

goldfish Bar & Kitchen

**GOLDFISH BAR & KITCHEN
IS AVAILABLE FOR FUNCTIONS**

Contact our Functions Manager Julia
m. 0419 180 465 e. functions@thegoldfish.com.au

*Our menu is designed for sharing
so feel free to order multiple dishes for the
table which will be served progressively*

SMALL SHARES

Housemade Foccacia | Truffle butter **8**

Sydney Rock Oysters | Champagne Mignonette | Eschallots
(min. 4) **gf/df 3.5 ea**

Kingfish Carpaccio | Finger lime | Grape Fruit | Lemon Oil
Chives | Jalapeno Gel **gf/df 23**

Flathead Tacos | Iceberg | Spanish Onion | Coriander
Habanero Mayo (min. 2) **df 6 ea**

Battered Zucchini Flowers (3) | Goats Cheese Mousse | Confit Tomato **v 21**

Shiitake Mushroom Arancini (4) | Mozzarella | Truffled Aioli **v 17**

Chicken Liver Parfait Foie Gras | Sweet Onion | Pickles | Toast **gf* 18**

LARGE SHARES

Designed to share between 2 people

Squid Ink Linguine | Prawns | Chilli | Garlic | Tomato | Pangritata **32**

Whole Baby Barramundi Fennel Salad | Caper & Sage Butter **gf 41**

Butterflied Free-range Whole Smoked Chicken
Corn Salsa | Corn Puree **gf 38** (approx. 25 min)

Pork Belly (450g)

Grilled Cos | Brussel Sprouts | Hazelnut **gf/df 47** (approx. 20 min)

Riverine MS3 Scotch Fillet 500g

Ponzu Sauce | Wasabi Peas | Arugula **df 56** (approx. 25 min)

Pukara Estate Free Range Lamb Shoulder (900g)

Eggplant Caponata | Salsa Verde **gf/df 68** (approx. 35 min)

FROM THE GARDEN

Potato Chips | Thyme Salt | Truffle Mayo **v/vg*/df 8**

Fried Cauliflower Salad

Almonds | Currants | Pomegranate | Labna **v/vg* 16**

Char Grilled Vegetables | Quinoa | Lemon Dressing **v/vg/gf 15**

Crushed Roasted Potato | Fried Egg Mayo | Chicken Skin **df* 13**

PIZZA 12"

(OUR DOUGH IS ROLLED IN HOUSE DAILY)

Flatbread | Confit Garlic | Rosemary | Green Olive
Mozzarella | Sea Salt **v 16**

Margherita | Roma Tomato | Buffalo Mozzarella | Parmesan | Basil **v 20**

Zucchini | Confit Garlic | Caramelised Onion | Feta | Chilli **v 24**

Smoked BBQ Brisket | Gherkins | Pickled Onion | Chipotle Mayo **26**

Salami | Tomato | Black Olives | Mint **25**

Prawn | Chilli | Garlic | Peppers **28**

Braised Lamb Shoulder | Potato | Confit Garlic
Rosemary | Green Olives | Fetta | Mint **28**

Gluten Free Bases gf 5

SWEET FINISH

Nutella Calzone v 20
(Add Vanilla Bean Gelato) **5**

Goldfish Gaytime v 16

Mandarin Panna cotta | Caramelised Mandarin Skin
Coconut Crumble **v 15**

Goldfish Affogato | Barrel-aged Muscat | Espresso
Vanilla Bean Gelato **v/gf/a 18**

Cheese (for today's selection ask your server)

Single Serve Cheese with accompaniments **v/gf* 14**

Selection (3) of imported cheeses | House-baked Lavosh
Fresh Fruit | Quince Paste **v/gf* 32**

**We have set menus for groups of 8 or more.
Please ask your wait staff for more information.**

v = vegetarian vg = vegan df = dairy free gf = gluten free
a = contains alcohol gf* = can be requested gluten free
df* = can be requested dairy free vg* = can be requested vegan

Please advise us when making a reservation or placing your order
of any dietary requirements or allergies you have.

A service charge of 10% applies to all bills on public holidays.

