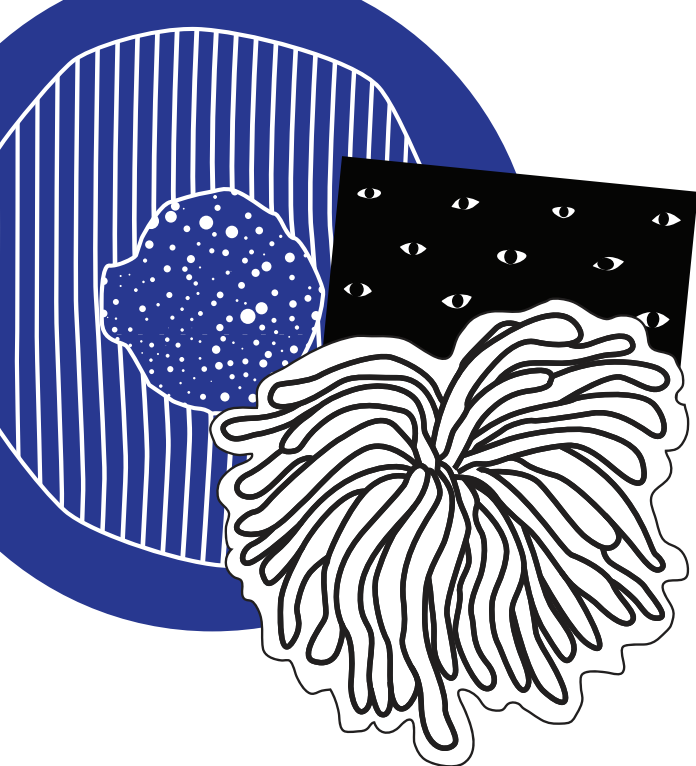
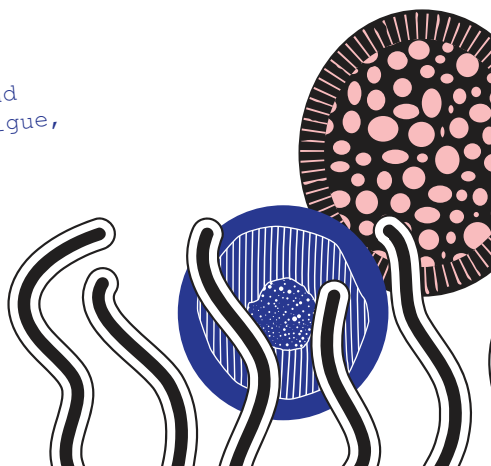


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DRINKS MENU

Artfully crafted cocktails and
curated pours, designed to intrigue,
refresh, and delight.



SPARKLING WINE 120ML

SECRET GARDEN BRUT 2024, BIG RIVER, NSW

Green apple, pear & lemon zest, layered with subtle brioche and a hint of almond. Crisp acidity & vibrant, persistent bubbles carry through a clean, refreshing finish.

ROSÉ WINE 150ML

ANGAS & BREMER SANGIOVESE ROSÉ 2025 LANGHORNE CREEK, SA

Fresh strawberry, red cherry & watermelon with delicate floral notes & a crisp, dry finish

WHITE WINE 150ML

SECRET GARDEN PINOT GRIGIO 2024, BIG RIVER, NSW

Green apple, pear & lemon zest, complemented by hints of white blossom and subtle mineral notes. Light, clean acidity lifts the flavours while the delivers a smooth, crisp finish.

RED WINE 150ML

SECRET GARDEN SHIRAZ 2024, BIG RIVER, NSW

Packed with blackberry, plum & black cherry, layered with pepper, clove & subtle vanilla oak. Smooth tannins, balanced acidity give a silky, rounded texture & a long, savoury finish.

APÉRO COCKTAILS

APEROL SPRITZ

Aperol, Prosecco, soda

HUGO SPRITZ

Florente Elderflower, Prosecco, soda

CHAMBORD BELLINI

Puts a raspberry twist on a classic Bellini, Chambord & prosecco brings the best of France & Italy.

NON-ALC MANGO SPRITZ

Crisp wine base, gently de-alcoholised, & lifted with juicy tropical mango & sparkling bubbles for a refreshing twist.

TAP BEER

SELECTED HOUSE HIGHBALL

served with your choice soft drink mix

DAILY FROM
4:30 TO 5:30PM
Any 1 drink + one daily
snack per guest per room.



