



Cocktails

all \$15

Margarita

Patrón Silver & Triple Sec shaken with Finest Call Lime Juice & garnished with lemon

Southern Mule

Southern Comfort layered with Fever-Tree Ginger Beer & Finest Call Lime Juice & garnished with lime

Pina Colada

Substation 41 Rum & Angostura Bitters combined with Coco Real Puree & Pineapple Juice, garnished with pineapple leaves

Watermelon Collins

Haymans Gin layered with Finest Call Lemon Sour, Finest Call Watermelon & finished with soda, garnished with lemon

Cosmopolitan

Tito's Vodka & Triple Sec shaken with Cranberry Juice & garnished with lime

Espresso Martini

Tito's Vodka & Patrón XO Café shaken with Finest Call Espresso & garnished with coffee beans

Fiery Sour

Fireball shaken with Finest Call Lemon Sour & Cloudy Apple Juice, garnished with chilli

South American Connection

Agwa layered with Finest Call Lime Juice & Fever-Tree Lemonade, garnished with mint leaves

Down South Hurricane

Southern Comfort shaken with Finest Call Lemon Sour, Orange Juice & Pineapple Juice, poured over Grenadine

Tuaca Town

Tuaca & Limoncello layered with Finest Call Lemon Sour & finished with soda

Alize Spritz

Alize Bleu Passion & Finest Call Passionfruit with soda & sparkling wine

Southern Sour

Southern Comfort Black shaken with aromatic bitters & Finest Call Premium Sour

Strawberry Daiquiri

Rum shaken with Finest Call Lemon Sour & strawberry puree

El Diablo

Patron Reposado, Creme de Cassis, lime juice & Fever Tree Ginger Ale

Ask about our cocktail special of the week



Premium Spirits

All spirits served with Fever-Tree mixers

Bourbon

Buffalo Trace	\$10
Eagle Rare Bourbon	\$12
Jack Daniels Single Barrel	\$15
Makers No.46	\$13
Fireball Cinnamon	\$10

Whiskey

Rhitten House Rye Whiskey	\$12
Teeling Whiskey Small Batch	\$10
Canadian Club Aged 12 Years	\$12
Taliska 10-year-old	\$12
Starward Single Malt 43%	\$15
Starward Wine Cask Edition	\$14
Johnny Walker Black Label Scotch.....	\$13
Johnny Walker Blue Label Scotch	\$20

Gin

Rogue Society Gin.....	\$13
Bombay Sapphire Gin.....	\$10
Tanqueray Gin.....	\$10
Haymans Gin	\$9

Rum

Substation No.41	\$10
Sailor Jerry Spiced	\$9
Captain Morgan Spiced Black	\$10
Bacardi White Rum	\$8
Pussers Rum	\$10

Vodka

Tito's Handmade	\$10
Ciroc Vodka	\$13
Grey Goose.....	\$13

Tequila

El Jimador	\$9
Patron Silver	\$18
Patron XO Café	\$12

Brandy

St Remy Brandy.....	\$8
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Ouzo

Akropolis.....	\$8
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Liqueurs

Midori Melon.....	\$8
Cointreau	\$9
Baileys	\$8
Kahlua	\$8
Tia Maria	\$8
Green Fairy Absinth 40%.....	\$12
Alize Bleu Passion	\$8
Pavan.....	\$9
Tuaca	\$8
Agwa	\$10
Southern Comfort Black 100	\$12
Dubliner Irish Whiskey Liqueur.....	\$10

COCKTAILS

AT *Lush* BAR

Glass (250ml) Bottle

Beers

Asahi Black.....	\$9
Corona	\$8
Bridge Road IPA.....	\$8
Stella Artois	\$7
Beechworth Pale Ale.....	\$7
Wild Yak Pacific Ale.....	\$7

Sparkling Wine

Tobacco Road Prosecco Piccolo (200ml)	\$9.5
Chandon Brut NV (750ml).....	\$45
Posh Plonk 2012 Vintage Cuvee	\$65
Moët & Chandon Brut Imperial NV (750ml).....	\$95
Veuve Clicquot Yellow Label Brut NV(750ml)	\$130

White Wine

Squealing Pig Sauv Blanc (NZ)	\$12	\$34
Cape Schanck Pinot Grigio (Vic)	\$10	\$28
Seppelt "The Victorian" Chardonnay (Vic).....	\$10	\$28
Brown Brothers Moscato (Vic).....	\$10	\$28

Red Wine

Stoney Range Pinot Noir (NZ)	\$11	\$30
Brown Brothers Merlot (Vic).....	\$11	\$30
Barossa Valley GSM (SA)	\$12	\$32
Pepperjack Shiraz(SA).....	\$13	\$36
Posh Plonk 2015 Shiraz (Bethanga, VIC)	\$50	

Non-Alcoholic

Voss Sparkling Water (800ml).....	\$8
Voss Still Water (800ml).....	\$8
Fever-Tree Soft Drinks (200ml)	
Dry Ginger Ale, Lemonade, Soda Water, Tonic Water, Cola	\$5
Fever-Tree Juice	
Orange, Pineapple, Cranberry	\$5

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AT *Lush* BAR

Food

(Available from 5pm to 9pm)

Mushroom Bruschetta (V) \$12

Crispy grilled Turkish Bread, spread with truffled chive ricotta, topped with sautéed mushrooms & grana Padano

Grilled Pita (V) \$9.9

Za'atar dusted pita, grilled with olive oil & served with chef's baba ganoush

Crispy Salt & Pepper Calamari S: \$14.9 L: \$19.9

Served with cucumber, radish & snow pea salad with a side of sriracha mayo

Buffalo Wings \$14.5

American style hot wings with your choice of blue cheese dressing or ranch dressing

Tasmanian Oysters (GF)

Oysters Natural \$2.5 each

Oysters Kilpatrick \$3 each

Pumpkin, Sage & Pinenut Arancini (V) \$12.5

Served on beetroot puree, with whipped spinach feta & grana Padano

Tasting Board for Two \$28

Grilled pita with baba ganoush, crispy salt & pepper calamari, buffalo wings, pumpkin, sage & pinenut arancini plus mushroom bruschetta