

> BAR EATS <

TOASTED SPICED MIXED NUTS	7
SHOESTRING FRIES (V)	8
CASSAVA CHIPS & AJI AMARILLO MAYONNAISE (V)	10
PLANTAIN TOSTONES & GUACAMOLE (V)	12
CHICKEN WINGS & CHIPOTLE SAUCE	16
PROVOLONE & JAMON CROQUETAS, MOJO VERDE	18
CHEESE & CHARCUTERIE PLATE, OLIVE OIL CRACKERS, KUMQUAT, PICKLES	24

> AREPAS <

2 PER SERVE

> ALL TOPPED WITH GUACAMOLE & QUESO FRESCO <

FRIED EGGPLANT & CUMIN YOGHURT (V)	17
MOLASSES BRAISED PORK & TOMATILLO	17
ACHIOTE CHICKEN & BLACK PUDDING	17
LP'S CHORIZO & PICKLED GREEN TOMATOES	18
12 HOUR BEEF BRISKET & CHIMMICHURRI	18
KINGFISH CRUDO, LULO SAUCE & PICKLED CABBAGE	18

> A LITTLE LARGER <

BUTTER GRILLED PRAWNS, CHILLI OIL, LIME, RUM COCONUT CREAM	28
TAMALE, BRAISED BLACK BEANS, GUINDILLAS, CHOCOLATE MOLÉ, SALSA CRIOLLA (V)	28
MIRROOL CREEK LAMB RIBS, SPICED RUM GLAZE, MINT YOGHURT	28
CHARGRILLED WAGYU SKIRT STEAK, WARM TOMATO SALSA, CHIMMICHURRI	28

> DESSERT <

FLAN CON DULCE DE LECHE	14
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> **BEER & CIDER** <

> **ON TAP** <

YOUNG HENRYS 'NEWTOWNER' PALE	\$9	WAYWARD 'KELLER INSTINCT' LAGER	\$9
MISMATCH IPA	\$9.5	STOCKADE 'HOP SPLICER' XPA	\$9

> **TINNIES & STUBBIES** <

HAWKES LAGER	\$9	BETOOTA BITTER	\$9
WAYWARD RASPBERRY SOUR	\$10	FOUR PINES STOUT	\$9
YULLI'S MANDARIN IPA	\$10	HILLS APPLE CIDER	\$9

> **WINE** <

NV	REDBANK PROSECCO	KING VALLEY	10	48
NV	BARRINGWOOD METHODE TRADITIONELLE	TASMANIA	15	66
2005	YARRABANK 'RECENTLY DISGOURGED'	YARRA VALLEY	21	110
2017	PEWSEY VALE '1961 BLOCK' RIESLING	EDEN VALLEY	16	69
2017	DUFTE PUNKT RIESLING/GEWURTZ/KERNER	EDEN VALLEY	12	56
2018	WIRRA WIRRA SAUV/BLANC	ADELAIDE	10	48
2017	BROKENWOOD PINOT GRIS	HUNTER VALLEY	15	66
2016	CENTENNIAL 'ROAD BLOCK' CHARDONNAY	SOUTHERN HIGHLANDS	14	60
2017	HOWARD VINEYARD CABERNET FRANC ROSE	ADELAIDE HILLS	12	56
2018	JIM BARRY 'ANNABELLE'S' GRENACHE ROSE	CLARE VALLEY	14	60
2016	WINDOWRIE FAMILY RESERVE PINOT NOIR	ORANGE	15	66
2018	PAX AETERNA OLD VINE GRENACHE	BAROSSA VALLEY	14	60
2015	CUPPA CUP MALBEC	LIMESTONE COAST	10	48
2014	KANGARILLA ROAD PRIMITIVO	MCLARENVALLEY	14	60
2013	MR. MUNDY CABERNET SAUVIGNON	HEATHCOTE	11	54
2016	ROCLAND ESTATE 'CHOCOLATE BOX' SHIRAZ	BAROSSA VALLEY	13	58
2016	BROKENWOOD SHIRAZ	HUNTER VALLEY		98

