COHIBAR

FOOD

Grilled Cypriot Haloumi Cheese 11.5

served with lemon, cracked pepper, thyme & oregano

Salt Spiced Squid 11.5

with Indonesian mayo

Sushi Plate 22.0

an assortment of nilgiri and rolled nori sushi

Sashimi Plate 26.0

yellow fin tuna, kingfish and salmon

Sushi/Sashimi Combination Plate 27.0

an assortment of sushi/sashimi selected daily

Share Platter sm 18.5 lg 45.0

vegetable spring rolls, chicken mini wings, roasted mixed char grilled vegetables, 2 dips, soft shell crab,

gourmet bread, Mexican chorizo bean salsa w/ sour cream and grilled pesto chicken

Bruschetta 12.5

tomato, cheese, garlic & basil served on sourdough

Grilled Salmon & Prawn Bruschetta 16.5

with tomato and parmesan on sourdough

Margarita Plzza 17.5

basil and tomato sauce with mozzarella

Grilled Turklsh Bread 9.5

with guacamole, olive tapenade & babaganoush

Mini Chicken Wings 10.0

roasted in Mexican tomato chilli sauce

Seasoned Wedges 10.5

with sour cream & sweet chilli sauce

Martini of Marinated Olives 15.0

a combination of Sicilian olives, aged balsamic & virgin olive oil with pecorino sour dough crisp

CUBAN CIGARS

Bollvar Royal Corona - 34.0

Cohiba Siglo I - 34.5

Cohiba Siglo II - 47.5

Cohiba Siglo III - 49.5

Cohiba Siglo VI - 75.5

Cohiba Robustos - 57.0

Cuaba Generosos - 32.5

Davidoff Special r Tubos - 49.9

Hoyo de Monterrey Epicure no.2 - 37.5

Montecristo no.2 - 47.5

Montecristo no.3 - 32.5

Montecristo no.4 - 25.5

Montecristo no.5 - 21.9

Montecristo Edmundo - 41.5

Montecristo Joyita - 17.5

Partagas Series D no.4 - 39.0

Partagas Series P no. 2 - 49.9

Punch Punch - 35.0

Romeo y Julieta no.1 - 24.0

Romeo y Julieta no.2 - 19.9

Romeo y Julieta no.3 - 18.5

Romeo y Julieta Short Churchills - 39.9

Trinidad Reyes - 35.0

Cohiba Ashtray - 150.0

MARTINIS

Apple & Cinnamon Martini - 15.0

42 below pure vodka & massenez pomme verte shaken with a hint of cinnamon & a dash of cloudy apple juice

Breakfast in Rio - 15.0

a sweet & sour breakfast blend of marmalade, ginger, fresh lime juice, orgeat & sagatiba pura cachaca

Daiquiri Brazilia-15.0

sagatiba pura, aperol, tuaca with muddled limes & vanilla sugar, infused with a passionfruit twist

La Premiere - 15.0

smirnoff raspberry, massenez fraise & massenez pèche, shaken with apple juice, a dash of lemon & a perfumed hint of rose water

Orange and Vanilla Daiquiri - 15.0

bacardi 8 year old & tuaca shaken with muddled orange & lime, finished with a burnt orange zest

Pink Passion-15.0

an infusion of Smirnoff vodka with paraise liqueur, muddled lychees, cranberry & guava

The Italian Job - 15.0

fresh strawberries & lime muddled with vanilla sugar, shaken with frangelico, tuaca & lemon juice

Vertigo - 15.0

smirnoff raspberry & massenez de mure, muddled with syrup of fresh blueberries & lime, shaken with apple & cranberry juice

CHAMPAGNE

Bellini - 14.0

the classic Italian champagne cocktail. massenez crème de peche & fresh peaches topped with chandon nv sparkling wine

Champagne Cocktail-14.0

a sugar cube soaked with angostura bitters & dorville brandy topped with chandon nv sparkling wine

Marshallini - 14.0

a twist on the bellini using blueberries, raspberries & vanilla. mixed with chambord & topped with a spritz of chandon nv sparkling wine

CLASSIC COCKTAILS

Martini (1860's)

your choice of gin or vodka, shaken or stirred, twist or olive, dry or perfect

Debonair Martini (1860's) -16.0

this classic will warm you up on a cold winters night with glenfiddich 12 year old & a hint of ginger to spice up the palate

Manhattan (1870's) - 16.0

the classic cocktail for the bourbon lover. Choose your preferred bourbon & the style in which you would like it made - sweet, dry or perfect

Old Fashioned (1880's) - 17.0

this classic cocktail is built to perfection with woodford reserve bourbon. a must try!

Negroni (1910's) - 16.0

the classic italian aperitif. tanqueray gin, campari & martini rosso stirred over ice & topped with an orange twist.

Singapore Sling (1910's) - 15.0

made in the style of the original raffles hotel recipe. gin, cointreau, cherry brandy & dom benedictine are accompanied with pineapple & lime juice.

