

## SIGNATURE COCKTAILS

Queen Bee Gin, Crème de Mûre, Verjus, Pink Peppercorn Honey, Americano Aperitivo	32
Stargazer Wattleseed Infused Starward Nova Whisky, Eucalyptus Honey, Chocolate Bitter	29
All Day Breakfast Spent Coffee Grounds Infused Martell VSOP, Croissant Infused Milk, Orange	32
Native Negroni Hickson Rd Dry Gin, Campari, Regal Rogue Red, Davidson Plum, Rosella	28
Common Ground Olmecca Altos Plata, Heiwa Yuzu-Shu, Cointreau, Agave, Lime, Togarashi, Salt	28
Like Clockwork Toji Junmai Ginjo, Creme De Cacao Blanc, Malibu, Pineapple, Lime, Coconut Foam	27

## ZERO-PROOF

Salut! Palermo Aperitif, Mindful Wine's Sparkling Cuvée, Soda	18
Elizabeth Lyre's White Cane Spirit, Earl Grey Tea, Lychee, Vanilla	18
Verdant Shiso Infused Lyre's Dry London Spirit, Eucalyptus Honey, Jasmine Green Tea, Fever-Tree Yuzu & Lime soda	18

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

An additional service fee of 10% applies to bookings of 8 people or more.