

HISTORY: OPENED ON 29TH FEBRUARY 1968 BY SIR EDMUND HILLARY THE SUMMIT IS ONE OF SYDNEY'S MOST FAMOUS ICONS. IT HAS TRAVELLED THE EQUIVALENT OF ONE AND A HALF TIMES THE EARTH'S CIRCUMFERENCE AND ON A CLEAR DAY YOU CAN SEE FOR EIGHTY KILOMETRES, WHICH IS AS CLOSE TO 'FOREVER' AS THE CURVATURE OF THE EARTH ALLOWS.

MICHAEL MOORE – CHEF & OWNER: IN JULY 2007 THE SUMMIT RETURNED INTO PRIVATE HANDS WITH CELEBRATED CHEF MICHAEL MOORE, ONE OF AUSTRALIA'S MOST EXPERIENCED AND RESPECTED CHEFS. 25 YEARS INTO A CAREER SPANNING TWO CONTINENTS, MICHAEL HAS OWNED AND MANAGED NUMEROUS TOP RESTAURANTS BOTH IN LONDON AND SYDNEY; EARNING CRITICAL PRAISE ON BOTH SIDES OF THE GLOBE, AS WELL AS A NUMBER OF COVETED CHEFS' HATS FROM THE SYDNEY MORNING HERALD'S GOOD FOOD GUIDE. 6 YEARS ON TV UNDER HIS BELT, MICHAEL IS WELL KNOWN THROUGHOUT AUSTRALIA FOR HIS WEEKLY TV COOKING SEGMENTS ON CH9 MORNINGS WITH KERRI-ANNE. HE ALSO DEVOTES A SIGNIFICANT TIME TO CHARITY AND IS HONOURED TO BE A CELEBRITY AMBASSADOR FOR THE NATIONAL BREAST CANCER FOUNDATION. WITH PASSION AND FULL COMMITMENT TO QUALITY, MICHAEL AIMS TO KEEP THIS CELEBRATED RESTAURANT REVOLVING FOR MANY YEARS TO COME AND FOR NEW GENERATIONS TO ENJOY.

SIT BACK, RELAX AND WATCH SYDNEY UNFOLD
BEFORE YOU...



Wines by the glass

Champagne & Sparkling

NV Taittinger	Reims, France	25.00
04 Oleary Walker Pinot, Chardonnay	Adelaide Hills, SA	14.00
NV Jansz Rosè	Pipers Brook, TAS	14.00

White

08 Barwang Chardonnay	Tumbarumba, NSW	12.00
08 Tin Shed Riesling	Eden Valley, SA	13.00
06 Mt Pleasant Elizabeth Semillon	Hunter Valley, NSW	13.00
08 Madfish Sauvignon Blanc Semillon	Margaret River, WA	12.00
08 Farmingham Sauvignon Blanc	Marlborough, NZ	14.00
08 Gladstone '12000 Miles' Pinot Gris	Central Otago, NZ	14.00

Red

07 Blockers Cabernet Sauvignon	Coonawarra, SA	13.00
08 Cockfighters Ghost 'Reserve' Pinot Noir	Tamar Valley, TAS	12.00
08 Alan and Vietch Merlot	Adelaide Hills, SA	14.00
08 Vasse Felix Cabernet Merlot	Margaret River, WA	14.00
08 Torbreck 'Steading' GSM	Barossa Valley, SA	16.00
07 Mt Pleasant 'Phillip' Shiraz	Hunter Valley, NSW	13.00

Rose

09 Rose Dalzotto Rosato	King Valley, VIC	12.00
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Dessert

09 Torbreck 'The Bothie' Muscat	Barossa Valley, SA	11.00
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Champagne

NV Taittinger (½ bottle)	Reims, France	70.00
NV Taittinger	Reims, France	130.00
NV Pol Roger	Epernay, France	140.00
NV Moet & Chandon Brut Imperial	Epernay, France	140.00
NV Moet & Chandon Brut Imperial (Magnum)	Epernay, France	280.00
NV Veuve Cliquot Ponsardin 'Yellow Label '	Reims, France	155.00
NV Laurent Perrier Rose Brut	Tours-sur-Marne	250.00
NV Bollinger Special Cuvee Brut	Ay, France	170.00
NV Cuvee Dom Perignon	Epernay, France	480.00
02 Perrier Jouët 'Belle Epoque'	Epernay, France	370.00
NV Taittinger Brut Prestige Rosé	Reims, France	230.00
98 Taittanger 'Comtes de Champagne'	Reims, France	470.00
02 Cristal	Reims, France	430.00

