

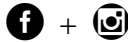


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Interesting Choices

Tommy The Salsa Dancer

\$21

i Buenos nachos !

Pineapple skin-infused El Jimador Blanco, sweetcorn heart syrup, Yellow Chartreuse, Bittermens Habanero Shrub and lime juice. Shaken and served down over ice. Alongside purple corn chips paired with pineapple sweetcorn salsa.

Hot Tot Toddy

\$16

An afternoon walk along a plank.

Smoke and Oakum's Gunpowder Rum, Quinta De La Rosa White Port, Briottet Pear Eau De Vie, balsamic and fig reduction, pimento spiced autumn fruit syrup, lemon juice and hot water. Served hot with 'death in the afternoon' granita.

The Big Apple

\$20

Boozy man in a hat with a tan.



Chateau Du Breuil Fine Calvados, Noilly Prat Dry Vermouth, Choya Plum Wine with American oak, coffee and orange cordial. Stirred and served up with a lemon twist, dehydrated mandarin and pickled shiso leaves.

The Cauliflower Sour

\$18

Yeah...well. Pretty much.

Beefeater Gin, cauliflower, lemon, sugar, albumen, house made saffron and mole bitters. Shaken and serve up with cheddar and edible flower garnish.



Whisk(e)y Cocktails

Jenny Don't Be Pastry

\$18

Using your noggin to describe a classic Italian dessert.

Aberlour A'bunadh Whisky, Teeling Poitin, Hidalgo Pedro Ximenez Sherry, mascarpone cheese, rice milk and Six Barrel Coffee Soda. Charged with nitrogen, shaken and served tall with toasted chai and cacao dust.



Dear Luis,

\$20

You're a bit nuts.

Rittenhouse Bonded Rye Whiskey, Cocchi Americano, salted Luxardo Amaretto and celery bitters. Stirred and served up with a peach and flaxseed oil garnish.

Sky King

\$17

A balance of bitter and sour taking 27.9 seconds.

Makers Mark Bourbon, Aperol, Amaro Ramazzotti, Churchills Reserve Port, lemon juice, sugar and albumen. Shaken and served up with an orange and carrot dust.

Turf Wars

\$20

Old fashioned burning raspberries.

Jamesons Whiskey, Ardbeg Islay Whisky, Beefeater Gin, Massenez Raspberry Eau De Vie and sugar. Served down over block ice with a lemon twist.



Hawthorn Lounge Classics

Tory Street

\$16

42Below Honey Vodka, house made vanilla liqueur, Peychaud's Bitters, lemon juice, albumen and garam masala. Shaken and served up.

Autumn/Winter Mojito



\$17

Havana Club Especial Rum, lime juice, sugar, house made quince marmalade and Mela Apple Juice. Shaken and served tall.

Close Friend

\$18

Jim Beam Rye Whiskey, Luxardo Maraschino Liqueur, Pierre Ferrand Dry Curacao, brown sugar, orange and Angostura Bitters. Built and served down with an orange twist.



The Twists

Cognac Twist

\$13

Martell VS Cognac, Lewis Road Creamery Chocolate Milk, mole bitters and sugar. Built and served tall with a nutmeg dust.

Vodka Twist

\$12

42Below Passion Vodka, passionfruit and elderflower with fresh lime. Built tall and fizzed with soda.

Cin Twist

\$12

Beefeater Gin, fresh lime, Chi Herbal Soda and spiced berry compote. Built and served tall.



Tipplēs

Twistless Twist

Allow us to create a bespoke non-alcoholic concoction to your taste. Served as you like it.

\$9

Six O'Clock Closing

Fresh lime juice, Chi Herbal Soda, orange shrub and spiced berry compote. Built and served tall.

\$9



Pussyfoot Johnson

House-made marmalade, fresh lemon juice and cranberry juice. Shaken and served up.

\$12

Otakiri Reserve

Sparkling Artesian Water (750ml)

\$9

Accompaniments

Cheese

for one \$15, for two \$25

A selection of local cheeses with crackers and house-made accompaniments.

Toastie


\$9

The Hawthorn Lounge classic ham and cheese. Served with hot sauce.

Sweet



\$14

Bread and butter pudding served with warmed caramel.



Wine & Beer

Champagne

		
Perrier-Jouet Grand Reserve Brut NV	21	125
Pol Roger Reserve Rose 2008	25	150
Perrier-Jouet Blason Rose NV		180

Sparkling

Terra Serena Prosecco NV	11	55
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White

Petit Clos Sauvignon Blanc 2015	11	55
Catalina Sounds Pinot Gris 2016	11	55
Nga Waka Chardonnay 2015	13	65

Red

Clearview Merlot 2015	11	55
Explorer Pinot Noir 2015	12	60
Campo Viejo Tempranillo 2014	12	60
Grava Pinot Noir 2015		70
Nga Waka Lease Block Pinot Noir 2014		90
Church Road McDonald Series Syrah 2013		90

Beer

Moa Brewing Company Lager	8
ParrotDog India Pale Ale	10
Panhead Pilsner	10
Amstel Light Low Alcohol	8



Non-alcoholic drinks and food options are available at all times.
Please ask your bartender or waiter.