



ATRIUM BAR

SIGNATURE COCKTAILS

\$21.00



Doctor's Orders

All things citrus with Rittenhouse Rye and Apricot Brandy perfectly accompanied with fresh orange juice and lemon juice



Ginger-spiced Margarita

Espolon Blanco and Hunter Valley Ginger Liqueur, shaken with lime and a fiery surprise to leave you with a spicy fresh taste on your tongue



Botanical Spritz

A fresh floral hit of Hendrick's and Lillet Rose with a splash of Prosecco



Rum Runner

Appleton Estate Rum, Crème de Peche and Licor 43 topped with cinnamon and a caramelised lime wedge. This crisp refreshment will be having you running back for more!



Smoked Lavender Old Fashioned

Exotic flavours of Woodford Reserve Bourbon, barrel-aged bitters, Redlands Lavender malt and sugar syrup



Midnight Run

A delicate blend of Grey Goose Vodka, Madeira Special and our house-made strawberry and rose syrup

COCKTAILS

\$18.00

Summer Fling

Sip your way through summer with some Apple Pie Moonshine, Peach Schnapps and muddled lychees, topped with lemonade

Gum Drop

For the sweet tooth among us... Watermelon Liqueur and Vanilla Vodka, shaken with bubble gum syrup and topped with fresh lemonade and a sour strap

Queen B

Can you handle this? A refreshing mix of Strawberry Liqueur, Chambord, Blackberry Schnapps and Grey Goose Vodka mixed with fresh blueberries, strawberries, raspberries and cranberry juice

Cheeky Spritz

Vanilla Vodka, Passionfruit Liqueur combined with passionfruit pulp, lime juice and a splash of Prosecco

Bueno

Add some naughtiness to your favourite chocolate with Mozart White Chocolate Liqueur, Kahlua, Salted Caramel syrup and cream topped with white Kinder Bueno

Post Melone

Refreshing mix of Watermelon Liqueur, 1800 Silver Tequila, fresh watermelon and fresh lime juice, to leave you feelin' like a Rockstar

Gin Erso

Glide through the galaxies with Hendricks Gin, Blackberry Liqueur and fresh lemon, combined to give you the perfect summer treat

The Magna-Sour

Set those tastebuds alight with Fireball Cinnamon Whisky and fresh lemon juice, shaken over ice, topped with a dash of sugar and a dehydrated piece of lemon

Darkest Depths

A twist on an old classic... Mr Black Coffee Liqueur, Banana Liqueur and a shot of fresh cold drip espresso

Turkish Delight Dream

Grey Goose Vodka, Hunter Valley Strawberry liqueur and Crème De Cacao, with a dash of rose water syrup, shaken over ice and topped with fairy floss and a piece of Turkish delight

Gummy Beartini

Grey Goose Vodka and Lychee Liqueur mixed with fresh watermelon and lime juice, topped with a splash of lemonade, shaken and poured into a teddy bear glass topped with gummy bears

The Original Teddy Bear

Our Atrium favourite - Grey Goose Le Orange Vodka, Peach Schnapps, mango nectar, passionfruit pulp and pineapple juice, shaken with ice and served in the iconic teddy bear glass

COCKTAILS

\$18.00

Toblerone

Baileys, Kahlua, Frangelico, Crème de Cacao, honey and cream, blended with ice and topped with chocolate sauce

Pharmaceutical Stimulant

Our take on the Espresso Martini using 666 Tasmanian Coffee Vodka, Mr Black Coffee Liqueur, our cold drip espresso and sugar

Raspberry & Lychee Mojito

Crisp, bright and bursting with flavour, a mix of Beenleigh White Rum, Virtuous Raspberry Vodka, Chambord, lychee syrup, sugar syrup, muddled with mint, raspberries, lychees and topped with soda

Cosmopolitan

Pay homage to a timely classic with Grey Goose Vodka, Cointreau and cranberry juice shaken over ice with a dash of lime juice

Watermelon Breeze

Taking you back to summer with Beenleigh White Rum and Watermelon Liqueur muddled with fresh lime, sugar and mint, topped with crushed ice and a dash of lemonade