Sparkling Wine

04 Oleary Walker Pinot Chardonnay	Adelaide Hills, SA	59.00
NV Green Shoots Cuvee Brut	Riverina, NSW	45.00
NV Orlando 'Trilogy' Cuvee Brut	Barossa Valley, SA	49.00
NV Jansz Pinot Chardonnay Cuvee	Pipers Brook, TAS	62.00
07 Domaine Chandon Vintage Brut	Yarra Valley, VIC	64.00
07 Petaluma Croser	Adelaide Hills, SA	76.00
06 Clover Hill	Pipers River, TAS	78.00
NV Veuve Ambal	Bourgogne, FRA	60.00

Sparkling Red & Rosé

NV Jansz Rosé	Pipers Brook, TAS	67.00
06 Domaine Chandon Rosé	Yarra Valley, VIC	69.00
NV Rymill Sparkling Red	Coonawarra, SA	49.00
NV Joseph Sparkling Red	Virginia, SA	89.00

Riesling

09 Howard Park	Great Southern, WA	59.00
09 Freycinet Vineyard	Bicheno, TAS	57.00
09 Tin Shed	Eden Valley, SA	47.00
08 Grosset Polish Hill	Clare Valley, SA	85.00
05 Fritz Haag Spatlese	Mosel, Germany	98.00
09 Domaine Albert Mann	Alsace, France	95.00

Aromatics

08 Hugel Gewürztraminer	Alsace, France	72.00
04 Vinoptima Gewürztraminer	Ormond, NZ	98.00
07 Weingut Bernhard Ott, Gruner Veltliner	Wagram, Austria	69.00
09 Rockford Frontignac	Barossa Valley, SA	49.00
07 Vouvray Marc Bredif	Loire Valley, France	68.00
09 Tscharke 'Girl Talk' Albarino	Barossa Valley, SA	54.00
09 Dunsborough Hills Verdelho	Margaret River, WA	41.00
08 YarraLoch Arneis	Yarra Valley, Vic	60.00

Pinot Gris & Pinot Grigio

08 T'Gallant 'Imogen' Pinot Gris	Mornington Peninsula, VIC	44.00
08 Domaine Albert Mann Pinot Gris	Alsace, France	85.00
08 Gladstone '12000 Miles' Pinot Gris	Wairapa, NZ	61.00
09 Barwang Pinot Gris	Tumbarumba, NSW	42.00
09 Dalzotto Pinot Grigio	King Valley, VIC	50.00
10 Maximus Pinot Gris	McLaren Vale, SA	72.00

Sauvignon Blanc

08 William Thomas	Marlborough, NZ	60.00
08 Howard Park	Margaret River, WA	62.00
09 Allen & Veitch	Adelaide Hills, SA	55.00
08 Te Mata Cape Crest	Hawkes Bay, NZ	71.00
06 Sancerre Domaine De Ladoucette	Sancerre, France	99.00
10 Summerhouse	Marlborough, NZ	50.00
08 Farmingham	Marlborough, NZ	50.00

Sauvignon Blanc Blends

09 Moss Wood Semillon Sauvignon Blanc	Margaret River, WA	68.00
08 Green Shoots Sauvignon Blanc Semillon	Hunter Valley, NSW	51.00
09 Clonakilla Semillon Sauvignon Blanc	Canberra Districts, NSW	55.00
08 MadFish Sauvignon Blanc Semillon	Margaret River, WA	52.00
08 Château St Marie Sauvignon Blanc Semillon	Bordeaux, France	64.00
10 Spring Seed 'forget-me-not' (organic)	McLaren Vale, SA	45.00

Semillon

09 Scarborough Estate	Hunter Valley, NSW	54.00
10 Mt Pleasant 'Elizabeth'	Hunter Valley, NSW	44.00
02 Tyrrells 'Vat 1'	Hunter Valley, NSW	90.00
09 Torbreck	Barossa Valley, SA	42.00
05 Lovedale	Hunter Valley, NSW	110.00

Viognier, Marsanne, Roussanne

09 Domaine Cazal Viel Viognier	Languedoc, France	46.00
09 Tahbilk Marsanne	Nagambie Lakes, VIC	38.00
08 Torbreck Viognier Roussanne Marsanne	Barossa Valley, SA	76.00
07 Cuilleron 'Lyseras' St Joseph	Rhone Valley, France	100.00
09 Maximus Viognier	McLaren Vale, SA	72.00

