Our menu comprises a collection of our favourite gins from across the globe. All served in a ‘Copa de Balon’ with a tonic and garnish pairing that has been carefully selected to bring out the best of the gin and highlight its botanical makeup.

Please note that all bar purchases are subject to a 15% service charge.
All spirits are available in a choice of 1oz (29.6ml) or 2oz (59.1ml) measures.
Some of our products may contain allergens. If you are sensitive to any allergens, please speak to your waiter.
United by luxury and heritage, Cunard and Pickering’s Gin have joined together to create these small batch artisan gins. Copper distilled in Edinburgh, the award-winning Pickering’s Gin is owned by the great nephew of Cunard Captain George Gibbons; a chance connection that has produced a most exceptional gin collection.

**Queen Victoria—‘A Hint of the Mediterranean’**

Embark on a fragrant and flavoursome journey born of the evocative Mediterranean botanicals. Blood orange, lemon myrtle and olive leaf are the foundations of this generous, well rounded spirit.

**Perfect Serve**

2oz—$13.00
Fever-Tree Mediterranean Tonic, dehydrated apple, thyme and orange twist garnish.

**Queen Mary 2—‘A Hint of the Americas’**

Celebrating Cunard’s transatlantic pedigree, this London Dry gin is infused with notes of North American inspired botanicals. Apple, cinnamon and cherry are accompanied by hints of pine and raspberry leaf for a smooth and seductive finish.

**Perfect Serve**

2oz—$13.00
Fever-Tree Tonic, lime wedge, frozen cherries and cinnamon stick garnish.

**Queen Elizabeth—‘A Hint of the Orient’**

This powerful and intense gin is steeped with oriental influences. A distillation of seven botanicals rooted in the far east has produced a superbly smooth and uniquely spiced finish. Pronounced notes of lotus root, star anise, kaffir lime leaf and cardamom.

**Perfect Serve**

2oz—$13.00
Fever-Tree Aromatic Tonic, dehydrated lime wheel, orange twist and star anise garnish.

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Genever is the original juniper spirit. The forerunner of today’s gin with pre-16th century origins, it was first sold as a medicine in Belgium. A must try for gin enthusiasts, it is best served with apple juice, ginger ale or as a martini.

**Zuidam Young Grain Genever, The Netherlands**

Gentle earthy juniper and tangy grapefruit notes with hints of ginger and fresh herbs.

**Perfect Serve**

2oz—$13.00
Fever-Tree Indian Tonic, curl of lemon peel garnish.

**Zuidam 5 Year Old Single Barrel ‘Zeer Oude Genever’ (Aged), The Netherlands**

Rich and intense, made with malted barley, rye and corn. Notes of oak, toffee and fudge.

**Perfect Serve**

2oz—$13.00
Fever-Tree Aromatic Tonic, dehydrated lime wheel, orange twist and star anise garnish.

**Zuidam 1 Year Old Korenwijn, The Netherlands**

Traditional-style Korenwijn meaning ‘corn wine’. Delicate grain with notes of toffee and fudge.

**Perfect Serve**

2oz—$13.00
Fever-Tree Indian Tonic, curl of lemon peel garnish.

**Hayman’s Old Tom, England**

Subtle sweetness with hints of citrus, juniper and pine.

**Perfect Serve**

2oz—$12.90
Fever-Tree Indian Tonic, curl of lemon peel garnish.

**Gordon’s London Dry, England**

Clean, pure flavour palate with subtle juniper aroma.

**Perfect Serve**

2oz—$12.00
Fever-Tree Indian Tonic, lime wedge garnish.

**Plymouth Gin, England**

From the water springs of Dartmoor, fresh juniper, a lemony bite and a slight sweetness.

**Perfect Serve**

2oz—$12.50
1724 Tonic, lime or lemon twist garnish.

