

# SMOKE AND MIRRORS COCKTAILS

## SUMOKI FUMO 19

*archie rose gin, umeshu plum sake, lapsang souchong infused campari.  
served with rosemary smoke and dehydrated plum.*

## SHE SO MISO 19

*johnny walker black label, ardbeg, white cream de cacao, coffee,  
vanilla chai tea. served with a smoked miso & caramel foam.*

## BURNING SHRUB 18

*belvedere vodka, red okar, hellfire bitters, mandarin & rosemary shrub.  
topped with prosecco and smoked with hickory wood.*

## OAXACAN CIGAR 20

*coffee infused sauza hornitos, vida mezcal, smoked and salted agave,  
bobs vanilla bitters. served on the rocks with caramelized pineapple.*

## GINICILLIIN 19

*archie rose smoked and dry gins, organic honey syrup, ginger,  
lemon juice. served with burnt lemon shell.*

## PEATER PIPER 19

*laphroig 10yr, domain de canton ginger, rose, mint, chilli.  
topped with PS40 smoked lemonade.*

## LADY OF WINTERFELL 18

*jinzu gin, rinquinquin a la peche, yuzu, matcha tea.  
served in a maple wood smoked nursery.*

## G.H MUMM CHAMPAGNE MAGNUMS \$99

*4pm-6pm daily*



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# SMOKE AND MIRRORS FOOD

## RUEBEN SPRING ROLL 12

*smoked egg dip.*

## LOADED NIGIRI 14

*flamed salmon nigiri, crispy onions, soy,  
matcha tea mayo, crispy bacon.*

## KARAAGE CHICKEN BITES 14

*truffle, smoked black garlic dip.*

## DEEP FRIED CRAB & PRAWN TOAST 16

*black sesame crust, smoked red eye mayo.*

## CRISPY PORK BELLY 18

*coal fired pineapple salsa, lime pepper slaw, boa buns.*

## SMOKED STRAWBERRY PAVLOVA 14

*enough said!*



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