MONSTER HOUSE COCKTAILS

VELVET VAMPIRE

25

Tall pour Skinos Masthia, passion tfruit syrup,
white wine, fresh lemon juice

WATERMELON CHILLI MARGARITA

25

El Jimador Reposado Tequila, Cointreau,
Watermelon syrup, Jalapeno Juice, fresh lime juice
& chilli salted rim

BLUSH KRAKEN

25

Kraken Spiced dark rum, Brookies macadamia liqueur,
cream, hazelnut, OJ, milk, cardamom bitters

LYCHEE LEVIATHAN SPRITZ

25

Lychee liquor, Florente elderflower liquor, prosecco,
soda, lime wheel & mint garnish

APPLE OLEO OLD FASHIONED STYLE

25

Tall pour Woodford Reserve bourbon whisky, Apple Oleo,
simple syrup, burnt Cinnamon garnish

SCARLET SIREN

25

Tall pour Vanishing Point vodka, basil, passionfruit,
egg white, fresh lemon juice

STRAWBERRY BLONDE

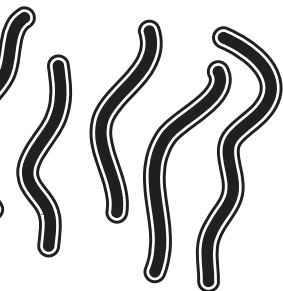
25

Chambord Liqueur, Vodka, brown sugar syrup, fresh
limes, strawberries topped with ginger beer

ROASTED MACADAMIA & WATTLE SEED AFFOGATO

20

Brookies Macadamia & Wattleseed liqueur,
coffee, vanilla bean ice cream



*Available as part of Aperio Hour
10% Sunday surcharge
15% Public holiday surcharge



MINI COCKTAILS

MINI NISHI MARGARITA 12

Jalapeno infused El Jimador Blanco, Cointreau, citrus, pineapple juice

TINY TOMMY'S MARGARITA 12

El Jimador Reposado Tequila, fresh lime juice & agave

MINI GIMLET 12

Botanist Gin, citrus, simple syrup, handful of basil, handful of mint

MINI TASTING PLATE 35

One of each mini cocktail

THE SPRITZ COLLECTION

HUGO SPRITZ 20

Florente Elderflower, Prosecco, soda

APEROL SPRITZ 20

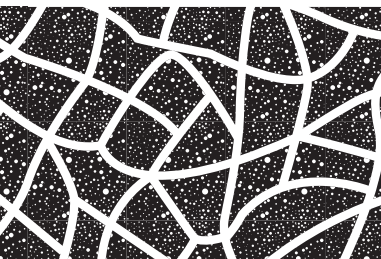
Aperol, Prosecco, soda

CHAMBORD BELLINI 20

Puts a raspberry twist on a classic Bellini, Chambord & prosecco brings the best of France & Italy.

ALTINA NON-ALC MANGO SPRITZER 18

Mango Spritzer begins with a crisp wine base, gently de-alcoholised, & lifted with juicy tropical mango & sparkling bubbles for a refreshing twist.



MONSTER CLASSIC COCKTAILS

CLASSIC MARGARITA 24

El Jimador Blanco Tequila, Cointreau,
fresh lime juice

LYCHEE MARTINI 24

Lychee liquor, Vanishing point vodka,
muddled lychees, lychee juice

AMARETTO SOUR 24

Disaronna Amaretti, lemon juice, egg white

CLASSIC ESPRESSO MARTINI 24

Broken Bean coffee liqueur, Vanishing Point Vodka,
fresh espresso, sugar.

CAPRIOSKA 24

Tall pour Vanishing Point vodka, lime juice, sugar syrup

CHARLIE CHAPLIN 24

Sloe Gin, apricot brandy, lime

DARK & STORMY 24

Flor de Cana 7-year dark rum, lime juice, ginger beer

LONG ISLAND ICED TEA 24

Gin, vodka, white rum, tequilla, Cointreau,
lemon juice, sugar syrup, topped with coke

NEGRONI 24

Four Pillars Rare Dry gin, Rosso Antico
sweet vermouth, Campari

MOJITO 24

Flor de Cana 4-year white rum, lime juice,
mint topped with soda

VESPA 24

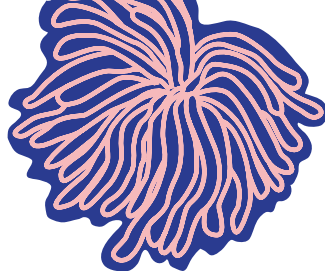
Vanishing Point vodka, Four Pillars Rare dry gin,
lillet blanc, bitters

PREFER YOUR FAVORITE CLASSIC?
ENQUIRE WITH OUR FRIENDLY BAR TEAM.

