

French Champagne

Bollinger Special Cuvee	Champagne, France	NV	\$150.00		
Moet and Chandon Grand Vintage	Champagne, France	2000	\$175.00		
Veuve Cliquot	Champagne, France	NV	\$119.00	\$	21.00
Dom Perignon	Champagne, France	1999	\$345.00		

Sparkling

Mu Mu Grill Sparkling	Hunter Valley, NSW	NV	\$28.00	\$	7.00
Chandon	Yarra Valley, VIC	NV	\$42.00	\$	11.00
Chandon Vintage Rose	Yarra Valley, VIC	2004	\$63.00		
Rumball Sparkling Shiraz	SA	NV	\$45.00		

Riesling

Cooks Lot Mudgee	Mudgee, NSW	2007	\$33.00	\$	8.00
Petaluma	Clare Valley, SA	2008	\$65.00		

Sauvignon Blanc

Kapuka	Marlborough, NZ	2008	\$39.00	\$	10.00
Logan	Orange, NSW	2008	\$57.00		
Cloudy Bay	Marlborough, NZ	2008	\$65.00		

Semillon

Terrace Vale old vine	Hunter, NSW	2005	\$47.00		
Brokenwood	Hunter, NSW	2008	\$59.00		

Semillon Sauvignon Blanc

Mu Mu Grill White	Hunter, NSW	2008	\$28.00	\$	7.00
See Saw	Hunter NSW, Marlborough, NZ	2008	\$42.00		
Knappstein SSB	Clare Valley, SA	2007	\$54.00		

Chardonnay

Mount Adam	Barossa, SA	2008	\$39.00	\$	9.00
Capel Vale "Regional Series" Chardonnay	Margaret River, WA	2007	\$45.00		
Noyce Brothers	Hunter Valley, NSW	2006	\$55.00	\$	14.00
Stonier	Mornington, Vic	2006	\$57.00		

Varietals

Polin & Polin Bells Lane Verdelho	Hunter, NSW	2007	\$32.00	\$	8.00
Danzante Pinot Grigio	Venezie, Italy	2007	\$52.00		
Innocent Bystander Pinot Gris	Yarra Valley, VIC	2008	\$46.00	\$	11.00
Cable Station Pinot Gris	Marlborough, NZ	2008	\$39.00		

Rose

Mt. Billy Saignee	Victor Harbour, SA	2006	\$39.00	\$	10.00
Domain Chandon Pinot Noir	Coldstream, VIC	2008	\$45.00	\$	12.00

Pinot Noir

Cups Estate	Mornington Peninsula, VIC	2004	\$40.00	\$	11.00
Bass Strait	Rosevears, TAS	2007	\$56.00		
Mt Difficulty Roaring Meg	Central Otago, NZ	2007	\$85.00		

Cabernet Sauvignon

Hand Picked "Peter Douglas" Selection	Coonawarra, SA	2005	\$44.00	\$	11.00
Browns of Padthaway Family Reserve	Padthaway, SA	2004	\$59.00		
Bowen	Coonawarra, SA	2007	\$69.00		
Terrazzas Reserva	Argentina	2005	\$72.00		
Mitolo Serpico	McLaren Vale, WA	2005	\$95.00		

Merlot

Newton Unfiltered	Napa Valley, USA	2002	\$89.00		
Villa Maria Private Bin	Hawkes Bay	2007	\$49.00		

Shiraz

Cooks Lot	Mudgee, NSW	2006	\$34.00		
Polin & Polin Calf Penn	Hunter, NSW	2002	\$40.00		
Mr Riggs 'The Gaffer'	McLaren Vale, SA	2007	\$47.00	\$	11.00
Scotchmans Hill	Geelong, VIC	2006	\$59.00	\$	15.00
Heritage	Barossa, SA	2006	\$65.00		
Brokenwood Wade Block	McLaren Vale, SA	2005	\$69.00		
Cape Mentelle	Margaret River, WA	2006	\$75.00		
Balthazar	Barossa, SA	2005	\$95.00		

