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## COCKTAILS

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JAPANESE GARDEN | *cool + refreshing* 18

Sake, Pimms, lychee liqueur, fresh cucumber, mint + topped with ginger beer.

THE AMETHYST | *pommy margarita* 18

Tequila, pomegranate liqueur, Cointreau, lime juice.  
Like it spicy? Ask for fresh chilli.

THE LONDON CUT | *crisp with a kick* 18

Beefeater 24 gin, fresh mint, cucumber, house made chilli infused ginger syrup, lime juice + sugar syrup.

KIWI VERDE | *fresh + fruity* 18

Absolut vodka, elderflower liqueur, kiwi fruit, lemon juice + topped with lemonade.

MANUKA OLD FASHIONED | *boozy + smooth* 20

Maker's Mark whisky, manuka honey, Angostura bitters + a pinch of salt.

MEET ME HERE 'ESPRESSO MARTINI' | *rich + famous* 19

Absolut Vanilla vodka, Galliano Ristretto, house made cinnamon syrup + espresso shot.

PALM FIZZ | *fruity lil' coconut* 18

Absolut vodka, 1800 Coconut tequila, strawberry puree, lemon juice, egg white + topped with soda water.

CARIBBEAN QUEEN | *sweet + citrusy* 18

Malibu rum, Absolut Citron vodka, lemon juice + peach bitters.

THE SHEPHERD'S SOUR | *sour + bright* 19

Beefeater 24 gin, house made pinot noir syrup, lemon juice, grapefruit juice, mango puree + egg white.

RUBY BOMB | *sweet + easy* 18

Beefeater 24 gin, peach liqueur, ruby red grapefruit juice, house made rosemary infused sugar syrup + freeze dried raspberry powder.

SOUTH ISLAND FLIP | *rich + smooth* 19

Havana 7 year old rum, house made Panhead stout syrup, crème de cacao + a whole egg.

TEA TOTAL | *cherry + smooth* 19

Makers Mark whisky, Disaronno, house made tea syrup, lemon juice + cranberry juice.

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Some things never change...just like the classic cocktails, so just shout out if there's something you really fancy and we'll see what we can do.

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LITTLE  
BLACKWOOD

*meet me here*