

ROYALES

\$17 w Prosecco \$25 w Champagne \$9 w Fruit Soda *NON-ALCOHOLIC*

Ask your server what seasonal flavours we have available

HOUSE COCKTAILS

All That Jazz – 21

Raspberry vodka, peach aperitif, jasmine, vanilla, citrus soda

Blue Survivor – 20

Chenin blanc, New Zealand dry gin, blue curacao, citrus soda

Cheri Cheri Lady – 22

Rye whiskey, upcycled cherry brandy, sweet vermouth, chocolate bitters

Colada Nacional – 22

Apricot rum, pineapple & coconut milk punch, sweet sherry, hibiscus & pear eau de vie

Kodo Highball – 22

Blend of international whiskeys, peach, white tea, ginger, soda

La Flamenca – 23

Sage infused tequila, mezcal, Italicus, pink grapefruit, soda

Peas of Mind – 22

New Zealand dry gin, green Chartreuse, dry sherry, kaffir lime, garden peas

The Scenic Route – 21

White rum, sloe gin, aged sherry, orange, thyme, sparkling cranberry

BROLLY CLASSICS

Dominicana – 21

Vodka, Spanish style rum, coffee, demerara, vanilla cream

House Martini – 22

New Zealand dry gin, navy gin, dry vermouth, orange bitters, lemon oil

P&S Old Fashioned – 22

Bourbon, rye whiskey, demerera, barrel aged bitters

Sweet As Negroni – 22

Blend of New Zealand gins, bitter orange, rosso vermouth

BEER

Asahi Super Dry Lager – 12

Ask us what seasonal craft beer we have

