

MARTINIS

DIRTY

Gin Mare Capri, Carpano
Dry, Extra Virgin Olive
Oil, Olives

DRY

Bombay Cru, Oscar.697
Extra Dry, Yuzu Oil,
Citrus Zest

BREAD + BUTTER

Brioche infused Grey
Goose, Chardonnay Verjus,
Oscar.697 Bianco, Pickled
Fig

SIDE SALAD

Chèvre Infused Bombay Cru,
Tomato Water, Capsicum
Tincture, Carpano Dry,
Dill

SALT & VINEGAR

Tito's Handmade,
Oscar.697 Extra Dry,
Carrot Tincture,
Pickle Brine

MARTINEZ

Bombay Cru, Antica
Formula, Cherry &
Moscato Cordial

HOUSE COCKTAILS

CAFÉ NOIR

Tito's Handmade, House
Coffee Vermouth, Caffè
Borghetti, Fresh
Espresso, Cream, Dark
Cacao

JAVI WALLBANGER

Grey Goose, Vanilla
Galiano, Hibiscus,
Santa Vittoria
Aranciata Rosso

CLUB COQUETTE

White Cacao Washed
Plantation 3 Stars
White Rum, Lemon,
Raspberries, Whites

HOUSE COCKTAILS

PALOMA

Patrón Silver,
Sparkling honey &
lemon, Grapefruit Foam

MARGARITA

Patrón Silver, Yellow
Chartreus, Limoncello,
Safron, Citrus

SIDE CAR

St-Rémy Signature
Brandy, Cointreau,
Citrus, Elderflower,
Earl grey

NEW YORK SOUR

Angel's Envy, Oolong,
Apricot, Citrus,
Tempranillo

PENICILLIN

Bladnoch Vinaya,
Laphroaig 10, Ginger,
Sparkling honey &
lemon, Bee Pollen

NEGRONI

Rinomatto Bitter
Scuro, Pistachio Shell
and Tonka Infused
Bombay Cru, Oscar.697
Rosso Vermouth

SAZERAC

Elijah Craig Straight
Rye, Patrón Añejo,
Basil, Peychaud &
bergomot Bitters,
Pernod Absinth Rinse

NON-ALCOHOLIC

CHERRY SBAGLIATO

Lyers Italian, Lyres
Sparkling, Cherry,
Bitters mix

LIMON SPRITZER

Freshly Squeezed
Lemon, Cane, Lyres
Sparkling, Lemon Thyme

WINE BY THE GLASS

RUGGERI 'QUARTESE' PROSECCO SUPERIORE

Veneto, IT
NV

LAURENT-PERRIER 'LA CUVÉE' CHAMPAGNE

Tours-sur-Marne, FR
NV

LAURENT-PERRIER 'CUVÉE ROSÉ' CHAMPAGNE

Tours-sur-Marne, FR
NV

LOUIS ROEDERER 'COLLECTION' CHAMPAGNE

Reims, FR
NV

LOUIS ROEDERER 'CRISTAL' BRUT CHAMPAGNE

Reims, FR
2015

STARGAZER 'SINGLE VINEYARD' RIESLING

Coal River Valley, Tas
2024

Craggy Range 'Te Muna' Sauvignon Blanc

Martinborough, NZ
2024

Kellerei Kaltern Pinot Grigio

Alto Adige, IT
2023

I Campi 'Campo Base' Soave

Veneto, IT
2023

Tornatore 'Etna Bianco' Carricante

Sicily, IT
2022

Paringa Estate 'Peninsula' Chardonnay

Mornington Peninsula, Vic
2024

Passy Le Clou Petit Chablis

Chablis, FR
2022

Passy Le Clou Chablis

Chablis, FR
2022

WINE BY THE GLASS

Pontfract Grenache Rosé

Côtes de Provence, FR
2023

Ghost Rock 'Supernatural CR' Riesling / Pinot Gris (Orange)

Cradle Coast, Tas
2024

Aunt Alice 'Night Sky' Pinot Noir

Tamar Valley, Tas
2023

Nanny Goat 'Super Nanny' Pinot Noir

Central Otago, NZ
2023

Gros Ch. & Fils 'Les Vignottes' Pinot Noir

Côte de Nuits, FR
2020

Beloki Crianza Tempranillo (Chilled)

