COCKTAILS

All signature cocktails are 22

The world is a wonderful place; its' many corners offer an abundance of unique flavours & cultural attributes. In an effort to pay homage to our great love for which we are without, travel; we have used the world as inspiration for this collection of drinks.

AUSTRALIA

North Street Mudurup

Giniversity Australian Native Gin, Plymouth Sloe Gin, Maidenii 'Nocturne', Crème De Violettes, Strawberries, Earl Grey Tea, Sage, Lime, Grapefruit, Chia Seeds, Lavender & Rosella Hibiscus

Delicate and silky textures with hints of juniper & red berries

ASIA

Nabak-tini (Korea)

Ophir Spiced Gin, Roasted Garlic Infused Soju, Ginger Infused Dry Vermouth, Kimchi Broth, Fermented Radish Broth, Chilli & Black Pepper Tincture & Grey Goose Pear Spray

Prominent savoury and umami tastes with hints of spicy garlic & chilli.

Return of the Pandan (Malaysia)

Plantation White Rum, Sheep Whey Vodka, Disaronno Amaretto, Massenez Pineapple-Coconut Liqueur, Pandan Syrup, Fig & Cinnamon Bitters, Lime, Cream, Kaya Jam & Pandan Leaf

Nutty and coconut tones with a sweet finish.

Sathon Sip (Thailand)

Tom Yum Paste Infused Talisker 10, Tanqueray Rangpur Gin, Applewood Okar, Tom Yum Shrub, Xocolatl Mole Bitters, Port, Lime & Kaffir Lime Leaf

Robust flavours with sour and tropical herb undertones.

WESTERN EUROPE

Fleur De L'Elysee (France)

Bulleit Rye, Truffle Oil Infused Hennessy VS, Honey Mead, Sangiovese Verjuice, Egg Whites & Muscat Foam

Rich but delicate with hints of truffle

Merrion Mule (Ireland)

Teeling Single Grain, Johnnie Walker Double Black, Lairds Apple Jack, Apple-Cardamom Syrup, Malic Acid & Honey Apricot Bitters

Citrus apple with subtle mint flavours and a hint of smoke.

Buckingham Fizz (England)

Rhubarb Infused Four Pillars Spiced Gin, Dubonnet, Crème de Gingembre, Amaro Montenegro, Rose Water, Vanilla Bitters, Lemon, Egg Whites, Cream & Soda

Creamy, aromatic and refreshing

AMERICAS

The Archibald (New York)

Ghee Fat Washed Bulliet Rye, PX Sherry, Massenez Pineapple-Coconut Liqueur, Boker's Bitters & Lavender Infused Orange Bitters

Robust, decadent, spirit forward and dark roasted fruits

Fiesta De Piscina (Mexico)

Papaya Infused Don Julio Blanco, Don Julio Reposado, Kaffir Syrup, Vida Mezcal, Lime, Capi Grapefruit & Pomegranate

Light, refreshing, citrus and roasted spice undertones

Hogo (Carribean)

Coconut Fat Washed Plantation White & Dark, Fair Fair Goji Berry Liqueur, Mandarin Napoleon, Lime & Berry-Blend Oleo Saccharum

Tropical, complex citrus and forest fruit

TWR

MEDITERRANEAN

El Hanout (Morocco)

Glenfiddich 12 Year Old, Laphroaig 10 Year Old, Okar Amaro, Moroccan Syrup, Pimento Dram, Boker's Bitters, Lemon & Egg Whites

Savoury flavours with a Smoky All-Spice finish.

Alavesa (Spain)

Bloom Gin, Tanqueray Sevilla Gin, Lillet Blanc, Sherry, Rhum Agricole, Honeydew Syrup, Lime, Egg Whites, Tempranillo & Plum Foam

Refreshing fruity flavours with a floral finish.

Café Casoni (Italy)

78 Degrees Sunset Gin, Plymouth Sloe Gin, Ramazzotti Amaro, Strawberry Campari, Mancino Chinato & Cranberry Bitters

Bitter, red berry, orange and herbal notes

PAST & POPULAR

1930s Cosmo

Ketel One Citroen, Pierre Ferrand Dry Curaçao, Raspberry, Lemon, Egg Whites & Rose Petals

lingering dose of roses and raspberries

Aqui Estoy

Don Julio Blanco, Fraise des Bois, Watermelon, Rosella & Lime

Uplifting and thirst quenching; a boozy agua de sandia!

Kyoto Reviver

Roku Gin, Junmai Daiginjo Sake, Crème de Peche, Sakura, Mirin & Yuzu

Crisp and floral with inklings of yuzu, plum, and cherry blossoms.

CHAMPAGNE & SPARKLING

Prices are listed by glass (150ml) and bottle.

NV Domaine Chandon *Yarra Valley, VIC*	13, 60
NV Cavaliere d'Oro Prosecco *Veneto, Italy*	13, 60
NV T'Gallant Pink Moscato *Mornington Peninsula, VIC*	14, 65
NV Veuve Cliquot Yellow Label *Reims, France*	32,160

WHITE

Prices are listed by glass (150ml) and bottle.

