

# GRILL STEAK SEAFOOD

## -RESTAURANT- DRINKS MENU

<b>SPIRITS</b>	<b>NEAT</b>	<b>MIXED</b>	<b>COCKTAILS</b>	<b>SOFT DRINKS</b>		
<b>VODKA</b>			<b>PRE DINNER(APERITIVO)</b>	<b>POST MIX</b>		
Moskovskaya	9.00	11.00	<b>Aperol spritz</b>	18.00	Coke	4.50
Belvedere	12.00	14.00	Aperol, prosecco, soda		Coke zero	4.50
Grey goose	12.00	14.00	<b>Americano</b>	20.00	Lemonade	4.50
Kauffmann	12.00	14.00	Campari, Red vermouthe, soda		Solo	4.50
<b>RUM\ RON\ RHUM</b>			<b>Negroni</b>	22.00	Ginger ale	4.50
Bacardi carta blanca	9.00	11.00	Campari, gin, Red vermouthe		Soda	4.50
Havana 3	9.00	11.00	<b>Negroni sbagliato</b>	22.00	Tonic water	4.50
Havana especial anejo	10.00	12.00	Campari, red vermouthe, prosecco		Chinotto	6.50
Diplomatico mantuano	12.00	14.00	<b>Martini cocktail</b>	22.00	Aranciata rossa	6.50
Kraken	12.00	14.00	Gin, Dry vermouthe		Limonata	6.50
Saylor jerry	10.00	12.00	<b>ANY TIME</b>		L&L bitter	6.50
Appleton estate 8	10.00	12.00	<b>Long island ice tea</b>	22.00	<b>WATER</b>	
Plantation dark	12.00	14.00	Vodka, gin, triple sec		Capi still water	6.00
Gosling dark	11.00	13.00	rum,lemon, sugar, cola		San Pellegrino	6.50
<b>GIN</b>			<b>Paloma</b>	22.00	250ml	
Tanqueray	11.00	13.00	Tequila, agave nectar,lime		San Pellegrino	10.50
Bombay	11.00	13.00	pink grapefruit soda		750ml	
Hendrick's	12.00	14.00	<b>Russian spring punch</b>	22.00	<b>JUICES</b>	
Roku	13.00	15.00	Vodka, creme de cassiss		Apple	5.50
<b>TEQUILA</b>			Lemon, sugar, prosecco		Pineapple	5.50
Espolon	10.00	12.00	<b>Pisco sour</b>	22.00	Cranberry	5.50
Herradura	16.00	18.00	Pisco, lemon, sugar		Orange	5.50
Don Julio	16.00	18.00	egg white(Vegan alternative)		Tomato	5.50
<b>BOURBON\ RYE\ CANADIAN\ IRISH</b>			<b>Amaretto sour</b>	22.00	<b>COFFEE</b>	
Canadian club	10.00	12.00	Amaretto, lemon, sugar,		Espresso	4.00
Jameson	10.00	12.00	egg white(vegan alternative)		Macchiato	4.50
Jack Daniel's	9.00	11.00	<b>Caipirinha</b>	18.00	Long black	4.50
Jim beam	9.00	11.00	Cachaca, lime, sugar		Long macchiato	4.50
Jim beam rye	9.00	11.00	<b>Gimlet</b>	20.00	Latte	4.50
Bulleit	10.00	12.00	London dry gin		Flat white	4.50
Woodford reserve	10.00	12.00	Home made cordial lime		Cappuccino	4.50
Maker's mark	11.00	13.00	<b>AFTER DINNER</b>		Mocha	5.00
<b>BLENDED SCOTCH</b>			<b>(DIGESTIVO, DESSERT DRINK)</b>		Ice coffee	6.00
Johnnie Walker red	9.00	11.00	<b>Black\ white russian</b>	18.00	Hot chocolate	4.50
Johnnie Walker black	10.00	12.00	Vodka, coffe liquor,		Ice chocolate	6.00
Chivas regal 12	11.00	13.00	milk cream		Chai latte	5.00
Monkey shoulder	12.00	14.00	<b>Grasshopper</b>	16.00	Corretto	7.50
Starward two fold	18.00	20.00	White chocolate liquor,		Affogato	9/15
<b>SINGLE MALT</b>			Mint liquor, milk cream		Non alcoholic	
Glenmorangie	18.00	20.00	<b>Golden cadillac</b>	16.00	With liquor	
Laphroaig	16.00	18.00	Galliano, chocolate liquor,		Irish coffee	15.00
Glenfiddich	14.00	16.00	milk cream		<b>TEA</b>	
<b>GIN TONIC SELECTION</b>	<b>4cl</b>	<b>6cl</b>	<b>Rusty nail</b>	18.00	Chamomille	3.50
Roku & indian tonic	20.00	27.00	Scotch whisky, drambuie		Earl grey	3.50
Hendrick's & eldelflower	20.00	27.00	<b>Hanky panky</b>	22.00	English breakfast	3.50
Mare & mediterranean	18.00	25.00	Gin, red vermouthe		Peppermint	3.50
Malfy pink grapefruit	18.00	25.00	Fernet branca		Green tea	3.50
Pink grapefruit soda						
Street tropical & indian	20.00	27.00				
Street Yuzu & yuzu tonic	20.00	27.00				
78 Choccolate &	20.00	27.00				
pink grapefruit soda						