Chardonnay

07 Howard Park	Great Southern, WA	80.00
06 Scarborough Estate	Hunter Valley, NSW	61.00
08 Freycinet	Bicheno, TAS	77.00
08 Giant Steps	Yarra Valley, VIC	69.00
07 Kooyong Estate	Mornington Peninsula, VIC	75.00
08 Stonier	Mornington Peninsula, VIC	63.00
09 Orlando 'St Hillary'	Padthaway, SA	56.00
07 Pooles Rock	Hunter Valley, NSW	88.00
06 Seresin Estate 'Reserve'	Marlborough, NZ	84.00
05 Puligny Montrachet Olivier Leflaive	Burgundy, France	157.00
08 Ata Rangi 'Craighall'	Martinborough, NZ	86.00
08 Fourchaume '1er Cru William Fevre	Chablis, France	131.00
07 Petaluma Estate 'Piccadilly Valley'	Adelaide Hills, SA	99.00
06 Leeuwin Estate 'Art Series'	Margaret River, WA	142.00
05 TarraWarra Estate 'Reserve'	Yarra Valley, VIC	93.00
06 Dalwhinnie	Moonambel, VIC	80.00
06 Barwang 842	Tumbarumba, NSW	65.00
08 Barwang	Tumbarumba, NSW	50.00

Rosè

10	Port Phillip Estate 'Salasso'	Mornington, VIC	54.00
08	Rimauresq	Provence, France	59.00
09	La Linea Tempranillo	Adelaide Hills, SA	48.00
09	Dalzotto Rosata	King Valley, VIC	45.00

Pinot Noir

07	Green Vineyards	Yarra Valley, VIC	70.00
09	TarraWarra Estate	Yarra Valley, VIC	43.00
08	Merricks Creek	Mornington, VIC	57.00
08	Ashton Hills Estate	Adelaide Hills, SA	89.00
07	Cockfighters Ghost 'Reserve'	Tamar Valley, TAS	50.00
09	Port Phillip Estate	Mornington Peninsula, VIC	74.00
08	Two Paddocks 'Picnic Pinot'	Central Otago, NZ	75.00
05	Neudorf 'Moutere'	Nelson, NZ	140.00
08	Kooyong 'Meres'	Mornington Peninsula, VIC	100.00
07	Freycinet	Bicheno, TAS	121.00
08	Marchand & Burch	Great Southern, WA	135.00
02	Roumier Morey St Denis 1er Cru	Burgundy, France	190.00
08	Farr Rising	Geelong, VIC	90.00
08	Bernard Moreau	Bourgogne, FR	80.00

Grenache, Mourvedre, Tempranillo

07 Torbreck 'Steading' GSM	Barossa Valley, SA	76.00
06 Guigal Cotes Du Rhone GSM	Rhone Valley, France	59.00
99 Chateau Beaucastle, Chateauneuf du Pape	Rhone Valley, France	234.00
05 Conde Valdemar 'Reserva'	Rioja, Spain	68.00
09 Tim Smith MGS	Barossa Valley, SA	54.00
07 Cerillo Grenache	Barossa Valley, SA	90.00
09 Maximus Premium GSM	McLaren Vale, SA	72.00
09 Maximus 'Old Vine' Grenache	McLaren Vale, SA	72.00
09 Mazimus Tempranillo	McLaren Vale, SA	72.00

Sangiovese

04 Antinori Tenute Marchese Chianti Reserva	Tuscany, Italy	105.00
07 Isole e Olena Chianti Classico	Tuscany, Italy	84.00

Zinfandel

05 Seghesio Home Ranch	Sonoma, USA	85.00
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Merlot and Malbec

08 Alan & Veitch	Adelaide Hills, SA	71.00
06 Schild Estate	Barossa Valley, SA	53.00
06 Craggy Range	Hawkes Bay, NZ	85.00
06 Pezat Bordeaux Superieur	Bordeaux, France	78.00
08 Wild Rock 'Gravel Pit'	Hawkes Bay, NZ	53.00
00 Chateau La Fleur Petrus	Pomerol, France	540.00

