

COCKTAILS ALL \$27

BAJTRA SOUR

Prickly Pear Gin, Prickly Pear Liqueur,
Lemon

THE ANTIDOTE

Yuzu Gin, Dom. Benedictine, Ederflower, Tea,
Honey,

HABIBI

Vodka, Melon, Amaro. Coco Lopez, Lemon,
Pineapple

MIDSUMMER HOLIDAY

Aperol, Montenegro, Luxardo
Maraschino, Lemon,

TIAMATS PASSION

Gin. Passionfruit, Lemon, Sparkling Wine,
Dragonfruit

TURKISH MARGARITA

Tequila, Red & Black Aleppo, Triple Sec, Lime

POMMEGRANATE SOUR

Pama, Vanilla Vodka, Lemon, Egg white

APRICOT & ARAK

Whisky, Apricot Brandy, Vanilla, Arak

MELBOURNE SOUR

Smoked Rum, Lemon, Red Wine

STRAWBERRY & CREAM NEGRONI

Gin, Infused Vermouth, Campari

INTERESTED IN SOMETHING THATS NOT LISTED?

ASK YOUR FRIENDLY WAITER AND THEY'LL MAKE IT
HAPPEN.

FOOD

SNACKS

Freshly shucked oysters (1pc)	6
Ballarat's Salt Kitchen cured meats	35
Mortadella/Noix de jambon/Wagyu bresaola	
House made grissini, sicillian green olives	
Spanner crab cigara bourek, shaved lettuce (2pcs)	19
Wagyu neya, house made harissa, puffed rice, shaved basturma (1pc)	16
Salt roasted beetroot tart, iranian pistachio, sour cherry (1pc)	8

SMALL

Our high rise focaccia with za'atar, caramelised onion & whipped ricotta	12
Sicilian green olives	9
Smoked hummus, kombu & isot pepper dressing	19
Hokkaido scallops,harissa burnt butter lemon, coriander (1pc)	9
Crudo of tuna, pickled cucumber, shallot & chilli dressing	18

LARGE

Cheeseburger	26
After service sandwich - Maha lamb shoulder, spiced jus	26
Sauteed corner inlet calamari, tomato & pineapple tabouleh	24
Shoestring fries, harissa mayo	12

DESSERT

Saffron milk "flan"	26
Walnut & date mamools (3pcs)	12