GOLDFISH ORIGINAL COCKTAILS

THE HUNTER'S CACHE 20

This drink is a combination of Blended scotch, Rye Whisky, Lemon Juice, Cinnamon bark Syrup, Coconut, and bitters. Garnished with a burnt cinnamon quill and a combusted float of Drambuie, it is truly a treasure of the hunter.

FIRE AND ICE 22

Made with Roku Japanese craft gin, Lime juice, Blackberry, Vanilla syrup & Basil leaf garnished with Flamed star anise & Cinnamon dust. Winter has come.

TALL, BLOND & SEXY 20

This long and sultry sipper will slide into the spot. Made sensually with Vodka, Semillon, house made mango orgeat, elderflower, lime juice & kefir lime.

LA ZOMBIE BLANCO 20

Made with rosemary & chilli infused white rum, Elderflower cordial, Lime juice, pineapple juice & Extra hot chilli sauce, This zesty and tropical delight is sure to set your mouth alight, and leave you wanting more.

TOUGH LOVE 20

Smoky, Sour & off-sweet, this drink plays around the palate. From the rough, bitter and sour profile of grapefruit and lime juices, smokiness of Mezcal, to the sweeter side of Elderflower liqueur, Triple sec, and finally back to the smoky finish of an atomized peat spray and couple dashes of bitters.

PINK GIN TREE 20

A simple and straightforward blend of Gin, lemon juice and pomegranate stirred through crushed ice and topped with a pomegranate liqueur.

SPICED HONEY APPLE 19

Vodka, triple sec, spiced apple tea, honey water, elderflower, lemon juice, egg white & bitters come together to create a deliciously sweet, spice orientated drink.

THE EVISCERATOR 21

Not for the faint of heart. This powerhouse combines Rittenhouse Rye, Green Chartreuse, Aperol, Sweet Vermouth and 3 types of bitters.

CHAMPAGNE COCKTAILS

FRENCH 75 18

Gin, lemon and sugar shaken and topped with a dry sparkling. Finished with a twist of lemon

KIR ROYALE 17

Sparkling wine with Crème De Cassis, served with a twist of lemon.

APEROL SPRITZ 18

The classic Italian bitter-sweet we all love.
A healthy serve of Aperol, Prosecco and a dash of soda.

COCKTAIL CARAFES

Serves 4

ISTANBUL OLD ICED TEA 58

Gin, triple sec, St Germain elderflower liqueur, lemon juice & lightly muddled cucumber pieces, topped with Turkish apple tea.

LYNCHBERG LEMONADE 50

This Tennessee classic consists of Jack Daniels, triple Sec, fresh lemon, orange bitters & lemonade.

PIMMS CUP 42

A thirst-quenching classic combining Pimm's No1 and fresh cut fruit topped with ginger ale and lemonade.

PASSION FRUIT MOJITO 55

A simple twist on a classic. Bacardi rum, mint, passion fruit pulp and fresh lime topped with soda.

NEVER ENOUGH GRAPEFRUIT 48

A refreshing mix of gin, triple sec, and grapefruit and lime juice topped with soda.

DESSERT COCKTAILS

GOLDFISH HOT SPICE 20

A hot drink to soothe the soul, Spiced rum, Frangelico hazelnut liqueur, white chocolate liqueur, vanilla and milk.

CHAITREUSE 20

This unusual herbal dessert drink is one sure to warm you up and dance on the taste buds, Yellow Chartreuse, Dom Benedictine, chai mix, milk and black walnut bitters.

MOCKTAILS

GINGER CRANBERRY SMASH 10

Cranberry, ginger, cucumber & lime served tall.

PASSIONFRUIT & MINT LEMONADE 10

Mint, passionfruit, lemon, sugar, soda

CRUSH IT 10

Apple juice, mint, elderflower and lime over crushed ice.

CLASSIC COCKTAILS

This list reflects our Bar-Team's current go-to tipples for all occasions. Our classics can be made with premium products, just ask our team of friendly Bartenders to suggest their favourite's.