> COCKTAILS <

> MADE OF BRIX < >14<

BRIX WHITE, FRESHLY CRUSHED CANE JUICE, FRESH LEMON, SODA

> BRIX & MORTAR < >21<

BRIX GOLD, WOODFORD RESERVE RYE, CANE SYRUP, ORANGE BITTERS, ORANGE TWIST

> PASH THE DISTILLER < >19<

BRIX GOLD, PINEAPPLE & STRAWBERRY TEPACHE, RHUBARB BITTERS,
LIME, MINT, PROSECCO

> RAISING THE DEAD < >20<

BRIX WHITE, COINTREAU, LILLET BLANC, LEMON, SUGAR CANE SYRUP,
ABSINTHE RINSE

> DRY HEMINGWAY < >19<

GRAPEFRUIT INFUSED BRIX WHITE, ADELAIDE HILLS DISTILLERY BITTER ORANGE,
PASSIONFRUIT SYRUP, LIME

> SOUR BRIX < >19<

BRIX GOLD, APPLEWOOD DISTILLERY AMARO, LEMON, ORANGE,
SUGAR CANE SYRUP, ORANGE BITTERS, EGG WHITE

> A HOTEL COMPANION < >18<

BRIX GOLD, APRICOT BRANDY, PINEAPPLE TEPACHE, LIME

> **BRUMBLE** < >20<

BRIX WHITE, BLACKBERRY EUE DE VIE, PEDRO XIMINEZ,
BURNT LEMON CORDIAL, SODA

> **MAKING LOVE AT MIDNIGHT** < >21<

BRIX GOLD, MASSENEZ COCONUT PINEAPPLE LIQUEUR,
SALTED PINEAPPLE CARAMEL, LIME, COCONUT SILK

> **BITTER & TWISTED** < >20<

GRAPEFRUIT INFUSED BRIX WHITE, PAMPELLE, ANTICA, DON'S MIX

> **LONG BUT FAT LIKE BUDDHA** < >20<

BRIX GOLD, DOM BENEDICTINE, COINTREAU, BLACKCURRANT TEA SYRUP,
FEVER TREE TONIC, MALBEC FLOAT

> **POMEGRANATE PRESIDENT** < >18<

BRIX WHITE, COINTREAU, ADELAIDE HILLS DISTILLERY DRY VERMOUTH,
POMEGRANATE GRENADINE, ORANGE TWIST

> **CONNECTING FLIGHT** < >19<

BASIL INFUSED BRIX WHITE, MARASCHINO, CRÈME DE VIOLETTE, LIME

> **GO CLASSIC** <

DON'T BE SHY, TELL US YOUR FAVOURITE CLASSIC RUM COCKTAIL AND WE WILL BE HAPPY TO MAKE IT FOR YOU
OLD FASHIONED/DAIQUIRI/MULE/MOJITO/PINA COLADA/SOUR/CUBA LIBRÉ/DARK N STORMY

> RUM AROUND THE WORLD <

RUM'S ROOTS ARE ETCHED DEEPLY IN SOUTH AMERICA & THE CARIBBEAN REGION.

**MOST OF THE WORLD'S RUM CAN BE CATEGORISED AS ONE OF THREE STYLES:
BRITISH (RUM), FRENCH (RHUM) & SPANISH (RON).**

**THE REST OF THE WORLD HAS SINCE DEVELOPED MORE MODERN STYLES
AND TECHNIQUES WHICH REFLECT EACH REGION'S TERROIR.**

**OUR RUM LIST HAS BEEN CAREFULLY SELECTED TO HELP GUIDE
YOU THROUGH THE WORLD OF RUM AND TO SHOW HOW DIFFERENT
REGIONS EXPRESS THEIR INDIVIDUAL STYLES.**

**OUR SELECTION OF RUM FLIGHTS ALLOW YOU TO
SAMPLE MULTIPLE PREMIUM RUM OPTIONS AND EXPERIENCE A
VARIETY OF RUM AROMAS, COLOURS & FLAVOURS IN THE ONE SITTING.**

