

THE ATRIUM

— *on 35* —

# WINERY OF THE MONTH

## CLYDE PARK

B A N N O C K B U R N



*Clyde Park Vineyard was established in 1979 when the varieties of Chardonnay and Pinot Noir were planted on the property.*

*Over the past few years we have moulded our vineyard philosophy towards making a more sustainable and strong viticultural system.*

*We believe this is the best way to ensure a long term future for the vineyard.*

### SPARKLING WINE (120ml)

Gls Btl

2022 Clyde Park Estate Sparkling Rosé  
Geelong, Vic

15 75

### WHITE WINE (120ml)

Gls Btl

2023 Clyde Park Estate Chardonnay  
Geelong, Vic

15 75

### RED WINE (120ml)

Gls Btl

2024 Clyde Park Estate Pinot Noir  
Geelong, Vic

15 75

2021 Clyde Park Estate Shiraz  
Geelong, Vic

14 70

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please speak with our staff if you have an allergy or intolerance.

# MARGARITA COLLECTION

*A curated Margarita Cocktail series featuring four unique takes on the classic margarita.*

## Spice & Slice Margarita 28

*A Bold Fusion of Heat & Harmony - Herradura Tequila*

Imagine the zesty, aromatic depth of Tom Yum soup infused into a cocktail. That's the heart of the Spice & Slice Margarita — a drink that fuses the heat of Thai spices with the bold, agave-forward character of tequila, softened by the tropical creaminess of coconut milk.

## Golden Ember Margarita 110

*A Luxurious Glow in a Glass - Calse Azul Tequila*

Inspired by the warm glow of embers at sunset, this cocktail embodies depth, vibrancy, and a touch of indulgence. The pairing of aged tequila and Grand Marnier brings a silky richness, while the lime and yuzu blend adds a refreshing zest, and the Champagne finish elevates the drink with a touch of effervescence.

## Ginger Blaze Margarita 24

*A Spicy, Zesty Twist on a Classic - Herradura Tequila*

Margaritas are known for their refreshing tartness, but the Ginger Blaze Margarita takes it up a notch by introducing layers of warmth and depth. Inspired by bold, warming flavours of fresh ginger and ginger liqueur.

## Rosérita 27

*A Blush of Elegance in Every Sip - Código Rosa Tequila*

A romantic reinvention of the classic Margarita, this cocktail captures the soul of summer sunsets and elegant soirées. Infused with the delicate floral notes of Código Rosa Tequila, the crisp fruitiness of Minuty Rosé, and a touch of edible glitter, the Rosérita is as stunning to look at as it is to sip. This is a cocktail for dreamers, romantics, and lovers of refined indulgence.

# FROM STRASBOURG TO MELBOURNE

## *Our Bartender's Best*

*"Raise your glass to the magic of mixology, where passion meets precision, and every cocktail is an expression of artistry."*

### Toblerone 28

A decadent mix of Baileys, Kahlua, Frangelico and honey. Creating a rich, dessert-inspired treat that's sweet, creamy and utterly delicious.

### Green Antidote 24

Experience a refreshing blend of green ant infused Seven Seasons Gin, kaffir lime, lychee and mint. Garnished with native green ants for a truly unique twist.

### Twisted Tart Au Citron 26

Savour the tangy blend of limoncello, fresh lemon, vanilla Galliano and apple liqueur, crowned with toasted lemon meringue foam. A sweet nod to French and Australian *joie de vivre*.

### Endless Summer 25

Celebrate summer with a vibrant mix of tequila, Aperol and agave, finished with a black-and-white salt rim. A refreshing sip of endless sunshine.

### Dirty Chai Martini 23

A bold spin on the classic espresso martini, blending chai-infused vodka, a shot of espresso, fresh cream and a hint of cinnamon for a dirty chai flair. A true taste of Melbourne's café culture in every sip.

# FROM STRASBOURG TO MELBOURNE

## *Our Bartender's Best* (cont.)

### Sakura Sensation 25

A delicate blend of Sakura cherry blossoms, dragon fruit and elderflower liqueur — a dreamy sip celebrating beauty and culture.