10% Sunday surcharge
15% Public holiday surcharge



0% PROOF



MOCKTAILS

BARTENDER'S CHOICE

18

ALOE NO-JITO

Yuzu, aloe vera, mint, lime juice,
All Spice syrup

18

DEATH OF THE STRAWBERRY BLONDE

18

Muddled strawberries, fresh lime,
sugar syrup, ginger beer

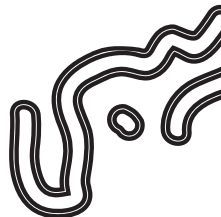
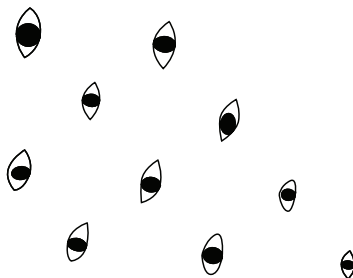
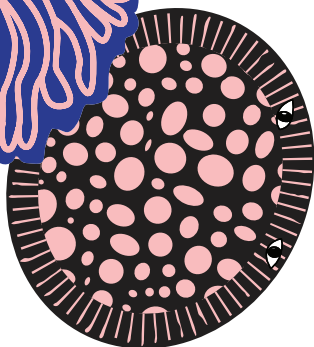
BEER

HEAPS NORMAL QUIET XPA

12

BENTSPOKE FREEWHEELER NON - ALC IPA

12



10% Sunday surcharge
15% Public holiday surcharge



WINE

120ML | BOTTLE

ALTINA NON-ALC SPARKLING BRUT CANBERRA DISTRICT, CBR

13/65

Native Australian peach & strawberry,
supported by a bright acidity & toasty vanilla.

ALTINA NON-ALC MANGO SPRITZER

18/90

Crisp wine base, gently de-alcoholised, & lifted
with juicy tropical mango & sparkling bubbles.

150ML | 250ML | BOTTLE

ALTINA NON-ALC FINGER LIME SAUVIGNON BLANC CANBERRA DISTRICT, CBR

13/19/65

Native Australian finger lime.
Bright aroma of white nectarine & fresh cucumber.

ALTINA NON-ALC KAKADU PLUM ROSÉ CANBERRA DISTRICT, CBR

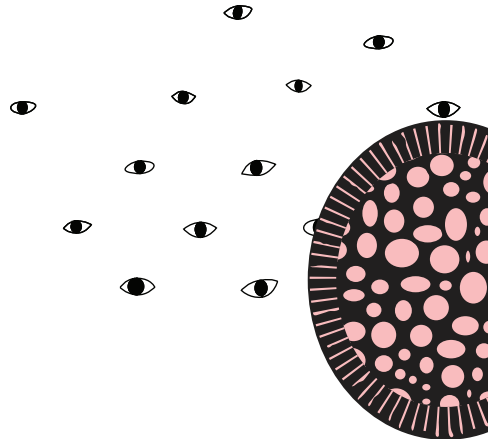
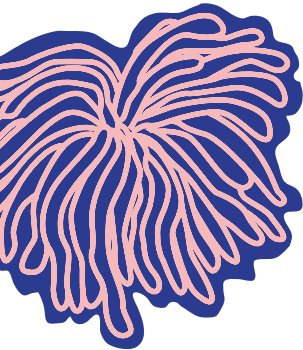
13/19/65

Bouquet of just-ripe strawberry & subtle
pink rose. A crisp, dry finish, hint of spice.

ALTINA NON-ALC PEPPERBERRY SHIRAZ CANBERRA DISTRICT, CBR

13/19/65

Native Australian pepperberry, Bursting with
juicy red fruits & a hint of dark chocolate.