All gin is available as a 2oz serving for a $3 supplement.
**Juniper**

**Caorunn, Scotland**
Crisp, dry, well-balanced yet still full bodied.

**Perfect serve** 2oz—$13.50  
Fever-Tree Elderflower Tonic, dehydrated apple and fresh mint garnish.

**Fifty Pounds, England**
More assertive with coriander, citrus and angelica.

**Perfect serve** 2oz—$13.50  
1724 Tonic, juniper berries, lemon twist and coriander garnish.

**Liverpool Gin, England**
Fragrant with some spicy cereal and vibrant citrus.

**Perfect serve** 2oz—$13.75  
Fever-Tree Indian Tonic, orange wedge and fresh mint garnish.

**Portobello Road No. 171, England**
Plenty of juniper and citrus with some underlying spice.

**Perfect serve** 2oz—$12.75  
1724 Tonic, juniper berries and twist of pink grapefruit garnish.

**Sipsmith London Dry, England**
Dry juniper, then lemon tart and orange marmalade.

**Perfect serve** 2oz—$13.20  
Fever-Tree Tonic, twist of lemon and juniper berries garnish.

**Tanqueray London Dry, Scotland**
Extra smooth with peppery coriander and aromatic angelica.

**Perfect serve** 2oz—$12.90  
Fever-Tree Tonic, orange peel garnish.

**Warner Edwards, Harrington Dry, England**
Soft and smooth with a sweet and moorish aftertaste.

**Perfect serve** 2oz—$13.00  
Fever-Tree Tonic, orange wedge and grated nutmeg garnish.

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**Floral**

**Bombay Sapphire, England**
Fresh juniper flavour and light spicy finish.

**Perfect serve** 2oz—$13.20  
Fever-Tree Mediterranean Tonic, lime wedge and frozen raspberries garnish.

**G’Vine Floraison, France**
Fresh and floral with warm ginger root.

**Perfect serve** 2oz—$13.20  
Fever-Tree Elderflower Tonic, white grape garnish.

**Silent Pool, England**
Subtle coriander, chamomile, rose petal and honey.

**Perfect serve** 2oz—$13.20  
Fever-Tree Mediterranean Tonic, orange wedge and mint garnish.

**The Botanist, Scotland**
Rich and mellow with a gentle spice.

**Perfect serve** 2oz—$13.50  
1724 Tonic, lemon wheel and thyme garnish.

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All gin is available as a 2oz serving for a $3 supplement.
<table>
<thead>
<tr>
<th><strong>SPICE</strong></th>
<th><strong>HERBACEOUS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Drumshanbo Gunpowder, Ireland</strong></td>
<td>43%</td>
</tr>
<tr>
<td>Fresh citrus taste and spicy oriental botanicals.</td>
<td><strong>Gin Mare, Spain</strong></td>
</tr>
<tr>
<td><strong>Hobart No.4, Australia</strong></td>
<td>44%</td>
</tr>
<tr>
<td>Peppery juniper, sweet citrus, hint of spicy cardamom and anise.</td>
<td><strong>Hendrick's, Scotland</strong></td>
</tr>
<tr>
<td><strong>Martin Miller’s Westbourne Strength, England</strong></td>
<td>45.2%</td>
</tr>
<tr>
<td>Bright and soft, aromas of pepper and cassia.</td>
<td><strong>Monkey 47, Germany</strong></td>
</tr>
<tr>
<td><strong>Mason’s Yorkshire, England</strong></td>
<td>42%</td>
</tr>
<tr>
<td>Bursts of citrus, fennel and liquorice.</td>
<td><strong>Pollination, Wales</strong></td>
</tr>
<tr>
<td>Spicy with a hint of sweetness.</td>
<td></td>
</tr>
<tr>
<td><strong>Pickering’s Navy Strength, Scotland</strong></td>
<td>57.1%</td>
</tr>
<tr>
<td>Juniper and spices lead to delicious sweetness.</td>
<td>1oz abv</td>
</tr>
<tr>
<td><strong>Pickering’s Oak Aged ‘Islay Cask’, Scotland</strong></td>
<td>47%</td>
</tr>
<tr>
<td>Fragrant, herbal, maritime saltiness with a citrus hint.</td>
<td></td>
</tr>
<tr>
<td>All gin is available as a 2oz serving for a $3 supplement.</td>
<td></td>
</tr>
</tbody>
</table>
### Citrus

