

# BAR MENU

## HAPPY HOUR

Daily from 4pm to 9pm

### WINE 9.5

#### SWEET

The Lakefield, Moscato  
South Eastern Australia, Australia

#### RED

Noblesse, Merlot  
Central Valley, Chile

Senda Moreno Red,  
Tempranillo  
Castilla-La Mancha, Spain

De'Valier Rosso, Corvina  
Veneto, Italy

#### WHITE

Noblesse,  
Sauvignon Blanc  
Central Valley, Chile

De'Valier Bianco,  
Garganega  
Veneto, Italy

Aldridge, Chardonnay  
South Eastern Australia, Australia

### SIGNATURE COCKTAIL 10

#### La Isla Bonita

Vodka, grapefruit juice,  
cranberry juice, mint syrup,  
Monin passionfruit syrup, Sprite

#### Sunset Hour

Gin, orange juice, lemon juice,  
sugar syrup, grenadine

#### Tequila Sunrise

Tequila, orange juice, grenadine

#### Sunset Sangria

Merlot, brandy, Bols Dry Orange,  
apple, orange, lemon

#### Lychee Martini

Vodka, Bols Lychee, lychee juice

### DRAUGHT BEER

Heineken  
Netherlands 5% ABV

½ pint

8

pint

14.5

### DRINK OF THE MOMENT

Please check with your  
server what's on for  
this week!



### SPIRIT 7.5

Eristoff Vodka  
USA

Gordon's Gin  
UK

Bacardi Carta Blanca  
Rum  
USA

Olmecca Reposado  
Tequila  
Mexico

Jim Beam Bourbon  
USA

Teacher's Highland  
Cream Whiskey  
Scotland

## BAR BITES

### HAPPY HOUR Daily from 4pm to 9pm 20% OFF BAR BITES



Prices stated are before promotion

#### Breaded Portobello Mushroom Wedges **VG**

Truffle 'mayo'

12

#### Breaded Crab Cakes (4pcs)

Dill mayo, burnt lemon

13

#### Chicken Satay (10pcs) **N**

Rice cakes, cucumber, red onions, peanut sauce

13

#### Straight Cut Fries **V**

Garlic mayo  
Truffle mayo +3.5  
Truffle oil +4.5  
Parmesan +2.5

11

#### Sliders (3pcs) **N**

**C**: Grass-fed beef, cheddar, mayo

**VG**: Impossible™ meat patty, caramelised onions,  
vegan mayo, vegan cheese sauce

15

16.5

#### Muchos Nachos **VG**

Black beans, red gala apples, pomegranate, charred corn,  
sliced olives, roasted peppers, chipotle, Miyoko's cheddar cheese,  
chopped tomatoes, red onions, jalapeños, soy cream sauce,  
green onions, coriander

Avocado +4.5

Impossible™ minced meat **VG** +8.5

15

All prices are subject to 10% service charge & GST.

**C** classic

**VG** plant-based

**V** vegetarian

**N** contains nuts

Kindly inform us of any food allergies or requirements. Please be aware of the risk of cross-contamination or changes in the content of any commercial ingredients we use. Menu items may contain coconuts. Whilst we take extra care, we cannot guarantee that what we serve is free of nuts, gluten, allergens or animal products. The Privé Group, its subsidiaries, and staff will not be liable for adverse reactions from consuming any of our products or while at our premises.

# BUBBLY & WINES

## WHITE WINE

	125ml	bottle
WW001 <b>Noblesse, Sauvignon Blanc</b> Central Valley, Chile	14	70
WW002 <b>De'Valier Bianco, Garganega</b> Veneto, Italy	14	70
WW003 <b>Aldridge, Chardonnay</b> South Eastern Australia, Australia	14	70
WW004 <b>Lunardi IGT Venezie, Pinot Grigio</b> Veneto, Italy		75
WW005 <b>The Grill Master Fan Club, Sauvignon Blanc</b> Mendoza, Argentina		75
WW006 <b>Bayede, Chenin Blanc</b> Western Cape, South Africa		80

## RED WINE

	125ml	bottle
RW001 <b>Noblesse, Merlot</b> Central Valley, Chile	14	70
RW002 <b>Senda Moreno Red, Tempranillo</b> Castilla-La Mancha, Spain	14	70
RW003 <b>De'Valier Rosso, Corvina</b> Veneto, Italy	14	70
RW004 <b>The Grill Master Fan Club, Malbec</b> Mendoza, Argentina		75
RW005 <b>Laughing Bird, Shiraz</b> South Eastern Australia, Australia		75
RW006 <b>Joseph Castan Elégance, Cabernet Sauvignon</b> Languedoc, France		85

## CHAMPAGNE & SPARKLING WINE

	125ml	bottle
SP001 <b>Prosecco DOC Brut, Riondo</b> Veneto, Italy	17	85
SP002 <b>Spumante Rosé Extra Dry, Casa Burti</b> Veneto, Italy		85
SP003 <b>Blanc de Blancs, Raventós i Blanc (biodynamic)</b> Catalunya, Spain		110
SP004 <b>Champagne De Saint Gall Brut Selection NV</b> Champagne, France		140

## SWEET WINE

	125ml	bottle
RO001 <b>The Lakefield, Moscato</b> South Eastern Australia, Australia	14	70