10% Sunday surcharge
15% Public holiday surcharge

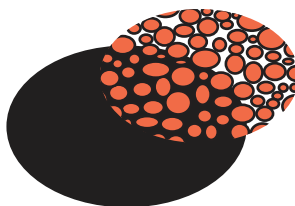
BEER & CIDER

ON TAP

GREAT NORTHERN SUPER CRISP (3.5% ABV)	12
BENTSPOKE BREWING CRANKSHAFT IPA (5.8% ABV)	14
BALTER XPA (5% ABV)	14
CARTON DARK LAGER (4.4% ABV)	14

TINNED & BOTTLED

CASCADE PREMIUM LIGHT LAGER (2.4% ABV)	11
CAPITAL BREWING CO. SUMMIT SESSION ALE (3.5% ABV)	12
CARLTON DRAUGHT LAGER (4.6% ABV)	12
LITTLE CREATURES ROGERS AMBER ALE (3.8% ABV)	13
CAPITAL COAST ALE (4.3% ABV)	13
PURE BLONDE LOW-CALORIE LAGER (4.2% ABV)	13
GOAT HAZY PALE ALE (4.2% ABV)	13
BULMER'S APPLE CIDER (4.5% ABV)	13
CORONA LAGER (4.5% ABV)	14
ASAHI SUPER DRY LAGER (5% ABV)	14
BALTER IPA (6.8% ABV)	14
BROOKVALE GINGER BEER CAN (4.0% ABV)	14



10% Sunday surcharge
15% Public holiday surcharge

HOT & COLD DRINKS

HOT

BARISTA MADE COFFEE – ST REMIO

6/6.5

Espresso, Ristretto, Short Macchiato, Long Black,
Latte, Cappuccino, Flat White

6.5

DBL BY ST REMIO

Long Macchiato, Magic

7.5

Iced Latte, Iced Long Black

TEA

7

English Breakfast, Earl Grey, Peppermint,
Jasmine Green Tea, Chamomile

Iced Tea

+\$0.5

ADD ONS

ALTERNATIVE MILKS

+\$0.75

Almond, Oat, Soy, Lactose Free

SYRUPS

+\$0.75

Caramel, Vanilla, Hazelnut

EXTRA SHOT & DECAF

+\$0.75

COLD

SOFT DRINKS

5

Pepsi, Pepsi Max, Lemonade, Dry Ginger Ale,
Tonic Water, Soda

6

STRANGE LOVE LOW-CAL SODA

Costal Tonic, Tonic No.8, Cloudy Pear

6

BUNDABERG GINGER BEER

6

LEMON LIME BITTER

JUICES

7

Apple, Orange, Pineapple, Cranberry, Tomato

10% Sunday surcharge
15% Public holiday surcharge

SPARKLING & CHAMPAGNE

SPARKLING

120ML | BOTTLE

SECRET GARDEN BRUT 2024 BIG RIVER, NSW

13/60

Green apple, pear & lemon zest with subtle brioche,
almond & a clean, lively finish.
Pairing: Oysters, seafood, fried snacks & soft cheeses

FIRST DROP 'FOLLOWING THE SUN' PROSECCO 2025 ADELAIDE HILLS, SA

16/75

Fresh apple, pear & citrus with fine bubbles
& a soft, creamy finish
Pairing: Antipasti, soft cheeses & fried snacks

CHANDON GARDEN SPRITZ

21/95

Sparkling wine, orange bitters, citrus peel &
natural herbs with a refreshing bittersweet finish
Pairing: Antipasti, olives, citrus desserts & fried snacks

CHANDON TRADITIONAL BRUT YARRA VALLEY, VIC

21/99

Fresh apple, lemon zest, sourdough &
nougat with a vibrant Chardonnay
& Pinot Noir backbone
Pairing: Oysters, seafood, roast chicken & soft cheeses

CHAMPAGNE

120ML | BOTTLE

MOËT & CHANDON BRUT IMPÉRIAL NV CHAMPAGNE, FRA

30/130

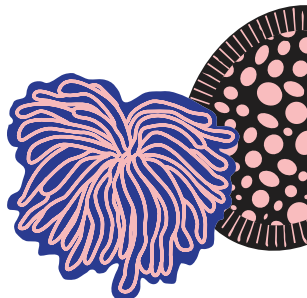
Fresh & vibrant with notes of green apple, citrus
& brioche, balanced by a soft, elegant finish.

VEUVE CLICQUOT BRUT YELLOW LABEL CHAMPAGNE, FRA

170

Full-bodied & structured with flavours of apple,
pear & toasted brioche with a crisp, dry finish.

10% Sunday surcharge
15% Public holiday surcharge





120ML | BOTTLE

BILLECART-SALMON BRUT NV
CHAMPAGNE, FRA

230

Elegant & refined with delicate bubbles, citrus zest, white flowers & a creamy, balanced palate.

BILLECART-SALMON SOUS BOIS BRUT NV
CHAMPAGNE, FRA

230

A richer style aged in oak, offering aromas of baked apple, toasted nuts & subtle spice with a silky texture.

