

TRIPLE 5 GIN & TONIC MENU

Inspired by our botanical locale, the TRIPLE 5 GIN & TONIC concept offers a curated list of locally made gins, blended with your selection of premium tonic and a fresh garnish.

LOCAL GIN

Reid & Reid	18.0	
Southward Wave	18.0	
Dancing Sands	18.0	
Lighthouse	18.0	
Scapegrace	18.0	
+ EAST IMPERIAL TONIC		
Old World Tonic		
Tonic Water		
Grapefruit Tonic		
Yuzu Tonic		
Royal Botanic Tonic		
+ GARNISH		
Fresh lemon peel		
Fresh orange peel		
Fresh cracked pepper		
Rhubarb ribbon		
Rosemary		

BAR MENU

ANTIPASTO PLATTER

Chorizo, procuitto, brie cheese and blue cheese, house pickles, smoked tomatoes, olives, crackers & house breads 32.0

BITES

Marinated mixed olives	12.0
Stuffed peppers with feta	16.0
Prawn twisters, wasabi aioli	20.0
Mushroom arancini balls, parmigiano, garlic mayo	18.0
Angus beef skewers, sauce béarnaise	20.0
Steamed bao bun, pork belly, hoisin and picked cabbage	18.0
Fried polenta chips, siracha mayo	16.0
Hand cut fries, ailoi	12.0