**THEN TAKE A JOURNEY AROUND THE WORLD AND BE GUIDED BY
REGION AND PALATE SWEETNESS, TO FIND THE RUM YOU LIKE MOST.**

FLIGHT SELECTION RUMS ARE 15ML TASTINGS OF EACH

SINGLE RUMS ARE 30ML SERVES

> RUM FLIGHTS <

THE BEST WAY TO SAMPLE & APPRECIATE A VARIETY OF RUMS
AND FIND OUT WHICH IS YOUR FAVOURITE
15ML TASTINGS OF EACH

> BRIX TASTING <

> TWO TASTINGS 10 < > THREE TASTINGS 15 <

BRIX WHITE BRIX GOLD BRIX CANE

(PRICE DEDUCTED FROM BOTTLE SALE IF PURCHASED FOR TAKE-AWAY)

> SPICED FLIGHT < >19<

RUMS INFUSED WITH SPICES, CITRUS AND OTHER FRUITS

NAUD SPICED, THE GUNNERY SPICED, CHAIRMAN'S RESERVE SPICED

> GOLD FLIGHT < >22<

MEDIUM BODIED, BARREL AGED RUMS WITH A LIGHT GOLDEN HUE

ANGOSTURA 1919, FAIR EXTRA OLD, FLOR DE CANA 4 YR

> SOLERA FLIGHT < >26<

RUMS AGED BY ADDING SMALL AMOUNTS OF NEWER RUM TO BARRELS OF AGED RUM

SANTA TERESA 1796, MATUSALEM GRAN RESERVE 15, RON ZACAPA 23

> AGRICOLE FLIGHT < >28<

RUM PRODUCED FROM FRESHLY CRUSHED SUGAR CANE

HABITATION VSOP, BARBANCOURT 8 YR, ARCANE EXTRAROMA 12 YR

> AGED FLIGHT < >30<

OUR BAR MANAGER'S FAVE SELECTION OF 8+ YEAR AGED RUMS

EL DORADO 12 YR, DOS MADERAS 5 + 5, DOORLEY'S 8 YR

> CASK FINISH FLIGHT < >32<

AGED RUMS FINISHED FOR A SHORT PERIOD IN DIFFERENT CASKS TO ADD CHARACTER AND DEPTH

EL DORADO 15 YR (PORTUGUESE RED WINE CASK), PLANTATION VINTAGE 2001 BARBADOS (COGNAC CASK),
FOURSQUARE PREMISE 10 YR (SHERRY CASK)

OUR AUSTRALIAN RUM MATES

> ARCHIE ROSE – AUSTRALIA <

VIRGIN CANE SPIRIT 50% \$15

> LARK – AUSTRALIA <

QUIET CANNON RUM 50% \$18

> HOOCHEERY DISTILLERY – AUSTRALIA <

ORD RIVER RUM 40% \$15

> BEENLEIGH – AUSTRALIA <

PORT BARREL INFUSED RUM 40% \$14

10 YEAR OLD 40% \$18

> BUNDABERG – AUSTRALIA <

MASTER DISTILLERS BLENDERS EDITION 40% \$15

> HUSK – AUSTRALIA <

PURE CANE 40% \$10

SPICED BAM BAM 40% \$11

> INNER CIRCLE – AUSTRALIA <

BLACK DOT RUM 75.9% \$18

> ADELAIDE HILLS DISTILLERY – AUSTRALIA <

GUNNERY SPICED RUM \$13

> CARGO CULT – SPICED IN AUSTRALIA <

SMALL BATCH DRY SPICED 38.5% \$10

> RUM DIARY – SPICED IN AUSTRALIA <

SPICED RUM 38% \$13

CHERRY SPICED RUM \$26

> UNTOLD – SPICED IN AUSTRALIA <

SPICED RUM 37.5% \$10

(RUM)

EPITOMISED BY DARK, HEAVY AND POTENT BASE PRODUCTS, RUMS FROM THESE COUNTRIES HAVE ESTABLISHED AND DEFINED THE RUM CATEGORY OVER MANY YEARS.

WHILE NOT ALL RUMS PRODUCED TODAY IN THESE COUNTRIES ARE TRUE TO THE ORIGINAL STYLE, A FEW OF THEM CONTINUE TO PERPETUATE IT. THESE RUMS TARGET FLAVOUR AND DEPTH BEFORE BARRELLING AND GIVE RISE TO SWEETER, MORE CARAMEL HEAVY RUMS WITH NOTES OF SPICE AND DARK FRUITS.

