

State  
of  
Grace

# Fall From Grace Menu



As leaves change for the season, so do the pages of our cocktail menu. A collection of ideas have been brought together, delivering delight for each and every palate. Now the question is, where to start?

## A BLOODY MESS

23

Four Pillars Bloody Shiraz gin, Antica Formula, Prosecco.

A bloody wrong drink for a bloody right night. A twist on an old accidental cocktail. Light, balanced, sparkling. This drink is a celebration on its own.



## SILK ROAD

21

Zubrowka Bison Grass Vodka, Apple, Grapefruit Bitters, Cardamom.

Marco?

Bold, dry, surprising. A wintery take on a martini, crafted for the explorers palate.



## SOUR STRAP

22

White Rum, St Germain, Chambord, Apple, Lime.

Fairy bread, red cordial, party pies, sour straps. A drink reminiscent of the good ole days for the nostalgic adult.



## ALL SORTS

22

Galliano Black Sambuca, Goslings Black Seal Rum, Cucumber, Lemon, Sugar.

All sorts of fun for the licorice lover. An exciting tryst for the aniseed fence sitters. Let us bring you around to the dark side.



## BUTTERFLY 3000

23

Four Pillars Rare Dry Gin, Peach Schnapps, Butterfly Pea, Lemon, Orange Bitters.

The Woman who's smooth like butter, sharp as a knife. Vibrant, floral and likely to bite.



## ESPRESSO ARANCIATA

22

42 Below Vodka, Kahlua, Grand Marnier, Boston Black Cold Drip.

An orange-kissed espresso martini, a meeting of citrus and caffeine. A pick-me-up for the sophisticated.



## JOHNNIE'S MISTRESS.

21

Makers Mark, Johnnie Walker Black, Creme de cacao, Frangelico, Salted Caramel.

Naked in its simplicity. A little bit of chocolate in your whiskey. Petite Indulgent, infatuating. A guilty pleasure for the senses.

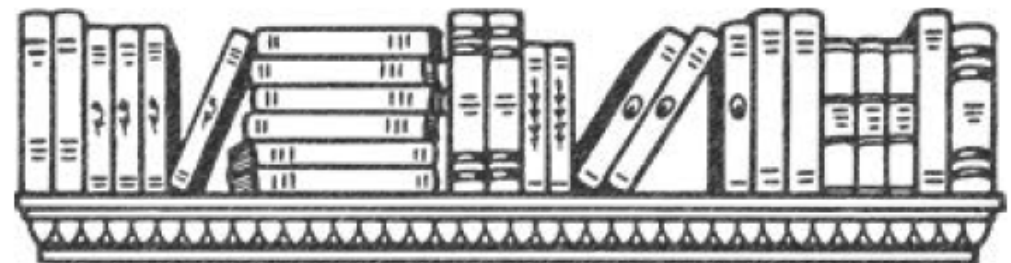


## JOHNNIE'S WIFE

23

Johnnie Walker Black, Disaranno, Lemon, Sugar, Egg White.

An elegant sour. Tall, slender, slight sweet. The one you bring home to your parents.



# Classic Cocktails



<b>SOUTHSIDE</b>	20
Gordon's Gin, Lime, Mint.	
<b>AMARETTO SOUR</b>	21
Disaranno, Lemon, Egg White.	
<b>CHARLIE CHAPLIN</b>	21
Haymans Sloe Gin, Apricot Brandy, Lime.	
<b>AVIATION</b>	21
Gordon's Gin, Creme de Violette, Marasschino Liqueur, Lemon.	
<b>NEGRONI</b>	22
Gordon's Gin, Campari, Sweet Vermouth	
<b>TOMMY'S MARGARITA</b>	22
Jose Cuervo Especial Silver, Agave, Lime.	
<b>BLOOD AND SAND</b>	22
Dewars 12yr, Sweet Vermouth, Orange Juice, Cherry Heering.	
<b>CORPSE REVIVER NO.2</b>	23
Gordon's Gin, Cointreau, Lillet Blanc, Absinthe, Lemon.	
<b>OLD FASHIONED</b>	23
Woodford Reserve, Bitters, Sugar.	
<b>SAZERAC</b>	24
Rittenhouse Rye, Peychauds Aromatic Bitters, Angostura Bitters, Sugar.	