<table>
<thead>
<tr>
<th>Gin</th>
<th>ABV</th>
<th>1 oz</th>
<th>2.5 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brooklyn, U.S.A.</td>
<td>40%</td>
<td>$6.95</td>
<td>$12.50</td>
</tr>
<tr>
<td>Fresh, vibrant and complex, packed with citrus.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.20</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Tonic, grapefruit, orange zest and juniper berries garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Filliers Dry Gin 28, Belgium</td>
<td>46%</td>
<td>$7.25</td>
<td>$12.75</td>
</tr>
<tr>
<td>Bright citrus, with hints of coriander and cardamom.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.50</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Tonic, orange wedge, lime twist and cinnamon stick garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Malfy, Italy</td>
<td>41%</td>
<td>$6.65</td>
<td>$11.95</td>
</tr>
<tr>
<td>Infused with Italian juniper and Sicilian lemons.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$12.90</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Tonic, twists of lemon and rosemary garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Professor Ampleforth Bathtub, England</td>
<td>43.3%</td>
<td>$7.25</td>
<td>$12.75</td>
</tr>
<tr>
<td>Creamy with warm notes of waxy pine, citrus and cardamom.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.40</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fentimans Tonic, orange wedge and clove garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Scapegrace, New Zealand</td>
<td>42.2%</td>
<td>$6.95</td>
<td>$12.50</td>
</tr>
<tr>
<td>Classic citrus and juniper with subtle floral and spice.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.20</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Tonic, lime wedge garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tanqueray No. Ten, Scotland</td>
<td>47.3%</td>
<td>$6.95</td>
<td>$12.50</td>
</tr>
<tr>
<td>Full-bodied grapefruit and citrus hit with floral notes.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.20</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1724 Tonic, twist of grapefruit garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Whitley Neill, England</td>
<td>42%</td>
<td>$6.75</td>
<td>$11.95</td>
</tr>
<tr>
<td>Soft, smooth with juniper, citrus, pot pourri and exotic spices.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.00</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peychaud bitters, Fever-Tree Tonic, orange wedges garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Adventurous

<table>
<thead>
<tr>
<th>Gin</th>
<th>ABV</th>
<th>1 oz</th>
<th>2.5 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Four Pillars Bloody Shiraz Gin, Australia</td>
<td>37.8%</td>
<td>$7.25</td>
<td>$12.75</td>
</tr>
<tr>
<td>Juicy berries, peppery juniper and earthy herbs.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.50</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Sicilian Lemon Tonic, red grapes and lemon wedge garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Garden Tiger Dry Gin, England</td>
<td>47%</td>
<td>$7.50</td>
<td>$13.25</td>
</tr>
<tr>
<td>Ripe fruits, sweet spices, pine and floral notes.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$13.75</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Indian Tonic, dehydrated pear garnish.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pickering’s Sloe Gin, Scotland</td>
<td>30%</td>
<td>$6.95</td>
<td>$12.50</td>
</tr>
<tr>
<td>Ripe plum, cherry and marzipan.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>PERFECT SERVE 2oz—$9.95</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served on ice with frozen cherries and orange wheel, or a 1/4oz splash into a glass of Prosecco for $10.50.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

All gin is available as a 2oz serving for a $3 supplement.
Garnishes and Bitters can enhance each gin and make for a heightened drinking experience. One gin can work with many garnishes and bitters where inherent flavours can be accentuated, harnessed or contrasted to match your mood. If you’d like to try something a little different to our individual pairings, just let your bar waiter know.

