



MENU

Spring 2018

WED-FRI 5PM 'TIL LATE
SAT-SUN 9AM 'TIL LATE

Fully licensed table service – Catering & take away available
\$4 minimum cover charge at peak times – Public holidays will incur a 12% surcharge
Please be advised that we do not split bills

No added preservatives, MSG, flavours or colours
Free range halal & Australian meats – AUS & NZ seafood – We only use local & fresh produce
Imported Greek olive oil & feta cheese – Only the freshest food made on the premises

Our premises contains nuts & traces of nuts so if you have any allergies, please let your host know

 /vanilla  @vanillaoakleigh

#melbourne #melbournefood #melbournefoodie #melbournebreakfasts #brunch #cakes
#cakestagram #sweets #cocktails #vanilla #vanillaupstairs vanillalounge.com.au

Breakfast

TOAST WITH CONDIMENTS°	6.7
your choice from sourdough, raisin bread, gluten free bread with jam, marmalade, honey, vegemite or peanut butter	
CLASSIC PANCAKE (2 STACK)°	17
served with mixed berries & vanilla ice-cream <u>or</u> maple syrup & vanilla ice cream <u>or</u> chocolate hazelnut spread	
EGGS ON TOAST°	11.8/13.8
your choice of fried or poached eggs (700g) / scrambled	
EGGS ON TOAST WITH BACON	16.8/18.8
your choice of fried or poached eggs (700g) / scrambled	
EGGS BENEDICT	18
two poached eggs on sourdough with your choice of sautéed spinach <u>or</u> ham <u>or</u> smoked salmon (+3) finished off with hollandaise	
BREAKFAST BRUSCHETTA°	18.8
poached eggs served with diced tomato, avocado & basil on sourdough bread	
SMASHED AVOCADO & FETA BRUSCHETTA°	18.8
poached eggs served with smashed avocado, feta, rocket & basil on sourdough bread	
HOUSE SMOKED SALMON	22.5
2 poached eggs, potato rosti, wilted spinach, avocado & hollandaise sauce	
THE BIG ONE	23
2 eggs the way you like, toast, bacon, beef sausage, tomato, mushrooms, spinach & a hash brown	
THE VEGGIE BIG ONE	22.5
2 eggs the way you like, toast, tomato, mushrooms, spinach, avocado & halloumi	
SIDES	5
sautéed mushrooms, grilled tomatoes, wilted spinach, hash brown, avocado, halloumi, bacon & sausage	
FRESH FRUIT SALAD & YOGHURT° add granola +3	11.5
FRESHLY SQUEEZED ORANGE JUICE	6.8

Breakfasts from the Vanilla coal fired ovens

*Beautifully cooked or finished in our Spanish coal fired jasper ovens,
served in skillets or cast iron pans with toasted bread.*

EGGS KALAMATA°	16
baked eggs with Napoli, basil & feta	
EGGS LEFKADA°	16
baked eggs with spinach, spring onion & dill	
EGGS THESSALONIKI	16.5
baked eggs with Napoli, loukaniko, capsicum, cherry tomatoes & chili	
OMELETTA ATHENA°	16.5
whole baked omelette with feta, cherry tomatoes, spinach & spring onion	
OMELETTA SPETSES	16.5
whole baked omelette with loukaniko, capsicum, Spanish onion & cherry tomatoes	

@vanillaokleigh you're dining in an all AUS/NZ sourced meat & seafood restaurant.
Our food has no added preservatives, MSG, flavours or colours.

*gluten free · °vegetarian · ^vegan · no variations

Starters

DIPS & PITA	17.9
home made white tarama, tzatziki° & eggplant*^	
GREEK CHEESE SAGANAKI°	15.8
grilled & served with lemon	
GRILLED HALLOUMI*	18.5
toasted sesame seeds, honey & baby herbs	
MEZE PLATE	35
chef's selection of mixed appetisers of the day (2-3 people – contains pork)	
ARANCINI°	18
please check the specials menu	
LEMON PEPPER CALAMARI	19.9
australian calamari lightly dusted, flash fried, served with lemon & garlic aioli	
OVEN BAKED MEATBALLS	22
Gippsland free range 100% beef & pork mince rissoles oven baked in a rustic tomato salsa & topped with feta, served with toasted bread	
OVEN BAKED LEMON & OREGANO POTATOES*^	13.5
traditional Greek oven baked potatoes	
HORTA*^ (seasonal wild greens)	14
blanched & drizzled with olive oil & lemon	
CHUNKY STEAK FRIES	9.5
in a basket	
WEDGES	12
in a basket, served with sweet chili & sour cream	
CHIPS WITH OREGANO & FETA	10.5
SEASONED PITA OR BREAD	5