### Cafe Caliente Martini 🍸 23

A bold mix of rum, fresh lime, agave and bird's eye chili, crafted by Pepper Pete. A fiery sip for true adventurers

# ATRIUM BACK IN TIME

*"Cocktails are a celebration of flavour and creativity."*

## The 18th Century 29

 *Marc*


Kettle One vodka, Crème de Cassis, Crème de Mure, fresh lime, white chocolate and pineapple foam, Persian Saffron fairy floss

## Martini Suzette 24

 *Michael*

Atrium spiced rum, Grand Marnier, Cognac, absinthe, cinnamon, dried orange, pear cider

## Bloody Berry Infusion 25

 *Jesse*


Four Pillars Bloody Shiraz gin, Four Pillars Navy Strength gin, shiraz, mixed berries, fresh lemon, soda

## Atrium Martini 25

 *Geraldo*

Vanilla vodka, passion fruit purée, vanilla syrup, fresh pineapple

## Femme Fatale 25

 *Ivy*

Chilli tequila, Cointreau blood orange, fresh watermelon, fresh lime, raspberry sugar, black salt rim

## A Gentleman and a Scholar 19

 *Daniel*

Gentleman Jack whiskey, maple syrup, orange bitters, Campari mist

# TIME TO REMEMBER THE CLASSICS

*A bartender's true magic is turning ordinary ingredients into extraordinary experiences.*

## Caipirinha 24

Brazil's national cocktail, the Caipirinha, originated in the early 20th century as a remedy for the Spanish flu. Over time, the recipe was simplified to just cachaça, lime and sugar, becoming the refreshing classic we love today.

## Cosmopolitan 20

The Cosmo, known for its stylish appeal and refreshing taste, gained fame in the 1990s, partly through *Sex and the City*. It's a mix of vodka, triple sec, cranberry and lime.

## Daiquiri 23

A timeless favourite, dates back to the late 19th century. Legend says it was created by American engineer Jennings Cox in Cuba, seeking relief from the tropical heat.

## Espresso Martini 22

Created by bartender Dick Bradsell in London for a supermodel, blends Italian coffee culture with British flair. Rich, smooth and bold, it became an instant icon, loved for its decadent flavours and energising kick.

## French 75 35

Named after the powerful WWI field gun, is a refreshing, celebratory mix of gin, lemon, simple syrup and Champagne.

## Gin Fizz 22

A classic, refreshing cocktail made with gin, lemon, simple syrup and soda water, known for its light, fizzy texture.

## Kir Royale 35

A sparkling French classic, combines Champagne with crème de cassis for a refined, berry-kissed toast. Simple, elegant, and perfect for celebrations.

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# TIME TO REMEMBER THE CLASSICS (cont.)

## Manhattan 25

Crafted in the 1870s at the Manhattan Club, blends whiskey, sweet vermouth, and bitters for a bold, timeless cocktail of sophistication and elegance.

## Margarita 22

A legendary Mexican classic, blends tequila, lime and Cointreau for a vibrant, refreshing drink. Born in the 1930s or '40s, its simple elegance has made it a global cocktail icon.

## Moscow Mule 21

A zesty classic from the 1940s, combines vodka, spicy ginger beer and fresh lime for a refreshing, tangy sip.

## Mint Julep 23

A Southern classic from the 18th century, blends bourbon, fresh mint, sugar and crushed ice, famously served at the Kentucky Derby.

## Sazerac 27

A New Orleans classic dating back to the 19th century, blends rye whiskey, absinthe, Peychaud's bitters and sugar. Rich and sophisticated, it reflects the charm and history of the Big Easy.

## South Side 24

A Prohibition-era classic from Chicago, blends gin, lime, simple syrup, and mint. Once favoured by gangsters, it's now loved for its refreshing, minty flavour and rich history.

## Whisky Sour 25

A timeless classic from the mid-19th century, blends whiskey, lemon and simple syrup for a perfect balance of sweet, sour and strong flavours.



# BARREL AGED CREATIONS

*These hand-crafted creations are blended by our Resident Master-Mixologist, Jesse. Each aged for a minimum of two months, every ingredient is specifically selected to balance, promote and exhibit a unique range of flavours.*

*Served over an ice sphere to chill but not dilute, these drinks are powerful in flavour yet gentle on the palate. Each drink is accompanied by liquor soaked dried and fresh fruits.*

Good Night Charlie	26
Gosling rum, Appleton Signature rum, Massenez Crème d'Abricot, Grand Marnier 150 Cuvee de Cinquanteaire and a secret blend	
Negroni Blend	26
Gin Mare, Campari, Plymouth gin, sweet vermouth, orange bitters	
Smoky Robinson	27
Lagavulin 16 yr scotch, Drambuie, Rittenhouse rye whisky	
The New Fashion	26
Woodford bourbon, Appleton rum, orange & grapefruit bitters	
Dark Crystal	27
Hennessey VS, Prune Bourbon, Don PX, cardamom, ginseng bitters	
No.11 Herby	27
D.O.M Benedictine, Pisco, Giffard Gingerbre, Chartreuse, Atrium herbal gin	
Old Sport	27
Matuasalum rum, Figs rum, Tanquery gin, St Germaine Elderflower Liqueur	
Botanical Crystal	26
Ketel One vodka, tilde~ Raw vodka, Tanquery gin, lychee & green apple Liqueur	

## PREMIUM POURS (120ml)

Gls

*Savour the finest premium champagnes, now available by the glass—  
because exceptional taste should be enjoyed at your pace.*

### 2013 Dom Perignon Vintage

99

Épernay, France

Blend of Chardonnay and Pinot Noir, offering a mix of freshness, richness, and elegance. Complex blend of citrus, white fruits, toasted almonds and brioche with a creamy texture and a long, elegant finish.