Chardonnay

Driftwood Artifacts *Margaret River, WA*	13, 60
Seville Estate Reserve *Yarra Valley, VIC*	110

Riesling

Grosset Springvale *Clare Valley, SA*	16, 75
Pressing Matters R69 Half Dry *Coal River, TAS*	13, 60

Pinot Grigio

Joseph d'Elena *McLaren Vale, SA*	14, 70

Sauvignon Blanc

Craggy Range 'Te Muna Road' *Martinborough, NZ*	14, 65
Leeuwin Estate Art Series *Margaret River, WA*	70

Sauvignon Blanc Semillon

Singlefile Great Southern Semillon Sauvignon Blanc, *WA*	12, 55
Suckfizzle *Margaret River, WA*	85

Rosé

Hancock & Hancock *Mclaren Vale, SA*	12, 60
Mirabeau 'La Comtesse' *Côtes de Provence, France*	70

RED

Prices are listed by glass (150ml) and bottle.

Shiraz

Wirra Wirra Woodhenge *McLaren Vale, SA*	14, 65
Leeuwin Estate Art Series *Margaret River, WA*	17, 80

Pinot Noir

Plantagenet Three Lions Pinot Noir *Mt Barker,WA*	12, 55
Stonier *Mornington Peninsula, VIC*	70

Cabernet Merlot

Amelia Park *Margaret River, WA*	13, 65

Cabernet Sauvignon

Penfolds Max's *Multi Regional, SA*	14, 65

Tempranillo

Lopez Cristobal Tinto Roble *Ribera Duero, Spain*	14, 65

Grenache

Torbreck Old Vines GSM *Barossa Valley, SA*	12, 60

BOTTLED BEER

Asahi Super Dry Black 334ml 5.5%	11
Corona 355ml 4.5%	11
Feral Hop Hog IPA 330ml 5.8%	12
Heineken 3 330ml 3.3%	10
James Squire Porter 345ml 5%	11
Kirin 330ml 4.5%	12
Little Creatures Pale Ale 330ml 5.2%	12
Little Creatures Rogers' Amber Ale 330ml 3.8%	10

HIGH COFFEE WORLD EDITION

Served from 12pm to 5pm

Your choice of coffee cocktail paired with six decadent desserts

One cocktail	45
Two cocktails	60

COFFEE COCKTAILS

Caramel Espresso Martini
Ketel One Vodka, Kahlua, Salted Caramel Syrup, Chocolate Bitters, Cold Espresso & Cacao Nibs

Me Time
Tanqueray Sevilla Gin, Amaro Averna, Cacao Infused Antica Formula, Cold Espresso & Dehydrated Orange

ABC
Herradura Reposado, Massenez Pineapple-Coconut Liqueur, De Kuyper Crème De Cacao White, Amaro Montenegro, Bob's Vanilla Bitters, Salted Caramelised Banana Syrup, Coconut Cream Kara, Egg Whites & Cold Brew Bear

DESSERT PAIRINGS

~ Chocolate cigar filled with mandarin ganache with milk chocolate **(America)**

~ Mini sphere filled with citrus champagne curd, candied clementine soft centre and feuilletine crunch **(Asia)**

~ Strawberry Frangipani tart filled with custard cream **(Europe)**

~ Chocolate tea cup with pecan nuts, brownie and raspberry puree **(North & South America)**

~ Tropical fruit ganache filled shell **(Africa)**

~ Tim Tam, red velvet sponge, raspberry Popsicle **(Australia)**

Walk-ins only. Bookings not required.
Available for a limited time only.

FOOD

Served from 12pm until late

TWR Chicken Sliders 18

Buttermilk Fried Chicken, Miso Aioli, Pickled Japanese Daikon, Tomato, Rocket on a Toasted Brioche Bun & served with Fries **(Japan)**

TWR Beef Burger 22

Grilled Angus Beef, Caramelised Onion, American Cheese, Streaky Bacon, Burger Sauce, Whole Gherkin, on a Toasted Brioche Bun & Served With Fries **(America)**

Chilli Squid 22

Fried Squid, Crispy Shallots, Chilli Pepper Seasoning & Nam Jim Aioli **(Thailand)**

Smoked Chicken Empanadas 22

With Chipotle Sour Cream **(Spain)**

Mini Hotdog 18

Spicy Chorizo, Tomato Relish, Dijon, Pickled Jalapeno on a Brioche Bun & served with Fries **(Australia)**

TWR Salad 14

Medley of Tomatoes, Frisée, Baby Kale, Sicilian Olives, Whipped Feta, Puffed Wild Rice & Red Wine Vinaigrette **(Italy)**

Four Cheese Croquette, Truffle Mayo (France) 18

World Cheese Board 34

Selection of 5 cheeses, spiced quince chutney, oat cake, assorted crackers

Truffle French fries, with Grana Padano 12

Assorted Individual Mini Desserts 15

CHECK-IN HERE

This menu will be disposed of after single use. Please use touchless payment where possible.

A surcharge of 10% applies on public holidays.

Please be aware that our products either contain or are produced in kitchens which contain/use the allergens of peanuts, treenuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We can't guarantee any of our products are 100% allergen free.

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