand-made chocolates infused with Mitchelton wine. Includes four per serve;

- Dark caramel infused with Shiraz, Grenache and Mourvedre.
- Belgian chocolate and berries with Cabernet Sauvignon.
- White truffle shell, caramel filling infused with Botrytis Riesling.
- Australian dark chocolate with Heathcote Shiraz.

## SEASONAL COCKTAILS

### **PUMPKIN SPICE FIZZ**

**19**

(Sweet floral spices, smooth savoury richness, like a pumpkin spice latte)  
Amaro Montenegro, spiced pumpkin syrup, Johnnie Walker Black scotch whisky & lemon juice.

### **BANANA BLITZ SPRITZ**

**19**

(Lifted fruit notes, subtle savouriness - served with a banana tasting plate)  
Gosling's Black Seal rum, Banane de bresil, yellow chartreuse, lemon, Mitchelton cuvee.

### **CONQUISTADOR #3**

**19**

(Contrasting bright and earthy notes, with rounded tropical sweetness)  
Tromba Blanco tequila, Avena, cold-drip coffee, passionfruit, caramelised pineapple jam.

### **THE O.V.C**

**19**

(Sweet almond flavour with bright citrus)  
Ketel One vodka, Aperol, lemon, orgeat and rhubarb bitters.

### **RED HOT SNAPPER**

**20**

(Gin-based bloody mary, dished up hot, served as a wintery soup)  
Tanqueray gin, homemade tomato consomme, red wine reduction, aged chili & cucumber skin tincture - served hot!

### **HOT SCOTCH JELLY**

**20**

(Hot scotch with rich wintery spices)  
Johnnie Walker Black scotch whisky, mulled wine jelly, Goslings dark rum, whole spices, finished at the table - served hot!

## SLOW SIPPERS

### **SMOKED CHERRY OLD FASHIONED** 22

(Charred cherry wood and deep fruit notes, with moody allspice lift)

Allspice-infused Bulleit bourbon, D.O.M Benedictine, cherry bitters, charred cherry wood smoke.

### **FOUR PILLARS MAR-TEA-NEZ** 22

(Deep, rich and bittersweet character with lifted bergamot aromatics)

Earl Grey infused Four Pillars gin, Carpano Antica, maraschino, orange bitters.

### **THE BLACK NEGRONI** 20

(Rounded dry bitterness with a light zestiness)

Charcoal and lemon myrtle infused Tanqueray Gin, Averna, and Dolin Blanc.

### **BARTENDER'S HANDSHAKE** 20

(Deep strong spicy digestif)

Jameson Select Reserve Irish whiskey, Punt e Mes, Grand Marnier, Fernet Branca and Angostura bitters.

## SHARED COCKTAILS

### **STONE FENCE PUNCH** 38

(Powerful with cooling refreshment, crisp apple bite - serves two to four)

Bulleit bourbon, poire william, apple cider, fresh apple and mint.

### **LIGHT UP THE NIGHT** 45

(Tropical fruity rum punch with spicy notes & fire -serves two to four)

House rum blend, pineapple, falernum, pomegranate grenadine.

## CLASSIC COCKTAILS

### **LONDON MAID** 18

(Super fresh and zippy, with a soft, cooling finish)

Tanqueray gin, fresh lime, cucumber and mint.

### **MILLIONAIRE #2** 18

(Tart and fruity with a good punch, easy-drinking)

Pampero Especial rum, apricot liqueur, sloe gin, fresh lime and pomegranate.

### **WARD EIGHT** 18

(Zesty tartness and bright acidity)

Russell's Reserve rye, fresh lemon and orange juices, grenadine.

### **AIRMAIL** 18

(Vibrant, fresh and floral notes, lively clean palate)

Bacardi, lime, honey syrup, Mitchelton cuvee sparkling.

### **BARREL-AGED REMEMBER THE MAINE** 18

(Powerful spice and dark fruit, bittersweet complexity)

Russell's Reserve rye, cherry heering, Carpano Antica, peychaud's bitters and pastis.

### **DARK MATTER TREACLE** 18

(Intensely spiced and strong with lingering toffee richness)

Dark Matter spiced rum, demerara syrup, bitters, cloudy apple float.

