

# Spring/Summer Menu



## Vodka Cocktails

### **Pornstar Martini - \$21**

Vanilla Vodka, Passionfruit, House Citrus, House Syrup

### **Espresso Martini - \$19**

Vodka, Kahlua, Coffee, Brown Sugar

### **Chai Martini - \$20**

Vanilla Vodka, Chai, White Chocolate Liqueur

### **Limoncello Sour - \$20**

Vodka, Limoncello, Elderflower Liqueur, Lemon juice Syrup

### **Orange Sherbert - \$20**

Vodka, Blood Orange, Elderflower Liqueur, Orange juice, Syrup

### **Tokyo Iced Tea - \$22**

Midori, Vodka, Tequila, Rum, Gin, Cointreau, Lemon Juice, syrup, soda

## Whisky Cocktails

### **Whisky Sour \* - \$19**

Whisky, House Citrus, Orgeat\*, Bitters \*Contains nuts

### **Whisky Highball - \$19**

Whisky, House Citrus, Brown Sugar, Ginger Beer

## Gin Cocktails

### **Bellagio Sunset \* - \$21**

Gin, Aperol & Hibiscus Seltz, lime, orange juice, syrup

### **Gin & Jam - \$20**

Gin, Lemon juice, jam of choice, raspberry, strawberry

### **Pink Pamela - \$18/\$65**

*Like a Pink Paloma but cooler.*

Pink Grapefruit Gin, House Citrus Syrup, House Syrup, Soda, House Basil Syrup

### **Mellow Yellow \* - \$18/\$65**

*Think Pineapple Mojito*

Pineapple, House Mint, Rum, House Citrus Syrup

### **Purple Lady \* - \$20**

*An elegant gin sour*

Gin, Yuzushu, Citrus, House Kaffir Lime, House Butterfly Pea Flower

### **Gin Goblet \* - \$20**

Classic, lemon, blood orange or pink grapefruit with tonic or soda

### **Negroni \* - \$20**

Gin, Campari, Vermouth Rosso

## Spritz Blitz

**Flavours** -Hugo, Blood Orange, Limoncello, Aperol, Campari, Chambord - **\$18**

## Slushie Cocktails - \$15/\$25

ask for flavours

## Tequila Cocktails

### **Margartia - \$20/\$70**

*Classic or Spicy*

Tequila, Citrus, Cointreau, Lime Juice, Agave Syrup, Salted Rim

### **Skinny Coconut Marg \$20**

Coconut Tequila, Lime juice, Soda

### **El Diablo - \$20**

Tequila, Creme de cassis, Lime juice, Ginger Beer

## Rum Cocktails

### **Mai Lula Tai - \$20**

Lula Rum, Orgeat, Cointreau, Organic Lime

### **Pink Daiquiri - \$20**

Lula Rum, Hibiscus, Organic Lime, Syrup

### **Maple Old Fashioned - \$20**

Dark Rum, Maple syrup, bitters

### **Dark & Stormy - \$21**

Goslings Black Seal Rum, Organic Lime juice, Ginger beer

### **Painkiller \* - \$21**

Dark Rum, Pineapple juice, orange juice, Cream of Coconut, Nutmeg

### **Kiwi Crush - \$21**

Rum, Midori, Lime juice, syrup, Kiwi fruit

### **Mojito - \$20**

Rum, Lime juice, syrup, soda

# Spring/Summer Menu



## Special Cocktails

### **Turkish Sour - \$22**

Brookies, Cointreau, Lemon juice, Syrup

### **Amaretto Sour \* - \$19**

Amaretto, Fresh lemon, foam

### **Apple Pie \* - \$22**

Apple Pie Moonshine, Apple Juice,  
House Cinnamon Syrup, Organic Lemon juice

### **Nutcracker - \$20**

*Served Short but full of character.*  
Brookie's Mac, Fresh Lime, Fireball, Butterscotch,  
Toasted Syrup

### **Kir Royale - \$18**

Prosecco, Creme de Cassis or Chambord

### **Watermelon Sugar \* - \$22**

Gin, Lime juice, syrup & Fresh Watermelon

## Beer & Ciders

### **Tap**

The Local Brewery - 7/12/23

Better Beer Zero Carb, Zero Sugar 4.2% - 7/12/23

Hop Nation Pale Ale 4.6% - 8/13/26

Carlton Draught 4.6% - 8/13/26

### **Cans/Bottles - \$8**

Stone & Wood, Better Beer Arvo Ale

Great Northern Super Crisp Lager, Corona Extra

Corona Bucket (5 Bottles) - \$35

Guinness Can - \$12

### **Cider & Ginger Beer - \$10**

CBCo. Bertie Apple Cider, Better Beer Cider

Better Beer Ginger Beer

## Wines

### **Sparkling**

Rochford Prosecco NV - \$13/\$50

Charles Pelletier Brut - \$55

Duval Leroy Brut Reserve - \$95

Charles Pelletier Rosé - \$13/\$55

### **White**

Rochford Estate Chardonnay - \$13/\$55

Mount Riley Sav Blanc - \$13/\$45

Paladino Pinot Grigio Veneto - \$13/\$55

House Studio Pinot Grigio - \$10/\$40

### **Pink**

Estandon Heritage Rosé - \$13/\$55

### **Red**

The Grayling Pinot Noir - \$13/\$55

Rochford Pinot Noir - \$10/\$42

Peachy House Shiraz - \$10/\$40

## Mocktails

Also any Cocktails marked with \*

### **Raspberry Spritz - \$18**

Raspberries, lemon, soda water

### **Happy Days - \$18**

Blue Curacao syrup, orange & lemon juice soda

### **Yuzu Garden - \$18**

Lyres gin, Yuzu puree, lemon, hibiscus, orange

### **Dirty Shirley - \$18**

Vodka substitute, Lemon/Lime soda, Grenadine

### **Juices & Soft Drinks**

Bobby (all natural, gluten free, vegan, low cal

ask staff for flavours) - \$7

Better Beer Zero Alc - \$8

## Food

### **Chips**

Ask what flavours we have today \$7

### **Bar Menu - Squires Loft**

order at the bar

Friday & Sunday 12-3 & 5-10pm -Wed, Thurs, Sat 5-10pm

### **Beef or Chicken Kebab with chips \$23**

Chargrilled rump cooked in our Signature baste

### **Dips with Crackers \$20**

Advocado, Hummus, Spicy Capsicum

### **Vegetable Skewers \$20**

Mushroom, zucchini, capsicum, pumpkin cooked  
in our Signature baste

### **Beef Burger with chips \$23**

Wagyu beef patties, Brioche bun, Mayo, Lettuce,  
tomato, onion, cheese, bacon cooked in our  
Signature Baste

### **Bowl of chips \$10**

Complimentary Tomato Sauce or Baste Mayo

### **Add Hot Sauces for \$6**

Mushroom, Black Pepper, Garlic, Green Pepper,  
BBQ, jalapeno

### **Platter to share \$70**

Chicken, Prawn, Veggie, Beef kebab, Sausage

### **Pizza - 3 Grains Pizza -via QR code**

Thursday & Sunday 4pm - 9pm

Friday & Saturday 4pm - 10.30pm