### NV Ruinart Blanc de Blanc

69

Reims, France

Pure Chardonnay Champagne, known for its bright, fresh profile with floral aromas and a hint of citrus. Crisp acidity, delicate minerality and a smooth, elegant finish with notes of white fruit and a touch of brioche.

### 2009 Pommery Grand Cru Vintage

59

Reims, France

Crafted from 100% Grand Cru vineyards, blending Chardonnay & Pinot Noir. Citrus, white fruits, subtle brioche, creamy texture, long refined finish.

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# CHAMPAGNES (120ml)

Gls Btl

NV Duetz Brut Classic 33 175

Aÿ, France

A distinguished champagne known for its finesse and balance. Crafted from a blend of Chardonnay, Pinot Noir and Pinot Meunier, it offers a harmonious profile with flavours of crisp apple, citrus and subtle brioche.

NV Pommery Brut Apanage 33 175

Reims, France

It features a blend of Chardonnay and Pinot Noir, offering flavours of ripe fruit, citrus and a touch of toasted brioche. This Champagne is known for its smooth texture, refined bubbles and a crisp elegant finish.

NV Pommery Royal Blue Sky *(served on ice)* 33 175

Reims, France

A traditional champagne-based assemblage with Pinot Noir, Pinot Meunier and Chardonnay. Its blended with sugar and has almond, honey and marshmallow on the nose. The finish is generous and fresh.

NV Taittinger Cuvée Brut Prestige 175

Reims, France

Known for its bright and fresh character, it offers a blend of Chardonnay, Pinot Noir and Pinot Meunier grapes. The cuvée brut showcases a delicate balance of citrus, white flowers and subtle brioche notes, with a fine mousse and a crisp finish.

NV Pommery Brut Rosé 250

Reims, France

A blend of Chardonnay, Pinot Noir and Pinot Meunier grapes, with a focus on the rosé expression. Expect vibrant flavours of red berries, citrus and a hint of rose petals, balanced by a crisp acidity with a refined mousse.

NV Duetz Brut Rosé 300

Aÿ, France

Crafted from a blend of Pinot Noir, Chardonnay and a touch of Pinot Meunier, the Duetz Brut Rosé delivers bright notes of red berries, such as strawberries and raspberries, with subtle floral undertones. The palate is fresh, lively with fine bubbles and a balanced crisp finish.

# CHAMPAGNES (cont.)

Btl

## NV Billecart-Salmon

300

Épernay, France

The Billecart-Salmon is a sophisticated and well-balanced Champagne. Crafted primarily from Pinot Meunier, along with Pinot Noir and Chardonnay, it offers a harmonious blend of ripe pear, fresh citrus and floral notes, complemented by a subtle touch of brioche.

## NV Bollinger Special Cuvée

380

Aÿ, France

Made predominantly from Pinot Noir, with Chardonnay and Pinot Meunier, it showcases flavours of ripe fruits, spices and hints of toasted brioche. The fine bubbles and creamy texture lead to a long, elegant finish.

S O F I T E L | 60 years

In honour of Sofitel's 60th Anniversary and Diamond Jubilee,  
Maison Pommery has created an exclusive limited-edition Champagne

NV Pommery Cuvée 60

400

## NV Ruinart Blanc de Blancs

450

Reims, France

Made exclusively from Chardonnay grapes, this Champagne offers a delicate and fresh profile with notes of citrus, white peach and jasmine, complemented by a touch of almond and brioche. The fine mousse and crisp acidity make it a refined choice.

## NV Krug Grande Cuvée

800

Reims, France

Known for its richness and depth. Crafted from a blend of over 120 wines from more than 10 vintages, it offers layers of flavours, including toasted bread, hazelnuts, ripe fruits and citrus, with a long, luxurious finish.

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# CHAMPAGNES (cont.)

Btl

2006 Billecart-Salmon Cuvée Nicolas-François 800  
Épernay, France

Crafted from a blend of Chardonnay and Pinot Noir, it offers rich notes of ripe stone fruits, citrus and toasted brioche, with hints of almond and spices. The Champagne's fine bubbles and balanced acidity lead to a long, refined finish.

2013 Dom Pérignon 800  
Épernay, France

Celebrated for its depth and complexity. It offers a vibrant palate with layers of citrus, stone fruits and toasted almonds, accented by mineral and floral notes. The Champagne's fine mousse and creamy texture are balanced by a crisp acidity, leading to a long, elegant finish.