COBRA'S FANG 21

This tropical heavyweight combines Dark rum, Absinthe, lime and orange juices, passionfruit pulp, house-made Falernum with a dash of grenadine, and angostura bitters with a float of overproof rum for a refreshing, fruity and boozy punch to the tastebuds.

AVIATION 20

Gin, Maraschino liqueur, lemon juice and Crème De Violette all combine to create a sour-sweet, floral sipping drink.

BLOOD AND SAND 20

Don't be deceived by the name, this almost century-old whisky classic utilizes the fresh flavour of Orange juice, sweetness of Cherry liqueur and Rosso vermouth to compliment Dewar's 12 scotch whisky and has a nice fruity and sweet lingering finish while still maintaining that whisky profile.

OLD FASHIONED 20

Your choice of Rum, Scotch, Bourbon or Rye Whiskey stirred through aromatic and orange bitters with a touch of sugar, finished with orange peel.

COSMOPOLITAN 19

We all know the show, stop being such a Miranda and order one already. Vodka, Triple Sec, lime juice and cranberry.

TRINIDAD SOUR 20

This bitter-sweet classic combines Rye whiskey, bitters, lemon, orgeat, and egg whites, to create a drink unlike any you've had before.

PALOMA 20

Translates to Dove in Spanish. Let this refreshing drink fly from these pages and into your hands. Tequila, lime juice, agave and grapefruit soda.

ESPRESSO MARTINI 20

Using our house made coffee liqueur and your choice of vodka, tequila or rum as a base spirit.

CORPSE REVIVER NO. 1 22

"To be taken before 11am, or whenever steam and energy are needed" Calvados and Cognac. Two exquisite French styles of brandy come together for this classic pick me up, with sweet vermouth to round the edges. For gin drinkers, ask for Corpse Reviver no. 2.

BIJOU 20

This Jewel of a drink combines Gin, Green Chartreuse, Sweet vermouth and orange bitters. Very Intense and spirit forward. The herbal and vegetal notes of chartreuse harmonise with the botanicals of the gin. Negroni drinkers will love this one.

TOMMY'S MARGARITA 20

Tequila lime juice and agave syrup go together to create a slightly richer Margarita. **Salt Optional.**

PAINKILLER 20

A tiki classic. Rum, Orange Juice, Passionfruit juice, Lime juice and Coco Lopez come together in unison. Think of it as a fruitier and more complex Piná Colada.

WHITE WINE

SPARKLING WINE & CHAMPAGNE

	glass	bottle
NV First Creek "Botanica" Cuvee- Hunter Valley, NSW	10	45
2018 Tempus Two – Moscato Rosa– Hunter Valley, NSW	10	45
2018 Tempus Two - Blanc De Blancs - Hunter Valley, NSW		40
2018 Vinden Estate – Alicante Bouschet – Sparkling Rose – Hunter, NSW	14	56
NV Villa Sandi – Prosecco – Italy	12	60
2018 Usher Tinkler Wines – La Volpe Prosecco – Hunter Valley, NSW		64
NV Taittinger - Brut Reserve - Champagne, France		145

SAUVIGNON BLANC

2018 Trout Valley -Sauvignon Blanc-Marlborough,NZ	10	40
2016 Lisa McGuigan – Sauvignon Blanc – Waipara, NZ	12	50
2017 First Creek – Sauvignon Blanc – Orange, NSW		56

SEMILLON

2018 Tempus Two – "Copper Series" Semillon – Hunter Valley, NSW	11	45
2015 First Creek – Semillon – Hunter Valley, NSW	13	58
2018 Comyns & Co. – "Casuarina" Semillon – Hunter Valley, NSW		65
2013 Tyrrell's – VAT 1 Hunter Semillon – Hunter Valley, NSW		140

SEMILLION / SAUVIGNON BLANC

2018 Tempus Two – Semillon/Sauvignon Blanc – Hunter, NSW		45
2018 Andrew Thomas Two of a Kind – Sem/Sav Blanc – Hunter, NSW	10	45

