



*“With such a vast variety of native Australian herbs and spices available at our finger tips we have chosen some of our favourites and incorporated them into some beautiful cocktails to give it an Australian twist”*

<b>Lemon Aspen Gin Sour</b>	<b>\$19.50</b>
lemon aspen infused gin, lemon, sugar syrup (contains egg products)	
<b>Mango myrtle</b>	<b>\$19.50</b>
spiced rum, cointreau, lemon myrtle syrup, lemon juice, mango puree	
<b>Wattle seed espresso martini</b>	<b>\$19.50</b>
vodka, kahlua, kimberley espresso, wattle seed syrup	
<b>Native basil and apple mojito</b>	<b>\$19.50</b>
white rum, fresh apple, eco beach basil, lemon, soda	
<b>Bush pepper bloody mary</b>	<b>\$19.50</b>
pepper berry infused vodka, horseradish, worcestershire sauce, tabasco, celery salt	
<b>Mango myrtle daiquiri</b>	<b>\$19.50</b>
white rum, mango, lemon myrtle syrup	
<b>Davidson plum negroni</b>	<b>\$19.50</b>
davidson plum infused gin, sweet vermouth, campari	
<b>Strawberry gum sunset</b>	<b>\$19.50</b>
strawberry gum vodka, chambord, lychees, raspberries, lemon, soda	