Pasta & Risotto

CHICKEN & MUSHROOM PENNE	26
tossed with spring onion and sun-dried tomatoes, served in your choice of stock or cream	
VEGETARIAN PENNE°	25.5
tossed with pine nuts, basil, parmesan, pea puree and seasonal greens in a stock base topped with rocket	
FETTUCCINE RAGU	27
traditional italian ragu with slow cooked Gippsland beef finished in the oven with melted cheese	
FETTUCCINE CARBONARA	25
traditional recipe with egg yolk & pancetta	
PRAWN LINGUINE	33
served with Australian prawns, spring onion, cherry tomato & fresh rocket in your choice of stock, Napoli or cream	
WILD MUSHROOM RISOTTO** (vegan option available)	25.5
served in your choice of stock or cream add chicken +7	
ROAST PUMPKIN & GOAT CHEESE RISOTTO** (vegan option available)	26
with sage and pine nuts served in your choice of stock or cream add roasted chicken +7	

@vanillaoakleigh you're dining in an all AUS/NZ sourced meat & seafood restaurant.
Our food has no added preservatives, MSG, flavours or colours.

*gluten free · °vegetarian · ^vegan · no variations

Mains

MARKET FISH OF THE DAY	MARKET PRICE
please check the specials menu	
MOUSSAKA	23.5
baked dish layered with Gippsland free range grass fed 100% beef mince and local produce eggplant, potato, zucchini & béchamel sauce	
PASTITSIO	23.5
layered baked pasta dish with Gippsland free range grass fed 100% beef mince & béchamel sauce served with a side salad	
YEMISTA*^	24
traditional Greek oven baked tomatoes & capsicums stuffed with rice & served with roast potatoes	
FREE RANGE CHICKEN SCHNITZEL	21
served with chips & salad	
PARMA MARGARITA	22.5
free range chicken breast schnitzel, mozzarella cheese, basil, Napoli	
PARMA CLASSICO	24.5
free range chicken breast schnitzel, ham, mozzarella cheese, Napoli	
PARMA HAWAIIAN	25
free range chicken breast schnitzel, ham, pineapple & mozzarella cheese, Napoli	
FRIED LEMON PEPPER CALAMARI (270 grams)	26.5
served with salad, chips & garlic aioli	

Mains from the Vanilla coal fired ovens

WHOLE BABY SNAPPER*	38
roasted over coals, white wine, cherry tomatoes, green olives with leafy green salad	
VANILLA HOUSE CHEESEBURGER	19.5
100% Gippsland free range beef & pork patty, house made pickles, lettuce, tomato, chef's sauce, brioche bun, chips add bacon +3.5	
DOUBLE CHEESEBURGER	26
100% Gippsland free range beef & pork double patties, double cheese, house made pickles, lettuce, tomato, chef's sauce, brioche bun, chips	
350gr. CERTIFIED BLACK ANGUS PORTERHOUSE	38
please check the specials menu	
CHICKEN PLATE 'GYROS STYLE' (350 grams)	26.5
rocket, fennel and cherry tomato salad, tzatziki, chips, pita	
CHICKEN SOUVLAKI SKEWERS (2) (330 grams)	29.9
free range grain fed chicken grilled & served with salad greens, chips, tzatziki & seasoned pita bread	
LAMB SOUVLAKI SKEWERS (2) (330 grams)	31.9
free range grass fed Victorian lamb grilled & served with salad greens, chips, tzatziki & seasoned pita bread	
PORK SOUVLAKI SKEWERS (2) (330 grams) (gluten free option available)	29.9
free range grass fed Gippsland pork grilled & served with salad greens, chips, tzatziki & seasoned pita bread	
GREEK STYLE CHARGRILLED CHICKEN (350 grams)	26.5
salad, tzatziki, chips, pita	
MEAT PLATTER FOR 2	70.5
lamb skewers, pork skewers, beef & pork keftethes, loukanika, chicken gyros style, green side salad, tzatziki, chips, pita	
SEAFOOD PLATTER FOR 2	79.5
seasonal AUS & NZ market produce with calamari, octopus, fish & prawns, served with chips and a rocket, fennel & cherry tomato salad with pita	

@vanillaokleigh you're dining in an all AUS/NZ sourced meat & seafood restaurant.
Our food has no added preservatives, MSG, flavours or colours.

