Cocktail MENU

Cocktails

AND LIME

ESPRESSO MARTINI VODKA-BASED WITH RICH COFFEE, CHOCOLATE & VANILLA NOTES, FOR A LUXURIOUSLY SMOOTH & BITTER BITE	8
BAILEYS ESPRESSO MARTINI A TWIST ON THE ORIGINAL, IT'S THE IDEAL COCKTAIL FOR COFFEE LOVERS. SLIGHTLY SWEET & CREAMY, BUT FULL OF DEEP COFFEE FLAVOUR	8
PASSIONFRUIT MARTINI PASSIONFRUIT & MANGO GIVE A TROPICAL BURST TO THIS VODKA-BASED FAVOURITE, UNDERSCORED WITH VANILLA FOR A BALANCED BLEND. SERVED WITH A SHOT OF PROSECCO	8
CLASSIC MOJITO THIS RUM-BASED CLASSIC IS ZESTY & REFRESHING. TAHITIAN LIMES GIVE THE IDEAL BALANCE OF SHARPNESS & SWEETNESS, COMPLEMENTING THE MINT NOTES	8
RASPBERRY MOJITO SWEET & REFRESHING WITH LOTS OF RASPBERRY & MINT FLAVOURS, GIVING A FRUITY TWIST TO THIS RUM CLASSIC	8
MARGARITA PACKED WITH MEXICAN LIME, THIS ZESTY TEQUILA COCKTAIL HAS NOTES OF SWEET ORANGE, GRAPEFRUIT & ANGOSTURA BITTERS. TOPPED WITH A TOUCH OF SEA SALT	8
DARK AND STORMY A SIMPLE YET DELICIOUS COCKTAIL THAT FEATURES A REFRESHING TRIO OF DARK RUM, GINGER BEER	8

Mocktails

	PASSIONFRUIT COOLER A TROPICAL PARADISE AWAITS WITH THIS FRAGRANT VANILLA AND PASSIONFRUIT PAIRING, TOPPED WITH A CRISP SICILIAN LEMONADE	4
	NO-MOJITO A NO NONSENSE HIT OF FRESH MINT, ZESTY LIME, LOADED WITH ICE AND TOPPED WITH SPICY GINGER ALE. THE PERFECT COMBINATION	4
7	PROSECCO BY THE GLASS	-
	PROSECCO BY THE GLASS	5
	APEROL SPRITZ BITTERSWEET APEROL, BUBBLY PROSECCO AND FINISHED WITH SODA WATER, THIS SIGNATURE REFRESHING DRINK IS SERVED OVER HEAPS OF ICE	8
	PEACH BELLINI PERFECTLY PRIM AND PROPER, SWEET ARCHERS ARE MATCHED WITH PROSECCO TO CREATE A DELICIOUS CLASSY DRINK	7
	RASPBERRY BELLINI A CHEEKY TWIST ON THE CLASSIC BELLINI, TART RASPBERRIES ARE PAIRED WITH PROSECCO TO CREATE A FRUITY, FIZZY AND SERIOUSLY CELEBRATORY DRINK	6

SIGN UP TO RECEIVE EXCLUSIVE OFFERS AND REWARDS