



# Martinis

	45 mls	75 mls
<b>Dry Martini (Montgomery 15:1)</b> Dry gin / vodka, vermouth	14	23
<b>50/50</b> karu lightning /dolin dry vermouth	14	23
<b>House</b> Dry gin, house orange bitters, champagne vinegar	14	24
<b>Dirty</b> Dry gin, olive brine, queen size stuffed olives	14	23
<b>Gibson</b> Dry gin, dry vermouth, cocktail onions.	14	23
<b>Vesper</b> Bombay dry gin, Grey goose, lillet blanc.	14	23
<b>Freezer Martini.</b> redistilled oyster shell gin, dry vermouth-freshly shucked oyster	18	27
<b>Fruit Salad</b> Dry gin, dry vermouth, orange bitters, olives and cocktail onions	14	24

# Martini Tree

x4 — 88 / x6 — 130

Pick x 4 for your own bespoke



## Neo Martinis (fresh fruit)

23

### Passion fruit & vanilla

Vodka, fresh passion fruit, vanilla & mint

### Raspberry & violet

Vodka, fresh pressed raspberry & violet

### “Strawberries & cream”

Gin, fresh strawberry, strawberry & cream tea syrup

### Dragon fruit & Cherry

Vodka, maraschino cherry, dragon fruit, fresh lime

### Peach & Mint

Vodka, crème de peche, fresh muddled peach, mint

## Espresso Martinis

23

### Vanilla

Vanilla rum, Mr Black, vanilla bean paste, agave cold drip espresso

### Salted Caramel

Vodka, Mr Black, vanilla bean paste, cold drip espresso, salted caramel nitro frozen foam

### Salted Coconut

Spiced rum, Mr Black, vanilla bean paste, salted coconut, cold drip espresso

### American

Maple butter bourbon, espresso, maple, espresso-swirl

### Scotch

Buttered glenmorangie x, salted coffee liqueur, coffee, shortbread cream



# Signature

<b>Kola Sour</b> .....	21
Cola bottles vodka / kola bitters / spice/ roasted almond foam-cola bottle	
<b>Kinobi Highball</b> .....	21
Gin / peach bitters/ soda / tonic	
<b>Coco Passion</b> .....	23
Pisco / passion fruit / lime / shisho	
<b>Lemon Passion</b> .....	23
Lemon grass gin, mint, lemon, passion fruit / vanilla foam	

# Sharing

<b>Martini</b> .....	70
Dry martini or house martini for (serves 2) 200 mls with side olives	
<b>Negroni</b> .....	72
Classic or boulevardier (serves 2) 200 mls with side olives	



# Vintage

23

## Aviation

Gin, maraschino, violet, lime

## Bamboo

Dry vermouth, rosso, sherry

## Boulevardier

Bourbon, campari, rosso

## Casino

Old tom, sherry, maraschino, lemon, orange bitters, orange juice

## Gimlet

Gin or vodka house made lime cordial

## Hanky Panky

London dry gin, rosso, fernet branca, orange juice

## Old Fashioned

Bourbon, rye, bitters, cherry

## Paper Plane

Bourbon, aperol, amaro, lemon

## Pegu Club

Gin, orange curacao, orange bitters, lime, bitters

## The Last Word

Dry gin, chartreuse, maraschino, lime

## Monkey Gland

Dry gin, rosso, orange

## 20th Century

Dry gin, white cacao, lillet blanc, lemon

## Sidecar

VS cognac, lemon juice, triple sec



# Bar Bites

## Small Plates

- Focaccia (V)** ..... \$9  
with rosemary infused smoked butter
- Pintxos (3)** ..... \$8  
Green olive, anchovies, grilled zucchini on  
toasted sour dough
- Jamon croquette** ..... \$12  
Spanish béchamel croquette with fried  
jamon ham

## Large Plates

- Duo of sliders on brioche buns** ..... \$16
  - Martini Wagyu Slider**  
Wagyu Pattie w/ Swiss cheese  
caramelized onion, house made pickles,  
martini sauce
  - Crispy Chicken Slider**  
Crispy fried chicken w/ peri-peri hot  
sauce and creamy slaw
- Martini wagyu burger** ..... \$25  
Wagyu Pattie with Swiss cheese,  
caramelized onions, house made pickles,  
martini mayo

**Macadamia Avo Pear Salad (VG, GF, DF)** \$21

## Sharing

**Cheese Board (V, GF)** ..... \$28  
(No sourdough)

**Smoked cheddar, Danish blue cheese,  
Triple cream brie with quince/toasted  
sourdough/lavosh** ..... \$38

**Charcuterie** ..... \$38  
Jamon, Wagyu bresaola, Genoa salami with  
toasted sourdough, chargrilled eggplant  
and zucchini

**Oysters** ..... 12 \$80 / 6 \$40 / 1 \$7  
with dirty martini shaved ice

## Sandwich/Toastie

- Open black caviar sandwich (V)** ..... \$16  
Sourdough with cream fraiche, poached  
egg, chives
- Truffle and jamon jaffle (DF)** ..... \$8
- Roasted eggplant and zucchini jaffle (V)** . \$8

## Snacks

- Herb infused olives (VG, DF, GF)** ..... \$12
- Truffle and parmesan fries (V, GF)** ..... \$10
- Smoked Spiced Mixed nuts (VG, DF, GF)** . \$11

## Deserts

- Basque cheesecake** ..... \$14
- Espresso Martini panna cotta** ..... \$12
- Pina colada dome (VG)** ..... \$12  
with coconut crumble & caramelised  
pineapple



# Wine

## Sparkling glass

Bella .....	\$12
Lafayette- Blanc de Blanc .....	\$14
Serenello Mumm Cordon NV.....	\$16

## Sparkling bottle

Bella .....	\$49
Lafayette- Blanc de Blanc .....	\$56

## Champagne

Mumm Cordon Rouge Brut Champagne NV <del>0000</del> \$23 g / 155 b	
Laurent Perrier Rose Champagne NV .....	\$290

## White (glass)

Nambucca- Sav Blanc .....	\$14
Nova Rita- Pino Gris.....	\$14
Briar ridge - Chardonnay .....	\$15

## White (bottle)

Nambucca- Sav Blanc .....	\$56
Nova Rita- Pino Gris.....	\$56
Briar ridge - Chardonnay .....	\$62

## Rose (glass)

Atlas blue label (Grenache).....	\$14
Le Grand .....	\$18

## Rose (bottle)

Atlas blue label (Grenache).....	\$58
Le Grand .....	\$69

## Red (glass)

Oscars Folly - Pinot .....	\$14
Atlas - Grenache.....	\$16
Lino Ramble-Shiraz (VG).....	\$15
Paulazzo PG.....	\$12
Paulazzo CS.....	\$12