*gluten free · ^vegetarian · ^vegan · no variations

Salads

GRAINS°	16
roasted almonds, Spanish onion, freekah, chick peas, quinoa, pomegranate, roasted pumpkin seeds, parsley, topped with cumin spiced yoghurt add chicken, lamb or calamari +12	
GREEK 'HORIATIKI' SALAD*°	17
tomato, cucumber, onion, capers, capsicum, feta, Greek olives & olive oil	
SWEET CHILLI CALAMARI*	23.5
Australian calamari lightly pan fried atop a lettuce mix, tomato, cucumber, capsicum & Spanish onion with a homemade sweet chilli mayo dressing	
WARM OCTOPUS	25
warm house marinated Australian octopus atop rocket, fennel, cherry tomatoes & olive oil	
CHICKEN CAESAR	23.5
grilled free range chicken tenders, lettuce, bacon, egg, croutons, anchovies, parmesan & Caesar dressing	
CHICKEN AVOCADO	24
grilled free range tenderloins and avocado atop leafy greens, sweet chilli mayo dressing	
WARM LAMB FILLETS*	24
grilled Victorian lamb atop a rocket & fennel salad with a beetroot reduction & citrus dressing	

Kids

CALAMARI	15
lightly dusted, flash fried, served with chips	
CHICKEN NUGGETS	11.5
served with chips	
LAMB SKEWER	13
served with chips	
CHICKEN SKEWER	13
served with chips	

@vanillaoakleigh you're dining in an all AUS/NZ sourced meat & seafood restaurant.
Our food has no added preservatives, MSG, flavours or colours.

*gluten free · °vegetarian · ^vegan · no variations

Light meals

BOUGATSA	11.8
warm custard wrapped in layers of filo pastry dusted with icing sugar and cinnamon add warm apple filling +2	
PANINI'S	11.5
chicken avocado <i>chicken, avocado, pesto, cheese, tomato, lettuce, mayonnaise</i> vegetarian <i>lettuce, eggplant, tomato, roasted peppers, olives, fetta cheese, pesto</i> ham <i>ham, tomato, lettuce, cheese, red onion, tomato relish</i> smoked salmon <i>smoked salmon, lettuce, tomato, capers, onion, cream cheese</i> turkey <i>turkey, lettuce, tomato, cheese, cream cheese, cranberry sauce</i> pizza <i>salami, ham, capsicum, cheese, mushrooms, olives, tomato relish</i> egg & bacon <i>egg, bacon, cheese</i>	
BAGELS	11
ham <i>ham, tomato, lettuce, cheese, red onion, tomato relish</i> smoked salmon <i>smoked salmon, lettuce, tomato, capers, onion, cream cheese</i> turkey <i>turkey, lettuce, tomato, cheese, cream cheese, cranberry sauce</i>	
WRAPS	11
chicken avocado <i>chicken, avocado, spinach, roasted peppers, camembert cheese, cheese, mustard seeds</i> chicken schnitzel <i>chicken schnitzel, cos lettuce, tomato, cheese, garlic aioli</i> chicken tandoori <i>chicken tandoori, spinach, sweet potato, roasted peppers, cheese, yoghurt dressing</i> Mediterranean <i>eggplant, spinach, sweet potato, roasted peppers, mushrooms, olives, fetta cheese, shredded cheese, pesto</i> gourmet egg & bacon <i>egg, bacon, cheese, spring onion & mayo mix</i>	
BAGUETTES LIGHTLY TOASTED	12.5
roast pumpkin & goats cheese <i>baby spinach, grilled eggplant, pesto, caramelised onion relish</i> gourmet chicken <i>free range chicken, spring onion & mayo mix, avocado</i> Italiano <i>prosciutto, sundried tomatoes, rocket, cheese, olive tapenade</i> pulled pork <i>coleslaw, relish</i>	
CROISSANTS	7.5
ham, cheese, tomato	
PITES	from 11.5
spanakopita <i>spinach and cheese filo pastry</i>	11.5
tiropita <i>cheese filo pastry</i>	11.5
spinach & leek <i>spinach and leek in filo pastry (dairy free)</i>	11.5
chicken & mushroom <i>chicken and mushroom, filo pastry, served with relish</i>	13.5
chicken & leek <i>chicken and leek, filo pastry, served with relish</i>	13.5
add side garden salad +3.8 / add side greek salad +5	
FLAOUNES	7.5
handmade traditional Cyprian bread baked & filled with pecorino, haloumi cheese, mint & sultanas	