### JUNIPER

**Garnishes:**
- Citrus Peel
- Juniper Berries
- Mint

**Bitters:**
- Angostura Aromatic Bitters, 44.7% ABV
- Bitter Truth Tonic Bitters, 43% ABV
- Bob’s Bitters—Liquorice, 30% ABV
- Peychaud’s Aromatic Bitters, 35% ABV

### FLORAL

**Garnishes:**
- Citrus Peel
- Cucumber
- Edible Flowers*
- Raspberries
- Strawberries

*subject to availability

**Bitters:**
- Handcrafted Orange Bitters, 37.5% ABV
- Bob’s Bitters—Grapefruit, 30% ABV
- Bob’s Bitters—Lavender, 30% ABV
- Bob’s Bitters—Vanilla, 30% ABV
- Miracle Mile Bergamot Bitters, 45% ABV
- Scrappy’s Cardamom Bitters, 52% ABV

### SPICE

**Garnishes:**
- Chilli
- Clove
- Root Ginger
- Orange
- Peppercorns

**Bitters:**
- Handcrafted Chocolate Bitters, 37.5% ABV
- Angostura Aromatic Bitters, 44.7% ABV
- Bitter Truth Tonic Bitters, 43% ABV
- Bob’s Bitters—Liquorice, 30% ABV
- Peychaud’s Aromatic Bitters, 35% ABV

### HERBACEOUS

**Garnishes:**
- Apple
- Cucumber
- Rosemary
- Thyme

**Bitters:**
- Handcrafted Chocolate Bitters, 37.5% ABV
- Handcrafted Orange Bitters, 37.5% ABV
- Bitter Truth Tonic Bitters, 43% ABV
- Bob’s Bitters—Grapefruit, 30% ABV
- Bob’s Bitters—Lavender, 30% ABV
- Bob’s Bitters—Vanilla, 30% ABV
- Miracle Mile Bergamot Bitters, 45% ABV
- Scrappy’s Cardamom Bitters, 52% ABV

### CITRUS

**Garnishes:**
- Citrus Peel
- Basil
- Coriander
- Thyme

**Bitters:**
- Handcrafted Orange Bitters, 37.5% ABV
- Bob’s Bitters—Grapefruit, 30% ABV
- Bob’s Bitters—Lavender, 30% ABV
- Bob’s Bitters—Vanilla, 30% ABV
- Miracle Mile Bergamot Bitters, 45% ABV
- Scrappy’s Cardamom Bitters, 52% ABV

### ADVENTUROUS

**Garnishes:**
- Berries
- Lime
- Orange

**Bitters:**
- Handcrafted Orange Bitters, 37.5% ABV
- Bob’s Bitters—Grapefruit, 30% ABV
- Bob’s Bitters—Lavender, 30% ABV
- Bob’s Bitters—Vanilla, 30% ABV
- Lejay Cassis Bitters, 39% ABV
- Miracle Mile Bergamot Bitters, 45% ABV
- Scrappy’s Cardamom Bitters, 52% ABV
In the 1800’s gin and tonic started life in India where members of the British Raj drank it for its purported anti-malarial properties. Today, the majority of gin is drunk with tonic. Choosing the right tonic is as vital as choosing your gin, as it is usually two thirds of the drink!

