

WHISKY+ ALEMENT

PLEASE REFER TO THE WHISKY MENU FOR MORE VARIETY, OR HEAD UPSTAIRS TO MELBOURNE WHISKY ROOM THURSDAY TO SATURDAY FOR RARE & UNIQUE MALTS.

BARTENDER'S WHISKY SELECTION

HIGHLAND PARK (AUSTRALIAN APERA FINISH)	ISLANDS	-.--%	15
GLENTAUCHERS 8 YEARS by Sansibar	SPEYSIDE	48.2%	17
ARRAN 14 YEARS OLD EX-BOURBON Private Cask	ISLANDS	55.5%	20.5
BERRY BROS & RUDD KILDALTON ISLAY RESERVE	ISLAY	46%	23.5
MILTONDUFF 17 YEARS by Elixir "Art of whisky"	SPEYSIDE	54.5%	21.5
KAVALAN SOLIST PX CASK MATURED	TAIWAN	56.3%	53.5
LARK DISTILLERY by Dark Valley, Port cask	TASMANIA	62.7%	40.5

WINE.

NV L.PERDRIER SPARKLING	France	11	-
NV ALVEAR CREAM OOLOROSO 60ml	Montilla 18%	9	-
FD CASTILLA NV PEDRO XIMINEZ 60ml	Jerez 15%	10	-
'16 ELGEE PARK VIOGNIER	Mornington	11	49
'16 STUMPY GULLY CHARDONNAY	Mornington	11	49
'16 VIGNA BOTTIN SANGIOVESE ROSÉ	McLaren Vale	11	49
'16 ALPHA BOX & DICE "TAROT" GRENACHE	McLaren Vale	11	49
'16 DOWN THE RABBIT HOLE TEMPRANILLO	McLaren Vale	11	49

BAR FOOD.

SALTED PRETZELS *	4	CHOCOLATE NUTS & BERRIES *	7
SALTED ALMONDS & CASHEWS *	4	VENISON JERKY *	8
SMOKY BBQ MIX *	4.	WHISKY MARINATED WITH SUBTLE SPICE & CRACKED BLACK PEPPER	
MEAT BOARD *	30	CHEESE BOARD *	30
COLD SMOKED BEEF, PORK ROAST, DOUBLE SMOKED PORK KASSLER LOIN AND COUNTRY COIL SAUSAGE.		A SELECTION OF HARD, SOFT AND BLUE CHEESE, MATURED FOR US AT SPRING STREET CHEESE CELLAR.	
<u>W</u> ITALIAN MOZZARELLA, LOMBARDI PEPPERS, BALSAMIC VINEGAR PICKLED ONION, GRATED HORSERADISH, GRAPES, LAVOSH AND OATCAKES.		<u>W</u> HONEY AND WALNUT FIG, DRIED PEAR, QUINCE PASTE, GRAPES, DRIED AND FRESH STRAWBERRIES, LAVOSH AND OATCAKES.	

***ALL SNACKS MAY CONTAIN NUTS**

BEER

LIGHT & CLEANSING

VELTINS PILSNER	
BROOKLYN LAGER	
BREWDOG KINGPIN LAGER	
MELVIN BLONDE ALE WITH HONEY	

LIGHT BEER

GOOD TIMES SESSION ALE 3.8%	7
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ALES & HOPS

KAIJU KRUSH PALE ALE	8
BALTER XPA	7.5
HAWKERS PALE ALE	6.5
SAINT COQ PALE ALE	6.5
CAPITAL BREWING TRAIL PALE ALE	8
BROOKLYN AMERICAN ALE	8.5
PIRATE LIFE X BALLAST POINT 6%	9.5
ROOSTERS YANKEE PALE ALE	10
DESCHUTES HOP TRIP PALE ALE	11.5
BROOKES IPA	8
GARAGE PROJECT GARAGISTA IPA	9.5
MELVIN IPA	12
QUIET DEEDS JUICE TRAIN NEIPA	9
MR. BANKS WHEEZE THE JUICE NEIPA	11
PIRATE LIFE MOSAIC IPA 500ml 7%ABV	17
KILLER SPROCKET PEATED PALE	8.5
DEUCEBOX CITRUS DOUBLE IPA 8.3%	13.5

WHEAT BEER

DUNKLER HIRSCH WEIZEN 500ml	13.5
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6.5 SOURS & FARMHOUSE STYLES

8 HOP NATION PUNCH MANGO GOSE	9
7.5 ACID HEAD HOPPY SOUR	10
10 WOLF OF THE WILLOWS NE SOUR	10
REBELSE STROP BELGIAN ALE	12.5

