





# Drinks Menu

# The Loft Cocktails

## Night Fizz 18

*Ketel 1 Citroen, Apple Liqueur, Lemon, Rose, Egg White & Cucumber Soda*

## Odd Fashioned 19

*Makers Mark Bourbon, Mandarine Liqueur, Honey, Salt & Orange Bitters*

## Negroski 19

*Pear Infused Bulldog Gin, Campari, Aperol, Sweet Vermouth & Coffee Beans*

## Katana 18

*Suntory Kakubin Whisky, Banana Liqueur, Sweet Vermouth & Bitters*

## Strawberry & Pineapple Snaquiri 18

*Plantation Pineapple Rum, Strawberry, Sugar & Lime*

## Practice What You Peach 18

*Makers Mark Bourbon, Applejack Brandy, Peach & Lemon*

## Pretty In Pink 18

*Ketel 1 Citroen Vodka, Aperol, Almond, Lemon & Strawberry*

## Mezcal Mule 19

*Mezcal, Ginger, Lime, Passionfruit, Agave & Cucumber*

## Cloverfield 18

*Belvedere Vodka, Amaretto, Raspberry, Lemon & Egg White*

## Tiki Riki 19

*Bulldog Gin, Plantation Barbados 5yo Rum, Elderflower, Lime, Pineapple & Mint*

## Jaffa Cake Boulevardier 20

*Makers Mark Bourbon, Campari, Sweet Vermouth, Dark Chocolate & Dry Curacao*

# Classic Cocktails

## Espresso Martini 18

*Belvedere Vodka, Patron XO Cafe, Fresh Espresso & Vanilla Sugar*

## Margarita 18

*Hornitos Reposado Tequila, Cointreau, Lime & Agave*

## Manhattan or Rob Roy 18

*Makers Mark Bourbon or Auchentoshan Whiskey, Sweet Vermouth & Bitters*

## Whiskey Sour 18

*Auchentoshan Whiskey, Lemon Juice, Sugar & Egg White*

## Mai Tai 18

*Plantation Original Dark Rum, P.F. Curaçao, Almond, Sugar & Lime*

## Negroni 18

*Bulldog Gin, Campari & Sweet Vermouth*

## Daiquiri 18

*Plantation 3 Star White Rum, Lime & Sugar*

## Cosmopolitan 18

*Ketel 1 Citroen Vodka, Cointreau, Cranberry & Lime*

## Mojito 18

*Plantation 3 Star White Rum, Lime, Sugar, Mint & Soda*

## Old Fashioned 18

*Makers Mark Bourbon, Sugar & Bitters*

## Martini 18

*Belvedere Vodka or Bulldog Gin & Dry Vermouth*

## Bottled Cocktails To Share

### Peach Pimms Punch *30*

*Pimms, Peach Liqueur, Mint, Cucumber, Lemon & Ginger*

### Watermelon Double Pot *32*

*Ketel 1 Citron Vodka, Watermelon, Prosecco, Pineapple & Lemonade*

### Bullfighter *36*

*Hornitos Reposado Tequila, Elderflower Cordial, Apple, Lime & Cucumber*

## Fancy Mocktails

### Tonic Slice *12*

*Juniper Cordial, Lime, Lemon Sorbet, Elderflower & Tonic Water*

### CoolCumber *12*

*Mango, Cucumber, Honey, Lime & Grapefruit Soda*

### Low Tide *12*

*Strawberry Sorbet, Lemon, Sea Salt & Cucumber Soda*

## Bottled Beer

Asahi Super Dry 5% Japan	9.6
Corona 4.5% Mexico	9.3
Hawthorn Amber Ale 4.7% Australia	9.5
Hawthorn Golden Ale 4.5% Australia	9.5
Hawthorn IPA 5.8% Australia	9.0
Hawthorn Pale Ale 4.7% Australia	9.5
Hawthorn Pilsner 4.6% Australia	9.5
Heineken 3 Mid Strength 3.3% Netherlands	8.0
Heineken 5% Netherlands	9.6
James Boag Premium Light 2.7% Australia	8.0
Little Creatures Bright Ale 4.5% Australia	9.0
Little Creatures Pale Ale 5.2% Australia	9.5
Lord Nelsons 3 Sheets Pale Ale 4.9% Australia	10.5
Murrays Angry Man Pale Ale 5% Australia	9.5
Murrays Fred IPA 5.6% Australia	12.5
Murrays Whale Ale 4.5% Australia	9.5
Stone & Wood Pacific Ale 4.4% Australia	9.5
White Rabbit Dark Ale 4.9% Australia	9.6
White Rabbit White Ale 4.5% Australia	10