BILLECART-SALMON VINTAGE 2016
CHAMPAGNE, FRA

500

Complex & expressive with notes of orchard fruit, brioche & almonds, supported by fine acidity & a long finish.



ROSÉ & ORANGÉ WINE

ROSÉ WINE

150ML | 250ML | BOTTLE

ANGAS & BREMER SANGIOVESE ROSÉ 2025
LANGHORNE CREEK, SA

13/20/60

Fresh strawberry, red cherry & watermelon
with delicate floral notes & a crisp, dry finish
Pairing: Antipasti, fresh salads, grilled chicken,
seafood & lighter pasta dishes

NICK SPENCER ROSÉ 2023
HILLTOPS, NSW

19/26/80

Floral Grenache with a touch of Chardonnay,
bright red fruit & a beautifully balanced palate
Pairing: Charcuterie, fresh salads, grilled
chicken & salmon

MINUTY ROSE 2024
CÔTES DE PROVENCE, TFRA

21/31/99

Delicate red berries & citrus with an open,
light & lively finish
Pairing: Seafood, salads, grilled vegetables &
Mediterranean dishes

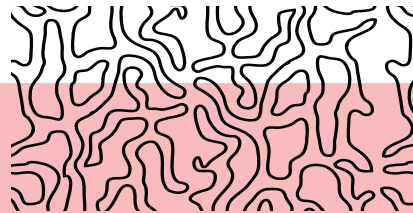
ORANGÉ WINE

150ML | 250ML | BOTTLE

BLIND CORNER ORANGE IN COLOUR 2024
MARGARET RIVER, WA

19/26/80

Citrus peel, stone fruit & savoury spice
with gentle grip & textured freshness
Pairing: Charcuterie, spiced dishes, roasted
vegetables & hard cheeses



10% Sunday surcharge
15% Public holiday surcharge

WHITE WINE

150ML | 250ML | BOTTLE

SECRET GARDEN PINOT GRIGIO 2024
BIG RIVER, NSW

13/20/60

Green apple, pear, lemon zest & white blossom
with clean acidity & a smooth, crisp finish
Pairing: Antipasti, salads, grilled fish & lighter
pasta dishes

LINO RAMBLE YO YO PINOT GRIGIO 2024
WRATTONBULLY, SA

17/24/70

Fresh pear, green apple & citrus with a
clean, delicate finish
Pairing: Antipasti, salads, grilled fish & lighter
pasta dishes

THE BETTER HALF SAUVIGNON BLANC 2025
MARLBOROUGH, NEW ZEALAND

17/24/80

Vibrant citrus, guava & fresh herbs
with lively acidity
Pairing: Shellfish, goat's cheese, salads &
Asian-inspired dishes

LIV ZAK CHARDONNAY 2023
YARRA VALLEY, VIC

19/26/85

White peach, citrus & hazelnut with subtle
oak & a creamy texture
Pairing: Roast chicken, pork, creamy pasta
& grilled fish

KILIKANOO MORT'S BLOCK RIESLING 2024
WATERVALE, CLARE VALLEY, SA

19/28/90

Lime, citrus blossom & stony minerality
with a crisp, refreshing finish
Pairing: Seafood, fresh salads, spicy dishes
& fried food

MASSO ANTICO FIANO 2025
PUGLIA, ITALY

21/31/95

Ripe peach, pear, citrus & almond with
a gently textured finish
Pairing: Roasted vegetables, creamy pasta,
chicken & soft cheeses

10% Sunday surcharge
15% Public holiday surcharge

150ML | 250ML | BOTTLE

GUNDOG ESTATE CANBERRA RIESLING 2025
CANBERRA DISTRICT, NSW

21/31/95

White flowers, lime and pear with subtle fennel,
steely minerality and bright, refreshing acidity,
delicate, focused & beautifully balanced
Pairing: Oysters, prawns, grilled fish, fresh salads
& lightly spiced Asian dishes

ALLANDALE SEMILLON 2023
HUNTER VALLEY, NSW

--/--/80

Fresh lemon, green apple & gentle herbal
notes with a fine, dry finish
Pairing: Oysters, seafood, roast chicken
& fresh cheeses

CANTINA DI SOAVE SAN LORENZO
SOAVE CLASSICO DOC 2022, SOAVE, ITALY

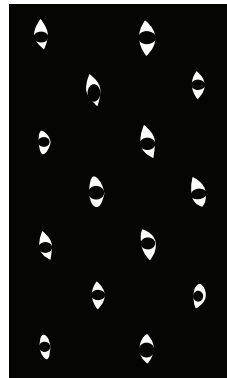
--/--/95

Citrus, white flowers & subtle almond with
a savoury mineral finish
Pairing: Seafood, risotto, grilled vegetables
& creamy cheeses

