

MOCKTAIL

VERY BERRY **\$13**
Raspberry. Cranberry. Lemon Juice. Apple Juice.
Passionfruit.

COCKTAILS

KIICHIGO SPARKLE **\$22**
Raspberry. Pineapple. Shochu. Lemon juice.
Sparkling wine.

YUZU LOVE **\$22.5**
Vodka. St Germain. Yuzu umeshu. Lemon juice.
Yuzu honey.

JAPANESE OLD FASHIONED **\$24**
Japanese whiskey. Maple syrup. Plum bitters.
Lemon twist.

FRENCH BREEZE **\$22**
Chambord. Blackcurrant liqueur. Pineapple.
Lemon juice. Soda water.

PASSIONFRUIT FANTASY **\$22.5**
Vodka. Passionfruit. Apricot jam. Apple juice.
Peach bitters.

ESPRESSO MARTINI **\$22**
Vodka. Espresso. Kahlua

HAZELNUT MARTINI **\$22**
Frangelico. Kahlua. Baileys. Cream. Vanilla
syrup.

SPARKLING WINE

See Saw Prosecco \$13/\$55

NV. Orange.

Angullong Chardonnay Pinot Noir \$13/\$55

NV. Orange.

Stockman's ridge Primrose \$55

2022. Orange.

Logan M Cuvee \$75

2019. Orange.

WHITE WINE

CHARDONNAY

Ross Hill 'Maya & Max' \$13/\$55

2024. Orange.

Topography by Printhe \$64

2023. Orange.

Rowlee \$69

2023. Orange.

Colmar Estate Block 2 \$85

2021. Orange.

SAUVIGNON BLANC

Swinging Bridge \$13/\$55

2023. Orange.

Nashdale Colour Series FUME S.B \$55

2021. Orange.

Mayfield 'Sophie's Godmother' \$57

2023. Orange.

Windowrie 'Sakura' Organic \$59

2024. Central Ranges.

Philip Shaw No 19 \$59

2023. Orange.

PINOT GRIS & BLEND

Heifer Station \$14/\$60

2023. Orange.

Rowlee \$63

2023. Orange.

Ross Hill Pinnacle \$72

2022. Orange.

Gilbert 'Blanc' \$60

Pinot gris Riesling Gewürztraminer

2022. Orange.

RIESLING

Cargo Road \$13.5/\$58

2022. Orange.

Mayfield 'Backyard' \$63

2023. Orange.

Brangayne \$63

2023. Orange.

Colmar Estate Block 5 \$80

2022. Orange.

Rosnay Organic Semillon \$55

2016. Canowindra.

Angullong Verdelho \$58

2023. Orange.

Orange Mountain \$62

Interval Viognier

2021. Orange.

Stockman's ridge \$55

Rider Gruner Veltliner

2021. Orange.

RED WINE

SHIRAZ & BLEND

Nashdale Colour Series \$14/\$60

2022. Orange.

Heifer Station Shiraz \$64

2022. Orange.

Angullong 'Crossing Reserve' Shiraz \$85

2019. Orange.

David O'Dea \$52

Preservative free Organic Shiraz

2021. Canowindra

Orange Mountain '1397' Shiraz Viognier \$80

2021. Orange.

PINOT NOIR & BLEND

Philip Shaw 'The wire walker' \$13.5/\$58

2023. Orange.

Slow Wine Co \$68

2019. Orange.

Ross Hill Pinnacle \$80

2022. Orange.

Gilbert 'Rouge' \$60

Pinot noir Shiraz Pinot meunier

2022. Orange.

CABERNET SAUVIGNON, MERLOT & BLENDS

Cooks Lot Cabernet Merlot '8989' \$13/\$55

2019. Orange.

Cargo Road \$59

Cabernet Sauvignon

2021. Orange.

Brangayne 'Tristan' \$68

Cabernet Sauvignon Shiraz Merlot

2021. Orange.

Botobolar Organic Preservative Free \$52

Cabernet Sauvignon

2022. Canowindra

Slow Wine Co Merlot \$68

2018. Orange

Logan Weemala Tempranillo \$58

2022. Mudgee.

Angullong 'Fossil Hill' Barbera \$60

2022. Orange.

Rowlee Nebbiolo \$125

2019. Orange.

ROSE

See Saw \$13/\$55

2023. Orange.

Mayfield 'Five Rows' \$60

2023. Orange.

BEER & CIDER

ON TAP

ASAHI (300ml) \$12.5

BOTTLED

SAPPORO \$10

ASAHI \$10

KIRIN ICHIBAN SHIBORI \$10

YEBISU PREMIUM BLACK \$16.5

ROGERS'-Amber ale \$10.5

CASCADE LIGHT \$9

SMALL ACRES CYDER / PINK LADY \$11

NON-ALCOHOLIC CIDER

SMALL ACRES CYDER GOLDEN KNOT \$10.5

SPARKLING APPLE & PEAR

SPRITS

VODKA

SMIRNOFF \$11.50

GREYGOOSE \$13.50

BELVEDERE \$14.50

GIN

TANQUERAY \$11.50

BOMBAY SAPPHIRE \$12.50

TANQUERAY10 \$13.50

