

COCKTAIL Menu

Love Potion #9 \$23.00

Equal parts seductive equal parts gluttonous, carefully crafted to bring out your deepest desires.

Artika Vanilla Vodka, Vok Strawberry Liqueur, Mozart Dark Chocolate Liqueur, Baileys and White Chocolate Syrup

The Midnight Monkey \$26.00

For those that like to get up to mischief this coupe is bananas.

Bumbu Rum, Mozart White Chocolate Liqueur, Baileys, Vok Banana Liqueur and White Chocolate Syrup

Tangled Roots \$22.00

Handcrafted to take you back to nan's garden.

3 Rings Gin, Domaine de Canton, Massenez Crème de Myrtille, Rhubarb Syrup, Lime Juice, Ginger Beer

Hot Tropic \$22.00

Have you ever wondered what tropic thunder tastes like.

1800 Coconut Tequila, Chilli Infused Rooster Rojo Blanco Tequila, Lime Juice, Agave

Figure Me Out \$26.00

Complex arrangement of fig and thyme that will make you say "its fig time".

The Gospel Solera Rye Whisky, Three Foxes Espresso Amaro, Martini Rosso Sweet Vermouth, Fig and Thyme Shrub, Cinnamon Bitters

Kentucky Cooler \$22.00

The colonel kept this one hidden for years.

Monkey Shoulder Whisky, 36 Short Sour Cherry Liqueur, Sunny Arvo Limoncello, Lemonade

Velvet Reduction \$26.00

The feeling of velvet but for your mouth. Tastes better than we make it sound.

Pierre Ferrand Cognac, Disaronno, Heering Cherry, Orgeat and Lemon

High Tide Heat \$25.00

An eruption of flavour that will make you feel like you are on holiday.

Bacardi Coconut, Aubrey Mango Liqueur, Plantation Overproof Rum, Coconut Cream, Orange Juice, Lime Juice, Falernum



New York Times

SPECIAL EDITION

29 FITZROY STREET, ST KILDA

THE BOROUGHS PIE MENU

THE MENU

ABOUT THE MENU

Brooklyn Cheeseburger

Staten Island
Chicken and Mushroom

Manhattan Lasagna

Queens

Beef, Cheese and Pepper Pie

The Bronx Mac n Cheese Crafted after the 5 Boroughs of New York

All pies \$14.99

Served with mushed potato, peas and gravy

GOURMET PIES

Curiously and meticulously crafted after the 5 Boroughs that define New York



ALL SERVED WITH PEAS AND MASH