Blends

Mu Mu Grill Cabernet Merlot	Hunter, NSW	2008	\$28.00	\$	7.00
Redhouse Shiraz Grenache	Barossa/Mclaren vale SA	2004	\$38.00		
Knappstein Cabernet Merlot	Clare Valley, SA	2006	\$59.00		
Turkey Flat "Butcher's Block" Shiraz, Grenache, Mourvedre	Barossa, SA	2006	\$48.00	\$	12.00
Mountadam 'The Red' Cabernet, Shiraz, Merlot	Eden Valley, SA	2006	\$72.00		
Charles Cimiky, Cabernet Sauvignon, Merlot Cabernet Franc	Barossa, SA	1998	\$75.00		

Other Reds

Paul Jaboulet Cote Du Rhone	France	2006	\$58.00		
Cape Mentelle Zinfandel	Margaret River, WA	2006	\$75.00		
Symphonia La Solista Tempranillo	King Valley, VIC	2006	\$40.00		

Dessert Wine

Innocent Bystander Pink Moscato	Yarra Valley Vic	2008	\$29.00		
Mr. Riggs "Sticky End" Viognier	McLaren Vale, SA	2008	\$39.00	\$	9.00

Wines By The Glass

Sparkling & Champagne

Mu Mu Grill Sparkling	Hunter Valley NSW	NV	\$ 7.00
Chandon	Yarra Valley, Vic	NV	\$ 11.00
Veuve Cliquot	Reims, France	NV	\$ 21.00

Whites

Mu Mu Grill Semillon Sauvignon Blanc	Hunter Valley, NSW	2008	\$ 7.00
Cooks Lot Riesling	Mudgee, NSW	2006	\$ 8.00
Polin and Polin Bells Lane Verdelho	Hunter Valley, NSW	2007	\$ 8.00
Kapuka Sauvignon Blanc	Marlborough, NZ	2008	\$ 10.00
Mount Adam Unwooded Chardonnay	Barossa Valley, SA	2008	\$ 9.00
Noyce Brothers Chardonnay	Hunter Valley, NSW	2006	\$ 14.00
Innocent Bystander Pinot Gris	Yarra Valley, Vic	2008	\$ 11.00

Rose

Mt Billy Saignee	Victor Harbour, SA	2006	\$ 10.00
Domain Chandon Pinot Noir	Coldstream, VIC	2008	\$ 12.00

Reds

Mu Mu Grill Cabernet Merlot	Hunter Valley, NSW	2008	\$ 7.00
Villa Maria "Private Bin" Merlot	Hawkes Bay, NZ	2007	\$ 12.00
Mr Riggs "The Gaffer" Shiraz	McLarenVale, SA	2007	\$ 11.00
Hand Picked "peter Douglas" Cab/Sauvignon	Coonawarra, SA	2005	\$ 11.00
Turkey Flat "Butcher's Block" Shiraz, Grenache			
Mourvedre	Barossa, SA	2006	\$ 12.00
The Cups Estate "Silver Dune" Pinot Noir	Mornington, VIC	2004	\$ 11.00
Scotchmans Hill Shiraz	Geelong, VIC	2006	\$ 15.00

Dessert Wine

Mr. Riggs "Sticky End" Viognier	McLaren Vale, SA	2008	\$ 9.00
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Beers

Boags Light		\$ 5.00
Victoria Bitter		\$ 6.00
Boags, Pure Blonde, Razorback Red Ale		\$ 7.00
Peroni, Corona, Pigs Fly Pale Ale,		\$ 8.00
Moo Brew Hefeweizen wheat beer		\$ 12.00
Coopers Pale Ale ON TAP 425ml		\$ 7.00

MUMU GRILL COCKTAIL

A TOUCH OF CLASSIC

THE VESPER MARTINI

\$ 14.00

JAMES BOND'S OWN INVENTION IN IAN FLEMINGS FIRST NOVEL CASINO ROYALE, A MARTINI CONTAINING BOTH GIN AND VODKA WITH VERMOUTH AND ORANGE ZEST

NEGRONI

\$ 16.00

THIS BITTERSWEET ITALIAN APERITIF IS IDEAL FOR STIMULATING ONES TASTEBUDS, COMPRISING OF EQUAL PARTS GIN, CAMPARI AND ROSSO WITH A FLAMED ORANGE ZEST

VANILLA PEACH BELLINI

\$ 16.00

VANILLA AND PEACH LIQUEUR, SHAKEN WITH PEACH NECTAR AND TOPPED WITH CHANDON NV SPARKLING.

