HOUSE COCKTAILS BY MIXOLOGIST

| BOLD & CLASSIC

Diplomático Old Fashioned **15**
Diplomático Reserve, Luxardo Cherries, Chocolate Bitters

Manhattan **15**
Bulleit Bourbon, Martini Rosso, Luxardo Maraschino Cherry

Gran Classico Negroni **14**
Sipsmith Dry Gin, Campari, Carpano Antica Formula

| LADIES' NIGHT

Clover Club **16**
Citadelle Gin, Lemon Juice,
Homemade Raspberry Syrup, Egg White

Reposado Paloma **15**
Jose Cuervo 1800 Reposado, Home-made Syrup,
Lime Juice, Pink Grapefruit Juice, Club Soda

Augustine **13**
Grey Goose Vodka, St. George Spiced Pear,
Honey, Lemon Juice, Egg Whites

Revitalised Pink Lady **13**
Tanqueray Gin, Aperol, Home-made Syrup,
Lemon Juice, Egg White, Angostura Bitter

| ARTISANAL

Blueberry Mytini **16**
Ketel One, Mathilde Cassis, Home-made Syrup,
Lemon Juice, Blueberries, Mint

Orange Aviation **15**
Beefeater 24 Gin, Luxardo Maraschino Liqueur,
Home-made Syrup, Lemon Juice, Orange

El Diablo **15**
1800 Tequila Reposado, Mathilde Cassis,
Lime Juice, Ginger Beer

| THE FORGOTTEN

Americano **12**
Campari, Carpano Antica Formula, Club Soda

Dark and Stormy **15**
Plantation Dark Rum, Fresh Squeezed Lime Juice,
Angostura Bitters, Old Style Ginger Beer

| BUBBLES

Bellini **21**
Choice of: Mango | Peach | Passion Fruit | Strawberry,
Topped With House Champagne

Diplomático Cuban **16**
Prosecco, Diplomático Reserva, Mint Syrup, Lime Juice,
Home-made Syrup, Angostura Bitters

| DIGESTIVE

Hanky Panky **15**
Sipsmith London Dry Gin, Carpano Antica Formula,
Fernet Branca

Paper Plane **14**
Bulliet Bourbob, Aperol, Averna Amaro,
Fresh Squeezed Lemon Juice

| BARREL AGED COCKTAIL

Negroni **14**
Gordons' Dry Gin, Campari, Martini Rosso

Old Fashioned **14**
Jim Beam Bourbon Scotch Whisky, Angostura Bitter,
Home-made Syrup

Please approach staff for international cocktails

YOUR THREE-STEP
GIN & TONIC EXPERIENCE $15+
Create your own customised gin & tonic with our selection of premium gin, paired with the finest craft tonics and soda. Choose over twenty garnishes.

APÉRITIF

Pimm's No. 1	**6.30**
Pernod	**6.30**
Aperol	**6.00**
Campari	**6.00**

PORT I SHERRY **60ML**

Graham's 20-Year-Old Tawny Port	**13**
Taylor's Port Fine Ruby NV	**6**
Tio Pepe Sherry	**6**

DIGESTIF

Fernet Branca	**7.70**
Amaro Averna	**7.70**
Carpano Antica Formula	**7.70**
Christian Drouin Calvados	**7.70**
Sarpa Oro di Poli Grappa	**7.70**

GIN

The Botanist	**9.70**
Hendrick's	**9.70**
Sipsmith	**7.30**
Tanqueray	**6.70**
Bombay Sapphire	**6.50**

VODKA

Grey Goose	**9.30**
Ketel One	**7.90**
Absolut	**7.90**
Smirnoff Black	**6.60**
Stolichnaya	**6**

RUM

Plantation Rum XO 20th	**16.20**
Diplomático	**10.60**
Plantation Rum Dark	**8.70**
Plantation 3-Star	**7.80**
Myer's Dark	**6**

TEQUILA

Codigo Anejo	**14**
Codigo Reposado	**12**
1800 Reposado	**9.90**
Jose Cuervo	**6**

WHISKY

| SCOTLAND SINGLE MALT WHISKY

SPEYSIDE
Lightly peated, with fruity notes of apple and pear, balanced by honey, vanilla, spice, and Sherry cask richness.