*"Here's to alcohol.  
The rose coloured  
glasses of life."*

- F. Scott Fitzgerald, *The Beautiful and Damned*

# Wine

## SPARKLING

Edge of the World Sparkling	South East Australia	12/48
Madame Coco Brut NV	Aude Valley, France	13/65
Chandon Brut NV	Yarra Valley, VIC	16.50/67
Piper Heidsieck Cuvee NV	Champagne, France	98

## WHITE

Edge of the World Sauvignon Blanc	South East Australia	12/48
821 South Sauvignon Blanc	Marlborough, NZ	12.50/59
T'Gallant Imogen Pinot Gris	Mornington Peninsula, VIC	13/60
Chaffey Bros 'Triplepunkt' Riesling	Eden Valley, SA	14/65
Penfolds MAX Chardonnay	Adelaide Hills, SA	16.50/75
Rockford Vine Vale Riesling	Barossa Valley, SA	105
Joseph Drouhin Macon Villages Chardonnay	Burgandy, France	87

## ROSE

Edge of the World Rose	South East Australia	12/52
Marquis De Pennautier	Languedoc-Roussillon, France	14/65

## RED

Edge of the World Shiraz Cabernet	South East Australia	12/48
T'Gallant Cape Schank Pinot Noir	Mornington Peninsula, VIC	14/65
Altacena Tempranillo	Tempranillo, Spain	12.50/60
Rochford Estate Syrah	Yarra Valley, VIC	78
Paringa Estate Peninsula Pinot Noir	Mornington Peninsula, Vic	78
Wild Duck Creek Springflat Shiraz	Heathcote, VIC	125
Farrside By Farr Pinot Noir	Geelong, Vic	175

# Beer

## TAP POT/PINT

Furphy Refreshing Ale	Victoria	8/15
Heineken Lager	Amsterdam	8/15
James Squire 150 Lashes Pale Ale	New South Wales	8/15
James Squire Orchard Crush Cider	New South Wales	8/15
Balter XPA	Queensland	8/15.50
Little Creatures Pacific Ale	Victoria	8/16

## BOTTLES AND TINS

Public Brewing Feather Weight	Kilsyth, VIC	9
Red Falcon American Red Ale	Kilsyth, VIC	12
Maku Hemp Session Ale	Yarra Valley, VIC	12.50
Maku Cherry Sour	Yarra Valley, VIC	13

*"I have taken more out of alcohol than alcohol has taken out of me."*

- Winston Churchill

# Spirits

## GIN

Bulldog London Dry	12
Gordons London Dry	12.50
Tanqueray	13
Bombay Original Dry	13
Bombay Sapphire	13
Sipsmith London Dry	14
Hayman's Sloe	14
Hendricks	15
Tanqueray No 10	15
Four Pillars Rare Dry	14.50
78 Degrees	14.50
Archie Rose Signature Dry	14.50
Never Never Triple Juniper	15.50
Never Never Southern Strength	17

## VODKA

42 Below	12
Smirnoff Red	12.50
Belvedere	14
Zubrowka	14
666 Butter	14
666 Vodka	14
Grey Goose	15
Ciroc	15

## TEQUILA

Jose Cuervo Especial Silver	12.50
Tromba Blanco	13
Espolon Reposado	13
Sauza Hornitos Reposado	14
Don Julio Reposado	14.50
Don Julio Blanco	15
Herradura Reposado	15.50
Bruxo No.3 Mezcal	16
Don Julio Anejo	16