CHARDONNAY

2017 M&J Becker – Chardonnay – Hunter Valley, NSW	10	45
2017 Flametree – "Embers" Chardonnay – Margaret River, WA	13	51
2016 First Creek – Chardonnay – Hunter Valley, NSW	13	58
2017 Howard Park – "Miamup" Chardonnay – Margaret River, WA		69
2017 Vinden Estate – Chardonnay – Hunter Valley, NSW		75
2018 Usher Tinkler Wines – Reserve Chardonnay, Hunter Valley, NSW		95
2015 Domaine Gautheron – Chablis – Chablis, France		110
2016 Silkman – Reserve Chardonnay – Hunter Valley, NSW		125
2016 Lake's Folly – Chardonnay – Hunter Valley, NSW		155
2014 Oakvale – Limited Release Chardonnay – Hunter Valley, NSW		190

RIESLING

2016 Fire Block – Riesling – Watervale, Clare Valley – SA	13	52
2016 Vanguardist CVR – Riesling – Clare Valley – SA		75

WHITE WINE

glass bottle

PINOT GRIS

2017 Scorpis – Pinot Gris – Marlborough, NZ	10	45
2018 Tulloch – Cellar door release – Orange, NSW	10	45

VERDELHO

2018 Elbourne – “De Beyers” Verdelho – Hunter Valley, NSW	11	49
2018 Vinden Estate – Verdelho – Hunter Valley, NSW		69

ROSE

2018 M&J Becker – Rose – Hunter valley, NSW	10	40
2017 Excuse My French – Grenache Rose – Pay’s d’oc, France	12	45
2018 Geoff Merrill – Bush Vine Grenache Rose – McLaren Vale, SA	12	49
2018 First Creek – Rose – Hunter Valley, NSW	13	58
2018 Vinden - “Headcase” Rose – Hunter Valley, NSW		65
2017 Villa AIX – Rose – Provence, France Magnum 1500ml		100

DESSERT WINES and PORT

NV Moorebank 25 year old barrel Muscat	10	
Maxwell – Spiced Mead – McLaren Vale SA	10	
Maxwell – Honey Mead – McLaren Vale SA	10	
Maxwell – Mead Liqueur – McLaren Vale,	10	
McWilliams – Botrytis Semillon – Hunter Valley, NSW	12	58
Emma’s Cottage – Chardonnay liqueur, Hunter Valley, NSW		60

RED WINES

PINOT NOIR

		glass bottle
2017 Excuse My French – Pinot Noir – Pay’s D’oc, France	10	50
2017 Oscar’s Folly – Pinot Noir – Yarra Valley, SA		50
2017 Scotchman’s Hill – “Jack & Jill” Pinot Noir – Bellarine Peninsula, VIC	12	54
2017 Tamburlaine – Single Vineyard Pinot Noir – Orange, NSW (Organic)		59
2016 Port Philip – ‘Balbarring’ Pinot Noir – Mornington Peninsula, VIC		90
2017 Joshua Cooper – Pinot Noir – Macedon Ranges, VIC		115
2013 Tyrrell’s – VAT 6 Pinot Noir – Hunter Valley, NSW		150
2015 M&J Becker Wines – “Manchester” Pinot Noir – California, USA		170

MERLOT

2017 Kingston Estate – Merlot – Clare Valley, SA	12	45
2015 Cuttaway Hill – Merlot – Southern Highlands, NSW		58
2017 Bouchard Aine & Fils – Merlot – France		65

SHIRAZ

2016 Tempus Two – Copper Series Shiraz – Hunter Valley, NSW	11	48
2016 Mount Pleasant – “Philip” Shiraz – Hunter Valley, NSW	11	52
2016 Smokin’ Barrels – Shiraz – Barossa Valley, SA	11	52
2016 Maxwell – Silver Hammer Shiraz – McLaren Vale, SA		55
2018 Tamburlaine – Shiraz – Orange, NSW (Organic/Vegan)		62
2016 Elbourne – “H.A.E” Single Vineyard Shiraz – Hunter Valley, NSW		64
2018 Vinden Estate – Shiraz Nouveau – Hunter Valley, NSW		65
2015 Maxwell – Ellen Street Shiraz – Maclaren Vale, SA		82
2017 Vinden – Headcase Single Barrel Shiraz – Hunter Valley, NSW		145
2003 Mt Pleasant – “Maurice O’Shea” Shiraz – Hunter Valley, NSW		260
2011 Mt Pleasant – “Maurice O’Shea” Shiraz – Hunter Valley, NSW		320
2014 Mt Pleasant – “Maurice O’Shea” Shiraz – Hunter Valley, NSW		450