NV G.H. Mumm Cuvée R. Lalou 550  
Reims, France

This prestigious champagne from the G.H. Mumm House, named in honour of René Lalou, a former chairman of the company. It offers a rich and refined taste, with notes of ripe fruit, toasted brioche and a hint of minerality, making it a perfect choice for special occasions and celebrations.

2008 Nicolas Feuillatte Palmes d'Or Brut 600  
Épernay, France

Made from a blend of Chardonnay and Pinot Noir, this champagne offers a refined bouquet of white flowers, citrus and toasted almonds, with a vibrant acidity and a long, elegant finish.

NV Louis Roederer Cristal 800  
Reims, France

Crafted from the finest Chardonnay and Pinot Noir grapes, this iconic cuvée delivers a refined palate with notes of citrus, white fruit and subtle brioche, balanced by a crisp acidity.

2013 G.H. Mumm Cordon Rouge Millésimé 360  
Reims, France

A refined vintage champagne crafted from Pinot Noir and Chardonnay, showcasing vibrant notes of ripe fruit, citrus and subtle spice. With a creamy texture and elegant finish, it reflects the unique qualities of the 2013 harvest, perfect for celebrations.

# CHAMPAGNES (cont.)

Btl

NV Moët & Chandon Ice Imperial Necker 350

Epernay, France

With a blend of Pinot Noir, Pinot Meunier and Chardonnay, it offers a refreshing and fruity profile, featuring notes of tropical fruits, berries and a hint of sweetness. The champagne's rich texture and vibrant flavours, providing a luxurious and refreshing twist on traditional champagne.

NV Perrier Jouët Grand Brut 260

Epernay, France

Known for its smooth texture and crisp finish, this elegant champagne, blended with Chardonnay, Pinot Noir and Pinot Meunier. It offers delicate notes of citrus, white flowers, fresh fruit, balanced by a lively acidity and a subtle hint of brioche.

NV Moët & Chandon Reserve Imperiale 350

Epernay, France

Crafted from a blend of Pinot Noir, Pinot Meunier and Chardonnay, it showcases complex flavours of ripe fruits, honey and subtle spices, balanced by a lively acidity. This elegant champagne is perfect for special occasions, offering depth, richness and a refined finish.

NV Laurent Perrier Cuvée Rosé 425

Tours-sur-Marne, France

A vibrant rosé made from 100% Pinot Noir, featuring lush red berry flavors and floral notes, with a crisp finish. Its rich bright texture and bright acidity make it perfect for both special occasions and everyday enjoyment.

2009 Pommery Grand Cru Vintage 400

Reims, France

This premium Champagne, crafted from 100% Grand Cru vineyards, blends Chardonnay and Pinot Noir for a delicate balance of freshness and richness. It features notes of citrus, white fruits, subtle brioche, culminating in a creamy texture and a long, refined finish.

2005 Pommery Cuvée Louise Parcelles Vintage 900

Reims, France

A distinguished Champagne from selected Grand Cru vineyards, known for its finesse and elegance. It features a complex bouquet of citrus, white flowers and toasty brioche, with a full-bodied, creamy texture and notes of ripe fruit and honey.

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## CHAMPAGNES (cont.)

Btl

2004 Pommery Cuvée Louise Vintage Magnum 1,800  
Reims, France

An esteemed Champagne from the Pommery House, this 2004 vintage blends Chardonnay and Pinot Noir for elegance and refinement. It offers a harmonious balance of fresh citrus, floral, and brioche notes with a creamy texture, ideal for special occasions.

2012 Heidsieck & Co. Monopole Gold Top Vintage 230  
Reims, France

A premium Champagne blending Chardonnay, Pinot Noir and Pinot Meunier, offering a rich fresh profile. With flavors of citrus, white fruits and toasty brioche, this vintage showcases elegance and complexity after years of aging.

SPARKLING WINES (120ml)	Gls	Btl
2014 Taltarni Cuvée Rosé Multi-Regional, Vic, Tas, SA	18	90
NV Canti Prosecco Veneto, Italy	15	75
NV Fizzero Sparkling ( <i>Zero Alcohol</i> ) Multi-Regional, Germany	13	65

WHITE WINES (120ml)	Gls	Btl
2021 Kuku Sauvignon Blanc Marlborough, NZ	15	75
2023 Santa & D'Sas Pinot Grigio King Valley, Vic	14	75
2021 Rob Dolan White Label Chardonnay Yarra Valley, Vic	16	80
2021 Gustave Lorentz Crustaces Pinot Blanc Alsace, France	15	75
2021 Roaring Meg Pinot Gris Central Otago, NZ		70
2022 Craggy Range Te Muna Road Sauvignon Blanc Marlborough, NZ		80
2022 Domaine Pichot Coteau de la Biche Chenin Blanc Loire Valley, France		85
2022 Elgee Park Viognier Mornington Peninsula, Vic		90