Glenlivet 18 Years	**16.50**
Glenfiddich 18 Years	**16.50**
Singleton 18 Years	**16.50**
Glenlivet 15 Years	**14**
Glenfiddich 15 Years	**13.20**
Macallan 12 Years	**11.10**
Glenfiddich 12 Years	**9.80**

HIGHLAND
Rich and diverse, with fruitcake, oak, heather, and gentle smoke, ranging from peaty and robust to floral and elegant.

Glenmorangie	**8.50**

LOWLAND
Floral tones like grass and honeysuckle pair with sweeter notes like toffee and cinnamon.

Auchentoshan 18 Years	**16.50**

ISLAY
Famous for bold peat smoke, earthy flavors, and distinctive notes of sea salt and coastal seaweed.

Bowmore 18 Years	**16.50**
Lagavulin 16 Years	**16.50**
Laphroaig Quarter Cask	**12.90**
Bowmore 12 Years	**10**

| BLENDED WHISKY

Chivas 18 Years	**12**
Monkey Shoulder	**8.50**
Johnnie Walker Black	**7.20**

| IRISH WHISKY

John Jameson	**7.80**

| TENNESSEE WHISKY

Bulleit Bourbon	**8.80**
Jack Daniel's	**6.20**
Jim Beam	**6**

PREMIUM SINGLE MALT WHISKY
Premium whisky chaser Set of 6 x 15ml shots at **$42**. Alternatively, order by the shot (30ml) or bottle (700ml).

COGNAC

Rémy Martin XO	**23.60**
Martell VSOP	**12.50**
Courvoisier VSOP	**11.50**
Hennessy VSOP	**11.50**
Rémy Martin VSOP	**9**

BRANDY

St Rémy Napoleon	6

LIQUEUR

Amaretto | Bailey's Irish Cream | Cointreau **7.70**
Grand Marnier | Crème De Menthe | Drambuie
Sambucca | Kahlúa

ZERO - ALCOHOL COCKTAIL

Modern Gin and Tonic **13**
Pearsons Botanical London Dry, Fever Tree Tonic,
Grapefruit Bitters, Served with Orange and Thyme

Negroni **12**
Pearsons Botanical London Gin, Notamaro,
Notvermouth with Dehydrated Lemon Wheel

Amaretto Sour **12**
Notamaretto, House Syrup, Fresh Squeezed Lemon,
Angostura Bitters with Dehydrated Lime Wheel

Mint Julep **13**
Notwhisky, Gula Melaka, Fresh Squeezed Lime Juice,
Club Soda, Luxardo Maraschino Cherry

HOUSE MOCKTAIL

Summer Iced Tea **6.60**
English Breakfast Choice of:
Lychee | Peach I Strawberry I Ginger-Honey-Lemon

Virgin Mojito **7**
Lime Wedges, Spearmint Leaves, House Syrup and Club Soda

Virgin Sling **7**
Fresh Squeezed Lime Juice, Orange Pineapple,
Pomegranate Syrup Garnish with Strawberry Slice

Virgin Mary **6.60**
Tomato Juice with Tabasco Sauce, Salt, Pepper,
Worcestershire Sauce, Served with Celery Stick and Lemon Wedge

Gunner Glass **5** / Pint **6.20**
Mix of Ginger Ale, Ginger Beer And Bitters,
Served with a Lemon Slice

DAILY SPECIALS

Tuesday	Caipirinha Night *(Enjoy **$2** off Brazilian Rum Cocktails)* *1-for-1 Tiger Draught Beer*
Wednesday	Selected Whisky by the Glass
Thursday	Martini Night *(Enjoy **$2** off Martini Cocktails)*
Friday	1-for-1 Cava Sparkling by the Glass
Saturday & Sunday	Sake Night *(Enjoy **$2** off Sake by the Glass)*

DRAUGHT BEER
GLASS 330ML | PINT 500ML

Erdinger Yeast	Glass **9.70** Pint **14.50**
Brewlander Joy IPA	Glass **9.60** Pint **14.30**
Kilkenny	Glass **9.60** Pint **14.30**
Guinness	Glass **8.40** Pint **11.30**
Heineken	Glass **8.20** Pint **11.80**
Tiger	Glass **7.80** Pint **11.20**

