

# PAST/PORT

## THE STORY BEHIND PAST / PORT

Past/Port is more than a name. it's a world of heat, energy, excitement, and adventure. Inspired by the vibrant chaos of Southeast Asia, it evokes a sense of time, memory, and movement, much like the travellers and workers once welcomed at the nearby port. The name captures the romance and history of seafaring.

The thrill of leaving one port and arriving at another. And together, "past" and "port" become a gateway to a wide world of flavour and feeling that reflects our menu, our story, and the experience we want every guest to have.

## COCKTAIL SPECIALS

GET STARTED WITH ONE OF OUR  
WINTER FEATURES

### SESAME CEREMONY

BY DARCY, FINALIST AT SUNTORY CUP

SUNTORY WHISKY TOKI,  
FINO SHERRY, AGAVE,  
CHOC BITTERS, SEASAME-  
VANILLA FOAM

\$25

### SIGNORINA STONE

NON ALC

BARNES & BROWN  
APERITIF, LEMON,  
PINEAPPLE, CRANBERRY

\$16

### MABEL SOUTH SIDE

NON ALC

MABEL NON ALC  
LONDON DRY, LIME,  
VIET MINT

\$18



# PAST / PORT

## COCKTAILS

<b>Pandan Fizz</b> Vodka, limoncello, pandan, coconut, verjus	18
<b>Flower Water</b> Tequila, lychee, elderflower, verjus, grapefruit bitters, soda	22
<b>Glade Sipper</b> Rum, rhum agricole, lime, grapefruit bitters	24
<b>Amber Pear Highball</b> Toki, montenegro, limoncello, pear soda	17
<b>Disco Marg</b> Tequila, cointreau, midori, lime, orgeat [Contains Nuts]	26
<b>Tropical Gin Ricky</b> Gin, cointreau, pineapple, lime, coconut	22
<b>Thai Flight Strawberry</b> Chivas, aperol, campari, licor 43, sweet vermouth, lemon, strawberry, Thai basil	23
<b>Tamaretto Sour</b> Bourbon, amaretto, lemon, tamarind, agave, soy sauce, foam	25
<b>Jungle Bird</b> Dark rum, aperol, campari, lime, pineapple, agave	26
<b>Rose Martini</b> Gin, vermouth, rose tea	24
<b>Kingston Negroni</b> Dark rum, aperol, campari, sweet vermouth, cacao bitters	26
<b>Onyx Pour</b> Scotch, averna, montenegro, agave, saline, laphroaig mist	25

## TAP COCKTAILS

<b>Limoncello Spritz</b> Limoncello, prosecco, lemon soda	21
<b>Aperol Spritz</b> Aperol, prosecco, soda	21
<b>Espresso Martini</b> Vodka, hot & cold brew, vanilla	25

## THE DRIVING RANGE

<b>LO &amp; NO</b>	
<b>Coco Clover</b> Rose, coconut, lemon, foam	15
<b>Miss L. Vera</b> Aloe, lychee, verjus, agave, soda	15



# PAST/PORT

## SNACKS AND SMALL PLATES

<b>Freshly Shucked Oysters</b> [A] LG, LD Calamansi mignonette, cracked peppercorn [6]	37
<b>Betel Leaf</b> VG, LD, LG Charred pineapple, green mango, kohlrabi	9ea
<b>Nyonya Pie Tee</b> [A] LD, VO Ocean trout, green nam jim, salmon caviar	10ea
<b>Grilled Scallop</b> [A] LG Jimbaran chili butter, lime	12ea
<b>Lamb Skewer</b> LG, LD Cucumber & chili relish	14ea
<b>Chili Cashew &amp; Anchovy</b> [I] LG, LD	13
<b>'Son-in-law' Scotch Egg</b> LG, LD Sweet fish tamarind, crispy shallots	13
<b>Beef Tartare</b> LD Nam jim jaew, prawn crackers	26
<b>Raw Kingfish</b> [A] LG, LD Salted plum & Thai basil, pickled chili	25
<b>Nyonya Fried 'Inche Kabin' Wings</b> LG, LD Add house sambal \$3	21
<b>Burrata</b> v Spicy tamarind chili, fried donut	26
<b>Tom Yum Prawn Dumplings</b> [I] LD, VGO Spicy coconut, lime leaves [6]	26