Cabernets

08	Howard Park Cabernet Merlot	Great Southern, WA	69.00
09	Penley Estate 'Phoenix'	Coonawarra, SA	48.00
08	Pikes 'The Dog Walk'	Clare Valley, SA	42.00
08	Ringbolt	Margaret River, WA	59.00
06	Knappstein 'Enterprise'	Clare Valley, SA	82.00
03	Tenute San Guido 'Sassicaia'	Tuscany, Italy	330.00
07	Moss Wood 'Ribbon Vale'	Margaret River, WA	91.00
06	Orlando St Hugo	Coonawarra, SA	88.00
08	Vasse Felix Cabernet Merlot	Margaret River, WA	62.00
05	Ata Rangi 'Celebre'	Martinborough, NZ	88.00
07	Rockford 'Rifle Range'	Barossa Valley, SA	120.00
00	Fieuzal Rouge	Graves, France	210.00
95	Chateau Haut Brion 1er G.C.C, 1855	Graves, France	950.00
02	Moss Wood	Margaret River, WA	280.00
07	Dalwhinnie	Moonambel, VIC	120.00
03	Majella	Coonawarra, SA	98.00
07	Blockers	Coonawarra, SA	52.00
08	YarraLoch	Yarra Valley, VIC	60.00
09	Battle of Bosworth (organic)	McLaren Vale, SA	55.00

Shiraz

08	McWilliams Mt Pleasant 'Phillip'	Hunter Valley, NSW	44.00
09	Torbreck Woodcutters	Barossa Valley SA	50.00
06	Green Shoots	Riverina, NSW	51.00
08	Assassin	Pyrenees, VIC	50.00
07	Shadowfax	Heathcote, VIC	53.00
07	Pooles Rock	Hunter Valley, NSW	88.00
06	Te Mata 'Woodthorpe'	Hawkes Bay, NZ	62.00
05	Peter Lehmann 'Eight Songs'	Barossa Valley, SA	90.00
08	Yalumba Shiraz Viognier	Barossa Valley, SA	65.00
07	Wirra Wirra 'Woodhenge'	McLaren Vale, SA	71.00
07	Seppelt St Peter's	Grampians, VIC	121.00
08	Jasper Hill 'Georgias Paddock'	Heathcote, VIC	135.00
08	Rockford 'Basket Press'	Barossa Valley, SA	164.00
05	Dalwhinnie	Moonambel, VIC	128.00
91	Henschke Mt. Edelstone	Eden Valley, SA	399.00
99	Guigal 'Hermitage'	Rhone Valley, France	226.00
03	Penfolds RWT	Barossa Valley, SA	268.00
03	Torbreck 'The Run Rig'	Barossa Valley, SA	360.00
07	Maurice O'shea	Hunter Valley, NSW	110.00

Dessert (1/2 bottle)

09 Alasia Moscato d'Asti (750 ml)	Piedmont, Italy	42.00
07 De Bortoli 'Noble One' Botrytis Semillon	Riverina, SA	68.00
09 Torbreck 'The Bothie' Frontignac	Barossa Valley, SA	44.00
05 Chateau Filhot 1ér Cru	Sauternes, France	90.00
98 Chateau Rieussec 1ér Cru (750ml)	Sauternes, France	210.00
05 Royal Tokaji, Aszu 5Puttonyas (250ml)	Tokaji, Hungary	71.00

Armagnac and Cognac**30 ml****Port and Fortifieds****60 ml**

Martell, VSOP Cognac	17.00	Hanwood 10 yo Grand Tawny	10.50
79 Delord, Armagnac	19.00	Yalumba 'Galaway Pipe' Grand Tawny	14.00
Courvoisier, VSOP Cognac	15.00	Chambers 'Grand Rutherglen' Muscat	22.00
Hennessy, VSOP Cognac	18.00	Seppeltsfield 21 yo 'Para'	22.00
Remy Martin, VSOP Cognac	15.00	Seppeltsfield Grand Muscat	14.00
Hennessy Paradis, Rare Cognac	44.00	Penfolds 'Grandfather' Fine Old Tawny	25.00
Martell cordon blue Cognac	23.00	2002 Rockford Vintage Port	18.00
Hennessy, XO Cognac	26.00	2000 Warres Vintage Port	24.00
Remy Martin, XO Cognac	25.00		
Paul Giraud, Tres Rare Cognac	30.00		
Normandin Mercier, Fine Petite	29.00		
Martell XO Cognac	25.00		