## ROSÉ WINES (120ml)

Gls Btl

2022 M Minuty Rosé 17 90  
AOC Cotes de Provence, France

2018 Cumulus Estate Luna Rosa Rosado 70  
Central Ranges, NSW

2018 Little Vespa Rosato 70  
King Valley, Vic

2022 Oyster Bay Rosé 75  
Marlborough, New Zealand

2019 Levantine Hill Rosé 95  
Yarra Valley, Vic

2022 AIX Rosé 125  
Provence, France

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RED WINES (120ml)	Gls	Btl
2021 Helen's Hill Pinot Noir Yarra Valley, Vic	16	80
2020 Vignoble Anne Collard Côtes du Rhône Rhône, France	17	85
2021 Voyager Estate Girt by Sea Cabernet Sauvignon Margaret River, WA	17	85
2022 Wood Park WG Tempranillo King Valley, Vic	14	70
2020 Mount Avoca Shiraz Pyrenees, Vic	16	80
2021 Mount Macleod Pinot Noir Gippsland, Vic		75
2017 Rob Dolan White Label Cabernet Sauvignon Yarra Valley, Vic		85
2021 Menhir Salento Quota 29 Primitivo IGP Primitivo Puglia, Italy		90
2020 Taltarni Estate Cabernet Sauvignon Pyrenees, Vic		95
2022 Jones Road, Pinot Noir Mornington Peninsula, Vic		95
2022 Oakridge Over The Shoulder Pinot Noir Yarra Valley, Vic		95
2021 Moss Wood Amy's Cabernet Sauvignon, Malbec Margaret River, WA		110

DESSERT & FORTIFIED WINES	Gls	Btl
NV All Saints Estate Muscat Rutherglen, Vic (60ml/375ml)	11	60
NV All Saints Estate Muscadelle Rutherglen, Vic (60ml/375ml)	11	60
2018 All Saints Estate Moscato Rutherglen, Vic (120ml/750ml)	12	65
2016 De Bortoli Noble One Botrytis Semillon Griffith, NSW (60ml/375ml)	16	90
2020 La Chartreuse De Coutet Sauternes Gironde, France (60ml/375ml)	16	90

PORT & SHERRY (60ml)	Gls
2006 Alvear Fino en Rama DO Montilla Moriles, Spain	12
2011 Niepoort LBV Port Porto, Portugal	12
Romate Cardenal Cisneros Pedro Ximenez Andalucia, Spain	14
NV Kopke Fine Tawny Port Porto, Portugal	15
1986 Don PX Grand Reserva Toro Albala DO Montilla Moriles, Spain	16
NV Penfolds Grandfather Old Tawny Barossa Valley, SA	17

*Extended wines menu available upon request.  
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# TASTING FLIGHTS

*Enjoy the variety of flavors across three different spirits and liquors. Our flights have been designed to let you compare when you can't choose.*

## **THE FRENCH FLIGHT** (15ml) 35

Be transported through the blends of these very rare French liquors.

Grand Marnier Cordon Rouge  
Le Père Jules Calvados 3 yr  
Château du Tariquet Armagnac 8 yr

## **HENNESSY RANGE** (15ml) 85

Voyage through one of the most known Cognac *maison* of the region.

Hennessy VS Aged minimum 2 yr  
Hennessy XO Aged minimum 6 yr  
Hennessy Paradis Rare minimum 25 yr

## **A TASTE OF SCOTLAND** (15ml) 35

Travel through the Scottish Highlands & sample their very best.

Auchentoshan Three Wood – Lowlands  
Oban 14 yr- Highland  
Aberlour a'bunadh 12 yr – Speyside

## **AUSTRALIAN WHISKIES** (15ml) 45

Tour through the malts flavours of Australia.

The Gospel Solera Rye – South Australia  
LARK Distillery Symphony N°1 – Tasmania  
78° Native Grain – South Australia

## **JAPANESE FLIGHT** (15ml) 60

Discover the harmonies of premium Japanese whisky.

Fuji Single Grain  
The Nikka Tailored Premium Blended  
Hibiki Harmony

## **AUSTRALIAN GIN FLIGHT** (15ml) 35

Take your senses on a journey of Australia's most celebrated distilleries.