## SARAWAK LAKSA

12PM - 3PM

Silky rice vermicelli noodles in a fragrant coconut milk broth infused with lemongrass, galangal, turmeric, and chili. Topped with poached chicken, king prawns, and crisp bean sprouts [A] LG, LD \*contains peanuts / nuts

Famously crowned by Anthony Bourdain as the "breakfast of the gods," this masterpiece now finds its place at Past / Port, ready to delight your senses

\$32



LG: LOW GLUTEN LD: LOW DAIRY VG: VEGAN V: VEGETARIAN VGO: VEGAN OPTION, VO: VEGETARIAN OPTION  
A: AUSTRALIAN I: IMPORT M: MIXED

PLEASE INFORM A TEAM MEMBER IF YOU HAVE ALLERGIES OR INTOLERANCES. WE'LL DO OUR VERY BEST TO ACCOMMODATE THEM, BUT AS OUR MENU IS FRESHLY PREPARED IN OUR KITCHEN, THERE MAY BE TRACE ALLERGENS.

# PAST/PORT

## LARGE PLATES

<b>Singapore Chili Mussels</b> [A] LD, LG Portarlinton mussels, fried mantou buns	<b>37</b>
<b>Crispy Fried Chicken</b> LD Lemongrass, hot honey, lime	<b>36</b>
<b>Massaman Lamb Curry</b> LD, LG Slow cooked lamb shank, kipfler potatoes, roasted onions	<b>39</b>
<b>Yellow Fish Curry</b> [A] LD, LG Humpty Doo barramundi, wild ginger, snake beans	<b>46</b>
<b>Beef Rendang</b> LD, LG Angus brisket, lemongrass, crispy shallots	<b>42</b>
<b>Grilled Chicken 'Kapitan'</b> LD, LG	<b>39</b>
<b>Roasted Pumpkin Red Curry</b> LD, LG Eggplant, Thai basil, lime leaf	<b>31</b>
<b>250gm Angus Porterhouse</b> LD, LG Vietnamese chimichurri	<b>58</b>
<b>600gm O'Connor Grass Fed Rib Eye Steak</b> LD, LG with house made accompaniments	<b>125</b>

## VEGETABLES & SIDES

<b>Prawn &amp; Mango Salad</b> [I] LG, LD Fresh cucumber, mint, chili jam	<b>28</b>
<b>Crispy Fried Brussel Sprouts</b> LG, LD With chili jam	<b>25</b>
<b>Stir Fried Morning Glory</b> Oyster sauce, confit garlic VGO, LG, LD	<b>24</b>
<b>Lemongrass &amp; Chili Sate Tofu</b> LG, LD	<b>26</b>
<b>Roti Pratha</b> VG, LD Kapitan curry sauce	<b>16</b>

## RICE & NOODLES

<b>Nasi Kerabu</b> VG, LG, LD Fragrant herb rice, fresh greens, finger lime Add 'Inche Kabin' Wings [5]	<b>21</b> <b>10</b>
<b>Wok Fried Beef Pad See Ewe</b> Rice noodles, egg, soy caramel, garlic chive LD	<b>32</b>
<b>Vegetarian Fried Rice</b> V, LG, LD Preserved olive, corn, asparagus	<b>27</b>
<b>Duck Fried Rice</b> LG, LD Lup cheong, garlic crisps, egg	<b>33</b>
<b>Steamed jasmine rice</b> VG, LG	<b>6</b>
<b>Fragrant blue pandan rice</b> VG, LG	<b>8</b>



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## SWEETS

<b>Vietnamese Coffee Leche Flan</b> LG Whipped coconut	16
<b>Fried Banana Fritters</b> VG, LG Palm sugar caramel, coconut sorbet	15
<b>Sticky Date Pudding</b> Fish sauce caramel	16
<b>Coconut Sorbet</b> VG, LG	8