Bubblegum Punch

For the children at heart, try our sweet balance of Chambord and Alize Bleu layered and topped with lemonade and finished with fairy floss

Classic Mojito

Beenleigh Rum, lime, mint and sugar syrup, served over crushed ice and topped with soda

Classic Martini

Bombay Sapphire or 666 Tasmanian Vodka, shaken or stirred with Dolin Vermouth

Classic Margarita

1800 Tequila, Cointreau, lime juice and sugar syrup, shaken and served with a salt rim

Silver	\$17.00
Reposado	\$18.00
Anejo	\$19.00

Juiced Apple Cocktails \$12.00

Freshly juiced Granny Smith or Pink Lady apples with the choice of 666 Tasmanian Vodka, Sailor Jerry Spiced Rum, Eagle Rare Bourbon or Glenfiddich 12 Whisky

House-made Sangria

Glass	\$10.00
Jug	\$16.00

Mocktails \$8.00

Please see our friendly staff for options

TAPAS

Sydney Rock Oysters

*From Pambula, NSW
with mignonette sauce*

\$4

Bazaar Smokey Mixed Nuts

\$6

Sicilian Olives

Feta stuffed, crumbed and fried

\$9

Spinach and Feta Pierogi

*Eastern European dumplings, tzatziki
and micro herbs*

\$10

Kuro King Prawns

*Black ash panko crumbed prawns,
served with Japanese Kewpie
mayonnaise*

\$12

Cheese Board

*Served with dried organic muscatels, salted Spanish almonds and
Shepherds bark*

\$14

Mauri Gorgonzola

(Italy)

Born around 1000 in the province of Milan, Gorgonzola is still produced today with pasteurized milk from a single milking with the addition of enzymes and selected moulds for marbling and aged for about 60 days at 4-6°C. The cheese is subject to the care of expert cheesemakers who follow carefully the entire production process, ensuring the high quality of each wheel is upheld.

Extravagant Cow Triple Cream (Geelong, Victoria)

The Extravagant cow triple cream is a fascinatingly decadent triple cream cheese from the Western Victorian pasture, with a fluffy white mould and creamy paste. Mild and creamy when young, it develops a soft bite and softening texture at maturity.

Dehesa de Los Llanos Manchego (Spain)

Manchego is the most well-known of all Spanish artisan cheeses. The award winning cheese is a combination of high quality cow's milk, time honoured production techniques and careful ripening. It has been aged for at least 12 months.

