



the press

COCKTAILS



MENU

CLASSICS

CLASSIC SOUR

\$23.00

Pick your base spirit:

Whisky, Vodka, Gin, Amaretto
+ lemon juice, simple syrup

Add flavour + \$2

Passionfruit, Mango, Watermelon,
Strawberry, Lychee, Coconut

MARGARITA

\$23.00

Classic- tequila blanco, cointreau
lime, simple syrup

Spiced - tequila blanco, cointreau,
chilli, lime, simple syrup

Coconut- tequila blanco, coconut
syrup, cointreau, lime,

Tommy's - tequila blanco, agave,
lime

ESPRESSO MARTINI

\$23.00

Pick your base spirit:

Vodka, Dubliner, Fireball, Spiced
Rum, Tequila
+ coffee liqueur, cold press coffee,
vanilla

FRENCH MARTINI

\$23.00

Vodka, chambord, pineapple, lime,
vanilla

DAQUIRI

\$21.00

Bacardi white rum, lime, soda

Add Flavour + \$2

Passionfruit, Mango, Watermelon,
Strawberry, Lychee, Coconut

CLASSICS

MANHATTAN

\$25.00

Rye whisky, cinzano rosso
vermouth, angostura bitters,
maraschino cherry

OLD FASHIONED

\$25.00

Whisky x 2 nips, angostura bitters,
orange bitters, sugar

NEGRONI

\$25.00

Gin, cinzano rosso vermouth,
campari

MARTINI

\$25.00

Pick your spirit:

Gin or Vodka x 2 nips

Wet or Dry?

Cinzano bianco vermouth

Dirty ?

+ olive brine

BOOZY MULES

\$25.00

Pick your base spirit:

Vodka, Dark Rum, Bourbon, Gin,
+alcoholic ginger beer, lime, angostura
bitters

PINA COLADA

\$23.00

Malibu coconut rum, lime, vanilla,
pineapple juice, milk

MOJITO

\$23.00

Classic- Bacardi whit rum

Dirty- Captain Morgan spiced rum

Coconut- Malibu coconut rum

Tropical-Bacardi Strawberry, mango,

+ lime, mint, sugar, soda

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BASIL BERRY SMASH

\$25.00

Gin, chambord, basil, creme de cassis, lemon juice, blackberries

CHERRY BLOSSOM MARTINI

\$25.00

Roku Sakura Bloom Gin , maraschino cherry, cinzano bianco vermouth

MAPLE OLD FASHIONED

\$25.00

Makers Mark Bourbon, maple rosemary syrup, cherry, angostura bitters, pinch of salt, orange zest

STICKY DATE MARTINI

\$25.00

Vodka, butterscotch schnapps, home made sticky date syrup, whipped cream, dates, caramel rim

JACK FROST

\$24.00

Malibu, Spiced Rum, Blue Curacao, Pineapple Juice

CINNAMON TOAST DELIGHT

\$24.00

Fireball, Frangelico, butterscotch schnapps, vanilla. dash of milk, flamed cinnamon

COCKTAILS

RUM BALL

\$24.00

Spiced rum, coconut syrup, chocolate syrup, milk, charred coconut and vanilla sugar rim

LEMON MERINGUE

\$25.00

Vodka, limoncello, lemon juice, vanilla, caramel, flamed lemon meringue

PASSIONFRUIT SPRITZ

\$25.00

Gin, prosecco, pineapple juice, passionfruit, grenadine, soda

LONG ISLAND VARIETIES

\$25.00

Spirit Mix= Vodka, White Rum, Gin, Tequila, Cointrea

Long Island iced Tea

Spirit mix, lemon juice, cola

Carmel Long Island Iced Coffee

Spirit Mix, coffee liqueur, cold press coffee, lactose free milk, caramel, whipped cream

Tropical Long Island

Spirit mix, passionfruit, mango, orange juice, pinaepple juice, lime juice

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WINE LIST



MENU

WHITE WINE

SAUVIGNON BLANC \$15/\$19/\$55

Lambrook Adelaide Hills
Crisp, vibrant, deliciously drinkable,
with hints of lemongrass, green
apples, lemon zest and fresh herbs,

CHARDONNAY \$15/\$19/\$55

Les Peyrautins, France
A dry and citrusy Chardonnay With
notes of tangerine and mandarine.
feel the oohh laa laa in every sip

MOSCATO \$15/\$19/\$55

Sugar and Spice, South Australia
A refreshing a sweet Moscato,
balanced with lemon acidity for
easy drinking

SPARKLING WINE

PROSECCO \$15/\$19/\$55

Villa Jolanda, Italy
With a light straw colour and hints
of green, this Prosecco offers
fragrant scents of flowers and fruit.
Its palate is crisp and fruity, leaving
a lasting impression

BLANC DE BLANC BOTTLE /\$55

Charles Pelletier Blanc De Blanc
crisp and dry with fine beads and balanced acidity,
light toasty scent, hints of citrus and red apple

RED WINE

SHIRAZ \$15/\$19/\$55

Basileus Barossa Valley
Generous and full-bodied, showing
plush black fruits, liquorice and
warm spice wrapped in fine tannins.

MERLOT \$15/\$19/\$55

Les Peyrautins, France
Dark ruby red, the Merlot displays
lovely cassis and raspberry flavours
to the nose. The mouth will be
slightly spicy with oaky notes and
full of fruit.

PINOT NOIR \$15/\$19/\$55

Peninsula Panorama
Lifted cherry and raspberry aromas
with a hint of spicy oak lead to a
refreshing palate with ripe berry
fruit and some forest floor savoury
characters.

CABERNET SAUVIGNON \$15/\$19/\$55

Angove, Maclaren Vale
Dark berry fruits are layered with subtle
oak, while fine, grippy tannins lend
structure and drive. There's a brightness
and freshness at its core, balanced by
depth and generosity.

ROSE \$15/\$19/\$55

Angove, Maclaren Vale
Delicate pink with strawberry, blueberry
and crunchy watermelon aromas with a
hint of apple.

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SUMMER SUN \$15

Maraschino cherry, watermelon syrup, orange juice, fresh lime, soda

VIRGIN MOSCOW MULE \$15

Ginger beer, bitters, fresh lime, mint

VIRGIN COSMOPOLITAN \$15

Cranberry Juice, lime, Orange juice, Soda

VIRGIN PINA COLADA \$15

Coconut syrup, pineapple juice, lactose free milk, vanilla, fresh lime

SOFT DRINKS

Coke No Sugar, Diet Coke, Lemonade, Soda, Tonic \$5

Lemon Lime Bitters, Soda lime Bitters, Ginger Beer, Ginger Ale, Lemon Squash, Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice, Grapefruit Juice \$6

COFFEE + TEA AVAILABLE

BARKEEPS TREATS

FRUIT TINGLE \$18

Vodka, Blue Curacao, lemonade, grenadine

NINJA TURTLE \$18

Midori, Blue Curacao, Pineapple juice

TEQUILA SUNRISE \$18

Midori, Blue Curacao, Pineapple juice

SEX ON THE BEACH \$18

Vodka, Peach Schnapps, cranberry juice, orange juice

TURN ANY BARKEEP

TREAT INTO A 2 LITRE

COCKTAIL TOWER

\$75