## DIGESTIFS

<b>Kingston Negroni</b> Rum, Campari, Aperol, sweet vermouth, cacao Rich and chocolatey, with a hint of bitterness	28
<b>Onyx Pour</b> Scotch, averna, montenegro, agave, saline, laphroaig mist Rich, good with desserts, and drinks like a whiskey liqueur	25
<b>Martell XO Cognac</b> French cognac Fruit forward and refined - a great way to finish a good meal	49
<b>Talisker Single Malt</b> Scotch whiskey, on ice Great for sipping after your meal	20
<b>Redbreast Single Pot Still</b> Irish whiskey, ice or not Why not compliment your dessert rather than fight it?	24
<b>Brown Brother's 'Patricia' Noble Riesling 2021</b> King Valley, Victoria Designed to be sweet and enjoyed with or without dessert	20



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## BANQUET MENU

**\$83<sub>PP</sub>**

FOR 2 OR MORE

**Freshly Shucked Oysters** [A] LG, LD  
Calamansi mignonette

**Raw Kingfish** [A] LG, LD  
Salted plum & Thai basil, pickled chili

**Burrata**  
Spicy tamarind chili, fried donut

**Beef Tartare** LD  
Nam jim jaew, prawn crackers

**Nyonya Fried  
'Inche Kabin' Wings** LG, LD

**Tom Yum Prawn Dumpling** [I] LD, VGO  
Spicy coconut, lime leaves

**Beef Rendang** LG, LD  
Angus brisket, lemongrass, crispy shallots

**Grilled Chicken Curry 'Kapitan'** LG, LD

**Asian Greens** VG, LG  
Mushroom sauce, garlic crisps

**Fragrant Blue Pandan Rice** LG, LD

**Sesame Ball** LG  
Salted egg custard

**\$118<sub>PP</sub>**

FOR 4 OR MORE

**Freshly Shucked Oysters** [A] LG, LD  
Calamansi mignonette

**Raw Kingfish** [A] LG, LD  
Salted plum & Thai Basil, pickled chili

**Burrata**  
Spicy tamarind chili, fried donut

**Beef Tartare** LD  
Nam jim jaew, prawn crackers

**Grilled Scallop** [A] LG  
Jimbarian chili butter, lime

**Tom Yum Prawn Dumplings** [I] LD, VGO  
Spicy coconut, lime leaves

**600gm O'Connor Grass Fed  
Rib Eye Steak** LG, LD  
With house made accompaniments

**Yellow Fish Curry** [A] LG, LD  
Humpty Doo barramundi, wild ginger,  
snake beans

**Asian Greens** VG, LG  
Mushroom sauce, garlic crisps

**Nasi Kerabu** VG, LG, LD  
Fragrant herb rice, fresh greens,  
finger lime

**Sesame Ball** LG  
Salted egg custard

PARTIES OF 8 OR MORE WILL DINE ON A  
BANQUET MENU OF YOUR CHOICE



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## A MESSAGE FROM OUR SOMMELIER

I love choosing wines that tell a story - shaped by the landscapes they come from and by the traditions that guide their craft. But the real magic happens when they reach the table, revealing a vibrancy that converses with bold aromas and a texture that embraces spice. These are my top recommendations to compliment your meal and bring balance, depth and character to each dish.

- Enrico Roviario

### **STARGAZER 'TUPELO' 2025**

Coal River Valley, Tasmania - \$115

An aromatic white blend from one of Tasmania's most exciting producers. Fragrant, textural and alive with energy, it cuts through richness and plays beautifully with the herbal complexity of dishes like the Tom Yum Prawn Dumplings and Nasi Kerabu.

### **UNICO ZELO 'ALLUVIUM' FIANO 2022**

Adelaide Hills, South Australia - \$110

An Italian grape that has found a second home in the Adelaide Hills. Textural and aromatic, with stone fruit, almond and a saline edge that makes it the obvious choice alongside the Raw Kingfish, the Freshly Shucked Oysters and the Grilled Scallop.

### **ALKINA KIN GRENACHE 2024**

Barossa Valley, South Australia - \$130

A Grenache of real elegance. Light on its feet, with fresh red fruit and a delicacy that makes it one of the more surprising bottles from the Barossa. A natural choice alongside the lighter meat dishes and the fried snacks.