HENDRICK'S \$13.50

RUM

BARCARDI \$11.50

BARCARDI Gold \$11.50

KRAKEN \$12.50

TEQUILA

EL JIMADOR REPOSADO \$11.50

EL JIMADOR BLANCO \$12

JAPANESE WHISKEY

SUNTORI TOKI \$15

NIKKA SINGLE MALT YOICHI \$21

HAKUSHU DISTILLER'S RESERVE \$25

HIBIKI HARMONY - MASTER'S SELECT \$32

WHISKY & WHISKEY

JONNIE WALKER BLACK \$12.50

MONKEY SHOULDER \$12.50

MAKER'S MARK \$12.50

JACK DANIELS \$12.50

JIM BEAM RYE \$12.50

CANADIAN CLUB \$12.50

JAMESONS \$12.50

APERITIF / DIGESTIVE

APEROL \$11.50

PIMM'S \$11.50

CAMPARI \$11.50

BAILEYS \$11.50

KAHLUA \$11.50

DISARONNO AMARETTO \$11.50

COINTREAU \$11.50

CHAMBORD \$12.50

SAKE

JUNMAI: Junmai sake is typically brewed from rice milled to at least 70% in size. Junmai sake is typically lighter in fragrance but stronger in palate and body than ginjo and Daiginjo sake.

JUNMAI GINJO: Junmai ginjo sake is typically made from rice milled to at least 60% of its original size. Junmai ginjo shows more complexity in flavour and aroma than Junmai sake, and can take on fruity or savoury notes.

JUNMAI DAIGINJO: Junmai daiginjo sake is typically milled to at least 50% in size. Junmai Daiginjo sake often displays strong floral aromatic qualities and fruitiness on the palate.

HOT SAKE / 300ml

SUISHIN / Junmai **\$29**

Off dry. Light body and easy drinking. This robust sake has both an elegant sourness along with a very smooth finish.

COLD SAKE / 300ml

MASUMI / Junmai **\$31**

Mellow and mild-mannered in all aspects, with subtle, organic flavors and a hint of rice's sweetness. Medium bodied sake.

OTOKOYAMA / Tokubetsu Junmai **\$33**

Quiet grain-like aroma with a hint of fruity nose. Dry and full bodied. Refreshing lightness with vivid acidity.

BISHONEN / Junmai Ginjo **\$29**

Well-balanced full-bodied flavour. Rich, semi-dry and umami. Clean finish.

IPPIN / Junmai Daiginjo **\$36**

Dramatic richness and fruitiness, tempered by savoury, chewy notes, and good acidity thrown in for balance.

HAKUTSURU SAYURI NIGORI **\$27**

An unfiltered cloudy sake. A very light nose filled with cream, cherry blossom, and white grape elements. clean and easy with a semi-sweet appearance and very smooth finish.

SHOCHU (JAPANESE VODKA) **30ml**

(NEAT OR ROCK)

Distilled Japanese spirits, Shochu is a delicate spirit that can be enjoyed straight or on the rock.

IICHIKO SILHOUETTE (Barley, Oak barrel) **\$13**

One of the most well-known shochu in Japan. Iichiko silhouette is aged in oak barrels for a year. Outstanding fragrance combined with excellent body.

KAIDO (Sweet potato, Rice) **\$13**

Used Japanese pure rice and deep ocean water. Excellent, well-rounded shochu.

KUROUMA MUGI (Barley, Oak barrel) **\$13**

Extra special aged shochu, delicately aged for 3 years in French barrel to give extra smooth and rich dean finish.

UMESHU (JAPANESE PLUM WINE) **30ml**

CHOYA UMESHU (ROCK / NEAT) **\$11**

Delicate Japanese standard plum wine. Using 100% Japanese plum fruits from Kishu, Wakayama. Richness, depth and elegancy flavor.

SOFT DRINKS

COKE	\$5
COKE NO SUGAR	\$5
LEMONADE	\$5
LEMON SQUASH	\$5
GINGER BEER	\$5
LEMON LIME BITTERS	\$6.5
PINK LEMONADE	\$6.5

TEA POT

GREEN TEA (Genmai, Brown rice)	\$5
JASMINE	\$5
CHAMOMILE	\$5
YUZU HONEY	\$6.5

\$1.5 Charged for extra cup.

(Max 2 cups serve per pot)

JUICE

APPLE	\$5
ORANGE	\$5
CRANBERRY	\$5

MINERAL WATER

SAN PELLEGRINO SPARKLING / 750ML	\$9
----------------------------------	-----