BOTTLED BEER & ALE

Asahi	**9.60**
Corona	**9.60**
Heineken	**9.30**

CIDER

Magners	**9.60**

NON-ALCOHOLIC BEER

Heineken 0.0	**6**

MARTINI NIGHTS
Explore Our
Signature Martini Collection
$2 Off Every Thursday

WINE BY THE GLASS **150ml**

CHAMPAGNE & SPARKLING WINES

Chapuy Brut Tradition NV	**18**
Henriot Brut Souverain NV	**17**
Prunotto Moscato d'Asti DOCG 2020	**9**
Millesimato Bottega Brut Prosecco	**8**

WHITE WINES

William Fevre Chablis 2024	**17**
Trimbach Riesling Classic Alsace 2022	**14**
Odfjell Armador Sauvignon Blanc 2022	**13**
Zuccardi Series A Torrontés 2022	**13**
Andrea C Pinot Grigio 2023	**12**
Tanglin Club Sauvignon Blanc 2022	**8**

ROSE WINES

Chateau D'esclans Whispering Angel 2023	**14**

RED WINES

Vietti Langhe Nebbiolo Perbacco Piemont 2022	**18**
Antinori Villa Chianti Classico Riserva DOCG Tuscany 2022	**18**
Prats & Symington Prazo De Roriz 2021	**14**
Odfjell Armador Cabernet Sauvignon 2023	**12**
Susana Balbo Crios Malbec 2023	**13**
Quarisa 30 Mile Shiraz Australia 2022	**9**
Tanglin Club Pinot Noir 2022	**9**

SAKE BY THE GLASS **100ml**

Hourai Junmai Daiginjo Irootoko (SMV +3)	**13**
Sanzen Junmai Daiginjo Omachi (SMW -5)	**12.50**
Shichiken Yama-no-kasumi Cloudy Sparkling (SMV +1)	**12**

SPARKLING | STILL WATER **750ml**

San Pellegrino	**8**
Acqua Panna	**8**

SOFT DRINKS

Coke	**2.90**
Coke Zero	**2.90**
Sprite	**2.90**
Ginger Ale	**2.90**
Soda Water	**2.90**
Tonic Water	**2.90**
Old Style Ginger Beer	**3.50**

FEVER-TREE TONIC **5**
Light Tonic | Indian Tonic | Soda Water

FRESHLY SQUEEZED JUICE

Orange | Watermelon | Mixed — Small **3.90**, Pint **5.50**

SNACKS

Gambas Al Ajillo & Spanish Octopus **20.70**
Tomato Salsa, Gherkin, Chimichurri Sauce

Apple Wood Smoked Scottish Salmon Platter **19.80**
Horseradish Crème, Capers, Pickled Shallot, Gherkins, Toast Bread

Baked Mont D'or Cheese **18.90**
Rosemary, Garlic, Bread Chips

Crispy Pork Belly **15.50**
Thai Style Green Chilli Dipping Sauce

Beef Rendang French Bread Pizza **14.50**
Minced Beef Rendang, Cheese, Pickled Red Onion, Cilantro

Buffalo Drumlettes (6) **13.90**
Sriracha Sour Cream

Bhuna Gosht **13.90**
Sriracha Sour Cream

Fried Chicken Wings (6) **12.40**
French Fries, Thai Chili Dressing

Thai Fish Cake (6) **10.35**
Thai Sweet Chilli Sauce

Chicken | Lamb | Beef Satay (6) **9.80**
Rice Cubes, Cucumber, Red Onion, Spicy Peanut Sauce

Tanglin Signature Fries **9.50**
Truffle, Parmesan Cheese

Fried Cauliflower with Indian Spice (V) **9**
Mint Chutney | Lemon Wedge

SANDWICHES
Comes with Salad, Chips and Coleslaw

Club Sandwich	**12.90**
Vegetarian Club Sandwich	**10.90**
Smoked Salmon Sandwich	**11.95**
Cheese Toast	**7.50**
Beef | Chicken Sandwich	**7.50**
Cheese | Ham | Tuna | Egg Mayo Sandwich	**7.35**

VIEW OUR FULL WINE LIST

TERRACE BISTRO & BAR
MENU