



off the hook
— FISH CAFE —

DRINKS MENU

BEER & CIDER

CASCADE PREMIUM LIGHT 7 * PERONI 8 * CORONA 8
COOPERS PALE 8 * LORD NELSON 10 * SOMMERSBY APPLE
CIDER 8 AGAVE & GINGER CIDER 8

CLASSIC COCKTAILS 18

APEROL SPRITZ * COSMOPLOITAN * NEGRONI * MARGARITA
MOJITO * ESPRESSO MARTINI * MARTINI * OLD FASHIONED

HOUSE SPIRITS 8 – 9

APERITIFS & LIQUEURS 8 – 12

BACK BAR 8 – 13

San Pellegrino sparkling mineral water 750mL 7

Soft drinks 3.5 - 4.5

Juices 4

Single origin coffee 3 - 5

Loose-leaf teas 4.5

WINE

SPARKLING & CHAMPAGNE

	GLS	BTL
Ponte Prosecco, <i>Veneto Italy</i>	10	40
En Vie Blanc de Noir, <i>Yarra Valley VIC</i>	10	45
Veuve Clicquot Brut NV, <i>Reims France</i>	16	

WHITE & ROSÉ

Sauvignon Blanc, <i>Baby Doll, Marlborough NZ</i>	9	40
Pinot Grigio, <i>Villa Sandi, Veneto Italy</i>		44
Pinot Gris, <i>Printhie, Orange NSW</i>	10	42
Riesling, <i>Wilson DJW, Watervale Clare Valley WA</i>	11	48
Chardonnay, <i>Flintrock, Howard Park WA</i>	12	50
Semillon, <i>Margan, Hunter Valley NSW</i>	12	42
Rosé, "Excuse my French", <i>Pays d'Oc France</i>	8	39

RED

Pinot Noir, <i>Thistle Ridge, Waipara NZ</i>		55
Pinot Noir, <i>Quartier, Mornington Peninsula WA</i>	12	60
Shiraz Grenache, <i>Paxton AAA, McLaren Vale SA</i>	10	46
Cabernet, <i>Flametree Embers, Margaret River WA</i>	9	40

***BYO Wine Tues – Thursday only. 4.0 Corkage per head.**

*** 2% AMEX surcharge. 10% public holiday surcharge.**