CABERNET SAUVIGNON

2017 Tulloch – Cabernet Sauvignon – Orange, NSW	9	39
2016 Lock & Key – Cabernet Sauvignon – Tumbarumba, NSW	11	48
2015 Nepenthe – Cabernet Sauvignon – Adelaide Hills, SA		56
2016 Tempus Two – “Pewter Series” Cabernet – Coonawarra, SA		60
2017 Tulloch – Limited Edition Cellar Door Cabernet – Orange, NSW		75
2011 Lake’s Folly – Cabernet – Hunter Valley, NSW		195

RED WINES

RED BLENDS

		glass bottle
2017 Longview – “Vista” Shiraz/Barbera – Adelaide Hills, SA		55
2016 Domaine De Binet – Barbera/Grenache/Nebbiolo – Hunter Valley		59
2017 Domaine De Binet – Shiraz/Dolcetto – Hunter Valley, NSW		59
2018 Usher – Tinkler Wines – Shiraz/Pinot Noir – Hunter Valley, NSW	12	60
2016 Vinaceous – Shiraz/Grenache/Tempranillo – Margaret River, WA	13	60
2017 Comyns & Co. – Shiraz/Tempranillo/Viognier – Hunter Valley, NSW		75
2016 Poggiotondo – Organic Chianti – Tuscany – Italy	16	78
2016 Silkman – Reserve Shiraz/Pinot Noir – Hunter Valley, NSW		120
2012 Hutton Vale – Grenache/Mataro – Eden Valley, SA		160

OTHER REDS

2014 Maison Thorin – Beaujolais – Beaujolais, France (chilled)	14	54
2017 Capa – Single Vineyard Tempranillo – Castilla, Spain		58
2016 Pico Maccario – Lavignone Barbera D’Asti – Italy		65
2013 El Cantico Crianza – Rioja – Spain		68
2017 De Iuliis – Montepulciano – Hunter Valley, NSW (chilled)		69
2017 La Flor Bodega – Malbec – Mendoza, Argentina		71
2013 Poggiotondo – Chianti Riserva – Tuscany, Italy		114

BEER

BOTTLED BEER/ CIDER

Cascade Light – Australia (2.9%)	7.5
Asahi Soukai – Japan (3.5%)	8
Somersby Pear Cider – England (4.5%)	8
Somersby Apple Cider – England (4.5%)	8
Corona – Mexico (4.5%)	9

TAP BEERS

Asahi Super Dry – Japan (420ml) (5%)	12
Asahi Black – Japan (420ml) (5%)	12
Peroni – Italy (300ml) (5.1%)	10
Peroni – Italy (568ml) (5.1%)	15

CRAFT TAP BEERS

	Schmiddy	Pint
Hope Estate – Newy Pacific lager	9	12
Hope Estate – Tropical NEIPA	11	15
Young Henrys Motorcycle Oil	9	12
Quickdraw – Ginger Beer	9	12
Quickdraw – XPA	9	12
Young Henrys Cloudy Cider	9	12
Pioneer – Amber Ale	9	12
Young Henry's – Newtowner - Pale Ale	9	12

Our tap beers are served in schmiddy (350ml) glasses or imperial pints (500ml) unless otherwise stated.

