

ENJOYING YOUR TIME  
WITH US? TAG US IN YOUR  
STORY AND WE'LL REPOST TO SHARE  
THE LOVE! xx 🍷 📷  
@ 4DONKEYBAR

# 4 DONKEY

## HOUSE SPECIAL COCKTAILS

### **Black Tea Apple**

Ester Gin, Giffard Melon Liqueur, Lemon, Black Tea, Whites

### **Esperance**

Plantation Rum, Kaido Imo Schochu, Pineapple, Orange, Cavendish Banana, Red Grapefruit Pulp, Citrus Blend

### **Burnt Banana Bread**

Burnt Ends Blended Scotch & Rye Whiskey, Giffard Banana Du Brasil, House Bitter Blend

### **La Dea**

La Travesia Mezcal, Wild Turkey Rye, Rich Simple Syrup, Xocolati Mole Bitters

### **Blue Cheese Martini**

Ester Gin or Pau'i Maui Vodka, Massenez Roquefort (Blue Cheese), Noilly Prat Dry Vermouth

### **All The Buzz**

Jance Honey Spirit, Jance Honey Liqueur, Butterscotch Schnapps, Sugar

### **Juarez Sour**

Mezcal, Lemon Juice, Sugar, Whites, Shiraz

### **Spicy Pineapple Margarita**

House Pineapple infused Los Arcos Blanco Tequila, Giffard Triple Sec, Fancy Hanks Pineapple Reaper, Lime, Pineapple

### **Apple Martini**

Brandy, Sour Apple Liqueur, Apple Juice, Lime Juice, Sugar

### **Hotel Kyoto**

Brix Spiced Rum, Choya Plum Wine 1 Year, Orgeat, Lime, Pineapple

### **Figroni**

Fig Gin, Pot & Still Fig Apertif, Bordiga Vermouth Rosso

### **Snowflake**

Enquire with staff on the flavour and recipe of the Week

### **Lychee Spritz**

Pau'i Maui Vodka, Lychee Liqueur, Musk Liqueur, Lemon Juice, Prosecco

### **Margarita Spritz**

Banks & Solander Limoncello, Los Arcos Blanco Tequila, Soda

### **Meringue Citron**

Autonomy Limoncello, Lemon, Cream, Giffard Creme de Cacao

### **Melon Breeze**

Giffard Melon Liqueur, Prosecco, Rockmelon, Soda



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## CLASSIC COCKTAILS

### OLD FASHIONED

Buffalo Trace Bourbon Whiskey, Angostura Bitters, Orange Bitters

### MARGARITA

Los Arcos Blanco Tequila, La Travesia, Giffard Triple Sec, Lime Juice

### NEGRONI

Ester Gin, Cinazano Vermouth Rosso, Campari

### JAPANESE BLOODY MARY

Nikki Coffey Gin, Tomato juice, Lemon, Pepper

### FRENCH MARTINI

Pau Mau Vodka, Giffard Creme de Mure, Pineapple

### MARTINI (HOW YOU LIKE)

Ester Gin/Pau Mau Vodka, Cinzano Dry Vermouth -Dry or Dirty

### ESPRESSO MARTINI

Brix Spiced Rum, Giffard Creme de Cafe, Espresso

### PORNSTAR MARTINI

Baxter Vanilla Vodka, Giffard Fruit de Passion, Passionfruit Pulp,  
Lime, Pineapple, Prosecco

### EL PRESIDENTE

Brix Cane Spirit, Cinzano Dry Vermouth, Dry Curacao, Grenadine

### WHISKEY/ AMARETTO/ PISCO SOUR

Buffalo Trace Bourbon/White Possum Amaretto/Demonio de Los Andes, Lemon, Lime, Whites

### COSMOPOLITAN

Pau Mau Vodka, Giffard Triple Sec, Lime, Cranberry

### CHARLIE CHAPLIN

Plymouth Sloe Gin, Giffard Abricot du Rouslin, Lime

### MOJITO

Plantation 3 star Rum, Fresh Mint, Lime, Sugar, Soda

### APEROL SPRITZ

Aperol, Prosecco, Soda

### HUGO SPRITZ

Ester Gin, Elderflower Liqueur, Soda, Rosemary

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## APPETISERS

### Assorted Pickings.

**BASKET OF FRIES** ...\$8

A MIX OF SHOESTRING AND THICK CUT FRIES, SERVED WITH FLAVOURED SALT

**SALTED EDAMAME** ...\$7

TENDER YET CRUNCHY, SLIGHTLY UMAMI. PERFECT WITH A BEER, OR A MARTINI

**KOREAN CHICKEN** ...\$14

SWEET & SPICY / SAVOURY CHEESE

BONELESS CHICKEN THIGH, FRESHLY BATTERED AND FRIED. YOUR CHOICE OF THE ABOVE COATINGS

**GYOZA** ...\$12

VEG, PORK OR BOTH

GOLDEN BROWN PAN FRIED GYOZA. FILLED WITH SAVOURY SEASONED PORK, AND/OR VEGETABLES

**VEGETARIAN SPRING ROLLS** ...\$7

CRISPY FRIED, STUFFED WITH TASTY VEG AND SERVED WITH ASIAN SWEET CHILLI TO DIP.

### From the Sea.

**PRAWN TEMPURA** ...\$15

DELICATELY WRAPPED IN SPRING-ROLL PASTRY, AND MARINATED IN OUR SECRET RECIPE.

**SASHIMI** ...\$15

SALMON, TUNA OR BOTH

SLICES OF FRESH MARKET FISH, RAW AND SERVED WITH SOY, GINGER AND WASABI

**TAKOYAKI** ...\$8

SOFT AND TENDER FRIED OCTOPUS. GARNISHED WITH BONITO FLAKE

**SALMON CARPACCIO** ...\$12

THIN SLICED FRESH SALMON, SESAME SOY DRESSING, TOBIKO, SLICED ONION AND GARNISHES

PLEASE NOTIFY US OF ANY DIETARY REQUIREMENTS BEFORE ORDERING.

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## VINO & BIRRA

### Red

	Gls	Btl
<b>SHIRAZ</b> BAROSSA VALLEY	\$14	\$52
<b>CABERNET SAUVIGNON</b> MCLARENVALE	\$16	\$64
<b>PINOT NOIR</b> PAYS D' OC, FR	\$13	\$52

### White

<b>SAUVIGNON BLANC</b> ADELAIDE HILLS	\$15	\$60
<b>RIESLING</b> CLARE VALLEY	\$14	\$56
<b>PINOT GRIS</b> FALLS DAM, NZ	\$13	\$52
<b>CHARDONNAY</b> PAYS D' OC, FR	\$14	\$56

### Sparkling

<b>PROSECCO</b> VILLORA, IT	\$13	\$50
<b>CHAMPAGNE</b> MARC HEBRART- BLANC DE BLANC BRUT CHAMPAGNE, FR		\$110

### Beer

<b>BALTER XPA</b>	\$12.50
<b>BALTER LAGER</b>	\$12.50