

Brass Razu

COCKTAIL MENU

WEDNESDAY 22

light and fun

Passoa, 78 Degree vodka, pineapple juice, lime juice, dragonfruit syrup.

BLACKBERRY FIZZ 22

fizzy and fruity

That Spirited Lot House Pour gin, Chambord, lemon juice, sugar syrup, egg white, blackberries, soda water

PINEAPPLE MOJITO 23

tropical and refreshing

bacardi carta blanca, lime juice, maple syrup, mint, smoked pineapple, soda water

STRAWBERRY PUNCH 23

light and fruity

Barcardi Carta Blanca, Strawberry, lime juice, sugar syrup, coconut cream. Clarified.

SUNSHINE STATE 23

tropical and sweet

78 Degree Sunshine State gin, Amaro Tosilini, lime juice, pineapple juice, sugar syrup, coconut cream

KAKADU BRUMBY 23

refreshing and plummy

Idle Hour Kakadu Plum and Ginger vodka, lime juice, sugar syrup, ginger beer

GENERAL LEE 22

bright and tart

St Agnes brandy, house-made mandarin liqueur, lemon juice, sugar syrup

PAMPLOMA 23

citrusy and refreshing

Rooster Rojo Reposado tequila, Pampelle, Grapefruit juice, lime juice

RESUSCITATOR 22

herbal and tart

Original Spririt Co. Blood Orange and Yuzu gin, Cinzano Blanco vermouth, Benedictine, lemon juice

SOUTHSIDE SPRITZ 23

minty and bubbly

Never Never Triple Juniper gin, St Germain, lime juice sugar syrup, prosecco

METROPOLITAN 23

rich and decadent

Jimmy Rum Oaked, PX sherry, cranberry syrup, lime juice, bitters

MIDNIGHT OIL 23

boozy and aromatic

Starward Two Fold whiskey, wattle seed syrup, orange bitters

Is there a classic cocktail you want that isn't on the menu? just ask our bar staff!