Jalapeño Poppers

Served with aioli

\$9

Ricotta Sweetcorn Pumpkin Flower

Served with secret sauce

\$9

Wood Smoked Baby Octopus

Served with pita bread

\$12

Peking Duck Spring Roll

Shallot, cucumber and hoisin sauce

\$12

Macaroni Cheese Bites

Served with truffle aioli

\$12

Sparkling



Stonefish Platinum Chardonnay Pinot Noir

\$8.00 \$36.00

Chandon NV Brut

\$14.00 \$59.00

Chandon Brut Rose

\$59.00

G H Mumm

\$85.00

White

*Fiore Moscato
(Mudgee NSW)*

\$7.00 \$29.00

*Teusner Woodside Sauvignon Blanc
(Adelaide Hills SA)*

\$8.00 \$33.00

*Kingston Estate Pinot Gris
(Adelaide Hills SA)*

\$7.00 \$29.00

*Flying Fish Chardonnay
(Margaret River WA)*

\$8.50 \$36.00

*Astrolabe Sauvignon Blanc
(Marlborough NZ)*

\$11.00 \$46.00

*Cloudy Bay Chardonnay
(Marlborough NZ)*

\$15.00 \$65.00

Red

*Ingram Rd Pinot Noir
(Yarra Valley VIC)*

\$9.00 \$37.00

*Ferngrove Frankland River Merlot
(Frankland River WA)*

\$9.00 \$37.00

*Rymill "The Yearling" Cabernet Sauvignon
(Coonawarra SA)*

\$8.00 \$33.00

*Stonefish Reserve Shiraz
(Barossa SA)*

\$10.00 \$45.00

*Leogate Brokenback Shiraz
(Hunter Valley NSW)*

\$15.00 \$65.00

INTERNATIONAL BEERS

<i>Corona (Mexico)</i>	\$7.20
<i>Heineken (Netherlands)</i>	\$7.20
<i>Peroni Leggera (Italy)</i>	\$6.60
<i>Peroni (Italy)</i>	\$6.90
<i>Stella Artois (Belgium)</i>	\$7.20
<i>Asahi Soukai (Japan)</i>	\$6.90
<i>Asahi (Japan)</i>	\$7.20
<i>Tsing Tao (China)</i>	\$7.20

LOCAL BEERS

<i>Cascade Premium Light</i>	\$4.60
<i>Carlton Cold</i>	\$4.80
<i>Pure Blonde</i>	\$5.00
<i>Tooheys Extra Dry</i>	\$5.60
<i>Crown Lager</i>	\$6.40
<i>Cricketer's Arms Pale Ale</i>	\$7.00
<i>Cricketers Arms Summer Ale</i>	\$7.00

PREMIUM CRAFT BEERS

<i>Duel Hoppy Lager (Smeaton Grange)</i>	\$6.70
<i>Little Creatures Pale Ale (Melbourne)</i>	\$7.70
<i>Little Creatures IPA (Melbourne)</i>	\$8.70
<i>2 Birds Golden Ale (Melbourne)</i>	\$8.60
<i>Feral Sly Fox Summer Ale (Perth)</i>	\$8.60
<i>4 Pines Pale Ale (Manly)</i>	\$8.60
<i>Brookvale Union Ginger Beer 500ml (Manly)</i>	\$12.20

CIDERS

<i>Pipsqueak</i>	\$7.00
<i>Cider Lab Royal Gala</i>	\$7.20
<i>Cider Lab Packham Pear</i>	\$7.20
<i>Hills Cider Company Apple</i>	\$7.70
<i>Hills Cider Company Pear</i>	\$7.70

AMERICAN SPIRITS

Tennessee Whiskey

<i>George Dickel</i>	\$5.50
<i>Gentleman Jack</i>	\$7.50
<i>Jack Daniels – Single barrel</i>	\$13.00

Bourbon

<i>Buffalo Trace</i>	\$6.00
<i>Eagle Rare 10 YO</i>	\$8.00
<i>James E. Pepper 1776</i>	\$9.50

Pappy Van Winkle

<i>Family Reserve 15 YO</i>	\$120
<i>Family Reserve 23 YO</i>	\$280

Rye Whiskey

<i>Ole Smokey White Lightnin’</i>	\$7.50
<i>Rittenhouse</i>	\$8.00
<i>James E. Pepper 1776</i>	\$9.00

Bourbon / Whiskey Liqueur

<i>Southern Comfort</i>	\$5.00
<i>Wild Turkey American Honey</i>	\$5.50
<i>Fireball</i>	\$6.50

Moonshine liqueurs

<i>Freedom Blueberry</i>	\$5.80
<i>Freedom Red Cherry</i>	\$5.80
<i>Ole Smokey Apple Pie</i>	\$5.80
<i>Ole Smokey Blackberry</i>	\$5.80
<i>Ole Smokey Peach</i>	\$5.80

BLENDDED WHISKY

<i>Johnnie Walker Double Black</i>	<i>(Scotland)</i>	<i>\$7.00</i>
<i>Canadian Club Classic 12 YO</i>	<i>(Canada)</i>	<i>\$7.00</i>
<i>Chivas Regal Extra</i>	<i>(Scotland)</i>	<i>\$8.00</i>
<i>Nikka "From the Barrel"</i>	<i>(Japan)</i>	<i>\$10.00</i>
<i>Chivas Regal 18 YO</i>	<i>(Scotland)</i>	<i>\$11.00</i>
<i>Nikka Taketsuru Pure Malt</i>	<i>(Japan)</i>	<i>\$11.00</i>
<i>Ballantine's 17 YO</i>	<i>(Scotland)</i>	<i>\$11.50</i>
<i>Dunedin 10 YO Double Wood</i>	<i>(New Zealand)</i>	<i>\$11.50</i>
<i>Johnnie Walker Platinum</i>	<i>(Scotland)</i>	<i>\$14.50</i>
<i>Chivas Regal Royal Salute</i>	<i>(Scotland)</i>	<i>\$19.00</i>