## ROSÉ

	125ml	bottle
RO002 <b>Paritua 'Stone Paddock' Organic Rose</b> Hawke's Bay, New Zealand	17	85

# COCKTAILS

## CLASSIC

	glass
<b>Long Island Iced Tea</b> Vodka, gin, rum, tequila, triple sec, lemon juice, Coke	15
<b>Classic Mojito</b> Rum, mint syrup, soda water, mint leaves	15
<b>Blackberry &amp; Lychee Mojito</b> Rum, lychee syrup, blackberry, lychee, soda water, mint leaves	15
<b>Gummy Bear Margarita</b> Tequila, triple sec, lime juice, cranberry juice, watermelon syrup, gummy bears	15
<b>Singapore Sling</b> Gin, grenadine, triple sec, pineapple juice, lime juice, honey, bitters	15
<b>Piña Colada</b> Malibu, pineapple juice, coconut milk	15
<b>Aperol Spritz</b> Aperol, prosecco, club soda, orange	15
<b>Daiquiri</b> (Lime, Mango, Strawberry or Passionfruit) Rum, triple sec, lime juice, sweet & sour	15
<b>Margarita</b> (Lime, Mango, Strawberry or Passionfruit) Tequila, triple sec, lime juice, sweet & sour	15

## SIGNATURE

	glass
<b>La Isla Bonita</b> Vodka, grapefruit juice, cranberry juice, mint syrup, Monin passionfruit syrup, Sprite	15
<b>Sunset Hour</b> Gin, orange juice, lemon juice, sugar syrup, grenadine	15
<b>Tequila Sunrise</b> Tequila, orange juice, grenadine	15
<b>Sunset Sangria</b> Merlot, brandy, Bols Dry Orange, apple, orange, lemon	15
<b>Lychee Martini</b> Vodka, Bols Lychee, lychee juice	15

# BEERS

## DRAUGHT BEER

	½ pint	pint
<b>Heineken</b> Netherlands 5% ABV	14	17.5
<b>Archipelago Belgian Wit</b> Singapore 4.2% ABV	15.5	18.5

## BOTTLED BEER

	bottle
<b>Tiger Crystal</b> Singapore 4.6% ABV	14
<b>Corona</b> Mexico 4.5% ABV	14
<b>Kirin Ichiban</b> Japan 4.95% ABV	14
<b>Hoegaarden</b> Belgium 4.9% ABV	14
<b>Kronenbourg 1664 Blanc</b> France 5% ABV	14
<b>Guinness</b> Ireland 5% ABV	14

# SPIRITS

## VODKA

	glass	bottle
<b>Eristoff</b> USA	12	150
<b>Absolut Blue</b> Sweden	13	180
<b>Absolut Elyx</b> Sweden	15	200
<b>Grey Goose</b> France	15	200
<b>Reyka</b> Iceland	16	225

## GIN

	glass	bottle
<b>Gordon's</b> USA	12	150
<b>Beefeater</b> UK	13	180
<b>Beefeater 24</b> UK	15	200
<b>Hendrick's</b> Scotland	16	225

## RUM

	glass	bottle
<b>Bacardi Carta Blanca</b> USA	12	150
<b>Havana Club 3 Años</b> Cuba	13	180
<b>Sailor Jerry</b> Caribbean	15	200
<b>Havana Club 7 Años</b> Cuba	16	225
<b>Mount Gay</b> Barbados	15	200
<b>Diplomatico Reserva</b> Venezuela	17	250

## TEQUILA

	glass	bottle
<b>Olmeca Reposado</b> Mexico	12	150
<b>Patrón X.O. Café</b> Mexico	16	240
<b>Patrón Silver</b> Mexico	17	250
<b>Milagro Select Barrel</b> Mexico	21	280

## COGNAC

	glass	bottle
<b>Hennessy VSOP</b> France	17	280
<b>Martell VSOP</b> France	17	280
<b>Martell Cordon Bleu</b> France	26	480

## BOURBON

	glass	bottle
<b>Jim Beam</b> USA	12	150
<b>Maker's Mark</b> USA	15	200
<b>Jack Daniel's</b> USA	15	200

# SPIRITS

## WHISKEY

	glass	bottle
<b>Teacher's Highland Cream</b> Scotland	12	150
<b>The Dalmore</b> Scotland	17	250
<b>Monkey Shoulder</b> Scotland	16	240
<b>Chivas Regal 12 Years</b> Scotland	15	200
<b>Chivas Regal 18 Years</b> Scotland	21	280
<b>The Glenlivet 12 Years</b> Scotland	17	250
<b>The Glenlivet 15 Years</b> Scotland	21	280
<b>Auchentoshan 12 Years</b> Scotland	17	250
<b>Auchentoshan 18 Years</b> Scotland	25	380
<b>Macallan 12 Years</b> Scotland	21	300
<b>Highland Park 12 Years</b> Scotland	17	250
<b>Highland Park 18 Years</b> Scotland	26	385
<b>Bowmore 12 Years</b> Scotland	21	280
<b>Bowmore 15 Years</b> Scotland	22	340
<b>Jameson</b> Ireland	15	200
<b>Johnnie Walker Gold</b> Scotland	15	200
<b>Glenfiddich 12 Years</b> Scotland	16	240