### **TELEGRAPHE TELEGRAMME CHATEAUNEUF-DU-PAPE 2022**

Southern Rhône, France - \$220

A classic GSM, deep and generous, with ripe red fruit, wild herbs and a warmth that makes it the obvious match for the bigger dishes on the menu. Order it alongside the Grilled Pork Ribs, the Wok Fried Green Pepper Beef, or the Rib Eye.

### **DR LOOSEN WEHLENER SONNENUHR RIESLING KABINETT 2024**

Mosel, Germany - \$125

The classic pairing for spice-driven cuisine, and for good reason. Off-dry, precise, with electric acidity and white peach on the palate. If you're ordering the Sarawak Laksa or anything with chilli heat, this is the bottle.



# PAST/PORT

## OUR SPECIALTY WINES

### Moët & Chandon Grand Vintage 2016

Epernay, France

40 195

The underrated superstar of the Moët house, Grand Vintage (only made in exceptional years) is Chardonnay-dominant, 6 years on lees, and layered with the kind of detail & complexity generally reserved for far pricier examples.

### Leeuwin Estate 'Art Series' Chardonnay 2022

### Leeuwin Estate 'Art Series' Chardonnay 2016

Margaret River, WA

250

295

This is arguably Australia's most iconic Chardonnay. For decades, this Margaret River legend has been in a league of its own. A Grand Cru of the Southern Hemisphere. The 2022 release continues that legacy with power, complexity, and seamless balance, while the 2019 and 2016 examples show its ability to withstand father time. Limited stocks available.

### Tornatore Etna Bianco Zottorinotto 2022

Etna, Sicily

150

One of Etna's most compelling white wines, grown on the northern slopes of the volcano at over 700 metres elevation. This wine delivers Carricante at its most expressive. Showcasing notes of citrus zest that compliments the volcanic minerality and saline persistence that makes this wine a natural companion to the seafood-driven dishes of the Southeast Asian kitchen.

### Tornatore Etna Rosso Trimarchisa 2018

Etna, Sicily

160

Using Nerello Mascalese grapes grown from old vines on the eastern slopes of Etna, aged in large oak. Tornatore's flagship red, particularly the 2018 vintage is drinking beautifully now. With fine-grained tannins notes of wild cherry, dried herbs, and that unmistakable volcanic tension underneath. This wine carries a quiet authority that demands appreciation. Limited quantities available



# PAST/PORT

## WINE FIZZ

<b>Hare &amp; Tortoise Prosecco NV</b> King Valley, VIC	16	73
<b>Montalto Sparkling Rose NV</b> Mornington Peninsula, VIC		90
<b>Chandon Brut NV</b> Multi Regional, VIC	19	93
<b>Clover Hill 'Tasmania Exceptionnelle' MV</b> East Coast, TAS		97
<b>Moet &amp; Chandon Imperial Brut NV</b> Epernay, France	25	130
<b>Laurent Perrier Cuvee Rose Brut NV</b> Tours-sur-Marne, France		325
<b>Ruinart Blanc de Blancs Brut NV</b> Reims, France		250
<b>Dom Perignon Vintage 2015</b> Reims, France		695
<b>Krug Grande Cuvee NV</b> Reims, France		795

## WHITE

<b>Red Hut Sauvignon Blanc 2025</b> Marlborough, New Zealand	16	76
<b>Cloudy Bay Sauvignon Blanc 2024</b> Marlborough, New Zealand		125
<b>Petaluma Sauvignon Blanc 2025</b> Adelaide Hills, SA		85
<b>Galante Pinot Grigio 2023</b> Delle Venezie, Italy	16	76
<b>Kumeu River Village Pinot Gris 2024</b> Auckland, NZ		90
<b>Rieslingfreak No5 2025</b> Eden Valley, SA		105
<b>Leo Buring Riesling 2025</b> Clare Valley, SA	16.5	82
<b>Ravensthorpe Riesling 2025</b> Canberra District, ACT		95
<b>Dr Loosen Wehlener Sonnenuhr Riesling Kabinett 2024</b> Mosel, Germany	125	