@vanillaoakleigh you're dining in an all AUS/NZ sourced meat & seafood restaurant.
Our food has no added preservatives, MSG, flavours or colours.

*gluten free · ^vegetarian · ^vegan · no variations

Sweet treats

GREEK SPECIALTIES <i>our most popular varieties</i>	
bougatsa~ (warm custard wrapped in layers of filo pastry)	11.8
galaktoboureko~~ · baklava~~ · ravani · portokalopita · saragli~~ · kataifi^^	7.5
small baklava~~ · viritou~~	3.8
turkish delight baklava~~	4.8
almond lady fingers	5
mini baklava	2.8
PASTES <i>layers of sponge & mousse</i>	8.2
vanilla · chocolate~ · caramel~ · strawberry~ · orange~ · black forest~ · tiramisu~	
green tea mango mousse · pontikaki (mousse mouse)~ · choc-strawberry heart~	
CHEESECAKES	8.2
baked new york~ · hazelnut (toblerone) · strawberry~ · cookies and cream	
honeycomb · kahlua · baileys (when available)	
FLOURLESS RANGE	8.2
choc hazelnut heaven* · kormo*~ · lemon*~ · orange* · banana date & walnut*~	
jaffa* · opera* · oasis* · hazelnut bear* · rice pudding (cold or warm)	
POPULAR ASSORTED RANGE	8.2
ekmek~ · ferrero~ · mille feuille · mars bar mud cake~~ · napoleon	
red velvet mud cake~ · sticky date~ · apple & walnut slice^^	
THE CUPS ~~	
raspberry pannacotta* · passionfruit pannacotta*	7
white & milk chocolate mousse~ · tiramisu~ · profiterole~	6.5
CUPCAKES ~	5.5
TARTS	
fruit~ · strawberry~ · lemon^^ · lemon meringue^^	Lg 7.8 / Sm 4.8
CANOLI ~~	Lg 7 / Sm 3.5
KOK (YOYO) ~~	Lg 7 / Sm 4.5
PROFITEROL ~	8.8
BISCUITS	
kourambiedes	4
amigdolota*	3.2
melomakarona^^	3.2
koulouria <i>vanilla · choc vanilla · moustokouloura^^ · sesame^^</i>	2.8
paximadia <i>vanilla · mousto^^ · aniseed</i>	1.9
petit fours <i>chocolate · chocolate sprinkles · almond · pistachio · choc coconut</i>	3
assorted flavoured macarons*	3.8

Please ask your host, check specials or see the cake display downstairs for more items.

@vanillaoakleigh you're dining in an all AUS/NZ sourced meat & seafood restaurant.
Our food has no added preservatives, MSG, flavours or colours.

*gluten free · ^dairy free · ^^vegan · ~nut free · ~halal

Cold drinks

FRAPPÉ (traditional Greek-style)	5.5
MOCHA, ICE CREAM	add 0.5
FREDDOCHINO · FREDDOESPRESSO	6
CHOCOLATE NUTELLA FREDDO*	7
ICED COFFEE · ICED CHOCOLATE · COLD CHAI LATTE	6.5
ICED MOCHA	7
MILKSHAKES	7
chocolate · strawberry · vanilla · caramel · blue heaven · banana · lime	
EXTRA THICK	add 2
NUTELLA MILKSHAKE* (milk, white & nutella choc blend) · BOUNTY MILKSHAKE	7.5
(extra thick add 2)	
MINISHAKES	4.8
SPIDERS	6.5
FRESHLY SQUEEZED OJ	6.8
BOTTLED SOFT DRINKS 330ML	4.5
coke · sprite · fanta · diet coke · coke zero · chinotto · lift	
SPARKLING VARIETIES	4.5
plain · tonic · soda · red blood orange · strawberry & kiwi	
EPSA (imported Greek carbonated drinks)	4.5
gazzoza · orange · lemon · sour cherry	
APPLE TREE JUICE	4.5
orange · apple & guava · apple · apple & mango	
OTHER JUICE BY THE GLASS	4.5
pineapple · cranberry	
ICED TEA	5.5
lemon · peach · tuvunu/greek mountain tea with honey	
KOMBUCHA SPARKLING LIVE CULTURED DRINK	5
apple crisp · raspberry lemonade	
LEMON, LIME & BITTERS	5
RED BULL CAN	4.5
MOUNT FRANKLIN BOTTLED WATER	3.8

