

Cocktails

The Cocktail hour ... fresh, fruity libations for those hot summer days \$18

Creole Daiquiri

Havana club especial rum shaken with orange marmalade, vanilla liqueur, freshly squeezed lime juice and velvet falernum spiced syrup.

Honey Smash

Ketel one vodka shaken with strawberries, mint and heather honey served on the rocks with a touch of lemon.

Mai Tai

Appleton syr reserve rum, Cointreau, fresh lime juice and almond syrup shaken then served short over crushed ice with a tropical bouquet.

Cucumber Rose Martini

An elegant blend of fresh cucumber shaken with Hendricks gin and St germain elderflower liqueur served straight up in a rose water rinsed martini glass.

Forbidden Fruit

A tantalising blend of Pama pomegranate liqueur shaken with citrus vodka and pink grapefruit juice then finished with a hint of vanilla and fresh lime.

Bossanova

Fresh pineapple and mint shaken vigorously with zubrowka bison grass vodka 10 cane rum and a hint of vanilla served straight up.

Let the spirit shine through, something for those looking for a tougher tippie \$18

Vesper Martini

Plymouth gin, Ketel one vodka and Lillet blanc vermouth shaken then served straight up with a lemon twist, as described by Ian Flemming in "James Bond's", Casino Royale.

Scorpion

Martell cognac, 10 Cane rum and almond syrup shaken with fresh lemon and orange juice then served straight up.

Jolly Roger

English harbour rum shaken with palm sugar and coconut syrup, fresh lime juice then lengthened with pineapple juice served on the rocks straight out of the coconut.

Elderflower Sidecar

Martell cognac shaken with St Germain elderflower liqueur and fresh lemon juice then served straight up with a sugared rim.

Vicious Circle

Makers mark bourbon shaken with Noilly pratt vermouth and velvet falernum then lengthened with pineapple juice and a touch of peychaud bitters.

Aguamiel Swizzle

Sauza "tres generaciones" tequila shaken with apple juice, agave syrup and a touch of lime juice then lengthened with ginger beer and a touch of bitters.

Nothing like a classic drink that has stood the test of time \$18

Classic Martini

Ketel one vodka or Plymouth gin stirred with a dash of Noilly Pratt and served straight up with your choice of a twist or an olive.

Hemingway

A sharp strong cocktail invented for the man himself at the el Floridita bar in Cuba. Simply mixes Havana club blanco rum with fresh lime, maraschino liqueur, grapefruit and sugar. Violently shaken and served straight up.

Negroni

Plymouth gin, Campari and Cinzano Rosso are combined over ice to create this classic and unique aperitif. Garnished with the zest of orange and lemon, created in Florence, Italy by Count Camillo Negroni in the 1920's.

Pisco Sour

Santiago Pisco shaken with fresh lemon juice, sugar and egg white then finished with angoustura bitters, served on the rocks.

Mojito

This is the traditional drink of Cuba and combines fresh lime with mint, Havana club blanco rum and sugar. Served tall and refreshing with a dash of soda water

Bellini

Originally from the Cipriani family of Venice. White peach puree is stirred with sparkling wine and served elegantly in a flute.

Non Alcoholic Cocktails \$9

Neptunes Bounty

Elderflower cordial and pressed apple juice charged with ginger beer and served long on the rocks.

Bikini Blast

Pineapple juice shaken with velvet falernum spiced syrup, a touch of vanilla and fresh lime then served straight up.