<b>Monte Tondo 'Mito' Soave 2025</b> Veneto, Italy		90
<b>Stargazer 'Tupelo' 2025 - aromatic white blend</b> Coal River, TAS		115
<b>Hugel Gentil 2023 - aromatic white blend</b> Alsace, France	18	89
<b>Tornatore Etna Bianco</b> Zottorinotto 2022 Etna, Sicily		150
<b>Unico Zelo 'Alluvium' Fiano 2023</b> Adelaide Hills, SA		110
<b>Cote Martin 'Galerie Texture' Chenin Blanc IGP 2024</b> Aude Valley, France		105
<b>Mac Forbes Yarra Junction 'Village' Chardonnay 2022</b> Yarra Valley, VIC	19	93
<b>Stonier Chardonnay 2024</b> Mornington Peninsula, VIC		110
<b>Shaw &amp; Smith M3 Chardonnay 2025</b> Adelaide Hills, SA		130
<b>Mulline Single Vineyard Portarlington Chardonnay 2025</b> Bellarine Peninsula, VIC		160
<b>William Fevre Petit Chablis 2024</b> Burgundy, France	28	125
<b>Dom. Bernard Defaix Chablis 'Cote de Lechet' 1er 2023</b> Burgundy, France		175
<b>Les Heritieres du Comte Lafon Macon-Milly-Lamartine 2023</b> Burgundy, France		155

## PINK

<b>Alpha Box &amp; Dice 'Tarot' Rosé 2025</b> McLaren Vale, SA	17.5	85
<b>Gueissard Le Petit G Mediterranee Rosé 2025</b> Provence, France	19	93
<b>Minuty 'M' Rosé 2024</b> Provence, France		98
<b>Chateau d'Esclans Whispering Angel Rosé 2024</b> Provence, France		130
<b>22 Degree Halo 'Chill with the Moon' 2024 [served chilled]</b> Riverland, SA	16.5	80



# PAST/PORT

## RED

<b>Yering Lane Pinot Noir 2025</b> Yarra & King Valley, VIC	19	93	<b>Paolo Scavino Barolo DOCG 2020</b> Piedmont, Italy	190
<b>Dalrymple Pinot Noir 2024</b> Pipers River, TAS		110	<b>Vietti Langhe Nebbiolo 'Perbacco' DOC 2022</b> Piedmont, Italy	155
<b>Coldstream Hills 'Deer Farm' Pinot Noir 2023</b> Yarra Valley, VIC		135	<b>Clonakilla O'Riada Shiraz 2024</b> Canberra District, ACT	105
<b>Ata Rangi 'Crimson' Pinot Noir 2024</b> Martinborough, NZ		120	<b>Semprevino Shiraz 2024</b> McLaren Vale, SA	18 88
<b>Dom. L'Arlot Nuits-Saint-Georges Clos de Forets 2022</b> Burgundy, France		595	<b>Penfolds St Henri Shiraz 2019</b> Barossa Valley, SA	225
<b>Tolpuddle Pinot Noir 2024</b> Coal River Valley, TAS		250	<b>Perrin 'Reserve' Cotes-du-Rhone 2022</b> Southern Rhône, France	88
<b>Dom. Faiveley Gevrey-Chambertin Vieilles Vignes 2022</b> Burgundy, France		230	<b>Télégraphe Télégramme Châteauneuf-du-Pape 2022</b> Southern Rhône, France	220
<b>Te Mata Estate Gamay Noir 2025</b> Hawkes Bay, NZ	18	89	<b>Heathcote Estate Shiraz 2022</b> Heathcote, VIC	28 135
<b>Pierre-Marie Chermette Beaujolais 'Les Griottes' 2024</b> Beaujolais, France		105	<b>Cullen Cabernet Sauvignon Merlot 2024</b> Margaret River, WA	125
<b>Mesta Tempranillo 2024</b> Castille, Spain		73	<b>Terazzas Reserva Malbec 2023</b> Mendoza, Argentina	88
<b>Tornatore Etna Rosso Trimarchisa 2018</b> Etna, Sicily		160	<b>Wild Folk Nero d'Avola 2024</b> McLaren Vale, SA	16 77
<b>Willunga 100 Grenache 2024</b> McLaren Vale, SA		90	<b>Isole e Olena Chianti Classico 2022</b> Tuscany, Italy	135
<b>Alkina Kin Grenache 2024</b> Barossa Valley, SA		130		
<b>Yangarra 'Circle' Field Blend Red 2024</b> Yarra Valley, VIC		110	<b>SWEET</b>	
<b>Yarra Yering Light Dry Red 2024 Pinot &amp; Shiraz</b> McLaren Vale, SA	45	195	<b>T'Gallant Juliet Moscato 2020</b>	75
<b>Brash Higgins 'Ripple' 2025 Nero &amp; Shiraz</b> McLaren Vale, SA		90	<b>Brown Brothers 'Patricia' Noble Riesling 2021 - 375ml</b>	20 78
			<b>Dom. de Durban Muscat Beaumes de Venise 2022 - 375ml</b>	110