SNAKE + HERRING 'CORDUROY' CHARDONNAY 2023
MARGARET RIVER, WA

--/--/150

Nectarine, citrus, cashew & flint with fine
acidity & lingering minerality
Pairing: Lobster, rich seafood, roast chicken
& buttery sauces



10% Sunday surcharge
15% Public holiday surcharge

RED & DESSERT WINE

RED WINE

150ML | 250ML | BOTTLE

SECRET GARDEN SHIRAZ 2024 BIG RIVER, NSW

13/20/60

Blackberry, plum & black cherry with pepper, clove, subtle vanilla oak & silky tannins
Pairing: Steak, lamb, slow-cooked meats & rich sauces

COLI CHIANTI DOCG 2024 TUSCANY, ITALY

17/26/80

Sour cherry, red plum & dried herbs with refreshing acidity
Pairing: Tomato-based pasta, pizza, cured meats & hard cheeses

LIV ZAK PINOT NOIR 2024 YARRA VALLEY, VIC

17/26/85

Dark cherry, forest floor and fine, savoury tannins with elegant length.
Pairing: Lamb, pork, barbecue & tomato-based dishes

'LOS COMPAÑEROS' SHIRAZ TEMPRANILLO 2021 CLARE VALLEY, SA

19/27/85

Soft red & blue berries with plush Shiraz fruit & savoury spice
Pairing: Lamb, pork, barbecue & tomato-based dishes

SEE SAW INCUBATOR GAMAY 2024 ORANGE, NSW

19/28/90

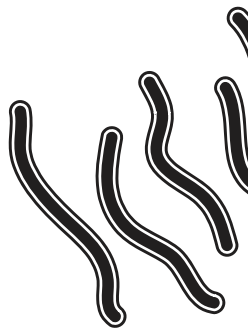
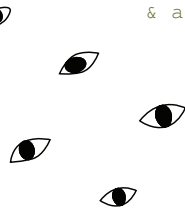
Bright and juicy with strawberry, red cherry and raspberry, lifted floral notes and a touch of pepper. Light-bodied, silky and fresh, with soft tannins and a clean, refreshing finish.
Pairing: Steak, lamb, slow-cooked meats & rich sauces

SNAKE + HERRING 'DIRTY BOOTS' CABERNET SAUVIGNON 2022, COONAWARRA, SA

19/28/90

Blackcurrant, cassis & cedar with fine, structured tannins
Pairing: Steak frites, bavette, roast beef & aged cheese

10% Sunday surcharge
15% Public holiday surcharge





150ML | 250ML | BOTTLE

GUNDOG ESTATE CANBERRA DISTRICT SHIRAZ 2023
CANBERRA , NSW

21/31/95

Blackberry, warm spice & charred oak, with fresh fruit, fine balance & a long, seamless finish
Pairing: Grilled lamb, steak, roast duck & mushroom dishes

LA CELIA RESERVA MALBEC 2023
MENDOZA, ARGENTINA

--/--/100

Ripe plum, blackberry & sweet spice with a smooth, generous finish
Pairing: Steak, barbecue, braised meats & rich sauces

ZEMA ESTATE SHIRAZ 2019
COONAWARRA, SA

--/--/100

Blackberry, plum, pepper & gentle oak with a smooth, lingering finish
Pairing: Steak, lamb, slow-cooked meats & rich sauces

KILIKANOO PRODIGAL GRENACHE 2023
CLARE VALLEY, SA

--/--/110

Raspberry, ripe cherry & warm spice with soft, rounded tannins
Pairing: Lamb, pork, roasted vegetables & gently spiced dishes

MERRICKS ESTATE PINOT NOIR 2021
MORNINGTON PENINSULA, VC

--/--/120

Deep garnet with notes of dark cherry, raspberry, blood orange and savoury spice, balanced by fresh acidity, soft tannins and subtle oak.
Pairing: Duck, lamb, mushrooms and roasted vegetables

DESSERT WINE

1205ML | BOTTLE

TRENTHAM ESTATE RESERVE NOBLE TAMINGA 2015/16
MURRAY DARLING, NSW

23/47

Citrus blossom, honey, apricot & orange peel with a luscious yet balanced finish
Pairing: Pavlova, panna cotta, fruit desserts, blue cheese

10% Sunday surcharge
15% Public holiday surcharge