> ANGOSTURA - TRINIDAD & TOBAGO <

1919	40%	\$12
BUTTERFLY 5YEAR OLD	37.5%	\$10
BUTTERFLY 7 YEAR OLD	40%	\$12
NO. 1 FRENCH OAK CASK	40%	\$20

> BRISTOL - UK BOTTLERS & IMPORTERS <

CARONI 1996 (CUBA) 43% \$31

> CARONI - TRINIDAD <

17 YEAR OLD 55% \$29

> CHAIRMANS DISTILLERY - ST. LUCIA <

CHAIRMAN'S RESERVE	40%	\$12
ADMIRAL RODNEY	40%	\$15
CHAIRMAN'S RESERVE FORGOTTEN CASK	40%	\$14
SPICED RUM	40%	\$11

> COMPAGNIE DES INDES <

LATINO 5 YEAR OLD (TRI/BAR/GUAT)	40%	\$11
JAMAICA 5 YEAR OLD	43%	\$11
JAMAICA NAVY 5 YEAR OLD	57%	\$15
GUYANA 18 YEAR OLD	45%	\$17

> DOORLY'S - BARBADOS <

3 YEAR OLD 40% \$11

8 YEAR OLD 40% \$14

XO 40% \$15

> DOS MADERAS - GUYANA & BARBADOS + SPAIN <

5+5 40% \$15

LUXUS 10+5 40% \$37

> EL DORADO - GUYANA <

12 YEAR OLD 40% \$15

15 YEAR OLD 40% \$19

SPICED RUM 40% \$10

SINGLE BARREL - PORT MOURANT 40% \$23

SINGLE BARREL EHP - EDWARD HENRY PORTER 40% \$23

SINGLE BARREL - ICBU 40% \$23

MASTER BLENDERS EDITION 10YO 43% \$19

15 YO MADEIRA CASK SWEET 43% \$26

15 YO MADEIRA CASK DRY 43% \$26

15 YO RUBY PORT CASK 43% \$26

15 YO RED WINE CASK 43% \$26

15 YO SAUTERNES CASK 43% \$26

> ENGLISH HARBOUR - ANTIGUA <

5 YEAR OLD 40% \$12

> FOURSQUARE - BARBADOS <

RL SEALE 10YO 43% \$16

2004 59% \$22

PREMISE 10 BOURBON & SHERRY CASK 46% \$19

> **GOSLINGS – BERMUDA** <

BLACK SEAL 40% \$11

FAMILY RESERVE 40% \$26

> **MOUNT GAY – BARBADOS** <

SILVER 37.5% \$10

ECLIPSE GOLD RUM 37.5% \$10

EXTRA OLD 43% \$12

BLACK BARREL BOURBON CASK 40% \$11

> **PLANTATION** <

ORIGINAL DARK (TRINIDAD) 40% \$11

ORIGINAL DARK PINEAPPLE (TRINIDAD & TOBAGO) 40% \$12

2001 VINTAGE BARBADOS 42% \$15

2005 VINTAGE GUYANA 45% \$16

> **PUSSERS – GUYANA** <

OLD NAVY RUM 40% \$12

> **PYRAT – GUYANA** <

XO RESERVE 40% \$15

> **RON ZACAPA – GUATEMALA** <

23 SOLERA 40% \$17

GRAN RESERVE ESPECIAL X0 40% \$34

> **STOLEN – TRINIDAD & TOBAGO** <

SMOKED RUM 37.5% \$10

(RON)

SPANISH STYLE RUMS ARE CHARACTERIZED BY THEIR HIGHLY-FRUITY, BRANDY-LIKE BOUQUET, WITH DOMINANT RAISIN, CURRANT & BERRY ELEMENTS. WHILE THESE CAN BE PRODUCED USING COLUMN STILL, MOST RUMS IN THIS CATEGORY ARE PRODUCED BY DISTILLERIES THAT EMPLOY POT STILL.

SPANISH STYLE RUMS ARE LIGHTER IN BODY AND MORE CITRUS FORWARD WITH A LOT OF THE FLAVOUR CHARACTERISTICS COMING FROM THE AGEING TECHNIQUE.