## SIGNATURE COCKTAILS

### **ZOMBIE**

**25**

(Tropical, spicy, strong)

Pampero Blanco rum, Pampero Especial rum, Stolen spiced rum, OP rum, creme de mures, lime juice, pineapple juice and Dave's spiced syrup.

### **PAVLOVA FIZZ**

**20**

(Sour apple and kiwi freshness)

Tanqueray gin, sour apple liqueur, kiwifruit syrup, egg white, lime juice, and orange bitters.

### **FEELING FETA**

**20**

(Zesty melon and berry with unexpected depth)

Ketel One vodka, Lillet Rose, lemon juice, pomegranate syrup, watermelon topped with a feta foam.

### **HURRICANE**

**22**

(Long, sweet and tart, heavy on the rum!)

Blend of Pampero rums, passionfruit syrup, grenadine, lemon, Grand Marnier float.

### **NEW YORK SOUR**

**20**

(Savoury and rich complexities, overlaying a strong and sour base)

Bulleit bourbon, lemon, egg white, angostura bitters, mulled wine reduction.

### **THE DUCKLING'S ESPRESSO MARTINI**

**20**

(Pronounced coffee, cacao and cinnamon)

Ketel One vodka, Kahlua, cacao blanc and cold drip coffee.

## WINE LIST

### SPARKLING

GLS/BTL

NV Mitchelton Brut, Nagambie VIC <i>Sparkling</i>	10 / 55
Dal Zotto Pucin, King Valley SA <i>Prosecco</i>	11 / 60
Jansz Cuvee, Pipers Brook Tasmania	75
2007 Kreglinger Vintage Brut, Pipers Brook Tasmania	85

### CHAMPAGNE

GLS/BTL

NV Pommery Brut Royal, Reims	17 / 115
NV Veuve Clicquot, Reims	125
NV Billecart Salmon, Mareuil sur Ay	130
NV R de Ruinart, Reims	135
NV Pol Roger, Epernay	145
2008 Moët & Chandon Grand Vintage	160
NV Ruinart Blanc de Blancs, Reims	180
NV Billecart Salmon Rose, Mareuil sur Ay	205
2004 Dom Perignon, Epernay	320

### ROSE

GLS/BTL

Rock Bare "Wild Vine", Grenache Rose, McLaren Vale SA	50
Rameau D'or, Côtes de Provence France	13 / 60
1500ml Cep D'or, Côtes de Provence France	99



## WINE LIST

### WHITE WINES

GLS/BTL

Blackwood Park, Central Victoria VIC <i>Riesling</i>	10 / 45
The Bend, Nagambie VIC <i>Sauvignon Blanc</i>	50
Endless, King Valley VIC <i>Pinot Grigio</i>	12 / 55
Mitchelton "Estate", Nagambie VIC <i>Chardonnay</i>	12 / 55
Jericho, Adelaide Hills SA <i>Fiano</i>	55
Mitchelton "Airstrip", Nagambie VIC <i>Marsanne, Roussanne, Viogner</i>	55
Aller Trop Loin, Bendigo VIC <i>Verdelho</i>	13 / 60
Six Parallels South "Kosher", Victoria <i>Blanc Nouveau</i>	60
Mac Forbes "EB23 Tradition", Yarra Valley Vic <i>Arnies</i>	60
Brokenwood "Latara Vineyard", 2009 Hunter Valley NSW <i>Semillion</i>	65
La Spinetta, 2011 Tuscany Italy <i>Vermentino</i>	65
Ocean Eight "Verve", 2014 Mornington Peninsula VIC <i>Chardonnay</i>	65
Pieropan "Classico", 2014 Veneto Italy <i>Soave</i>	70
Stefano Lubiana, 2014 Granton TAS <i>Pinot Gris</i>	70
Mac Forbes "RS10", Strathbogie Ranges VIC <i>Riesling</i>	70
Daniel Crochet, 2013 Loire Valley France <i>Sancerre</i>	75
Bernard Defaix, 2015 Burgundy France <i>Chablis</i>	75
Yabby Lake, 2014 Mornington Peninsula VIC <i>Chardonnay</i>	85
Keller "Von Der Fels", 2014 Rheinhessen Germany <i>Riesling</i>	95
Paul Pillot Bourgogne 2014, Burgundy <i>Chardonnay</i>	105
Mount Mary, 2013 Yarra Valley VIC <i>Chardonnay</i>	155
Leeuwin Estate "Art Series", 2012 Margaret River WA <i>Chardonnay</i>	165