Four Pillars Bloody Shiraz – Victoria  
Seven Seasons Green Ant Gin - Adelaide  
Naught Gin – Victoria

# WHISKY & WHISKEY

*“Whisky (no e) refers to Scottish, Canadian, or Japanese grain spirits.*

*Whiskey (with an e) refers to grain spirits distilled in Ireland and the United States.”*

## Speyside Whisky (30ml)

These whiskies are often characterised by their sweet and elegant flavours, typically featuring notes of honey, vanilla, apples, pears and floral aromas offering a versatile palate that appeals to both novice and seasoned whisky enthusiasts.

Balvenie 16 yr	50
Dalwhinnie 15 yr	15
Glenfiddich 12 yr	14
Glenfiddich 18 yr	22
Longmorn 16 yr	17

## Highland Whisky (30ml)

This diverse region encompasses a wide variety of styles, from light and floral to rich and robust. Common flavour notes include heather, smoke, fruit and spice, making Highland whiskies highly versatile.

Aberlour a'bunadh 12 yr	19
Glenmorangie 10 yr	13
Glenmorangie Signet	60
Glenlevit 18 yr	35
Macallan 12 yr	15
Macallan 15 yr	45
Oban 14 yr	20

## Lowland Whisky (30ml)

These whiskies are often characterised by their light, floral and grassy profiles with subtle sweetness. Common tasting notes include citrus, malty sweetness, toffee and gentle spice. The mild and approachable nature of Lowland whiskies makes them an excellent choice for those new to Scotch whisky.

Bladnoch Vinaya	16
Auchentoshan Three Wood	14
Glenkinchie 12 yr	17

# WHISKY & WHISKEY (cont.)

## Islay Whisky (30ml)

Known for its distinctive bold flavour profile, Islay whiskies are often characterised by strong peat smoke, seaweed, brine and medicinal notes, reflecting the island's rugged maritime environment. These whiskies tend to have a rich, oily texture with hints of iodine, salt and sometimes a touch of sweetness.

Lagavulin 16 yr	21
Laphroaig 10 yr	18
Ardbeg 10 yr	14

## Isle of Skye (30ml)

Isle of Skye whisky primarily refers to the distinctive single malts produced by the Talisker distillery, the only distillery on the Isle of Skye. These whiskies are renowned for their robust and maritime character. They often feature a complex profile with pronounced smoky and peaty notes, intertwined with flavours of sea salt, pepper and a subtle sweetness, sometimes hinting at dried fruit or malt.

Talisker 10 yr	14
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## INTERNATIONAL MALTS & GRAINS

78° Native Grain - South Australia	40
Chita Single Grain - Japan	18
Fuji Single Grain - Japan	20
Hakushu Suntory Distillery - Japan	35
LARK Distillery Symphony N°1 - Tasmania	26
Nikka Single Grain - Japan	25
Nikka Coffee Grain - Japan	25
The Gospel Solera Rye - South Australia	19

# WHISKY & WHISKEY (cont.)

## BOURBON, RYE & TENNESSEE WHISKEY (30ml)

Difference between Bourbon and Tennessee whiskey lies in their production processes and geographic origin. Both are American whiskeys made primarily from corn (at least 51%), but Tennessee whiskey undergoes an additional step known as the Lincoln County Process. This process involves filtering the whiskey through charcoal before aging, which is believed to give Tennessee whiskey a smoother, mellower flavour. While all Tennessee whiskey is technically bourbon, not all bourbon is Tennessee whiskey.

Angel's Envy – Kentucky, USA	20
Gentleman Jack – Tennessee, USA	20
Jack Daniels – Tennessee, USA	15
Maker's Mark – Kentucky, USA	15
Rittenhouse Rye Whisky – Heaven Hill, USA	15
Wild Turkey – Kentucky, USA	15
Woodford Reserve – Kentucky, USA	18

## BLENDED WHISKY (30ml)

Ballantine's 17 yr – Scotland	18
Canadian Club Rye Whiskey – Canada	15
Chivas Regal 12 yr – Scotland	15
Chivas Regal XV – Scotland	18
Hibiki Harmony – Japan	35
Jameson Irish Whiskey – Ireland	15
Johnnie Walker Black – Scotland	15
Johnnie Walker Blue – Scotland	50
Pure Scot – United Kingdom	15

# COGNAC & BRANDY

*“All Cognac is brandy, but not all brandy is Cognac. The word brandy, in fact, comes from the Middle Dutch brantwijn and then later brandewijn (literally ‘burnt’ or distilled wine).”*

## COGNAC (30ml)

Hennessy Paradis – France	110
Hennessy Richard – France	330
Hennessy VS – France	15
Hennessy XO – France	22
Remy Martin Louis XIII – France	450
Remy Martin VSOP – France	14
Remy Martin XO – France	25

## ARMAGNAC (30ml)

Château du Tariquet bas Armagnac – France	14
Comte de Lamaestre 1990 Armagnac – France	18

## CALVADOS (30ml)

Adrien Camut Calvados 6 yr – France	16
Le Père Jules Calvados 3 yr – France	15
Vieux (Old) Calvados – France	16

## THINK A CENTURY AHEAD

Each decanter is a life achievement of generations of Cellar Masters.

