

COCKTAIL MENU

Happy Hour 5.30 - 6.30 Weekdays

MOJITO

Created in Cuba, the Mojito gained popularity in the 1930's in the bars of Havana. Matusalem Platino rum built with fresh lime, mint and soda.

\$16

NEGRONI

Taste the passion of this enduring phenomenon, with soft botanicals of gin and elegant bitter sweet characteristics of Campari and sweet vermouth that finish clean and crisp on the palette.

\$16

MARGARITA

The cocktail that gave Tequila international status. This Margarita is made with Jose Cuervo Tequila and Cointreau shaken with lime juice served up with a half salt rim.

\$16

LYCHEE MARTINI

A very popular drink in the summer months. The name says it all. Vodka comes to life with a Paraiso Lychee Liqueur.

\$16

PINA COLADA

A classic creamy cocktail that originated around the 1950's after the creation of homogenised coconut milk. Created in Puerto Rico at the Carbie Hotel by bartender Ramon Marrero.

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JAPANESE SLIPPER

A beautifully balanced classic from Melbourne combining the sweetness of Midori and Cointreau tartened up with fresh lemon juice.

\$16

COSMOPOLITAN

Get Carried away?..yes, just like the girls have in New York, tangy vodka, sweet Cointreau and fruity dry Cranberry juice.

\$16

SEX ON THE ROCKS

So you won't get sand in your pants, we've knocked up Midori and Malibu with cranberry orange and peach schnapps.

\$16

LONG ISLAND ICE TEA

A hugely popular drink during prohibition when alcohol needed to be disguised. The lemon and cola gave a resemblance to iced tea. Vodka, Jose Cuervo Clasico Tequila, Matusalem Platino rum, gin and Cointreau.

\$18

STRAWBERRY BELLINI

This sparkling delight combines Suntory strawberry liqueur with sparkling wine.

\$10