## Bottled Cider

Kirin Apple 4% Japan	<i>9.5</i>
Monteiths Crushed Pear 4.5% Australia	<i>9.5</i>
Little Creatures Pipsqueak Apple 5.2% Australia	<i>9.5</i>
Hills Apple 5% Australia	<i>9.6</i>
Hills Pear 5% Australia	<i>9</i>

# Champagne

Mumm 'Cordon Rouge' Brut NV <i>Reims, France</i>	17	89
Moët et Chandon 'Brut Imperial' NV <i>Epernay, France</i>	19	99
Veuve Clicquot Brut NV <i>Reims, France</i>	23	129
Taittinger Nocturne NV <i>Reims, France</i>		105
Perrier-Jouët Grand Brut NV <i>Epernay, France</i>		119
Taittinger Brut Reserve NV <i>Reims, France</i>		140
Veuve A. Devaux Brut NV <i>Bar-sur-Seine, France</i>		175
Pol Roger Reserve NV <i>Epernay, France</i>		180
Ruinart Blanc de Blancs NV <i>Epernay, France</i>		195
Franck Bonville Grand Cru NV <i>Avize, France</i>		210
Perrier-Jouët Belle Epoque 2007 <i>Epernay, France</i>		325
Perrier Jouet Belle Epoque 1999 <i>Epernay, France</i>		370
Dom Perignon 2006 <i>Epernay, France</i>		395
Taittinger Comtes Blanc de Blanc NV <i>Reims, France</i>		550
Mumm Cuvée R. Lalou 1999 <i>Reims, France</i>		575



## Champagne Magnums 1.5L

Moët et Chandon Brut Imperial NV <i>Epernay, France</i>	219
Veuve Clicquot NV <i>Reims, France</i>	260

## Sparkling Wine

La Maschera Prosecco <i>King Valley, Victoria</i>	10	45
Chandon Brut NV <i>Yarra Valley, Victoria</i>	11	55
Seppelt Salinger Cuvee NV <i>Great Western, Victoria</i>		60
Cloudy Bay 'Pelorus' Brut NV <i>Marlborough, New Zealand</i>		75

## Rose Champagne

Chandon Brut Rosé NV <i>Yarra Valley, Victoria</i>	11	75
Mumm 'Cordon Rouge' Brut Rosé NV <i>Reims, France</i>		110
Perrier-Jouët Blason Rose NV <i>Epernay, France</i>		150
Paul Barra Grand Rosé de Bouzy NV <i>Bouzy, France</i>		175
Gosset Grand Reserve Rose NV <i>Champagne, France</i>		285

## White Wine

Kindred Spirits, Sauvignon Blanc <i>Marlborough, New Zealand</i>	9-5	45
Corte Giara, Pinot Grigio <i>Veneto, Italy</i>	9-5	45
St Hallet 'Eden Valley' Riesling <i>Barossa Valley, New South Wales</i>	9-5	43
Guilty by Association, Chardonnay <i>South Eastern Australia</i>	11	50
Loosen 'Dr. L' Dry Riesling <i>Mosel, Germany</i>	10	55
Wild One, Moscato <i>South Eastern Australia</i>	10	45
Cape Mentelle, Semillon Sauvignon Blanc <i>Margaret River, Western Australia</i>	11	55
Ladies Who Shoot Their Lunch, Chardonnay <i>Strathbogie Ranges, Victoria</i>	11	60
Church Road, Pinot Gris <i>Hawkes Bay, New Zealand</i>	11	48
Devils Lair 'Dance With The Devil' Chardonnay <i>Margaret River, Western Australia</i>		43
Brokenwood, Semillon <i>Hunter Valley, New South Wales</i>		55
Cloudy Bay, Sauvignon Blanc <i>Marlborough, New Zealand</i>		75