SPIRITS

VODKA

Zubrowka, Poland	11
Ketel One Vodka – Netherlands	11
Belvedere – Poland	12
Archie Rose Vodka – Australia	13
Grey Goose – France	14

GIN

Bombay Sapphire – England – Lime, Juniper, Angelica	10
Tanqueray – England – Coriander, liquorice, angelica root	10
Tanqueray No.10 – Orange, Lime, Grapefruit, Chamomile	12
Roku gin – Japan – Sakura Flower and Sencha tea	12
Archie Rose Dry Gin – Australia – Native Australian Botanicals	12
Distillery Botanica – Australia – Murraya flower, Sage, Rose	12
Prohibition Gin – South Australia – Lemon peel, Lime, Guava	12
Ink Gin – Australia – Butterfly Pea flower, Lemon Myrtle, Orange	12
Hendrick's Gin – Scotland – Rose and cucumber infused	12
Four Pillars Gin – Australia – Native Australian Botanicals	13
Gin Mare – Spain – Olive, Rosemary, Thyme	14
Farmers Wife – Honey, Eucalyptus, Saltbush	14
Stockholm Branneri Dry Gin – Sweden – Elderflower, Rosemary	18
Mezcal Gin – Mexico – Agave – Smoke, Chilli, Juniper	19

SLOE GIN

Made with gin seeped in sloe berries (a small berry related to the plum)

Hayman's Sloe Gin – England	14
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GENEVER/JENEVER

Genever is a dutch spirit, Originally produced by distilling malt wine with herbs and botanicals added after distillation to mask the flavour of the raw product. It is the national and traditional liquor of the Netherlands and Belgium, and generally has a prominent nutty or malted cereal/grain flavour almost reminiscent of a whisky.

Rutte Old Simon – Genever – Netherlands – Citrus, Roast Nuts	13
Bols – Genever – Netherlands – Malt wine, Roast Nuts	14

CACHAÇA

A distilled spirit made from sugarcane juice, traditionally from Brazil.

Cana Rio – Brazil	11
Sagatiba Velha – Brazil	12

TEQUILA

ArteNOM 1414 Reposado – Jalisco, Mexico	15
ArteNOM 1146 Anéjo – Jalisco, Mexico	20
Patron XO – Jalisco, Mexico	15

MEZCAL

A distilled spirit made from the Agave Plant. Mezcal literally translates to 'oven-cooked agave'.

Mina Real Reposado – Oaxaca, Mexico	14
Don Amado Rustico – Santa Catarina, Mexico	16
Monte Alban – Oaxaca, Mexico	12

RUM

Appleton Estate Signature – Jamaica	11
Coruba – Jamaica	11
Gosling's 151 Overproof rum – Bermuda	11
Gosling Black Seal - Bermuda	12
Mount Gay Black Barrel – Barbados	12
English Harbor 5 Y.O. – Antigua	12
Plantation Pineapple – Barbados/Jamaica, France	14
Arcane Extraroma – Mauritius	14
Ron Zacapa Centenario 23 – Guatemala	15
Diplomatico Reserva – Venezuela	15
Dos Maderas 5 + 5 – Barbados	15
Santa Theresa 1796 – Venezuela	19
Dictador 20 Y.O. – Columbia	21

BLENDED SCOTCH

Dewar's White label	10
Dewar's – The Ancestor – 12 Y.O.	12
Dewar's – The Monarch – 15 Y.O.	14
Dewar's – The Vintage – 18 Y.O.	18

BOURBON

Maker's Mark Kentucky Straight Bourbon	10
Bulleit Bourbon	10
Buffalo Trace	12
Russell's Reserve 10 Y.O.	12
Woodford Reserve	14
Eagle Rare 10 Y.O. Bourbon	14
Booker's Kentucky Straight Bourbon	17
Noah's Mill Kentucky Bourbon	21
Wild Turkey Decades "Master's Keep"	30

WHISK(E)Y

Whisky is a barrel aged distilled spirit of which there are several varieties. The grains used in the different variations are barley, corn, rye & wheat. The variations are differentiated between the type of grain & location of the distilling.

RYE WHISKEY

Wild Turkey Rye – Kentucky	10
Jack Daniels Rye – Kentucky	12
Archie Rose – White Rye – NSW	14
Rittenhouse Rye - Pennsylvania	15
Willet Rye – Kentucky	20

INTERNATIONAL WHISKEY

Jameson's Whiskey – Ireland	10
Canadian Club – Canada	10
Crown Royal – Canda	10
Canadian Club 12 Y.O. – Canada	12
Connemara Whiskey – Ireland	14
Yamazaki Distillers Reserve – Japan	25

SINGLE MALT SCOTCH WHISKY

This means that the Scotch is from a single distillery made exclusively with malted grain (usually barley) & is barrel aged for a minimum of 5 years.