## WINE LIST

RED WINES	GLS/BTL
The Bend, Goulburn River VIC <i>Cabernet Merlot</i>	10 / 45
Aquilani Sangiovese, Tuscany Italy <i>Sangiovese</i>	11 / 50
Navarro Lopez "Don Aurelio" Crianza, 2013 Spain <i>Tempranillo</i>	50
Mitchelton "Crescent", Nagambie Vic <i>Grenache Shiraz Mourvèdre</i>	12 / 55
Medhurst, Yarra Valley VIC <i>Pinot Noir</i>	12 / 55
Tellurian "Red Line", Heathcote VIC <i>Shiraz</i>	13 / 60
Vinetti De Fiorini "Superiore", Tuscany Italy <i>Chianti</i>	60
Vinteloper, Langhorne Creek SA, <i>Touriga Nacional</i>	60
Aller Trop Loin, Bendigo VIC <i>Malbec</i>	60
Eden Road, Hilltops NSW <i>Nebbiolo</i>	65
Paringa Estate "PE", Mornington Peninsula VIC <i>Pinot Noir</i>	65
Sevenhill "St Ignatius", 2012 Clare Valley SA <i>Cabernet Merlot Franc</i>	75
Brash Higgins "NDV", McLaren Vale SA <i>Nero d'Avola</i>	75
Chateau Thivin "Les Sept Vignes", 2013 Beaujolais France <i>Gamay</i>	80
Mac Forbes "Hugh", Yarray Valley VIC <i>Merlot</i>	90
Maverick "Trial Hill", 2009 Eden Valley SA <i>Shiraz</i>	95
Curly Flat , 2013 Macedon Ranges VIC <i>Pinot Noir</i>	105
Golden Ball "Gallice", 2009 Beechworth VIC <i>Cabernet Merlot Malbec</i>	110
William Downie, 2014 Gippsland VIC <i>Pinot Noir</i>	115
Fowles "The Exception", 2004 Strathbogie Ranges VIC <i>Shiraz</i>	175
Mount Mary, 2012 Yarra Valley VIC <i>Pinot Noir</i>	185
Giaconda, "Warner Vineyard", 2013 Beechworth Vic <i>Shiraz</i>	220
Dalwhinnie "The Eagle", 2010 Moonambell Pyrennees VIC <i>Shiraz</i>	245

## WINES LIST CONTINUED...

### HALF WINE BOTTLES (375ML) BTL

Curly Flat, 2013 Macedon Ranges VIC <i>Chardonnay</i>	55
Mount Mary "Triolet", 2012 Yarra Valley VIC <i>Semillion-Sauvignon Blanc</i>	95
Collector "Marked Tree Red", 2010 Canberra ACT <i>Shiraz</i>	55
Craiglee, 2012 Sunbury VIC <i>Shiraz</i>	89
William Downie, 2014 Yarra Valley VIC <i>Pinot Noir</i>	78
William Downie, 2014 Gippsland VIC <i>Pinot Noir</i>	78

### DESSERT WINE (90ML) GLS

Mitchelton "Blackwood Park" Botrytis, 2013 Nagambie VIC <i>Riesling</i>	9
Marcarini Moscato d'Asti 2014, Piedmont Italy <i>Moscato</i>	10
Carmes de Rieussec Sauternes, 2012 Bordeaux France <i>Sauternes</i>	17

### FORTIFIED WINE (60ML) GLS

Campbells Classic, Rutherglen VIC <i>Muscat</i>	8
Niepoort Ruby, Porto Portugal <i>Port</i>	9
Romate Cisnero Cardenal, Jerez Spain <i>Pedro Ximenez</i>	14

## SPIRITS

30ML

### VODKA

Belvedere Pure, Poland	11
Fire Drum, Australia	12
Ketel One, Netherlands	10
Hippocampus, Australia	12