Rioja, ESP
2019

Tenute Rossetti 'Poggio Civetta' Chianti Classico Sangiovese

Tuscany, IT
2022

Umani Ronchi 'San Lorenzo Rosso Conero' Montepulciano

Abruzzo, IT
2021

Two Hands 'Brave Faces' Syrah / Grenache / Mataro

Barossa Valley, SA
2023

Cullen Cabernet Sauvignon / Merlot

Margaret River, WA
2024

APERITIF + DIGESTIF

VERMOUTH

78 DEGREES ROSE

Adelaide Hills, SA

Forest fruits, spices,
and berries

CARPANO ANTICA FORMULA

Lombardy, Italy

Dried Fruit, Vanilla,
Tobacco

OSCAR.697 BIANCO

Turin, Italy

Bergamot, Elderflower,
Citrus

BITTER

RHUBI NOUVELLE MISTELLE

Ballarat, VIC

Rhubarb, Grapefruit,
Mandarin Skins

RINOMATO BITTER SCURO ROSSO

Asti, Italy

Hibiscus, Red Berries,
Clove

SELECT

Veneto, Italy

Berry Fruit, Orange
Citrus, Sweet Lavender

Try a Select Spritz, The
original Venetian Sptiz
since 1920

APERITIF + DIGESTIF

AMARO

MONTENEGRO

Emilia-Romagna, Italy

Orange zest, coriander,
cherry, vanilla, clove

NONINO

Quintessentia di Erbe
Friuli-Venezia, Giulia,
Italy

Sweet Orange, Apricot,
Saffron, Gentian,
caramel.

ZUCCA RABABARO

Lombardy, Italy

Cola, burnt toffee,
bark, orange zest,
chocolate, Vegetal

LIQUEUR

VILLA MASSA LIMONCELLO

Sorrento, Italy

Refreshing, Zesty lemon
with cleansing citric
acidity balancing light
sweetness

ITALICUS ROSOLIO DI BERGAMOTTO

Turin, Italy

Zesty bergamot and
lemon, Subtle root
bitterness balances
light honeyed sweetness.

CHARTREUSE CUVÉE DES M.O.F SOMMELIERS

Auvergne-Rhône-Alpes,
France

Cleansing, vibrant and
sweet with with notes of
anise, gentian, and mint.

A SELECT LIST OF OUR CURRENT
HOUSE FAVOURITES. ENJOYED ON
THE ROCKS, NEAT, OR MIXED - ASK
YOUR WAITER ABOUT OUR
RECOMMENDED PAIRINGS

BOTTLED BEER

PERONI NASTRO AZZURRO

Lazio, Italy
3.5 % ALC

PERONI ROSSO

Lazio, Italy
4.7 % ALC

BIRRA MORETTI L'AUTENTICA

Friuli, Italy
4.6 % ALC

KRONENBOURG 1664

Alsace, France
5 % ALC

KOSCIUSZKO PALE ALE

Mount Kosciuszko,
NSW
4.5 % ALC

ROOM SERVICE (AFTER 9.30PM)

CAVIAR

Waffles & Caviar, Oscietra Caviar,
Creme Fraiche, Chives
95/180

OYSTERS PENELOPE

Champagne + Strawberry
Mignonette

7

DUCK PATE

Pancake, Davidson Plum
Spring Onion

8

CHICKPEA TOAST

Cheddar Creme Pat,
Chili Crisp, Bacon Jam

7

PAN CON TOMATE

Cantabrian Achovy

7

CHICKEN TENDERS

Smoked Creme Fraiche
Caviar

22

CHEESEBURGER

Pickles, House Sauce,
Sesame Bun

28

JAFFLE

Pasta Alla Vodka,
'Nduja

16

WAGYU BEEF TARTARE

Horseradish, Pecorino,
Pickles

32

POTATO GEMS

Salt & Vinegar, House
Ketchup

14

SOFT SERVE

Yuzu Olive Oil + Kaffir Lime Dust
Smores, Marshmallow, Granola, Choc
Salted Caramel + Biscoff
Blackberry + Pistachio

15

Oscietra Caviar + Yuzu

26

A SELECTION OF IMPORTED MEATS &
CHEESES ARE ALSO AVAILABLE.
PLEASE ASK YOUR SERVER FOR
TODAY'S CHARCUTERIE