

THE BLEND 2017
COMPETITION COCKTAILS

(AVAILABLE AFTER 5PM)

THE DRUNKEN SWINE
\$18

LHG SORBET | TEA | MAKER'S MARK |
COURVOISIER VS COGNAC | SALTED BACON

THE SIMPSON SMILE
\$12

JIM BEAM WHITE LABEL | SWEET VERMOUTH |
ANGOSTURA BITTERS | TEMPLE TEA EARL
GREY TEA | ANGOSTURA ORANGE BITTERS

COCO RENDEZVOUS 14

It is often said that 'simplicity is sexy', but has anyone ever announced that 'shyness is sexier'? Within a tall, slim, clear glass you are set with a combination of flavours so well paired you ask yourself 'How have I not tasted this earlier?' Refreshingly seductive with an air of elegance this cocktail will rendezvous with you for another after your first.

Vodka | Elderflower Syrup | Lime Juice | Phial filled with Passionfruit | Sparkling water

MISSIONARY'S DOWNFALL 12

A seductively deceiving white rum based cocktail masked with pineapple, peach liqueur and mint. Shaken like crazy and garnished even crazier.

#TheRayWay

White Rum | Fresh Mint | Peach Liqueur | Pineapple Juice

MIRAMAR FIZZ POP \$14

Back by popular demand after winning the first ever '**Wellington on a Plate Cocktail & Tapas Match**' in 2015 when it was originally paired with our Popcorn Chicken, this cocktail was designed to invoke feelings of nostalgia from childhood days spent in the local diary and our favourite fast-food takeaways.

Gin | Pomegranate & Lemongrass Syrup | Lemon & Lime Juice | Mango Foam | Miramar Fizz Lollipop

THE DRUNKEN SWINE \$18

A build-your-own concoction not for the faint of heart: melt a lemon, honey, and ginger sorbet with hot smoky tea, pour over a mix of Maker's Mark bourbon and Courvoisier VS cognac, stir down with a salty rasher of pressed bacon. Eat, drink, enjoy.

*LHG sorbet | Really Russian Caravan Tea |
Maker's Mark | Courvoisier VS cognac | Salted
Bacon*

SIMPSON'S SMILE \$12

Using gastronomy techniques and equipment for a cocktail purpose combining two classic cocktails in such a manner is yet to be seen, so is the sight of Mr. Ben Simpson's Smile (respected Wellington bartender pioneer). Here we have combined a bourbon old fashion and a bourbon blazer together in a unique yet theatrical manner and even manages to capture Mr. Ben Simpson's smile on camera.

*Jim Beam White Label | Sweet Vermouth |
Angostura Bitters | Temple Tea Earl Grey Tea |
Angostura Orange Bitters*