**TONIC WATERS & MIXERS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Size (ml)</th>
<th>Price ($)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Queen Victoria Small Batch Tonic Water</td>
<td>200</td>
<td>$2.50</td>
</tr>
<tr>
<td>Double Dutch Cranberry &amp; Ginger Tonic</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>Delicate berry sweetness, with a subtly spicy hint of ginger.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Double Dutch Pomegranate &amp; Basil Mixer</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>Italian-like savoury and mature mixer with expressive, juicy notes of pomegranate and intense herbaceous hints of basil.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fentimans Indian Tonic Water</td>
<td>125</td>
<td>$3.15</td>
</tr>
<tr>
<td>The world’s first botanically brewed tonic water made with a blend of herbal infusions and lemongrass extract which creates a refreshing and unique tonic water.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1724 Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>Born in the Andes on the mythical Inca trail, the birth place of quinine. A less bitter experience and a very pleasant, slightly mandarin, citrus note.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Indian Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>Citrus and fruit notes perfectly balanced by the bitterness of natural quinine.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Naturally Light Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>Slightly less sweet than Fever-Tree Indian Tonic Water.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Aromatic Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>An aromatic blend of quinine and angostura bark, gentle spices and fresh citrus.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Elderflower Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>The sweetness of elderflower is perfectly balanced with the soft bitterness of natural quinine.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Mediterranean Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>Soft bitterness of pure natural quinine and a round elegant taste of herbs and citrus.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fever-Tree Sicilian Lemon Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>Subtle lemon sherbet notes are balanced by the bitterness of natural quinine to give a refreshingly crisp flavour.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pedrino Alcoholic Tonic Water, 5.5% ABV</td>
<td>200</td>
<td>$3.50</td>
</tr>
<tr>
<td>All-natural blend of the raisin-based Pedro Ximénez along with the finest citrus botanicals, quinine and spring water.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peter Spanton Beverage No.4 Chocolate Tonic Water</td>
<td>200</td>
<td>$3.25</td>
</tr>
<tr>
<td>An exotic blend of mint and dark chocolate essence balanced against the bitterness of quinine and the sharpness of citrus.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**MARTINI COCKTAILS**

<table>
<thead>
<tr>
<th>Name</th>
<th>Price ($)</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Empress</td>
<td>$12.15</td>
</tr>
<tr>
<td>3 Queens Gin ‘Queen Victoria’, Akashi-Tai Daiginjo Sake, Pama Pomegranate Liqueur, BTW Tonic Syrup</td>
<td></td>
</tr>
<tr>
<td>Queen of the Hebrides</td>
<td>$12.15</td>
</tr>
<tr>
<td>3 Queens Gin ‘Queen Elizabeth’, Pickering’s Gin Oak Aged ‘Islay Cask’, Regal Rogue Daring Dry Vermouth</td>
<td></td>
</tr>
<tr>
<td>Act 1736</td>
<td>$12.50</td>
</tr>
<tr>
<td>Fifty-Pounds Gin, Regal Rogue Lively White Vermouth, Handcrafted Orange Bitters</td>
<td></td>
</tr>
<tr>
<td>Uluru</td>
<td>$12.15</td>
</tr>
<tr>
<td>3 Queens Gin ‘Queen Mary 2’, Domaine de Canton Ginger Liqueur, Regal Rogue Bold Red Vermouth</td>
<td></td>
</tr>
<tr>
<td>Voyage of the Beagle</td>
<td>$12.75</td>
</tr>
<tr>
<td>Hobart No.4 Gin, Roots Rakomelo Liqueur, Bob’s Bitters Vanilla</td>
<td></td>
</tr>
</tbody>
</table>
Smokey Collins
Pickering's Gin Oak Aged 'Islay', Lillet Blanc, Elderflower Syrup, Freshly Squeezed Lime Juice, Soda Water
$10.50

Sloe Ahead
3 Queens Gin 'Queen Elizabeth', Pickering's Sloe Gin, Bob's Bitters Vanilla, Handcrafted Tonic Water
$9.95

Coppa di Vittoria
3 Queens Gin 'Queen Victoria', Italicus Rosolio di Bergamotto Liqueur, Regal Rogue Daring Dry Vermouth, Freshly Squeezed Lime Juice, Sugar Syrup, Handcrafted Tonic Water
$10.50

Cosnopolitan
Tanqueray No. Ten Gin, Akashi-Tai Ginjo Yuzu Sake, Cointreau Liqueur, Cranberry Juice
$10.50

