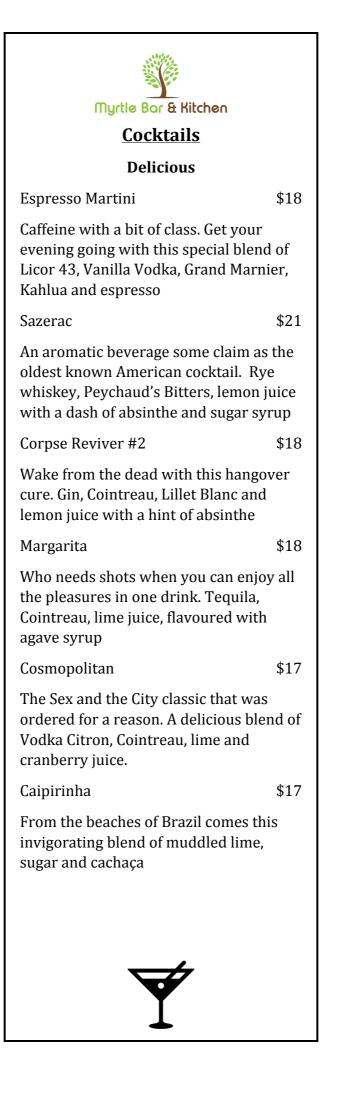
Myrtle Bar & Kitchen	
<u>Cocktails</u>	
Stiff	
Classic Martini	\$20
Have it as you like it – gin/vodka, dirty/dry, with olives or a twist. Th no wrong mix for this sophisticate beverage; as long as it is enjoyed	
Martinez	\$20
An 1884 classic that is said to have morphed into the martini. Old Ton with sweet vermouth and a dash o maraschino liqueur and bitters	n Gin
Manhattan	\$21
From the high rises of New York co this rye whiskey classic. Add some vermouth and a dash of bitters to r out the piquant flavours	sweet
Old Fashioned	\$19
Sweeten and open up the flavours bourbon or whiskey with both ang and orange bitters plus sugar for a elegant lounging beverage	ostura
Rusty Nail	\$18
Scotch and Drambuie hammered together to create a smooth, easy drinking finish	
together to create a smooth, easy	\$18



Myrtle Bar & Kitchen		
Cocktails		
Delicious		
White Russian	\$17	
A bowling alley favourite of vodka ar Kahlua served over ice with a dash o milk (or cream for the extra decaden	f	
Black Russian	\$17	
A close relative of the White Russian those who prefer to keep dairy out of their drinks. Can be enjoyed over ice with a dash of coke	f	
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 lem juice		
Y		



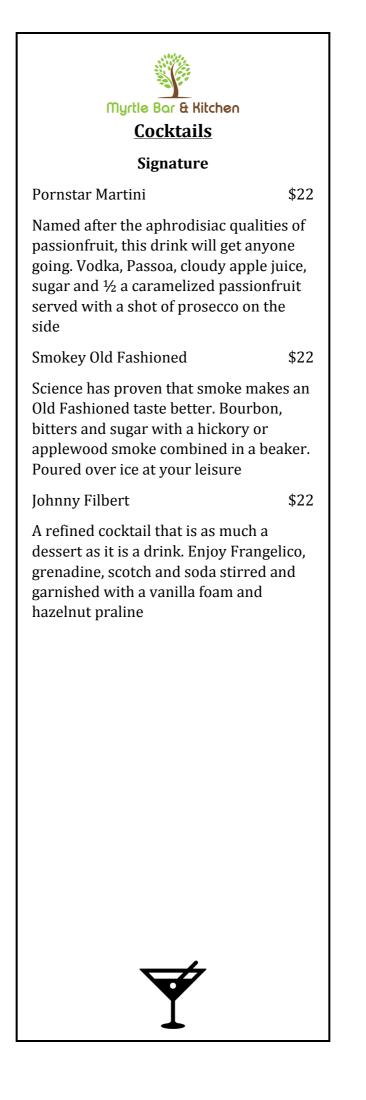


Premium Tonic Cocktails

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



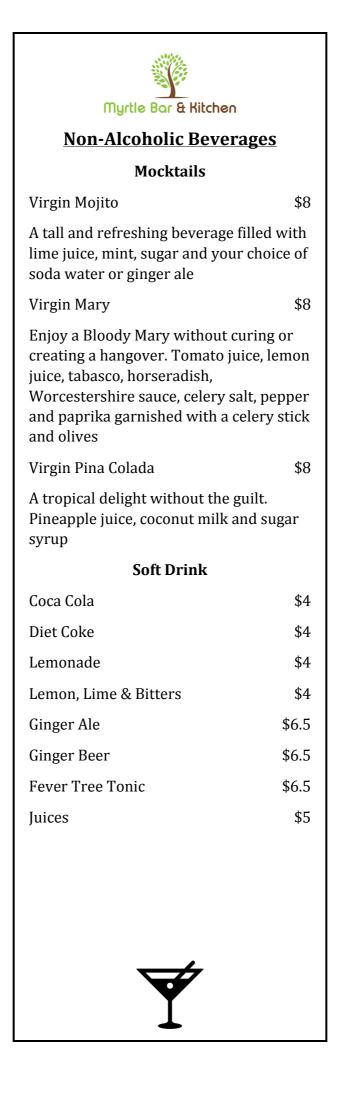


Wine by the Glass/Bottle

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	\$8.5/\$36		
Moscato King Valley, Australia	<i>40.07400</i>		
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' Pinot Gris	\$10/\$40		
Bellarine Peninsula, Australia			
2016 Mahi <i>Sauviginon 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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Myrtle Bar & Kitchen 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' sourdou Garlic rub, rosemary & sea salt	ıgh, \$7	
Pumpkin & Manchego chees croquettes (3 pieces)	se \$12	
Blistered corn on the cob, pecorino cheese, chipotle butter	\$14	
Seared chorizo, baby calama smoked tomato, garlic, parsley, quinoa loaf	ari, \$24	
24 month Jamon Serrano, charock melon, roquette pesto, baby kale leaves	arred \$18	
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