Calvados	30 ml	Whisky Blends	30 ml
93 Victor Gontier Domfrontais	18.00	Dewars White Label, Scotland	9.50
Le Pere Jules Pays d'Auge	16.00	Dewars 12yo Special Reserve, Scotland	13.00
		Chivas Regal, Scotland	11.00
		Jameson, Ireland	10.00
Sherry	60ml	Canadian Club, Canada	10.00
Lustau Dry Amontillado 'Los Arcos'	9.00	Johnnie Walker Black, Scotland	12.00
Lustau Fino 'Jarana'	9.00	Dimple Original, Scotland	13.50
Valdespino pedro ximenez solera	9.00	Compass Box Orangerie, Scotland	16.00
Grappa	45ml	American Whisky & Bourbon	30 ml
Antinori 'Tignanello'	14.00	Jim Beam, Kentucky	10.00
		Wild Turkey, Kentucky	10.50
Brandy	30ml	Jack Daniels, Tennessee	11.00
Dorville VSOP	10.00	Makers Mark, Kentucky	12.00
Bookers, Kentucky	15.00	Woodford Reserve, Kentucky	14.00
Single Malts	30 ml	Rum	30ml
The Glenlivet 12yo, Speyside	11.50	Bacardi, Cuba	9.00
Highland Park 12yo, Nthn Highlands	12.00	Bacardi 8, Cuba	12.00
Dalwhinnie 15yo, Speyside	12.00	Bundaberg UP, Australia	9.00
Glenkinchie 10yo, Lowlands	12.00	Bundaberg OP, Australia	11.00
Lagavulin 16yo, Islay	13.00	Mount Gay, Barbados	10.00
Oban 14yo, Western Highlands	13.00		
Glenfiddich 12yo	12.00		
Glenfiddich 21yo	17.00		

Vodka	30 ml
42 below, New Zealand	9.00
Zubrowka Bison Grass, Poland	10.00
Belvedere Pure, Poland	12.00
Grey Goose, France	12.00
Grey Goose l'orange, France	12.50
Grey Goose l'citrus, France	12.50

Gin	30 ml
Bombay Sapphire, London	9.50
Tanqueray 10, London	12.00
Martin Miller, England	11.50
Hendricks, Scotland	11.50
South, New Zealand	10.50

Tequila	30 ml
Gran Patron Platinum	35.00
Patron Silver	22.00
Patron Citronge	16.00
Patron XO Café	16.00
Sauza Hornitos	10.00
Cazadores Blanco	12.00
Cazadores Reposado	14.00
Cazadores Anejo	16.00

Australian Beers**bottle**

James Squire Amber, NSW	5.0%	8.90
James Boags, TAS	5.0%	8.90
Crown Lager, NSW	4.9%	8.90

Local Boutique Beers

Lord Nelson Old Admiral Strong Ale, NSW	6.1%	9.50
Little Creatures, Pilsner WA	4.6%	9.80

Light Beer

Peroni Leggera, Italy	3.5%	8.50
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Imported Beers**bottle**

Heineken, Holland	5.0%	9.50
Becks, Germany	5.0%	9.50
Stella Artois, Belgium	5.2%	9.80
Corona, Mexico	4.6%	9.80
Peroni, Italy	5.0%	9.80

Mineral Water

Santa Vittoria Sparkling	750 ml.	9.80
Santa Vittoria Still	750 ml.	9.80

Twist's

Apple Smash

\$ 18.00

a simple yet very refreshing cocktail, combining the flavours of fresh australian apples with martini Italian vermouth, which delivers a easy to drink & enjoyable experience, served over crushed ice, this is the perfect way to begin your journey

Citrus Affair

\$ 18.00

a stunning blend of fresh oranges along with the well known italian aperitif "campari", mixed with natural sugars & served over crushed ice this is a bitter/sweet balance that will have you ready to enjoy the night

Grand Champagne Mojito

\$ 19.00

a twisted version of the already popular original, adding fresh passionfruit, grand marnier & we set it all off with champagne, enjoy

Passionfruit & Sage Collins

\$ 19.00

keeping with tradition this cocktail still uses an old tom style of gin but is complemented by adding the fresh flavours of passionfruit & sage, while being helped along with the gorgeous french liqueur alize, served tall with fresh lemon juice over ice, this will certainly leave an impression

Ruby Sunset

\$ 18.00

a fruity blend of fresh mango & pineapple, along with white rum & mango liqueur with a splash of jam