# GRILL STEAK SEAFOOD

## - RESTAURANT - DRINKS MENU

### SPARKLING WINES

	GL	BT
Champagne Taittinger France	\	270
Champagne Veuve Clicquot France	\	250
Prosecco Nao Nis Friuli Venezia Giulia Italy	10	50

### ROSE' WINE

10 degrees Ravenhall Victoria	10	50
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### RED WINES

<b>Pinot noir</b>		
Mike press Adelaide Hills - SA	10	50
Nillumbik Estate Domenic's Yarra Valley - Vic	\	60
Lost Farm Tasmania	\	68

<b>Merlot</b>		
Mike press Adelaide Hills - SA	10	50
Rileys Engineer Eden Valley	\	60

<b>Cabernet Sauvignon</b>		
Patritti Mc Laren Vale - SA	12	54
The Old School Graduates Barossa Valley	\	60

<b>Shiraz</b>		
10 Degrees Ravenhall Victoria	10	50
Patritti Mc Laren Vale -SA	12	54
The Old School Graduates Barossa Valley	\	60
J&J Rivers lane Organic Mc Laren Vale	15	75

### Blend & imported

Grenanche\shiraz\Mourvedre Mc Laren Vale -SA	\	58
Bodega Tempranillo\Syrah Manchuela Spain	\	48
Two faces San Giovese Mc Laren Vale -SA	\	48
Levorato Montepulciano Dolo Italy	\	48
Levorato Nero D'avola Dolo Italy	\	48
Levorato Primitivo Dolo italy	\	48
Cursus vitae Barbera D'Asti Piemonte Italy	\	48

### WHITE WINES

<b>Riesling</b>		
Right Reverend V 2015 East Perth WA	\	70
Eaglehawk 2019 Highway Nuriootpa SA	10	50

<b>Sauvignon Blanc</b>		
10 Degrees Ravenhall Victoria	10	50
Kono Marlborough NZ	12	60

<b>Pinot Gris &amp; Grigio</b>		
Cantina Levorato Dolo Italy	10	50
Kono Marlborough NZ	12	60

<b>Chardonnay</b>		
10 Degrees Ravenhall Victoria	10	50
De Lisio Vintage 2019 Adelaide Hills	12	60

<b>Dessert, liquors &amp; fortified wines</b>		
Moscato Amesbury Estate South Australia	10	50
Osborne Sherry fino Cadiz Spain	10	\
Offley Twany Porto Portugal	10	\

Dolin Red Vermouth France	5	\
Dolin Dry Vermouth France	5	\
Lillet blanc France	5	\

Cinzano Vermouth rosso Italy	5	\
Punt&mes Carlton Draught	8	\

### Local beers

Cascade light	9.50
Furphy refreshing ale	9.50
Little creatures pale ale	9.50
Hargraves hill IPA	9.50

### Imported beers

Stella Artois	9.50
Peroni Nastro Azzurro	9.50
Asahi	9.50
Corona	10.00
<b>Cider</b> Somersby Apple	10.00

### MOCKTAILS

Strawberry mint fizz	12.00
Homemade Mint & strawberry cordial, lemonsoda	
Fruit punch	12.00
Mix fruit and spice	
Miami sunrise	12.00
Raspberry homemade cordial Pineapple juice	

### Digestive & international liquor

Bitter Campari	10.00
Amaro Averna	10.00
Amaro del Capo	10.00
Amaro Montenegro	10.00
Fernet Branca	10.00
Branca Menta	10.00
Limoncello	8.00
Hennessy VS cognac	16.00
Midori	10.00
Malibu	10.00
Amaretto di Saronno	10.00
Cointreau	10.00
Grand Marnier	9.00
Ouzo	9.00
Sambuca	9.00
Absinth	9.00
Frangelico	9.00
Baileys	9.00
Passoa	9.00
Southern Comfort	9.00
Drambuie	9.00
Chambord	9.00
Lychee	9.00
Choccolate	9.00
Kahlua	9.00
Pimm's	9.00

Dear Guest

We hope that our selection of drinks will satisfy your needs, if not, ask for something different, we will do our best to make your experience in our restaurant satisfying.

**SALUTE!!!**