LOUIS XIII Cognac is the result of a century of craftsmanship. A blend of up to 12000 eaux-de-vie, 100% from Grande Champagne.

FOR THE CURIOUS	15ml	225
FOR THE PASSIONATE	30ml	450



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# SPIRITS & LIQUORS

## TEQUILA (30ml)

Clasa Azul Reposado – Mexico	50
Don Julio Blanco – Mexico	18
Herradura Blanco – Mexico	12
José Cuervo 1800 Añejo – Mexico	15
Patrôn Añejo – Mexico	16
Patrôn Silver – Mexico	14

## MEZCAL (30ml)

Don Ramon Mezcal Joven – Mexico	28
El Silencio Mezcal Espadin – Mexico	18

## GRAPPA (30ml)

Kafe la Bomba – Italy	15
La Valdotaine Petit Rouge– Italy	18

## RUM (30ml)

Appleton Estate Signature Blend – Jamaica	12
Atrium Spice – Melbourne	12
Bacardi Carta Blanca – Porto Rico	12
Diplomatico Planas – Venezuela	16
Goslings Black Seal Spiced – Bermuda	14
Matusalem Gran Reserva – Dominican Republic	15
Mount Gay Eclipse Extra Old – Barbados	15
Ron Zacapa 23 yr – Guatemala	15
Sagatiba Velha Cachaca – Brazil	12
The Kraken Black Spiced – USA	14

# SPIRITS & LIQUORS (cont.)

## VODKA (30ml)

Baxter– Melbourne	13
Belvedere – Poland	13
Ciroc – France	14
Grey Goose – France	15
Ketel One – Netherlands	13
Ketel One Citron – Netherlands	13
Mont Blanc – France	15
tilde~ Raw – New South Wales	14

## GIN (30ml)

Four Pillars Bloody Shiraz – Yarra Valley	16
Four Pillars Navy Strength – Yarra Valley	16
Four Pillars Rare Dry – Yarra Valley	13
Gin Mare – Spain	14
Hendricks – Scotland	14
Naught Gin – Yarra Valley	12
Plymouth Original – England	12
Seven Seasons Green Ant Gin – SA	14
Tanqueray – England	12
Tanqueray #10 – England	17
The Botanist – Scotland	15

## MARTINIS – choose from

### GIN

Gin Mare	25
Four Pillars Rare Dry	25
Hendricks	25
Plymouth Original	21
Tanqueray	21
Tanqueray #10	26
The Botanist	26

### VODKA

Belvedere	25
Grey Goose	26
Ciroc	24
Ketel One	23
tilde~ Raw	23

Dry – Dirty – Cloudy – Wet

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## APERITIFS & DIGESTIVES (30ml)

Amaretto	12
Amaro Montenegro	12
Aperol	15
Averna	15
Baileys	12
Campari	15
Chartreuse green	9
Cointreau	12
D.O.M	12
Drambuie	12
Frangelico	12
Galliano -Vanilla	12
Golden 8 Poire William	16
Grand Marnier	12
Jägermeister	15
Kahlua	12
Lillet Blanc	15
Limoncello	12
Martini Rosso	12
Midori	12
Opal Nera	12
Ouzo 12	12
Pimms No 1	15
Pernod	12
Rosso Antico	12
Tia Maria	12

## AUSTRALIAN BEERS

Furphy Ale – Vic (375ml)	12
James Boags Premium Lager – Tas (375ml)	13
James Boags Premium Light – Tas (375ml)	11
Little Creatures Pale Ale – WA (330ml)	14
White Rabbit Dark Ale – Vic (330ml)	13

## INTERNATIONAL BEERS

Birra Moretti – Italy (330ml)	15
Heineken – Holland (330ml)	15
Heineken Zero – Holland (330ml)	11
Kirin – Japan (330ml)	15

## CIDERS

Little Creatures 'Pipsqueak' Apple – Vic (330ml)	14
The Hills Cider Company Pear – SA (330ml)	13

# MOCKTAILS

Fraise Fizz	15
Strawberry purée, fresh lime, strawberry syrup, Fizzero Zero Alcohol sparkling	
Diabolo Menthe	12
Peppermint syrup, lemon juice, sprite	
Hues of Sunset	13
Fresh grapefruit, fresh pineapple, fresh lime, passionfruit purée, cinnamon	
Blue Orchard	14
Blue Curacao, fresh lemon, peach syrup, Gingembre syrup, tapioca, soda	
Faux Fizz	15
Lychee, Seedlip, fresh lime, Fizzero Zero Alcohol sparkling	
Soda au Cafe et a L'orange	15
Fresh orange, espresso, soda	
Virgin Mojito	15
Mint, fresh lime, sugar, soda	
Passionfruit Elderflower Spritz	14
Passionfruit purée, elderflower syrup, fresh lemon, soda	
Berrilicious	15
Mix berries, fresh lemon, lychee, ginger ale, soda	