SOLERA AGED RUMS FALL INTO THIS CATEGORY ALSO, WHEREBY SMALLER AMOUNTS OF YOUNG RUMS ARE ADDED TO OLDER BARREL AGED RUMS.

> BRISTOL – UK BOTTLERS & IMPORTERS <

NICARAGUA RESERVE 1998 40% \$24

> CANA BRAVA – PANAMA <

CANA BRAVA 3 YEAR OLD WHITE RUM 43% \$12

> FAIR – BELIZE <

EXTRA OLD 40% \$12

> FLOR DE CANA – NICARAGUA <

4 YEAR OLD GOLD 40% \$10

7 YEAR OLD 40% \$11

CENTENARIO 12 YEAR OLD 40%

CENTENARIO 18 YEAR OLD 40%

> MATUSALEM – DOMINICAN REPUBLIC <

GRAN RESERVA SOLERA 15 40% \$15

GRAN RESERVA SOLERA 23 40% \$18

> NAUD – PANAMA <

AZUERO PENINSULA 15 YEAR OLD 41.3% \$13

HIDDEN LOOT SPICED RUM 40% \$10

> SANTA TERESA – VENEZUELA <

1796 SOLERA 40% \$13

(RHUM)

THE MOST REGULATED CLASS OF RUM, THESE RUMS ARE CHARACTERIZED BY FRUITY, HERBACEOUS, FRESH GREEN AND FLORAL NOTES.

DISTILLED IN POT STILLS FROM FERMENTED SUGARCANE JUICE, AS OPPOSED TO BEING DISTILLED FROM MOLASSES, THESE ARE CONSIDERED FRENCH IN STYLE & KNOWN AS AGRICOLE.

> ARCANE – MAURITIUS <

CANE CRUSH WHITE RUM 43.8% \$11

TURQUOISE BAY RUM 40% \$12

DELICATISSIME GOLD RUM 41% \$13

EXTRAROMA AMBER RUM 40% \$15

SPICED RUM 40% \$11

> BALLY – MARTINIQUE <

12 YEAR OLD 45% \$19

> BARBANCOURT – HAITI <

8 YEAR OLD 43% \$14

> BIELLE – MARIE GALANT <

BRUT DE FUT 2003 52.9% \$27

> DEPAZ – MARTINIQUE <

RHUM BLANC AGRICOLE 55% \$14

> DILLON – MARTINIQUE <

XO 10 YEAR OLD 43% \$17

> HABITATION – ST. ETIENNE <

VSOP 45% \$15

2004 FINO & OLOROSO SHERRY CASK FINISH 45% \$30

2005 SINGLE MALT ISLAY WHISKY CASK FINISH 44% \$29

2005 PEDRO XIMINEZ CASK FINISH 46% \$29

2005 SAUTERNES CASK FINISH 41% \$36

> RHUM RHUM - MARIE GALANTE <

LIBERATION 2015 60.6% \$45

> RIVIERE DU MAT - REUNION ISLAND <

VIEUX TRADITIONAL 45% \$13

OPUS/5 43% \$19

VINTAGE 2004 43% \$28

XO 42% \$28

> TROIS RIVIERES - MARTINIQUE <

VIEUX 8 YEAR OLD 42% \$22

(REST OF THE WORLD)

> CHALONG BAY - THAILAND <

PURE RUM 40% \$13

LEMONGRASS RUM 40% \$14

THAI SWEET BASIL RUM 40% \$14

CINNAMON RUM 40% \$14

> DARK MATTER - SCOTLAND <

SPICED RUM 40% \$12

> GERMANA CACHACA - BRAZIL <

2 YEAR OLD 40% \$12

CAETANO'S CHERRY WOOD FINISH 40% \$11

> OLD MONK - INDIA <

7 YEAR OLD 40% \$12

'THE LEGEND' 40% \$16

> RUM CO. OF FIJI - FIJI <

RATU 5 YEAR OLD DARK 40% \$10

RATU 5 YEAR OLD SPICED 40% \$10

> KRAKEN - USA <

BLACK SPICED RUM 47% \$10