Side - Car (1920's) - 15.0

long overshadowed by the "sex & the city" classic? this prohibition favourite has re-emerged with it's subtle flavours brought by cognac, cointreau lemon & sugar

Margarita (1930's) - 15.0

this classic needs no introduction, tequila cointreau & lime. with or without a salt rim as you so choose

Caipirinha (unknown) - 15.0

this favourite is the best thing to come out of Brazil since zumba. made from sagatiba pura , lime & sugar this will have your taste buds dancing

Mojito (unknown) - 15.0

if you don't know what's in this you made a wrong turn somewhere & ended up in our bar

TIKI STYLE

Ben Appleton - -15.0

tiki style with a swedish twist, this has all the hallmarks of a high season favourite. mixology at it's finest, infusing appleton's rum, dom benedictine & lemon butter

Mai Tai - 15.0

trader vic's "out of this world" classic Tahitian mix of appleton estate Jamaican rum, cointreau, orgeat & fresh lime juice.

The Long Farewell - 16.5

a twist on the classic harvey wallbanger, this cocktail uses subtleties to bring out the best of the ingredients. appleton's VX with galliano liqueur, apple & orange juice with a hint of lime.

The Zombie -17.0

made famous by "don the beach comber" restaurant this fruity concoction of lime, oranges & passionfruit mixed with light & dark rum & an absinth top creates the rum drinker's tropical cocktail.







LONG DRINKS

Apple & Cardamon Mojito - 15.0

bacardi 8 year old rum & massenez pomme verte, smashed with green apples, mint, vanilla sugar & cardamon, topped with a mix of apple juice & soda

Cuba Libre - 15.0

a generous measure of havana anejo reserva, with fresh lime & crushed ice, served short or long with coke to fit your mood.

Cubanismo Mule - 15.0

this hardworking mule has a strong kick of havana club anejo reserva, aperol & tuaca. topped with ginger beer.

El Diablo - 18.0

this devil of a drink will have you coming back for more. 1800 100% agave tequila, Chambord & fresh lime juice. topped with ginger ale

Georgia Julep - 15.0

hennessey vs cognac & massenez peche stirred slowly with mint & sugar over crushed ice - the old southern way

Juan Miguelo - 15.0

frangelico & Appleton VX rum, muddled with orange, lime, a hint of ginger & vanilla sugar, topped with soda

Lemongrass & Ginger Mojito - 15.0

asian flavour inspired mojito. stirred vigorously with lemongrass, ginger & a large measure of havana club anejo reserva. topped with soda

Mark My Word - 15.0

mark my word, this is the freshest way to drink bourbon. a healthy measure of makers mark bourbon, peach, lime & orange topped with ginger beer

Sgt. Pepper's Cup - 15.0

a drink inspired by the english summer. pimms, massenez fraise & tanqueray gin shaken with strawberries, cucumber & vanilla. topped with a spritz of lemonade

Simonita - 15.0

belvedere cytrus vodka, amaretto & triple sec, with lemongrass, vanilla sugar, cracked pepper & lime, shaken & topped with soda, served long

SOURS

Bramble - 15.5

dick bradsell's gin creation using tanqueray stirred with fresh lemon juice & a touch of sugar. finished with a drizzle of crème de mure over crushed ice

Lychee & Cracked Pepper Margarita - 16.0

premium herra durra blanco tequila, cointreau & fresh lemon juice, muddled with lime, lychees & vanilla, shaken & finished with a cracked pepper rim

Nubian Sour - 15.0

this african inspired sour has all the spice encompassed by the continents rich cultures. captain morgan's spiced rum, amaretto, passionfruit & fresh lemon juice finished with a touch of cinnamon

Philadelphia Fish House Punch - 15.0

celebrate george washington style & enjoy the cocktail that predates the word cocktail. hennessey vs cognac, appleton estate rum, peach & fresh lemon juice with a hint of nutmeg on top

Tommy's Margarita - 16.0

all the way from tommy's mexican restaurant in san francisco. this slightly sweetened style margarita calls for the use of agave syrup, fresh lime juice & a large measure of herra durra 100% agave tequila

APERITIFS & NIGHTCAPS

Fiery Obsession -15.0

a cocktail that will certainly light up any night with captain morgan's spiced rum & massenez fraise infused with peaches & passionfruit flavours

Rob Roy - 16.0

the aged malt whisky drinkers delight. johnnie walker green label stirred to your choice of sweet, dry or perfect

Satchmo - 15.0

a sensual nightcap cocktail with a mellow measure of pampero seleccion aged rum, crème de cacao & a hint of toussaint coffee liqueur built with crushed ice & finished with a dollop of double cream, dusted with cinnamon & fine dark chocolate