# PAST / PORT

## BEER

Tsingtao 330ml	12
Tsingtao 640ml	18
Tiger 330ml	16
Sapporo black can 650ml	22
Balter Cerveza 355ml	14
Hills Apple Cider 330ml	13
Hills Pear Cider 330ml	13
Mountain Goat V.E.B can 375ml	13
Moo Brew Pale Ale can 375ml	16
Goat Fancy Pants can 375ml	15
Goat Summer Ale can 375ml	15
Young Henry's Motorcycle Oil Porter	15

## TAP BEER

Asahi	17
Balter Easy Hazy	14.5
Balter XPA	14.5
Carlton Dry 3.5%	13
Carlton Draught 'Tank Beer'	13.5
Great Northern 'Super Crisp'	13
Brookvale Union Ginger Beer	15.5

## THE DRIVING RANGE

### LO & NO

Heap's Normal 0.5%	12
Asahi 0.0%	11
Balter Captain Sensible 3.5%	10

## VODKA

Ketel One Vodka Netherlands	15.9
Ketel One Vodka Citroen Netherlands	16.9
Belvedere Organic Polish Vodka Poland	20
Belvedere Dirty Brew Poland	17
Vanilla Absolut Vodka Sweden	16.9
Nikka Coffey Vodka Japan	16.9
Never Never Signature Vodka Australia	16.9

## GIN

Tanqueray United Kingdom	15.9
Tanqueray 10 United Kingdom	18
Martin Miller United Kingdom / Iceland	16.9
Plymouth United Kingdom	16.9
Haymans Sloe Gin United Kingdom	16.9
Botanist Islay Dry Scotland	16.9
Nikka Coffey Gin Japan	18
Roku Japan	16.9
Gin Mare Spain	17
Malfy Con Limone Italy	16.9
Malfy Gin Rosa Italy	16.9
Never Never Ginache Australia	16.9
Never Never Oyster Shell Australia	16.9
Never Never Triple Juniper Australia	16.9



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## RUM

**Havana Club Anejo 3yo**

Cuba

15.9

**Havana Club Anejo Especial**

Cuba

15.9

**Havana Club Anejo 7 Anos**

Cuba

16.9

**Havana Club Spiced**

Cuba

15.9

**Mount Gay Eclipse Rum**

Barbados

16.9

**Appleton Estate**

Jamaica

16.9

**Bundy Rum Under Proof**

Australia

15.9

**Diplimatico**

Venezuela

18

**St James Rhum Agricole**

Martinique

16.9

**Sagatiba Cachaca**

Brazil

16.9

## AGAVE

**El Jimador Blanco**

Mexico

15.9

**Altos Plata**

Mexico

15.9

**Soldada Café**

Mexico

16.9

**Don Julio Reposado**

Mexico

18

**Herradura Reposado**

Mexico

18

**Herradura Anejo**

Mexico

20

**Solento Anejo**

Mexico

22

**Solento Blanco**

Mexico

18

**Solento Resposado**

Mexico

20

**Solento Resposado 375ml**

Mexico

150

**Don Julio 1942**

Mexico

49

**Clase Azul Reposado**

Mexico

50

**Del Maguey Vida Mezcal**

Mexico

17

**Los Siete Misterios Mezcal**

Mexico

20



# PAST / PORT

## WORLD WHISKEY

<b>Frillneck Australian Blended Whiskey</b> Australia	16
<b>Starward Two Fold</b> Australia	16
<b>Kurio Crimson Jam</b> Australia	20
<b>Jameson</b> Ireland	15.9
<b>Jameson Black Barrel</b> Ireland	18
<b>Redbreast 12yo</b> Ireland	16.9
<b>Toki</b> Japan	16.9
<b>Nikka Days</b> Japan	17
<b>Nikka From the Barrel</b> Japan	25
<b>Nikka Taketsuru</b> Japan	22
<b>Hibiki Harmony</b> Japan	32
<b>Canadian Club</b> Canada	15.9