SINGLE MALT WHISKY

<i>Glenfiddich 12 YO</i>	<i>(Speyside, Scotland)</i>	<i>\$8.00</i>
<i>Starward</i>	<i>(Victoria, Australia)</i>	<i>\$9.00</i>
<i>Ardbeg 10 YO</i>	<i>(Islay, Scotland)</i>	<i>\$10.00</i>
<i>Glenlivet 15 YO</i>	<i>(Speyside, Scotland)</i>	<i>\$10.00</i>
<i>The Macallan Fine Oak 12 YO</i>	<i>(Highland, Scotland)</i>	<i>\$12.00</i>
<i>Lagavulin 16 YO</i>	<i>(Islay, Scotland)</i>	<i>\$14.00</i>
<i>Dalmore 15 YO</i>	<i>(Highland, Scotland)</i>	<i>\$15.00</i>
<i>Ardbeg Perpetuum</i>	<i>(Islay, Scotland)</i>	<i>\$16.00</i>
<i>Dalmore Cigar Malt</i>	<i>(Highland, Scotland)</i>	<i>\$17.00</i>
<i>Dalmore 18 YO</i>	<i>(Highland, Scotland)</i>	<i>\$21.00</i>
<i>Sullivans Cove Double Cask</i>	<i>(Tasmania, Australia)</i>	<i>\$23.00</i>
<i>Dalmore King Alexander</i>	<i>(Highland, Scotland)</i>	<i>\$30.00</i>
<i>Sullivans Cove American Oak</i>	<i>(Tasmania, Australia)</i>	<i>\$35.00</i>
<i>The Macallan Fine Oak 18 YO</i>	<i>(Highland, Scotland)</i>	<i>\$45.00</i>
<i>Sullivans Cove French Oak</i>	<i>(Tasmania, Australia)</i>	<i>\$48.00</i>
<i>The Macallan Reflexion</i>	<i>(Highland, Scotland)</i>	<i>\$190</i>

RUM

<i>Appleton Estate Signature</i>	<i>(Jamaica)</i>	<i>\$6.00</i>
<i>Sailor Jerry Spiced</i>	<i>(US Virgin Islands)</i>	<i>\$6.50</i>
<i>The Kraken Black Spiced</i>	<i>(United States)</i>	<i>\$7.00</i>
<i>Havana Club Selection</i>	<i>(Cuba)</i>	<i>\$10.00</i>
<i>De Maestros</i>		
<i>Diplomatico Reserva</i>	<i>(Venezuela)</i>	<i>\$11.00</i>
<i>Exclusiva</i>		

VODKA

<i>Hunter Distillery Chocolate</i>	<i>(Cane, Hunter Valley)</i>	<i>\$6.00</i>
<i>Hunter Distillery Caramel</i>	<i>(Cane, Hunter Valley)</i>	<i>\$6.00</i>
<i>Valli Vanilla</i>	<i>(Cane, Hunter Valley)</i>	<i>\$6.50</i>
<i>666 Pure</i>	<i>(Barley, Tasmania)</i>	<i>\$7.00</i>
<i>666 Coffee Vodka</i>	<i>(Barley, Tasmania)</i>	<i>\$7.50</i>
<i>Grey Goose</i>	<i>(Wheat, France)</i>	<i>\$9.00</i>
<i>Grey Goose L'Orange</i>	<i>(Wheat, France)</i>	<i>\$9.00</i>
<i>Grey Goose Le Citron</i>	<i>(Wheat, France)</i>	<i>\$9.00</i>
<i>Ciroc Snap Frost</i>	<i>(Grape, France)</i>	<i>\$9.50</i>
<i>Belvedere Unfiltered</i>	<i>(Rye, Poland)</i>	<i>\$10.00</i>
<i>Royal Dragon</i>	<i>(Rye, Lithuania)</i>	<i>\$12.00</i>