## Rose Wine

La Vieille Ferme, Rose <i>Vallée du Rhône, France</i>	10	50
Chant du Midi, Rosé <i>Provence, France</i>		55

## Red Wine

Guilty By Association, Pinot Noir <i>South Eastern Australia</i>	9.5	50
Altacena Tempranillo <i>Castilla, Spain</i>	10	45
Vasse Felix 'Filius' Cabernet Sauvignon <i>Margaret River, Western Australia</i>	12	55
St Hallet 'Gamekeepers' Shiraz <i>Barossa Valley, South Australia</i>	9.5	45
Terrazas Reserva, Malbec <i>Mendoza, Argentina</i>		60
Cape Mentelle 'Trinders' Cabernet Sauvignon <i>Margaret River, Western Australia</i>	15	65
Chaffey Brothers Synonymous Shiraz <i>Barossa Valley, South Australia</i>	12	55
Palliser Estate 'Pencarrow' Pinot Noir <i>Martinborough, New Zealand</i>		55
Penfolds Bin 76, Shiraz Cabernet <i>Barossa Valley, South Australia</i>		48
Running with Bulls, Garnacha <i>Barossa Valley, South Australia</i>		50
St Hugo, Grenache-Shiraz Mataro <i>Barossa Valley, South Australia</i>		70

## Bottled Service

### Vodka

Ketel 1 700ml	<i>300</i>
Absolut Vanilla 700ml	<i>320</i>
Belvedere 700ml	<i>360</i>
Ciroc 750ml	<i>360</i>
Grey Goose 700ml	<i>380</i>

### Gin

Tanqueray 700ml	<i>300</i>
Bombay Original Dry 700ml	<i>320</i>
Hendricks 700ml	<i>360</i>
Tanqueray No. 10 700ml	<i>380</i>

### Whiskey

Johnnie Walker Black Label 700ml	<i>300</i>
Jamesons Black Barrel 700ml	<i>360</i>
Chivas Regal 18yo 700ml	<i>400</i>
Glenlivet 18yo 700ml	<i>600</i>

## Rum

Ron Zacapa Centenario 23yo 700ml	320
Plantation Original Dark 700ml	320
Mount Gay XO 700ml	360
Pampero Aniversario 700ml	460

## Bourbon

Bulleit 700ml	300
Makers Mark 700ml	300
Basil Haydens 750ml	320
Gentleman Jack 700ml	340
Woodford Reserve 700ml	360

## Tequila

Don Julio Blanco 750ml	300
Patron XO 750ml	360
Don Julio Reposado 750ml	400
Don Julio 1942 750ml	600

## Cognac

Martell VS	300
Castarede Armagnac	360
Martell VSOP	400
Hennessy VSOP	400

## Small Plates

Vegetarian Rice Paper Rolls <i>Lime chilli dressing</i>	12
Fried Boneless Chicken Thighs <i>Green chili sauce</i>	16
Soft Shell Crab Roll <i>Slaw, spice salt</i>	12
Pork and Foie Gras Terrine <i>Pickled vegetables</i>	24
Cured Meats <i>Peppered figs, charred breads</i>	24
School Prawns <i>Honey, coriander, lime</i>	15
House Dips <i>Olives and charred breads</i>	19
Squid Salad <i>Salt and pepper squid, rocket, pine nuts, cucumber, tomato &amp; lemon</i>	28
Cheese Board <i>3 daily cheeses</i>	24

## Burgers

All served with chips	
Beef <i>Wagyu patty, cheese, tomato, mustard &amp; pickles</i>	22
Chicken <i>Crispy fried thigh, cheese, pickles, jalapeno &amp; slaw</i>	22
Black Bean Quinoa <i>BBQ sauce, tasty cheese, tomato, guacamole &amp; cos</i>	22

## Sides

Fries with <i>chicken salt</i>	9
Truffle & Parmesan Fries	14
Wedges <i>chilli aioli</i>	11