*Nutella is used in conjunction with a hazelnut choc mixture. May not be suitable for people with nut allergies. Please ask your host for clarification.

Hot drinks

—

COFFEE	4
cappuccino · latte · flat white · espresso · long black · short/long macchiato	
MOCHA LATTE/CHINO	5
SPICY CHAI LATTE · CHAI VANILLA LATTE	5
DIRTY CHAI LATTE	5.5
GREEN TEA LATTE	5
AFFOGATO	5.5
GREEK COFFEE	4
DOUBLE GREEK COFFEE	5.5
HOT CHOCOLATE · WHITE HOT CHOCOLATE · HOT CARAMEL	5
NUTELLA HOT CHOCOLATE*	6.5
BABY CHINO	1.8
MUGS	add 1.5
DECAF	add 0.5
LACTOSE FREE SKIM MILK	add 0.7
SOY MILK (SILK)	add 0.5
ALMOND MILK	add 0.7
FLAVOURS	add 0.5
vanilla · caramel · hazelnut	
EXTRA COFFEE SHOT	add 0.5
TEA T2	4.5
english breakfast · earl grey · chamomile · sencha green · chai tea peppermint · lemongrass & ginger · gorgeous geisha · strawberries & cream	
HONEY	0.3
POT OF HOT WATER WITH LEMON	1.5

*Nutella is used in conjunction with a hazelnut choc mixture. May not be suitable for people with nut allergies. Please ask your host for clarification.

Wine

	120ml	750ml
SPARKLING		
NV Roederer Brut Premier <i>Champagne FR</i>		160
NV 2Castelli Prosecco <i>Conegliano Valdobbiadene IT</i>	10	54
NV Kir-Yianni Paranga PGI <i>Macedonia GR</i>	11	56
NV Azahara Moscato white <i>Murray Darling VIC</i>	9	46
WHITE	150ml	750ml
2017 RockBare Single Vineyard Riesling <i>Clare Valley SA</i>	12	48
2016 D.Zind Humbrecht Riesling organic <i>Turckheim Alsace FR</i>		58
2016 Corte Giacobbe Pinot Grigio <i>Veneto IT</i>	12.5	49
2017 La La Land Pinot Gris <i>Geelong VIC</i>	9	42
2017 Black Cottage Pinot Gris <i>Marlborough NZ</i>		45
2016 Momo Pinot Gris biodynamic & organic <i>Marlborough NZ</i>		42
2017 Tainui Sauvignon Blanc <i>Marlborough NZ</i>	10	44
2017 Shaw & Smith Sauvignon Blanc <i>Adelaide Hills SA</i>		54
2016 Reverie Chardonnay <i>Pays d'Oc FR</i>	11.5	47
2017 Beresford Estate Chardonnay <i>McLaren Vale SA</i>		48
2013 Gerovassiliou Estate White Assyrtiko Malagousia limited availability <i>Macedonia GR</i>		55
R O S É	150ml	750ml
2018 Pink Claw Rosé <i>Heathcote VIC</i>	11	46
2017 Mojo Lightly Sparkling Moscato pink <i>Langhorne Creek SA</i>	9.5	43