Grilled Pineapple & Chilli Caipirinha

\$ 19.00

using the world's number one cachaca, sagatiba, this brazilian classic gets remixed with the addition of grilled pineapple & fresh chilli, very cool with just a touch of heat

The Kentucky Blues

\$ 19.00

from all the way down south comes this spectacular cocktail, blending the intense, smokey & smooth flavours of one of the world's best kentucky bourbons, with the sweet notes of blueberries & a fine french cassis, also the use of a homemade blueberry marmalade & fresh lime juice gives this cocktail a unique texture & taste on the palate

The Burning Monk

\$ 18.00

mixology master manuel terron injects a little heat into this amazing cocktail consisting of kaffir lime leaves (native to indonesia & malaysia) & chilli which is smashed & shaken over ice with vodka & a stunning ginger liqueur, along with the fresh flavours of lychees makes this cocktail truly something special

Apple & Butterscotch Sidecar

\$ 19.00

the exact origin of the sidecar is unclear, although the first recipes for the sidecar appear in 1922, in harry macelhone's harry's abc of mixing cocktails, our version has the flavours of fresh apples & caramel, along with a glorious cognac & apple liqueur

Classics

Manhattan \$ 19.00

a timeless old world classic that will never lose its appeal, a blend of rye whiskey & vermouth, you can have it sweet, dry, perfect or ask about a ruby manhattan

Negroni \$ 19.00

this great classic was invented in florence italy in 1919 at caffè casoni, by count camillo negroni by asking the bartender, fosco scarselli, to strengthen his favorite cocktail, the americano, by adding gin rather than the normal soda water, an orange garnish was added and the Negroni was born

Old Fashioned \$ 20.00

the first use of the specific name "old fashioned" was for a bourbon whiskey cocktail in the 1880s at the pendennis club in louisville, kentucky, the recipe is said to have been invented by a bartender at that club & popularized by a club member & bourbon distiller, colonel james e. pepper, who brought it to the waldorf-astoria hotel bar in new york city

Caipirinha \$ 19.00

the national cocktail of brazil is a refreshing blend of cachaca & fresh lime, smashed & shaken together over ice

Daiquiri \$ 18.00

a cuban classic from the 1800's shaken with light rum, fresh lime & balanced with sugar, you can also add some of your favourite flavours

Sours \$ 18.00

one of the most popular & well known "families" of cocktails including... margaritas, sidecars & the famous whiskey sour

Tom Collins \$ 19.00

the recipe for the tom collins first appeared in the 1876 edition of jerry thomas's "the bartender's guide", it is a blend of premium gin with fresh lemon juice, sugar & a splash of soda

Cosmopolitan \$ 19.00

from 5th avenue all the way to the 47th floor this contemporary masterpiece is a favourite with the ladies

Mojito \$ 19.00

the world's biggest selling cocktail in 08/09, how could we not keep it going?

Caiprioska \$ 19.00

based on the famous caipirinha, this invigorating classic composes of fresh muddled lime, gomme, crushed ice and premium vodka.

Lounge Martinis

Classic

a double shot, wet, dry, dirty, olives or a twist, gin or vodka – it's your choice

Vodka

42 below	\$ 18.00
grey goose	\$ 22.00
belvedere	\$ 22.00

Gin

bombay	\$ 18.00
tanquery 10	\$ 23.00
south	\$ 22.00
hendricks	\$ 23.00

The Gibson

if it's more of an onion thing

\$ 19.00

The Vesper

if it's a james bond thing

\$ 18.00

Espresso Martini

the espresso martini is all you need to finish a great dinner or to start an elegant night out. Fresh coffee balanced with kahlua, crème de cacao and vodka will definitely get your taste buds dancing

\$ 18.00

Apple & Ginger Martini

take the freshest australian apples paired with the delicate asian spices of ginger, muddled & shaken with vodka along with a ginger liqueur, all shaken over ice & served in a chilled martini glass

\$ 18.00

Threesome

a fruity trio of a super clean vodka, chambord & pineapple juice

\$ 19.00

The Virgins

Tea Splash

organic watermelon juice, spearmint & ice tea

\$ 13.00

Red Orbit

watermelon, cranberry, maraschino juice, fresh passionfruit & caramel syrup

\$ 13.00

Mockbana

blended sugar bananas, palm sugar caramel, hazelnut dust & thick cream

\$ 14.00

Suntrap

mango, pineapple, valencia orange juice, blended & berry jam

\$ 14.00