GIN

<i>Bombay Sapphire</i>	<i>(United Kingdom)</i>	<i>\$5.80</i>
<i>Archie Rose</i>	<i>(Rosebery, NSW)</i>	<i>\$7.50</i>
<i>Ink</i>	<i>(Northern Rivers, NSW)</i>	<i>\$8.00</i>
<i>Noble Cut</i>	<i>(Sydney)</i>	<i>\$8.80</i>
<i>Hendrick's</i>	<i>(Scotland)</i>	<i>\$9.00</i>
<i>999.9 Gold</i>	<i>(France)</i>	<i>\$13.50</i>

COGNAC

<i>Hennessy V.S.O.P</i>	<i>\$11.50</i>
<i>Remy Martin Club</i>	<i>\$16.00</i>
<i>Courvoisier XO</i>	<i>\$23.00</i>
<i>Remy Martin XO</i>	<i>\$24.00</i>
<i>Hennessy XO</i>	<i>\$28.00</i>

TEQUILA

<i>1800 Silver</i>	<i>\$7.00</i>
<i>Epsolon Blanco</i>	<i>\$7.50</i>
<i>1800 Reposado</i>	<i>\$8.00</i>
<i>1800 Anejo</i>	<i>\$9.00</i>
<i>Arette Artesanal Suave Reposado</i>	<i>\$13.00</i>
<i>Milagro Select Barrel Reserve Añejo</i>	<i>\$14.50</i>

READY TO DRINK

<i>Cruiser Wild Raspberry</i>	\$7.50
<i>Cruiser Pineapple</i>	\$7.50
<i>Cruiser Lush Guava</i>	\$7.50
<i>Cruiser Watermelon</i>	\$7.50
<i>Cruiser Raspberry</i>	\$7.50
<i>Smirnoff Black Ice</i>	\$10.00

ASSORTED SPIRITS

<i>Ouzo Metaxa</i>	\$4.80
<i>Brandy Chatelle Napoleon</i>	\$5.00

LIQUEURS

<i>Alize Bleu</i>	\$5.50
<i>Alize Gold</i>	\$5.50
<i>Alize Red Passion</i>	\$5.50
<i>Baileys</i>	\$4.90
<i>Blue Curacao</i>	\$4.80
<i>Cointreau</i>	\$5.60
<i>Cointreau Noir</i>	\$6.00
<i>Cointreau Blood Orange</i>	\$6.00
<i>Chambord</i>	\$5.60
<i>De Kuyper Butterscotch</i>	\$4.50
<i>De Kuyper Peach</i>	\$4.50
<i>Dissarono Di Amaretto</i>	\$5.00
<i>Frangelico</i>	\$4.90
<i>Hunter Valley Blackberry Schnapps</i>	\$4.50
<i>Hunter Valley Coconut Rum</i>	\$4.50
<i>Hunter Valley Ginger</i>	\$4.50
<i>Hunter Valley Mango</i>	\$4.50
<i>Hunter Valley Strawberry</i>	\$4.50
<i>Joseph Cartron Watermelon</i>	\$5.60
<i>Joseph Cartron Apricot Brandy</i>	\$5.60
<i>Joseph Cartron Crème de Peche</i>	\$5.60
<i>Kahlua</i>	\$4.90
<i>Licor 43</i>	\$5.50
<i>Lillet Rose</i>	\$6.00
<i>Malibu</i>	\$4.50
<i>Midori</i>	\$4.80
<i>Mozart Gold</i>	\$4.50
<i>Mozart White Chocolate</i>	\$4.50
<i>Mr Black</i>	\$6.50
<i>Opal Bianca</i>	\$4.90
<i>Opel Nera</i>	\$4.90
<i>Pama Pomegranate</i>	\$5.20
<i>Redlands Lavender Malt</i>	\$8.00
<i>Tia Maria</i>	\$4.80