



Myrtle Bar & Kitchen

## Cocktails

### Stiff

Classic Martini \$20

Have it as you like it – gin/vodka, dirty/dry, with olives or a twist. There is no wrong mix for this sophisticated beverage; as long as it is enjoyed

Martinez \$20

An 1884 classic that is said to have morphed into the martini. Old Tom Gin with sweet vermouth and a dash of maraschino liqueur and bitters

Manhattan \$21

From the high rises of New York comes this rye whiskey classic. Add some sweet vermouth and a dash of bitters to round out the piquant flavours

Old Fashioned \$19

Sweeten and open up the flavours of bourbon or whiskey with both angostura and orange bitters plus sugar for an elegant lounging beverage

Rusty Nail \$18

Scotch and Drambuie hammered together to create a smooth, easy drinking finish

Negroni \$18

The Italian stallion of cocktails – gin, sweet vermouth and Campari with a flame of orange to invigorate your evening





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### Delicious

Espresso Martini \$18

Caffeine with a bit of class. Get your evening going with this special blend of Licor 43, Vanilla Vodka, Grand Marnier, Kahlua and espresso

Sazerac \$21

An aromatic beverage some claim as the oldest known American cocktail. Rye whiskey, Peychaud's Bitters, lemon juice with a dash of absinthe and sugar syrup

Corpse Reviver #2 \$18

Wake from the dead with this hangover cure. Gin, Cointreau, Lillet Blanc and lemon juice with a hint of absinthe

Margarita \$18

Who needs shots when you can enjoy all the pleasures in one drink. Tequila, Cointreau, lime juice, flavoured with agave syrup

Cosmopolitan \$17

The Sex and the City classic that was ordered for a reason. A delicious blend of Vodka Citron, Cointreau, lime and cranberry juice.

Caipirinha \$17

From the beaches of Brazil comes this invigorating blend of muddled lime, sugar and cachaça





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### **Delicious**

White Russian \$17

A bowling alley favourite of vodka and Kahlua served over ice with a dash of milk (or cream for the extra decadent)

Black Russian \$17

A close relative of the White Russian for those who prefer to keep dairy out of their drinks. Can be enjoyed over ice or with a dash of coke

Gimlet \$18

A piercing gin version of a daiquiri. Flavoured with mint, lime and sugar

Sours \$19

A frothy and foamy delight – lemon juice with a dash of egg white and sugar to fluff up your favourite spirit

Bloody Mary \$19

If you still need one of these by dinner time we have got you covered. Vodka, tomato juice, lemon juice, tabasco, Worcestershire sauce, celery salt, pepper and paprika to chase the headache away

Sidecar \$22

Let this drink take you on a delicious ride. Cognac, Grand Marnier and lemon juice





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### **Refreshing**

Mojito \$18

Take the edge off the heat (or Warrnambool wind) with a bit of white rum, lime juice, mint, sugar and a dash of bitters

Moscow Mule \$18

Keep it simple with a drink that has nothing to do with Moscow or mules. Vodka, lime juice and ginger beer to kickstart your evening

Long Island Iced Tea \$23

If you can't decide what you like, why not have it all? Rum, gin, vodka, tequila and Cointreau with a hit of lemon juice, sugar and coke to top off this very long tea-free tea

Aperol Spritz \$12

A deliciously fragrant blend of Aperol, sparkling wine and soda rounded out with a refreshing slice of orange to lighten up your day

Dark 'N Stormy \$18

Mull over your troubles with this delightfully sharp blend of spiced rum, lime juice, bitters and ginger ale





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## Premium Tonic Cocktails

### **With your choice of Gin or Vodka**

With quinine sourced from the colloquially named *fever tree* (*chincona tree*), Fever Tree tonics are a premium tonic beverage flavoured with botanicals and spring water. With no artificial sweeteners, preservatives or flavours these tonics are clean and subtle, enhancing the flavours of the spirits they are paired with

Indian Tonic \$20

Paired with cucumber and lime

Aromatic Tonic \$20

Matched with lemon, rosebuds and strawberry

Mediterranean Tonic \$20

A savoury delight matched with lime, mint, rosemary and olives

Elderflower Tonic \$20

Garnished with hibiscus flower, orange and juniper berries





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### Signature

Pornstar Martini \$22

Named after the aphrodisiac qualities of passionfruit, this drink will get anyone going. Vodka, Passoa, cloudy apple juice, sugar and ½ a caramelized passionfruit served with a shot of prosecco on the side

