

# DRINKS MENU

## MOCKTAILS

Gatsby Fresh Cranberry boujiee and refreshing vibes.	\$14
Virgin Mojito A mojito just like you, who doesn't needthe buzz to have fun.	\$14
A Clockwork Orange Orange based dystopian delight.	<b>\$1</b> 4
Pinneaple Express Refreshing tropical overdose.	\$14

#### **BEER COLLECTION**

Peroni Larger 4.7%, Italy.	\$12
Stella Artois Larger 4.8%, Belgium.	\$12
Hans Super Dry Larger 4.6%, Australia.	\$12
Corona Larger 4.5%, Mexico.	\$12

#### SIGNATURE COCKTAILS

The Great Gatsby Alize, watermelon, passionfruit, lemon and cranberry.	\$22
Gone by the Gin Gin, elderflower and lime.	\$21
La Dolce Vita Caramel vodka, caramel tequila, lemon and sugar rim.	\$21
Chocolate Psycho Baileys, kahlua, strawberry and frangelico and chocolate milk.	\$21
Tokyo Spritz Japanese gin, grapefruit and prosecco.	\$21
Purp Fiction Gin, chambord, pineapple, cranberry and lime.	\$21
Colombian Coffee Martini Vanilla vodka, frangelico, kahlua and coffee.	\$21

## CIASSIC COCKTAILS

Mojito Spiced rum, lime and mint.	\$21
Manhattan Bourbon and sweet vermouth.	\$20
Whiskey Sour Bourbon and lemon.	\$21
Cosmopolitan Vodka, cointreau, cranberry and lime.	\$22
Margarita Tequila, cointreau, lime and gave.	\$20
Aperol Spritz Aperol and prosecco.	\$19
Negroni Gin, campari and rosso.	\$20
Adelaide, Aus	stralia





**RED COLIECTION** 

	Glass	Bottle
Parson's Paddock Shiraz, SA	\$12	\$50
Squealing Pig Pinot Noir, NZ	\$12	\$50
Wynns 'The Siding' Cabernet Sauvignon, SA	<b>\$1</b> 4	<b>\$5</b> 6
Penfolds Bin 407 Cabernet Sauvignon, SA		\$260

#### WHITE COLLECTION

Brown brothers Moscato, VIC	\$11	\$45
Squealing Sauvignon Blanc, NZ	\$12	\$50
The Ned Pinot Gris , NZ	\$10	\$43
Shaw And Smith Sauvignon Blanc, SA		\$76

#### CHAMPAGNE AND PROSECCO COLLECTION

Brown brothers Prosecco, VIC	\$11	\$45
Squealing Pig Prosecco NV, NZ	\$12	\$50
Moët & Chandon		\$190

### Website



## Instagram





## FOOD MENU



FIRST SIDES	Marinated Olives (V) (GF) (DF) Garlic Bread Gatsby Fries (V) (DF) Halloumi Bites in honey dressing (V) (GF) Chicken Karaage (GF) (DF)	\$12 \$14 \$20 \$18 \$23
SECOND TAPAS	Empanadas (Serve of 4) (V) (GF) (DF) Deep-fried corn pastry with beef, chicken or cheese. Spanish Skewers (Serve of 3) (V) (GF) (DF) Prawns, chicken or halloumi. Sliders (Serve of 3) (V) Selection of beef, halloumi and fried chicken sliders. Brisket Bliss Loaded Fries Crispy fries loaded with tender brisket and mushroom sauce.	\$21 \$28 \$36 \$24
THIRD MAINS	Scotch Fillet Steak (GF) (DF) With fries or salad, choice of mushroom or pepper sauce. Mediterranean Prawns Creamy garlic sauce, served with stone-baked sourdough. Wild Mushroom Delight Linguine (V) Creamy pasta in mushroom sauce, rich and indulgent. Chorizo Fiesta Medley (GF) (DF) Chorizo and veggies, bursting with flavor. Salt and Pepper Squid (DF) Lemon pepper, cabbage and sweet soy dressing.	\$34 \$29 \$25 \$25 \$33
FOURTH <b>SAIADS</b>	Portuguese Salad With Grilled Chicken (GF) (DF) Refreshing salad with grilled chicken. Caesar Salad (DF) Classic, crisp romaine lettuce topped with creamy dressing, parmesan cheese and croutons. Maritime Squid Salad (GF) (DF) Light salad featuring maritime squid.	\$28 \$26 \$28
FIFTH SWEET	Nutella Waffle Delight (V) Waffle drizzled with nutella, served with ice cream. Classic Affogato (V) (GF) Vanilla ice cream drowned in espresso. Crispy Fried Ice Cream (V) (GF) Golden, crunchy shell with creamy vanilla ice cream.	\$18 \$13 \$11

Adelaide, Australia

V=Vegetarian GF=Gluten Free DF=Dairy Free