DARK STYLES

THE BUTCHER RED IPA	8.5
8 KAIJU CTHULHU BLACK IPA	8
7.5 YEASTIE BOYS POT KETTLE BLACK	10
6.5 OLD WIVES ALES AMERICAN STOUT 8	
6.5 LAST RITES DOUBLE STOUT 7.9%	10.5
BATCH BREWING NITRO STOUT 440ml	14

CIDER

CO-OP CIDER ORCHARD BLEND	8.5
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BARTENDER'S BEER

OUR FAVOURITE RIGHT NOW

FOURPURE BREWING DEUCEBOX 13.5

CITRUS DOUBLE IPA LONDON 8.3%

DEUCEBOX ORANGE JUICE IS ADDED TO

THIS ALREADY CITRUS INSPIRED IPA.

DOUBLE THE HOPS, DOUBLE THE MALT

FOR A PUNCHY, TROPICAL GLASS OF

JOY.

BOILERMAKERS.

BEER MATCHED WITH WHISKY

FLAVOUR IS KING.

HOP HARVEST 28.5.

GLENTAUCHERS 20 YEAR +
DESCHUTES HOP TRIP PALE ALE

BLACKBERRY S'MORES 22.5

TORMORE G&M CÔTE RÔTIE FINISH +
BROOKLYN AMERICAN ALE

PEATED LEMON PIE 22

CAOL ILA 7 YEARS BY ELIXIR+
KILLER SPROCKET PEATED PALE ALE

PAIN AU CHOCOLAT 22.5

MORTLACH 15 YEARS G&M +
YEASTIE BOYS PORTER

GLASWEGIAN.

FANNING THE FIRE 15.5

ARBEG 10 YEARS (*peated*) +
BALTER XPA

APPLE CRUMBLE 15.5

ANCNOC 12 YEARS +
CO-OP ORCHARD CIDER

THE LOCAL 13

STARWARD MALT +
HAWKERS PALE ALE

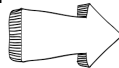
CHIMNEY SWEEPS, PEACHY TREATS 15

MACHRIE MOOR PEATED +
KAJU CTHULHU BLACK IPA

\$10 BOILERMAKERS

AVAILABLE EVERYDAY 4PM – 8PM

**ST COQ PALE ALE
+ ONE WHISKY**
FROM THIS MENU



WOODFORD RESERVE RYE
BENRIACH HEART OF SPEYSIDE
GLENFIDDICH 12 YEARS
ARDMORE LEGACY LIGHTY PEATED
LAPHROAIG SELECT

SHERRY CLEANSERS.

SHERRY MATCHED WITH WHISKY

RED FRUITS & SPICE 24.5

ALVEAR CREAM OLOROSO +
MIYAGIKYO NAS

RICH, DEEP & SMOKY 22

PEDRO XIMINEZ +
KILCHOMAN SANAIG

BROOKIE'S BYRON DRY GIN	46%	9
FOUR PILLARS SHIRAZ GIN	37.8%	10.5
WA BI GIN JAPAN	45%	13.5
ST AGNES XO BRANDY 15 YEARS	40%	10.5
SUNTORY BRANDY XO SUPER DELUXE	40%	18
RHUM DAMOISEAU AGRICOLE	42%	11.5

COCKTAILS



KASHISU HIGHBALL

THE FAMOUS JAPANESE HIGHBALL
WITH MELBOURNE MADE CASSIS.

15



WHISKY SOUR

OUR CLASSIC
INTERPRETATION WITH
PORT CHARLOTTE SCOTTISH
BARLEY.

18



OLD FASHIONED

AMERICAN RYE,

SINGLE MALT OR SMOKY

CHOOSE YOUR PREFERRED WHISKY.
STIRRED DOWN TO A FINE BALANCE.

18



MANHATTAN

COMPLEX AND MOREISH
STIRRED DOWN TO RELEASE
THE SOFT SPICES.

18

SEASONAL COCKTAILS



TRIPLE JUNIPER MARTINI

SUBTLE SMOKE AND INTENSE JUNIPER
CREATE A PALATE CLEANSING
MARTINI.

18



GOSE FIZZ (go-za)

DUTCH RYE MADE FRESH AND
FRUITY WITH MANGO GOSE FROM
HOP NATION BREWERY IN
FOOTSCRAY.

18



THE JUICE BAR

GLENFIDDICH 12 YEAR OLD &
FRESHLY JUICED GRANNY SMITH
APPLES.

\$9



ROB ROSE

CRAGGANMORE 12 YEARS AND
ROSÉ VERMOUTH.
SMOOTH AND FLORAL,
PERFECT FOR SPRING.

18