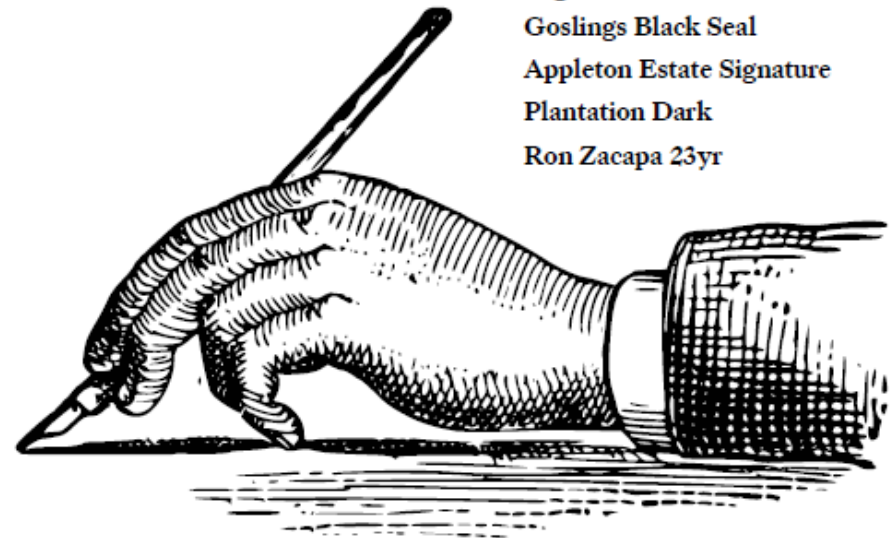
# Spirits

## RUM

Bacardi Carta Blanca	12.50
Bunderberg UP	12.50
Bati White Rum	12.50
Captain Morgan's Spiced Gold	12.50
Angostura B/Fly 5yr	12.50
Sailor Jerry Spiced	13
Mount Gay Eclipse	13
Havana Club 3yr	13
Plantation 3 Star	13
Kraken Spiced	13.50
Baron Samedi Spiced	13.50
Havana Club Anos 7yr	13.50
Sagatiba Velha Cachaca	13.50
Goslings Black Seal	14
Appleton Estate Signature	14.50
Plantation Dark	14.50
Ron Zacapa 23yr	16.50

*"Lets not go and ruin it  
by thinking too much"*

- Clint Eastwood





# Spirits

## WHISK(E)Y

Canadian Club	Canada	13
Jameson	Ireland	13
Fireball Cinnamon	Canada	13
Canadian Club 12yr	Canada	13.50
Rittenhouse Rye	USA	15
Starward Nova Wine Cask	Australia	15.50
Hellyers Road Pinot Noir	Australia	16.50
Hellyers Road Single Malt	Australia	16.50
Nikka Taketsuru Pure Malt	Japan	16.50

## SCOTCH

Johnnie Walker Red Label	Blended	Scotland	12.50
Johnnie Walker Black Label	Blended	Scotland	13.50
Chivas Regal 12yr	Blended	Scotland	13.50
Auchentoshan American Oak	Single Malt	Lowlands	14
Glenfiddich 12yr	Single Malt	Speyside	14.50
Dimple 12yr	Blended	Scotland	14.50
Glenmorangie 10yr	Single Malt	Highlands	14.60
Talisker 10yr	Single Malt	Islay	16.20
Chivas Regal 18yr	Blended	Scotland	16.50
Laphroaig 10yr	Single Malt	Islay	16.50
Lagavulin 16yr	Single Malt	Islay	18.50
Oban 14yr	Single Malt	Highlands	18.50
Glenmorangie 18yr	Single Malt	Highlands	23
Johnnie Walker Blue Label	Blended	Scotland	32
Glenfiddich 21yr	Single Malt	Speyside	37

## BOURBON

Southern Comfort	12
Jim Beam	12.50
Makers Mark	12.6
Buffalo Trace	13
Jim Beam Black Label	13
Jack Daniels	13
Jack Daniels Gentleman Jack	13.50
Makers Mark 46	14
Woodford Reserve	14.4
Jack Daniels Single Barrel	15