Talisker 10 Y.O. – Isle of Skye	14
Glendronach 12 Y.O. – Highlands	14
Laphroaig 10 Y. O. – Islay	15
Ardberg 10 – Islay	15
Auchentoshan Three Wood – Lowlands	16
Craigellachie 13 Y.O. – Speyside	18
Lagavulin 16 Y. O. – Islay	18
Glenfiddich IPA – Speyside	18
Laphroaig Quarter Cask – Islay	20
Michel Couvreur Overaged – France	20
Glendronach 18 Y.O. – Highlands	23
Octomore Edition .73 – Islay	32

LIQUEURS

A distilled spirit flavoured with various ingredients and added sugar.

Name – Origin – base spirit – additional ingredient.

Amarula – South Africa – Marula fruit & Cream	10
Baileys – Ireland – Irish Whiskey – Cream	10
Goldfish Coffee Liqueur – Australia – Rum – Coffee	12
Joseph Cartron – France – Rooibos	12
Cointreau – France – Sugar beet spirit – Orange	10
Cointreau – France – Blood Orange	12
Dom Benedictine – France – A blend of 27 herbs & spices	12
Drambuie – Scotland – Scotch Whisky – Spices & honey	12
Frangelico – Italy – Pure alcohol – Hazelnuts	10
Grand Marnier – France – Cognac – Bitter orange	12
Lejay Double Cassis – France – Blackcurrant	10
Pama – USA – Pomegranate	12
St Germain – France – Elderflower	12
Chambord – France – Black Raspberry	10

BRANDY

A distilled wine aged in wood barrels. Usually a dry acidic wine is used as the base. In the case of Calvados this is made using apples and sometimes pears.

CALVADOS

Roger Groult Calvados Pays d'Auge 8 Y.O.	16
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ARMAGNAC

A variety of brandy named after the region of Armagnac in France. Developed at least 700 years before Cognac, and only distilled once.

Darroze Armagnac 1980	40
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COGNAC

A variety of brandy named after the region of Cognac in North Western France. Cognac is generally made exclusively off of three types of grape and must be distilled twice by law.

Hennessey VS	12
H by Hine VSOP	12
Pierre Ferrand 1840	12
Martell XO Cognac	40

EAU DE VIE

Barack Apricot Brandy	12
Manoir Du Kinkiz – Blanche Pomme	13
Ge Massenez – Poire Williams	16

APERITIFS

Served on ice or with a dash of soda water, tonic, lemonade or dry ginger ale. Aperitifs are drinks served before a meal to stimulate the appetite.

Campari – Italy	10
Aperol – Italy	10
Barrel aged Muscat – Australia	10

SOFT DRINKS & MINERAL WATER

Antipodes Sparkling Mineral Water – New Zealand 500ml	7.5
Antipodes Still Mineral Water – New Zealand 500ml	7.5
San Benedetto Sparkling Mineral Water – Italy – 750ml	10
Schweppes soft drinks	4
<i>Pepsi, Pepsi Max, Lemonade, Lemon Squash, Dry Ginger Ale, Tonic, Soda</i>	
Lemon Lime & Bitters	4.5

JUICES

Orange, Pineapple, Apple, Tomato or Cranberry	5
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DIGESTIF

A liqueur that is traditionally consumed after dinner to aid digestion

Fernet Branca – Italy	10
Amaro Montenegro – Italy	10
Amaro Averna – Italy	10
Antica Formula – Italy	12
Punt E Mes – Italy	10
Cynar – Italy	10

TEA & COFFEE

Our special 'Goldfish' Blend Coffee beans.	4.5
Cappuccino, flat white, latte, long black, macchiato, piccolo latte.	
English Breakfast, Earl Grey, Green, Lemon & Ginger, Peppermint	4.5