Wine

RED	150ml	750ml
2017 Te Mata Gamay Noir <i>Hawkes Bay NZ</i>		48
2015 Fat Bastard Pinot Noir <i>Languedoc FR</i>	10.5	45
2014 Tenuta Ulisse Unico Montepulciano Sangiovese <i>Abruzzo IT</i>		49
2013 Kangarilla Road Terzetto Sangiovese Nebbiolo Primitivo <i>McLaren Vale SA</i>		46
2016 Poliziano Chianti DOCG <i>Tuscany IT</i>		52
2017 Thorn-Clarke Sandpiper Merlot <i>Barossa Valley SA</i>	9.5	43
2015 Pennys Hill Single Vineyard Merlot <i>McLaren Vale SA</i>		45
2015 Mountadam Cabernet Sauvignon <i>Eden Valley SA</i>	12.5	49
2015 Teusner The Gentleman Cabernet Sauvignon <i>Eden Valley SA</i>		42
2016 Amelia Park Trellis Cabernet Merlot <i>Margaret River WA</i>	11.5	47
2012 Leeuwin Estate Cabernet Merlot <i>Margaret River WA</i>		54
2015 The Hidden Sea Shiraz <i>Limestone Coast SA</i>	12	48
2016 Two Hands Gnarly Dudes Shiraz <i>Barossa Valley SA</i>		55
2016 Tar & Roses Shiraz <i>Heathcote VIC</i>		44
2004 Domaine Sigalas Santorini Vinsanto served chilled · limited availability <i>Santorini GR</i>		85
DESSERT		90ml
NV Cavino Muscat of Samos <i>Samos GR</i>		8
NV Chamber Rutherglen Muscadelle (Topaque) <i>Rutherglen VIC</i>		9
FORTIFIED		90ml
Penfolds Father Port <i>Nuriootpa AU</i>		8
Penfolds Grandfather Port <i>Nuriootpa AU</i>		14

Beer

ON TAP

	285ml	568ml
Mountain Goat Steam Ale <i>Richmond AU</i>	6	11
Sapporo Premium Lager <i>Tokyo JP</i>	7	12
Peroni Lager <i>Rome IT</i>	300ml 8	500ml 13

DOMESTIC · BOTTLE

Crown Lager <i>Abbotsford AU</i>	8.5
Victoria Bitter <i>Abbotsford AU</i>	8
Pure Blonde <i>Abbotsford AU</i>	8.5
Cascade Light <i>Hobart AU</i>	8.5

INTERNATIONAL · BOTTLE

Peroni Nastro Azzurro Lager <i>Rome IT</i>	9
Asahi <i>Tokyo JP</i>	9
Heineken <i>Amsterdam NL</i>	9
Corona Lager <i>Mexico City MX</i>	9
Mythos Lager <i>Thessaloniki GR</i>	9
Blue Island <i>Thessaloniki GR</i>	8.5

CIDER

Fog City Cloudy 500ml · Apple & Pear <i>Richmond AU</i>	13
--	----

Spirits

APÉRITIF

Barbieri Aperol <i>Padua IT</i>	9
Dolin Dry Vermouth, Blanc or Rouge <i>Chambery FR</i>	9
Pimm's No.1 <i>England GB</i>	9
Campari <i>Sesto San Giovanni IT</i>	9

DIGESTIVE · perfect straight or over ice

Skinos Mastiha <i>Chios GR</i>	9.5
Limoncello di Capri <i>Capri IT</i>	9
Kretaraki meli Tsikoudia with honey <i>Crete GR</i>	9

OUZO & TSIPOURO

Plomari ouzo <i>Mitilene GR</i>	8.5
Ouzo 12 <i>Piraeus GR</i>	9
Jivaeri ouzo triple distilled <i>Tirnavos GR</i>	9
Katsaros tsipouro no aniseed <i>Tirnavos GR</i>	9
Tirnavos tsipouro with aniseed <i>Tirnavos GR</i>	9

BRANDY & COGNAC

Courvoisier VS <i>Cognac FR</i>	13
Hennessy VSOP Cognac <i>Cognac FR</i>	15
Metaxa 7 Star Brandy <i>Kifissia GR</i>	12
Metaxa 12 Star Limited Release <i>Kifissia GR</i>	15
Hennessy XO Cognac <i>Cognac FR</i>	24

VODKA

Bondi Blue <i>Sydney AU</i>	10
Belvedere <i>Żyrardów PL</i>	12
Grey Goose <i>Cognac FR</i>	14
Vodka North <i>RU</i>	9.5
Absolut Vanilla <i>Åhus SE</i>	9.5