The Mary Rose
3 Queens Gin 'Queen Mary 2', Rose Syrup, Freshly Squeezed Lemon Juice, Zonin Special Cuvée Prosecco
$10.50

Blackthorn Sour
3 Queens Gin 'Queen Victoria', Pickering’s Sloe Gin, Freshly Squeezed Lemon Juice, Sugar Syrup, Egg White
$9.95
Officer of the Watch

Pickering’s Navy Strength Gin, Amaretto Syrup, Handcrafted Chocolate Bitters, illy Espresso

$10.50

Scapegrace Sour

Scapegrace Premium Gin, Elderflower Syrup, Freshly Squeezed Lemon Juice, Apple Juice, Egg White

$10.50

Der Rosenkavalier

Martin Miller’s Westbourne Strength Gin, Regal Rogue Wild Rosé Vermouth, Pedrino Tonic Water

$13.50

The Old Cigar Box

3 Queens Gin ‘Queen Elizabeth’, Pickering’s Gin Oak Aged ‘Islay’, Pedro Ximénez 12 Year Old, Williams & Humbert, Handcrafted Chocolate Bitters

$10.50

Lemon Daisy

3 Queens Gin ‘Queen Mary’, Limoncello Liqueur, Handcrafted Lavender Syrup, Soda Water

$9.95

God’s Own Manhattan

Mason’s Dry Yorkshire Gin, Regal Rogue Bold Red Vermouth infused with Lavender, Maraschino Luxardo Liqueur

$10.50
A refreshing collection of classically mixed alcohol-free cocktails.

**Negroni**
*Seedlip Garden 108, Beck’s Non-Alcoholic Beer, Bitter Syrup*

$5.50

**Cosmopolitan**
*Seedlip Spice 94, Triple Sec Syrup, Freshly Squeezed Lime Juice and Cranberry Juice*

$5.50

**Margarita**
*Seedlip Garden 108, Triple Sec Syrup, Freshly Squeezed Lime Juice*

$5.50

**S and T**
*Seedlip Garden 108, Elderflower Syrup, Freshly Squeezed Lime Juice, Handcrafted Tonic Water*

$5.50

From signature Champagnes to a global selection of Sparkling Wines, our fizz menu captures distinctive touches of class from every corner of the world.
**Laurent-Perrier La Cuvée**
Laurent-Perrier’s signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.

150ML $16.50  750ML $75.00

**Laurent-Perrier Cuvée Rosé**
The iconic Rosé champagne, this has a highly expressive bouquet, extraordinary depth and freshness, and delicious red berry flavours.

150ML $19.50  750ML $95.00

**Laurent-Perrier Ultra Brut**
Made without the addition of the sugar dosage found in most champagnes, this delicate champagne is crisp and dry with mineral notes.

150ML $19.50  750ML $95.00

**Laurent-Perrier Vintage 2007**
Fresh and elegant with delicate hints of white peach and Mirabelle plum.

150ML $19.50  750ML $95.00

**Laurent-Perrier Grand Siècle**
This luxury handcrafted cuvée has unique depth, finesse and complexity with a remarkable length of honeyed, nutty flavours.

150ML $40.00  750ML $195.00

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**SPARKLING WINE**

**Chapel Down Classic, Brut Non-Vintage**
*Tenderden, England*

150ML $11.95  750ML $55.00

**Zonin Special Cuvée Prosecco**
*Veneto, Italy*

150ML $8.75  750ML $40.00

**Ice Cuvée, Peller Estates**
*VQA Niagara Peninsula, Ontario, Canada*

150ML $10.95  750ML $50.00

**Little Eden Moscato**
*Murray Darling, South-Eastern Australia*

150ML $7.50  750ML $32.50

**Cloudy Bay Pelorus, Brut Non-Vintage**
*Marlborough, New Zealand*

150ML $11.95  750ML $55.00

**Brachetto d’Acqui Rosa Regale Castello Banfi**
*Piedmont, Italy*

150ML $9.95  750ML $45.00