### GIN

Archie Rose, Sydney NSW	11
Beefeater 24, England	11
Bols Genever, Netherlands	12
Four Pillars, Yarra Valley VIC	11
Haymans Old Tom, England	11
Haymans Sloe Gin, England	10
Hendricks, Scotland	13
Jinzu, Japan	11
Martin Millers, England	12
Patient Wolf, Brunswick Vic	11
Poor Toms, Sydney NSW	11
Poor Toms Fool Strength, Sydney NSW	14
Tanqueray, England	10
Tanqueray 10, England	12
Westwinds The Sabre, Margaret River WA	11
Westwinds The Cutlass, Margaret River WA	12
Westwinds Broadside, Margaret River WA	15
Westwinds Captains Cut, Margaret River WA	19

**BLENDED WHISKY**

Hibiki Harmony, Japan	15
Johnnie Walker Black Label, Scotland	10
Johnnie Walker Platinum, Scotland	18
Johnnie Walker Blue Label, Scotland	36
Nikka All Malt, Japan	13
Suntory 'Kakubin' Whisky, Japan	11

**SINGLE MALT WHISKY**

Aberfeldy 12, Scotland; Speyside	11
Aberlour A'bunadh, Scotland; Speyside	18
Ardbeg 10, Scotland; Islay	12
Ardbeg Uigaedail, Scotland; Islay	20
Dalwhinnie 15, Scotland; Highland	15
Glenmorangie 10, Scotland; Highland	11
Lagavulin 16, Scotland; Islay	18
Laphroaig 10, Scotland; Islay	14
Macallan 12 "Double Cask", Scotland; Highland	15
Singleton Spey Cascade, Scotland; Highland	20
Starward Malt Whisky, Australia, VIC	14
Talisker 10, Scotland; Isle of Skye	14

## **SPIRITS**

**30ML**

### **BOURBON**

Blanton's Reserve, Kentucky	12
Buffalo Trace, Kentucky	11
Bulleit, Kentucky	10
Gentleman Jack, Tennessee	11
Woodfords Reserve, Kentucky	11

### **OTHER WHISKEY**

1776 Rye, Kentucky	11
Jameson, Ireland	10
Lot 40 Rye, Canada	13
Nikka Coffey Grain, Japan	18
Russell's Reserve Rye, Kentucky	12

### **TEQUILA**

Del Maguay Vida, Oaxaca	12
Don Julio Blanco, Jalisco	12
Don Julio Reposado, Jalisco	14
Don Julio Anejo, Jalisco	16
Don Julio 1942, Jalisco	28
Ocho Reposado, Jalisco	16
Ocho Extra Anejo, Jalisco	26
Olmecca Altos Reposado, Jalisco	11
Patron Cafe XO, Jalisco	14
Tromba Blanco, Jalisco	10

## **SPIRITS**

**30ML**

### **RUM**

Appleton Estate Signature Blend, Jamaica	10
Bacardi Superior, Puerto Rico	10
Bacardi 8, Puerto Rico	11
Bundaberg Small Batch, Australia	10
Dark Matter Spiced, Scotland	12
Goslings Black Seal, Bermuda	11
Havana Club 7, Cuba	11
Kraken Spiced Rum, Trinidad & Tobago	10
Pampero Blanco, Venezuela	10
Pampero Especial, Venezuela	10
Plantation Nicaragua 2003, Jamaica	12
Plantation Pineapple, Caribbean	13
Ron Zacapa 23, Guatemala	16
Ron Zacapa XO, Guatemala	32
Sailor Jerry Spiced, Blended Caribbean	11
Stolen Spiced, Trinidad & Tobago	10
Leblon Cachaça, Brazil	11

### **BRANDY**

De Carral Acholada, Peru	13
Hennessy XO, France	38
Martell VSOP, France	12
Martell Cordon Bleu, France	33

## BEER, CIDER & NON ALCOHOLIC

### BEER & CIDER

Stella Artois, pilsner 330ml Belgium	9
Peroni Leggera, mid strength lager 330ml Italy	7.5
Fat Yak, pale ale 345ml Western Australia	9
Wild Yak, pacific ale 345ml Western Australia	9
Beez Neez, honey wheat beer 345ml Western Australia	9
Goose Island IPA, Indian pal ale, 330ml America	9.5
Bonamys, apple cider 330ml Tasmania	9

### NON ALCOHOLIC

Mocktail (fresh or fruity)	8
Capi mineral water 250ml	3
Capi mineral water 750ml	7
Soft drink (coke, diet, lemonade, soda, tonic, ginger ale, ginger beer)	4
Lemon, Lime & Bitters	4