



Martinis

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

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

Sharing

Martini	70
Dry martini or house martini for (serves 2) 200 mls with side olives	
Negroni	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

Oysters12 \$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 ...\$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