

# **DRINKS MENU**

### **Cocktails & Mocktails**

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#### **LOHA Classic Cocktails**

<b>Aperol Spritzer</b> Aperol, Prosecco, splash of Soda, garnished with de hyd Orange – stirred	\$15
Passionfruit/Strawberry Mojito White Rum, Lime chunks, Mint Leaves, Passion Fruit, Lemon Juice, Sugar Syrup – muddle & stir	\$16
Classic Margarita Tequila, Cointreau, Lime Juice, Sugar Syrup – shake	\$18
<b>Old Fashioned</b> Bourbon, Sugar Cube, Bitter, Plain Water – stir	\$18
Gin/Vodka martini (wet or dry) Gin/Vodka, Dry Vermouth – stir	\$15

<sup>\*</sup>Sunday is extra 10% and Public Holiday is extra 15%.

# **LOHA Signature Cocktails**

Mantra Bombay premier Gin, Cranberry Juice, Yuzu Juice, Sugar Syrup, Tonic water – shaken crushed ice, Garnish – banana leaf & de hyd Lemon	\$19
<b>Bollywood Breeze</b> Tequila Patron silver, Passionfruit shrub, Kaffir lime leaf, Orgeat Syrup	\$20
Kerala Kick Dewars 12 Y, Indian spice syrup, orange bitter – stir/double strain Garnish – smoke & dehydrated orange	\$20
Jai Ho Fizz Grey goose Vodka, Chardonnay, Lemon Juice, Sugar syrup, Fresh Grapes – muddle/shaken Garnish – Ice Mountain & strawberry fan, mint sprig	\$18

#### **LOHA Mocktails**

Virgin Pina Colada Pineapple Juice, Fresh Cream, Coconut Syrup- Orange Slice Mint	
<b>Masala Mojito</b> Jaljeera, Orange slice, Mint, Sugar, Lemon Juice, Sprite	\$15
Pink lemonade Pink Cordial, Sprite	\$15

## **LOHA Wine Philosophy**

At Loha Modern Indian, our wine list reflects the restaurant's soul – strength, artistry, and authenticity. Each bottle is hand-selected to harmonize with the bold, layered flavours of our cuisine.

From crisp whites that mirror the subtle spice of coastal dishes to rich reds that embrace the warmth of slow-cooked curries, every pour enhances – never overpowers – the essence of Indian spices.

We partner with boutique Australian producers and select international vineyards to blend tradition with innovation.

Every glass celebrates craftsmanship, creativity, and connection – the true spirit of Loha.

At Loha, wine is not merely a pairing – it is part of the story. Sip, savour, and let the journey unfold.

#### **SPARKLING & ROSE**

BiancaVigna NV Prosecco DOC, Veneto, Italy	\$10G, \$42
Fresh, fruity, crisp dry finish	
42 Degrees South Premier Cuvée, Tasmania	\$45
Citrus and brioche complexity	
Taittinger Brut Prestige Champagne,	\$95
France	
Elegant, fresh and well balanced	
Audrey Wilkinson Rosé, Hunter Valley, NSW	\$8G/ \$35
Raspberry, dry, summery	
Rameau d'Or Rosé, France	\$42
Delicate & dry, wild strawberry & rose petal	

#### **WHITE**

<b>Nick O' Leary Riesling, Canberra District</b> <i>Dry, citrus and fine acidity</i>	\$10G, \$40
Oliver's Tauranga Vermentino, McLaren Vale SA Citrus, floral, crisp	\$35
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Te Mata Estate Sauvignon Blanc, Hawke's Bay NZ	\$38
Lime, passionfruit notes, perfect with spice	
Shaw & Smith Sauvignon Blanc, Adelaide Hills SA Citrus, fresh, spice lifting	\$40
Mount Adam 'Five Fifty' Chardonnay, Eden Valley SA Vibrant, citrus, lightly oaked	\$8G/ \$35
L&C Poitout Bourgogne Tonnerre Chardonnay, France Pale straw golden tonic clouds of aroma, ripe pears, nectar and stone-fruit.	\$55
Alois Lageder Pinot Grigio DOC, Alto Adige, Italy Fruity, spicy, refreshingly dry	\$38

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#### **REDS**

42 Degrees South Pinot Noir, Coal River, TAS	\$10G, \$45
Elegant, red - fruited, spice friendly	
<b>Giant Steps Pinot Noir, Yarra Valley, VIC</b> <i>Delicate, cherry, gentle spice</i>	\$50
Yangarra Old Vine Grenache, McLaren	\$40
Vale, SA	
Juicy, savoury, spice – friendly	
Henschke 'Johann's Garden' Grenache	\$65
Mataro, SA	
Spicy, plush, savoury	
Mojo Cabernet Sauvignon, Coonawarra, SA	\$9G/
Bold, minty, cellar style	\$35
Amelia Park Cabernet Merlot, Margaret	\$45
River, WA	
Blackcurrant, bay leaf, fresh	

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<b>Mount Adam 'Five Fifty' Shiraz, Barossa, SA</b> Peppery, dark fruit, balanced	\$9G/ \$35
Henschke 'Henry's Seven' Shiraz Blend, Barossa, SA Balanced, spice and dark fruit	\$55
Poliziano Nobile Di Montepulciano DOCG, Tuscany Full bodied, rich and balanced	\$75

#### **BEERS**

Haywards 5000	\$12
Indian	
Kingfisher Premium Lager India	\$8
<b>Asahi Super Dry</b> Japan	\$8
<b>Balter XPA</b> Australia	\$10
<b>Peroni</b> <i>Italy</i>	\$8
Capital Brewing Coast Ale Australia	\$10
Capital Brewing Dark Lager Australia	\$10

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#### **SPIRITS**

<b>Tanqueray Gin</b> <i>England</i>	\$10
<b>Four Pillars Rare Dry Gin</b> <i>Australia</i>	\$12
<b>Bombay Sapphire Gin</b> <i>England</i>	\$12
Woodford Reserve Bourbon United States (Kentucky)	\$11
<b>Amrut</b> India	\$14
Rampur India	\$14
<b>Old Monk Rum</b> <i>India</i>	\$12
Indri Trini India	\$14

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<b>Macallan 12</b> Scotland	\$14
<b>Laphroaig</b> Scotland(Islay)	\$12
<b>Tenjaku</b> Japan	\$12
House Pour Vodka	\$8
House Pour Gin	\$8
House Pour Whisky	\$8

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#### **SOFT DRINKS**

Coke	\$5
Coke Zero	\$5
Sprite	\$5
Fanta	\$5
Tonic	\$5
Soda	\$5
Ginger Beer	\$6
Ginger Ale	\$6
Lemon Lime Bitters	\$6
Still Water 750ml	\$8
Sparkling Water 750ml	\$8
Mango Lassi	\$8
Salt Lassi	\$8

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### **Hot Beverages**

Selection of Teas	\$5
South Indian Filter Coffee	\$5

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