

## ***Dessert Cocktails***

**Bounty** – Chocolate Liqueur, Coconut Rum, Chocolate Bitters & Cream. Served up in a coconut rimmed glass & garnished with a Chocolate Dusting. \$18

**Passionfruit Cheesecake** – Licor 43 Vanilla Liqueur, Limoncello, Cream, Egg White & Passionfruit. Served up & garnished with a dusting of Cinnamon and a Flower. \$18

**Toblerone** – Tia Maria, Baileys, Frangelico, Kahlua, Cream, Honey & Chocolate. Served up in a Honey and Chocolate lined glass. \$18

## ***Mocktails***

**Blood in the Water** – Blood Orange Syrup, Fresh Basil, Lemon, Sugar & Lemonade. Served over ice, topped with Lemonade & garnished with Dried Orange & Fresh Basil. \$10

**Pucker Up** – Lychee Juice, Elderflower Syrup, Apple Juice, Lemon, Sugar & Soda. Served over ice, topped with Soda & garnished with Lychee, Lemon & a Flower. \$10

**Strawberry Kisses** – Strawberries, Passionfruit, Cranberry Juice, Pineapple Juice, Lemon & Sugar. Served over ice & garnished with a Strawberry & a Flower. \$10

## ***Cocktail Jugs***

**Garden Party** – Pimms, St Germaine Elderflower Liqueur, Fresh Fruit & Soda \$30

**Mojito** – Havana Club Anejo, Mint, Lime, Sugar Syrup & Soda \$30

**Pavan Sangria** – Pavan Grape Liqueur, Moonstruck Moscato, Lychees, Strawberries, Lime & Lemon \$30



# COCKTAILS

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## ***Classics***

**Amaretto Sour, Aperol Spritz, Caprioska, Cosmopolitan, French Martini, Margarita, Mojito & Whisky Sour** \$15

**Gin Martini** on Archie Rose, **Negroni** on Four Pillars Spiced Negroni Gin, **Old Fashioned** on Buffalo Trace & **Vodka Martini** on Belvedere \$20

## ***Espresso Martini's***

**Butterbean** – Butterscotch Schnapps, Licor 43 Vanilla Liqueur, Sugar & Espresso. Served up and garnished with Chocolate. \$15

**Classic** – Absolut Vodka, Kahlua, Sugar & Espresso. Served up & garnished with Coffee Beans. \$15

**Firebreather** – Fireball Cinnamon Whisky, Frangelico, Sugar & Espresso. Served over ice & garnished with a Cinnamon Quill. \$17

## ***Signatures***

**Buffalo Soldier** – Buffalo Trace Bourbon, Dry Curacao, Basil, Orange, Lime & Sugar. Served over ice & garnished with Dried Orange, Cracked Pepper & Basil. \$20

**Fire in the Sky** – Fireball Cinnamon Whiskey, Strawberry Liqueur, Cherry Syrup, Lemon, Sugar & Whites. Served over ice & garnished with a dusting of Cinnamon & Cherries. \$18

**French Riviera** – Brandy, Ginger Liqueur, Dry Curacao, Lemon Juice, Sugar & Cardamon Bitters. Served up in a Sugar Rimmed Glass. \$18

**Harbourside Sipper** – Plantation Pineapple Rum, 1800 Coconut Tequila, Lime & Sugar. Served up in a Salt Rimmed Glass. \$20

**H.M.A.S Pimms** – Pimms, St Germaine Elderflower Liqueur, Cranberry Juice, Lemon Juice & Fresh Strawberries. Served over ice & garnished with Strawberries & Flowers. \$18

**Peacocks Tail** – Pavan Grape Liqueur, Tanqueray Gin, Mint, Lemon & Apple Juice. Served over ice & topped with Crushed Ice & garnished with a Mint Sprig. \$18

**Princess Peach** – Peach Liqueur, Strawberry Liqueur, Apple Juice, Lemon, Sugar & Whites. Served up & garnished with Flowers. \$18

**Purple Haze** – Hendricks Gin, Fig Liqueur & a Absinthe Mist. Served up and garnished with Star Anise. \$20

**Release the Kraken** – Kraken Spiced Rum, Ginger Liqueur, Lime, Sugar & Apple Juice. Served over ice in a Sugar Rimmed Glass. \$18

**Rocquette Man** – Illegal Mezcal, Drambuie, Muddled Rocquette, Lemon & Habanero Bitters. Served over ice & garnished with Chilli. \$18

**Sherbet Bomb** – Tanqueray Gin, Violette Liqueur, Dry Curacao, Lemon, Sugar & Whites. Served up & garnished with Flowers. \$18

**Strawberry Gin Basil Smash** – Tanqueray Gin, Fresh Strawberries, Fresh Basil, Lemon & Sugar Syrup. Served over ice & garnished with Basil. \$18

**The Beekeeper** – Drambuie, Suze & a Laphroig 10yr Mist. Sweet, herbal & smoky all in one. Served up & garnished with a Lemon Twist. \$20

**Tiny Dancer** – Sailor Jerry Spiced Rum, Pineapple Coconut Liqueur, Sugar Syrup & Pineapple Juice. Served up and garnished with Cherries, Mint & a Flower. \$18

**Watermelon Lychee Sour** – Lychee Liqueur, Muddled Watermelon, Lemon, Sugar Syrup & Whites. Served up & garnished with Flowers. \$15