## JUICES

Orange, apple, tomato, pineapple, cranberry, pink grapefruit	8
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## SODAS & MINERAL WATERS

Coca-Cola, Coca-Cola No Sugar, lemonade, ginger ale, soda water, tonic water	6
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Red Bull	8
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Capi Sparkling Mineral Water (250ml/750ml)	7/12
Capi Still Mineral Water (250ml/750ml)	7/12

## FLAVOURED ICED TEA SELECTION

*"Tea is a gentle healer, soothing both body & mind."*

Peach Iced Tea	12
Iced Tea	12
Ice Lemon Tea	12

# LIQUEUR COFFEES & HOT CHOCOLATES

Irish Coffee	15
Strong sweetened espresso coffee, Jameson Irish whiskey, whipped cream	
Parisian Coffee	15
Strong sweetened espresso coffee, Hennessy VS, Grand Marnier, whipped cream	
Frangelico Affogato	17
Espresso coffee, Frangelico, vanilla ice cream	
House Made Hot Chocolate	12
<i>Soy, almond, oat, lactose free milk – extra 0.50c</i>	
Baileys Peppermint Cream	15
Hot chocolate, Baileys Irish Cream, mint syrup, whipped cream	

## ESPRESSO COFFEE

<i>Double shot add \$1, soy, almond, oat, lactose free milk add 0.50c</i>	
Espresso, Cappuccino, Caffè Latte, Flat White, Long Black, Macchiato, Ristretto	6

## MADAME FLAVOUR TEA SELECTION

Noir: Black Teas	7
Madame's English Breakfast, French Earl Grey, Sultry/Rajasthani Chai	
Vert: Green Tea	7
Green Jasmine and Pear	
Tisane: Herbal Blends	7
Organic Mints, Deeply Relaxing, Lemongrass, Lime and Ginger	

Tea & coffee is served with homemade cookies, which contain nuts and gluten.

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## TO SNACK

Oysters	36
6 oysters - lemon balsamic, shallot and dill (lg, ndi)	
Loaded Hummus	24
Turkish bread, tomato, fresh parsley and olives (v)	
Chicken and Leek Terrine	24
Whole grain mustard and fresh baguette (lg available)	
Polenta Chips	14
Smokey paprika mayonnaise (v)	
Lobster Rolls	28
Aioli, dill lemon zest and crisp green apple (4 pieces)	
Charcuterie Platter	24
With cornichons and crisp baguette (lg available)	
Plant-based Arancini	16
Roasted capsicum and fondue verte (4 pieces) (v)	
Spring Rolls	18
Pork and kimchi (4 pieces)	
Popcorn Chicken	18
Sriracha maple hot sauce	
White Bean Bruschetta	16
Artichoke, dill cream, olive, pumpkin seeds (v)	

## TO DINE

Sofitel Club Sandwich	30
Grilled back bacon, baby cos lettuce, tomato, free-range egg mayonnaise, char-grilled chicken and fries	
Grilled Wagyu Cheese Burger	33
Brioche bun, grilled back bacon, tomato, lettuce, cheese, pickles and fries	
Grilled Mushroom Burger	31
Brioche bun, portobello mushrooms, caramelised balsamic glazed onions, baby cos lettuce, Dijon mustard, tomato relish & cheese with a side of fries	
Margherita Pizza	26
Cherry tomato, mozzarella and torn basil (v)	
Mediterranean Pizza	28
Chorizo, black olives, sundried tomato and mozzarella	
Market Fresh Fish & Chips - <i>battered, grilled or steamed</i>	36
Served with fries, lemon wedge and tartare sauce	

(v) vegetarian (vg) vegan (lg) low gluten (ndi) no dairy ingredients

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## TO ACCOMPANY

Hand Cut Rustic Potatoes	14
Smoked paprika aioli (lg, vg, h)	
Truffle Fries	16
Parmesan and truffle salt (lg, v)	

## TO FINISH

Dessert Sharing Platter	28
Warm Chocolate Fondant	22
Raspberry gel, chocolate shavings, freeze dried mandarins (v)	
Warm Sticky Date Pudding	20
With salted caramel sauce (vg, ndi, h)	
French and Australian Cheese Platter	32
Australian Blue, Fromage d'affinois, Victorian aged cheddar, Yarra Valley goat cheese with dried fruit, grissini, crackers (lg available)	

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