

COCKTAIL EVOLUTION

TAKE YOUR TASTEBUDS TO THE NEXT LEVEL
WITH THESE EXQUISITE BESPOKE CREATIONS

HIBISCUS FIZZ \$15

A unique Champagne cocktail with a flowery twist.
Lindauer Special Reserve Brut Cuvee served with elderflower syrup
and a genuine Hibiscus flower

ELDERFLOWER COLLINS \$15

Putting a modern twist to this traditional gin classic.
Fresh lemon juice, elderflower cordial and Bombay Sapphire gin

THE PLUNGE \$16

Light and just a little bit fruity!
Rogue Society gin, apple juice, lime juice, soda garnished with
green grapes

FAWLTY SOURS \$15

Basil! Feeling a little risqué?
This is a creation worthy of Torquay's finest hotelier.
42 Below Kiwi Vodka, lemon juice, sugar syrup, basil leaves
and egg white.

PITCHERS

THEY MAY PAINT A THOUSAND WORDS BUT
ROUND THESE PARTS THEY SERVE TWO

CLASSIC PIMM'S JUG \$18

The quintessential British drink - after tea of course!
We keep it classic and serve Pimm's with soda, lemonade
and of course the obligatory fruit of the season

WHITE SANGRIA \$18

Bubbles, brandy, orange juice, pineapple juice and soda.
A delicious salute to summer all year round

THE ORIGINAL HURRICANE \$22

The story goes that when Pat O'Brien's, the legendary New Orleans
bar re-opened after prohibition, the streets were fair flowing in
Dark Rum. The Solution - create one of the world's great starters.
Dark Rum, passionfruit syrup and lemon juice over ice.
Laissez les bons temps rouler!

PALOMA \$22

Rumour has it that the Paloma, not the Margarita, is Mexico's
most beloved cocktail. Little is known about the origins of this
exquisite beverage but we can tell you it's a superb thirst quencher!
Jose Curevo Tradicionale, grapefruit juice, lime juice and soda
Ole!



SOMETHING SPECIAL?

Your friendly Bar Staff are ready to mix up some magic
to match your personal tastes. So please - just ask.