WINE & BEER

WHITE

kissing bridge chardonnay - southeastern aus	7.5	30.0
grant burge 'lily farm' frontignac-barossa valley, sa	7.5	33.0
d r i f t sauvignon blanc - Marlborough, nz	9.0	42.0
c h a l i c e b r i d g e semillon sauvignon blanc - margaret river, wa	9.5	41.0
n e p e n t h e pinot gris- adelaide hills, sa	9.0	42.0
s t . h a l l e t riesling - eden valley, sa	9.0	42.0
bridgewater mill sauvignon blanc-adelaide hills, sa	9.5	43.0
longview 'blue cow' unwooded chardonnay - macclesfield, sa	9.5	43.0
m o o n m o u n t a i n chardonnay - hunter valley , nsw	10.0	44.0
brokenwood semillon - hunter valley, nsw	10.0	45.0
s t . h i l a r y chardonnay - pathaway, sa	10.0	46.0

RED

sandalford element merlot-wa	7.5	31.0
g r a m p s cabernet merlot - barossa valley, sa	8.0	35.0
charlotte's sound pinot noir - yarra valley, vic	9.0	49.0
c h a l i c e b r i d g e cabernet sauvignon - margaret river, wa	9.5	41.0
r u f u s s t o n e shiraz - mclaren vale, sa	10.0	44.0

SPARKLING

t y r r e I I 's méthode tradtionelle vintage - hunter valley, nsw	9.5	43.0
chandon brut - yarra valley, vic	11.0	52.0
moet et chandon nv - épernay, france		130.0

TAP BEER

montelth's sparkling ale hahn white ale

BOTTLED BEER & CIDER

rekorderlig strawberry & lime cider magners apple cider heineken corona becks peroni kirin budweiser little creatures pale ale james squire pilsner james boags premium tooheys extra dry boags light premium hahn super dry

sweden
ireland
holland
mexico
germany
italy
japan
america
australia
australia
australia
australia
australia
australia
australia

R U M

Appleton Estate v/x 8yr & 12yr

aged at least five years in small oak barrels, brown sugar & citrus notes on the palate accompanied by round, subtle sweetness. Flavours intensify with age.

Bacardi Superior

the world's most popular white rum known for its crisp, clean taste.

Bacardi 8

old gold colour, quite perfumed with orange peel & honey notes, complemented by light oak, apricot & banana on the palate

Captain Morgan Spiced Gold Rum

gold in colour, with notes of vanilla & butterscotch carried through to the palate, supported by some light toffee flavour

El Dorado12 yr, 15 yr & 21 yr

named after the fabled golden city, a round, full bodied rum with rich flavours of fruit & price. winners of countless awards

Havana Club Anejo Reserve

a deep amber colour, presents with robust spice & tobacco aromas, with chocolate, coffee & spiciness on the palate

Mt. Gay Extra Old

dark chocolate colour, aromas of light pastry & sweet fruit, deep, brooding flavours of chocolate & coffee on the palate

Pampero Seleccion

deep amber colour, aromas of cacao, tobacco & dark oak spice carried through to the palate with hints of orange zest

Pampero Anniversario

dark chestnut colour, chocolate & light coconut aromas, with cacao, roasted coffee beans & a hint of nuttiness on the tongue

Pampero Especial

light amber, fragrant spiced & vegetal aromas, with cacao, orange zest & cloves in the mouth

Rhum Agricole VSOP 'Arbre du Vovageur' 5 vear old

golden in colour, notes of vanilla & dried banana aromas, a dry, lightly spicy rum edged by fine oak, a long finish

Rhum Agricole 1976 Vieux Clément

amber in colour, spiced almonds on the nose, subtle vanilla, less sweetness than other styles, with an exceptionally long finish

Sagatiba Cachaca Pura

clear, pure with excellent viscosity, heavily spiced, but clean & sweet on the palate & a soft gentle burn

Sagatiba Cachaca Velha

pale straw in colour, lightly spiced on the nose with lingering vanilla notes

COGNAC

Hennessy Paradis

spiced & peppery notes on the nose with sweet fruit aromas, full-bodied, smooth with rancio like characters on the palate, a lingering finish

Hennessy Private Reserve

the most feminine in our selection, a vanilla pastry & spice nose, soft & silky on the tongue with notes of cedar, layered citrus notes with a delicious finish

Hennessy xo

spicy aromas of oak & ripe fruit, pepper & rancio characters on the tongue, a masculine mouthfeel with a lasting finish

VODKA

42below pure
42below passion
belvedere
belvedere cytrus
belvedere orange
belvedere black raspberry
belvedere intense
grey goose pure
smirnoff blue
smirnoff raspberry
smirnoff vanilla

TEQUILA

1800 anejo herra durra blanco herra durra reposado herra durra anejo jose cuervo especial

WHISK(E)Y & BOURBON

glenmorangie single malt 10 yo glenfiddich special reserve single malt 12 yo lagavulin single malt 16 yo oban single malt 14 yo

chivas regal 12 yo jamesons irish whiskey johnnie walker red johnnie walker black 12 yo johnnie walker green 15 yo johnnie walker gold 18 yo johnnie walker blue

canadian club canadian club classic12yo jack daniels makers mark woodford reserve

GIN

bombay sapphire hendricks tanqueray tanqueray no. 10