



Cocktail Selection

Champagne Bellini - \$20

A celebratory way to start the evening, Hunters Prestige Cuvee is served with Peach Schnapps.

Classic Dry Martini - \$25

Tanqueray Gin, Noilly Prat French Dry Vermouth and your choice of an Olive or a Twist. Stirred

Moscow Mule - \$22

Rogue Society Vodka or Havana Club Anejo Especial Rum mixed with fresh Lime and Ginger Beer served tall with a Mint Sprig plus Angostura bitters, a refreshing start to the evening

Classic Negroni - \$22

A classic cocktail containing Rogue Society gin, Campari and sweet vermouth to make a delicious combination of cherry, wine and citrus flavours with defined bitter notes

French Martini - \$22

Rogue Society Vodka, Chambord French Raspberry Liqueur, pineapple and fresh lemon combine in this elegant Martini

Plum New York - \$22

Black Doris plums are muddled with fresh lime juice, Rogue Society vodka, Chambord and egg white Shaken and strained

Chocolate Martini - \$20

Absolut Vanilia, Butterscotch, White and Dark Crème de Cacao make this delicious, sweet Martini ideal with Dessert

Espresso Martini - \$22

Rogue Society Vodka, Khalúa, Butterscotch Schnapps and a fresh shot of Espresso combine in this strong, caffeine fuelled Martini