## AMERICAN WHISKEY

<b>Makers Mark</b> USA	15.9
<b>Jack Daniels</b> USA	15.9
<b>Jack Daniels Tennessee Fire</b> USA	16.9
<b>Woodfords Reserve</b> USA	19
<b>Michters Bourbon</b> USA	24
<b>Michters Rye</b> USA	25
<b>Rittenhouse Rye</b> USA	25

## SCOTCH WHISKEY

<b>Johnny Walker Black Label</b> Blended, Scotland	16.9
<b>Johnny Walker Blue Label</b> Blended, Scotland	46
<b>Chivas 12yo</b> Blended/Highland/Speyside, Scotland	15.9
<b>Chivas 15yo</b> Blended/Highland/Speyside, Scotland	18
<b>Benriach 10yo</b> Speyside, Scotland	17
<b>Benriach 12yo Smoky</b> Speyside, Scotland	21
<b>Talisker 10yo</b> Skye, Scotland	22
<b>Macallan 12yo</b> Highland, Scotland	20
<b>Highland Park 12yo</b> Highland, Scotland	22
<b>Glenmorangie Single Malt 18yo</b> Highland, Scotland	40
<b>Glenlivet 12yo</b> Highland, Scotland	17.5
<b>Glendronach Single Malt 12yo</b> Highland, Scotland	23
<b>Laphroaig 10yo</b> Islay, Scotland	22
<b>Lagavulin 8yo</b> Islay, Scotland	22
<b>Ardberg 10yo</b> Islay, Scotland	20
<b>Bruichladdich 'The Classic Laddie'</b> Islay, Scotland	22

## GRAPE & BRANDY

<b>St Anages Bartenders Cut</b> Australia	16.9
<b>Martell VS</b> Cognac, France	17
<b>Hennessy VS</b> Cognac, France	20
<b>Martell XO</b> Cognac, France	49
<b>Barsol Quebranta Pisco</b> Peru	18.5



# PAST/PORT

## LIQUEURS, FORTIFIED AND OTHERS

<b>Amaretto Dissarano</b> Italy	15.2	<b>Licor 43</b> Spain	15.2
<b>Aperol</b> Italy	15.2	<b>Marionette Apricot Brandy</b> Australia	15.2
<b>Averna</b> Italy	15.2	<b>Marionette Blue Curacao</b> Australia	15.2
<b>Baileys</b> Ireland	15.2	<b>Marionette Orange Curacao</b> Australia	15.2
<b>Campari</b> Italy	15.2	<b>Massenez Maraschino</b> France	15.2
<b>Chambord</b> France	15.2	<b>Midori</b> Mexico	15.2
<b>Chartreuse [Green]</b> France	21	<b>Montanegro</b> Italy	15.2
<b>Chartreuse [Yellow]</b> France	19	<b>Passoa</b> Brazil	15.2
<b>Cointreau</b> France	15.2	<b>Pernod Absinthe</b> France	20
<b>Cynar</b> Italy	15.2	<b>Pimms</b> United Kingdom	15.2
<b>Drambuie</b> Scotland	15.2	<b>Soho Lychee Liquer</b> France	15.2
<b>Dom Benedictine</b> France	15.2	<b>Solbevi Limoncello</b> Australia	15.2
<b>Fiorente Elderflower</b> Italy	15.2	<b>Tia Maria</b> Italy	15.2
<b>Frangelico</b> Italy	15.2	<b>Dolin Dry Vermouth</b> France	12
<b>Jagermeister</b> Germany	15.9	<b>Rosso Antico</b> Italy	12