PAPA DOBLE DAIQUIRI

\$ 14.00

A DRINK MADE AT THE FAMOUS EL FLORIDITA BAR IN CUBA FOR ERNEST HEMINGWAY, WHO PREFERRED HIS DAIQUIRI WITH HALF THE SUGAR AND DOUBLE THE RUM. FRESH LIME JUICE AND GRAPE FRUIT JUICE ARE CUT WITH RUM, SUGAR AND MARACHINO LIQUEUR.

MOJITO

\$ 14.00

THE ORIGINAL RECIPE FOR THAT MOST FAMOUS OF CUBAN COCKTAILS. LIMES, MINT AND SUGAR ARE MUDDLED IN A TALL GLASS WITH WHITE RUM AND SODA WATER ADDED

HOUSE FAVES

APPLE AND THYME MARTINI.

\$ 16.00

FRESH APPLE AND THYME WITH GIN AND APPLE JUICE. A DELIGHTFUL THYME NOSE TO COMPLIMENT.

AMARETTO SOUR

\$ 16.00

BEFORE DINNER OR FOR DESSERT SOURS SHAKEN WITH DISSARRONNO AMARETTO.

BERRY CITRUS MARGARITA

\$ 21.00

PREMIUM TEQUILA OF YOUR CHOICE SHAKEN WITH COINTREAU LEMON, LIME AND BERRY COMPOTE, WITH A VANILLA SUGAR RIM TO BOOT

LYCHEE LEMON-GRASS MARTINI

A VODKA BASED MARTINI SWEETENED BY LYCHEE LIQUEUR,
FRESH LYCHEES AND LEMON -GRASS, WITH A DASH OF CRANBERRY.

\$ 18.00

AGAVE OLD FASHIONED

BLUE AGAVE NECTAR FROM MEXICO,
STIRRED WITH BITTERS AND TEQUILA. DON'T BE AFRAID!

\$ 21.00

PASSIONFRUIT SIDE-CAR

COGNAC SHAKEN WITH PASSIONFRUIT AND MAPLE SYRUP
TO GIVE YOU A MODERN TWIST ON A CLASSIC.

\$ 21.00

SIGNATURE DRINKS

MUMU HABANERO BLOODY-MARY

HABANERO AND GARLIC INFUSED VODKA WITH TOBACCO,
WORSTESHIRE, LEMON , TOMATO JUICE
WITH A CELERY-SALT RIM AND CUCUMBER GARNISH

\$ 14.00

DEATH IN THE ARVO

AFTER ERNEST HEMINGAY'S FAMED STORY OF SPANISH BULL-FIGHTING
CORIANDER INFUSED BELVEDERE VODKA,
CINZANO BIANCO AND LIMONCELLO ARE SHAKEN WITH MINT
CORIANDER LEAVES, BLOOD ORANGE AND LIMES.

\$ 18.00

SPICED HAZELNUT SOUR

MUDDLED CINNAMON STICK AND LIME WITH VANILLA VODKA
AND FRANGELICO HAZELNUT LIQUEUR.

\$ 15.00

ROSEWATER MARTINI

A SMOOTH AND DELICATELY SCENTED VERSION OF THE CLASSIC
PREMIUM VODKA AND GIN, WITH VERMOUTH,
WHICH ARE STIRRED AND STAINED WITH ROSWATER SYRUP.

\$ 16.00

LIQUID COOLER.

BOLD FLAVOURS COMBINE WELL IN THIS SUMMER DELIGHT
CAMPARI, FRANGELICO AND CRANBERRY TEASED WITH BITTERS, SERVED TALL

\$ 16.00

SECRET GARDEN MARTINI

A CUCUMBER AND GIN MARTINI WITH LEMON JUICE
AND AMARETTO. VERY FRESH INDEED.

\$ 15.00