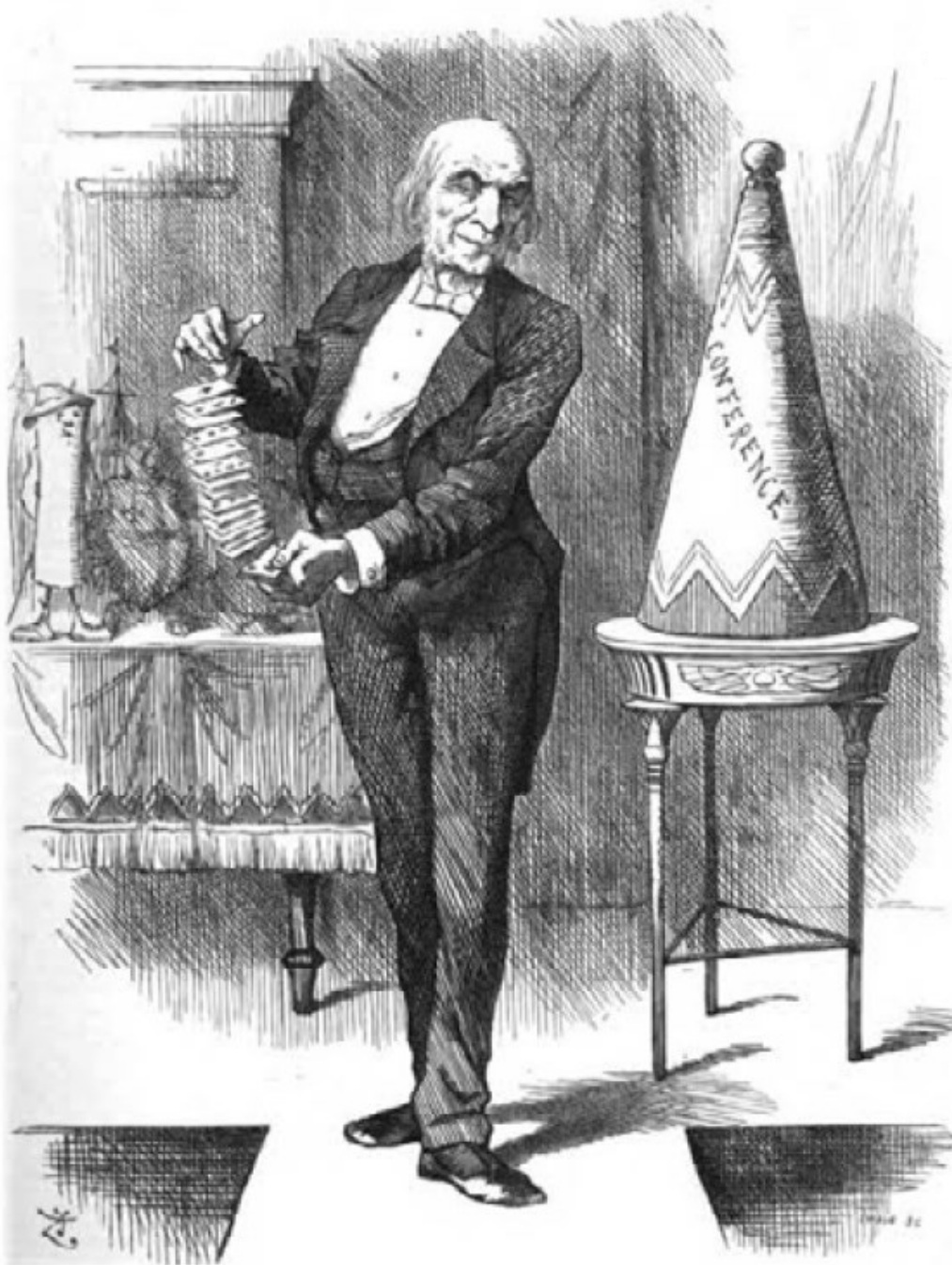
## BRANDY/COGNAC

Courvoisier VSOP	14
Hennessy VS	14
St Remy Brandy VSOP	16
Hennessy XO	33

## OTHER

Pimms	12
Aperol	12
Campari	12.50
Amaro Montenegro	12.50
Baileys Irish Cream	12.50
Frangelico	12.50
Kahlua	13
Pernod	13
Disaranno Amaretto	13
Cointreau	13
St Germain Elderflower	13
Chambord	13
Licor 43	13
Mr Black Cold Drip Coffee	13.50
Fernet Branca	14
Santiago Quebranta Pisco	14
La Fee Absinthe NV	19
De Kuyper Peach Schnapps	16

*#Ifoundfallfromgrace*



# Grazing

Welcome to Fall From Grace, our casual Grazing Menu is designed with quality seasonal produce in mind, ideal for sharing between friends. Our Grazing Menu is available until on Thursdays until 9pm. Friday and Saturday 10pm.

## GRAZING

Sweet, Salty, Spicy Nuts 10

Marinated Mount Zero Olives, crusty bread 12

Crispy Halloumi, strawberry, balsamic, native pepper berry 18

Char Grilled Lakes Entrance Octopus, black garlic, preserved lemon 21

Beef Tartare, cured yolk, burnt shallot, chive crisp 25

Caramelised Onion & Gruyere Croquette, French onion aioli 18

Hawkesbury River Salt & Vinegar Squid, aioli, lemon 23

Cured Ora King Salmon, Aleppo pepper, kewpie 24

Saffron, Green Pea & Grana Padano Arancini 16

Cured Meat Board, cheese, house pickles, sourdough 42

## CHEESE

Shadows of Blue, Framager d'affinois, Maffra Cloth Aged Cheddar

One 14 | Two 26 | Three 30

Credit card surcharges apply VISA: 0.9%, Mastercard: 1.1%, American Express: 1.3%  
Public Holiday Surcharge may apply

*Thankyou for  
seeking out  
Fall from Grace.*