WHISKEY & BOURBON

Dimple 12y <i>Scotland GB</i>	10.5
Johnnie Walker Red Label <i>Scotland GB</i>	9.5
Johnnie Walker Black Label <i>Scotland GB</i>	10.5
Chivas Regal 18yr <i>Scotland GB</i>	14.5
Chivas Regal 12yr <i>Scotland GB</i>	10.5
Lagavulin 16y Islay <i>Scotland GB</i>	18
Glenfiddich 12y Single Malt <i>Scotland GB</i>	13
Eagle Rare 10y Single Barrel <i>Kentucky US</i>	14
Buffalo Trace Straight <i>Kentucky US</i>	10.5
Jack Daniels <i>Tennessee US</i>	9.5
Jim Beam <i>Kentucky US</i>	9.5
Makers Mark <i>Kentucky US</i>	12
Johnnie Walker Blue Label <i>Scotland GB</i>	22

GIN

Tanqueray No 10 <i>Scotland GB</i>	13
Hendricks <i>Scotland GB</i>	13
Bombay Sapphire <i>Hampshire GB</i>	10.5

RUM

Sailor Jerry Spiced <i>Virgin Islands US</i>	10.5
Ron Zacapa Centenario 23y <i>Zacapa GT</i>	16
Ron Zacapa Centenario XO <i>Zacapa GT</i>	24
Bundaberg <i>Bundaberg AU</i>	9.5

TEQUILA

Don Julio Blanco <i>Jalisco MX</i>	13
El Jimador <i>Jalisco MX</i>	9.5
Patron XO Café <i>Atotonilco MX</i>	12
Jose Cuervo <i>Jalisco MX</i>	10.5

Cocktails

21 cocktails inspired by the classic flavours & stories of the nations of the Mediterranean Sea

ALBANIA Berry Sweet	12.5
<i>Mocktail of mixed berries crushed with ice topped with mint, lemonade</i>	
ALGERIA Orange Blossom	14
<i>Prosecco, orange juice, orange blossom water</i>	
BOSNIA & HERZEGOVINA Strawberry Fields	18
<i>Tequila, Cointreau, strawberries, orange fields and a sugar rim</i>	
CROATIA Cherry Pie	17
<i>Rum, grenadine, cherry liqueur, lime, sugar and biscuit rim</i>	
CYPRUS The Disguise	16
<i>Brandy, lemon, bitters, soda, cherries</i>	
EGYPT Drink like an Egyptian	19
<i>Vodka, melon liqueur, watermelon purée, lemon juice</i>	
FRANCE Café au lait	18
<i>Espresso, vodka, Kahlua, froth, nutmeg, cinnamon stick</i>	
GREECE Mastiha Mojito	20
<i>Skinos mastiha, sugar syrup, mint, lemon, topped with soda</i>	
ISRAEL Queen Esther	16
<i>Vodka, choc-orange liqueur, shaken with light cream</i>	
ITALY Lemonbello	20
<i>Limoncello, gin, fresh lemon juice, soda, lemon sorbet</i>	
LEBANON The Forbidden	16
<i>Vodka/Triple Sec, pink grapefruit, mint leaves, sugar rim</i>	
LIBYA Across the border	20
<i>Espresso, vodka, Kahlua, Tia Maria</i>	
MALTA Malta my heart	16
<i>Prosecco, atop poached Babinella pears, cinnamon and lemon</i>	
MONACO Grapevine	12
<i>Mocktail of grapes, mint, grapefruit and crushed ice</i>	
MONTENEGRO Black Mountain	20
<i>Cherry vodka, choc liqueur, grenadine, cranberry juice, gomme</i>	
MOROCCO Tea Time Twist	20
<i>Earl grey tea, vodka, Cointreau, orange curacao, crushed ice with a cinnamon and sugar rim</i>	
SLOVENIA Holy Lime	16
<i>Hendricks gin, half a lime, sugar rim over crushed ice</i>	
SPAIN Santa Sangria	38
<i>Red wine and brandy sangria with seasonal fruit for 2-4 people</i>	
SYRIA Bolo Polo	18
<i>Refreshing mint homemade lemonade for 2-4 people</i>	
TUNISIA Banana Smuggler	20
<i>Malibu, banana liqueur, banana purée, skinny milk, blended ice, dried coconut</i>	
TURKEY Eye of the Beholder	14
<i>Frangelico, Ketel One vodka, chocolate rimmed glass</i>	
POPULAR CLASSICS	
Cosmopolitan	16.5
Cable car	18
Musk vodka martini	18
Amaretto sour	16.5
Aperol spritz	15