Smokey Old Fashioned \$22

Science has proven that smoke makes an Old Fashioned taste better. Bourbon, bitters and sugar with a hickory or applewood smoke combined in a beaker. Poured over ice at your leisure

Johnny Filbert \$22

A refined cocktail that is as much a dessert as it is a drink. Enjoy Frangelico, grenadine, scotch and soda stirred and garnished with a vanilla foam and hazelnut praline





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## Wine by the Glass/Bottle

### **Sparkling 120ml**

2016 Leura Park Grande Vintage <i>Blanc de Blanc</i> Bellarine Peninsula, Australia	\$10/\$50
Torzi Matthews 'Vigna Cantina' <i>Prosecco</i> Eden Valley, Australia	\$9/\$42

### **White Wine 150ml**

2016 Gapstead <i>Moscato</i> King Valley, Australia	\$8.5/\$36
2017 Halls Gap 'Fallen Giants' Estate <i>Riesling</i> Grampians, Australia	\$9.5/\$38
2016 Rob Dolan 'True Colours' <i>Chardonnay</i> Yarra Valley, Australia	\$9.5/\$38
2016 Leura Park 25 'd'Gris' <i>Pinot Gris</i> Bellarine Peninsula, Australia	\$10/\$40
2016 Mahi <i>Sauvignon Blanc</i> Malborough, New Zealand	\$9.5/\$39

### **Red Wine 150ml**

2017 Terraced Hills <i>Pinot Noir</i> Adelaide Hills, Australia	\$10/\$40
2015 Torzi Matthews 'Schist Rock' <i>Shiraz</i> Barossa Valley, Australia	\$9.5/\$38
2015 Round Two 'Single Vineyard' <i>Merlot</i> Barossa Valley, Australia	\$9.5/\$37
2011 Reschke 'Rufus the Bull' <i>Cabernet Sauvignon</i> Coonawarra, Australia	\$10/\$38





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## Beer & Cider

Peroni Red 4.7% Rome, Italy	\$8
Furphy 4.4% Geelong, Australia	\$8
Heineken 5.0% Amsterdam, Netherlands	\$9
Coopers Pale Ale 4.5% Regency Park, Australia	\$8
Lord Nelson Three Sheets Pale Ale 4.9% Sydney, Australia	\$11
Murrays Fred IPA 5.6% Nelson Bay, Australia	\$12
O'Brien Gluten Free Lager 4.5% Wendouree, Australia	\$9
O'Brien Gluten Free Pale Ale 4.5% Wendouree, Australia	\$9
4 Pines Stout 5.1% Sydney, Australia	\$9
Coopers Mild Ale 3.5% Regency Park, Australia	\$8
Prickly Moses Otway Light 2.9% Otway Ranges, Australia	\$8
Flying Brick Pear Cider 4.5% Curlewis, Australia	\$9
Flying Brick Original Cider 4.4% Curlewis, Australia	\$9







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## Non-Alcoholic Beverages

### Mocktails

Virgin Mojito \$8

A tall and refreshing beverage filled with lime juice, mint, sugar and your choice of soda water or ginger ale

Virgin Mary \$8

Enjoy a Bloody Mary without curing or creating a hangover. Tomato juice, lemon juice, tabasco, horseradish, Worcestershire sauce, celery salt, pepper and paprika garnished with a celery stick and olives

Virgin Pina Colada \$8

A tropical delight without the guilt. Pineapple juice, coconut milk and sugar syrup

### Soft Drink

Coca Cola \$4

Diet Coke \$4

Lemonade \$4

Lemon, Lime & Bitters \$4

Ginger Ale \$6.5

Ginger Beer \$6.5

Fever Tree Tonic \$6.5

Juices \$5





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## Bar Snacks

### **Warmed House olives,**

Citrus, thyme, roasted garlic **\$8**

### **Chef's nuts,**

Chefs blend of house roasted & seasoned nuts **\$8**

### **Hopkins river quinoa loaf**

seasalt butter, EV olive oil & aged balsamic **\$9**

### **Scorched 'San Fran' sourdough,**

Garlic rub, rosemary & sea salt **\$7**

### **Pumpkin & Manchego cheese croquettes (3 pieces) **\$12****

### **Blistered corn on the cob,**

pecorino cheese, chipotle butter **\$14**

### **Seared chorizo, baby calamari,**

smoked tomato, garlic, parsley, quinoa loaf **\$24**

### **24 month Jamon Serrano, charred**

rock melon, roquette pesto, baby kale leaves **\$18**

