

# DRINKS

## WINE

### SPARKLING

Zonte's Prosecco	Fleurieu Peninsula, SA	13 / 67
Roederer Collection NV	Champagne, France	35 / 185

### CHAMPAGNE BIRTHDAY

Here celebrating a birthday?

Give the ultimate celebration with a Champagne Shower.

900

### WHITE

Lavoro Riesling	Eden Valley, SA	21 / 90
Shadowfax Pinot Gris	Geelong, VIC	16 / 65
Lady Marmalade Vermentino	Fleurieu Peninsula, SA	16 / 65
Burton McMahon D'Aloisio Chardonnay	Yarra Valley, VIC	21 / 90

### ROSE

Rameau d'Or Golden Bough	Provence, France	17 / 70
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### RED

Dawn Patrol Pinot Noir	Adelaide Hills, SA	20 / 85
The Other Wine Co Barbera	Adelaide Hills, SA	19 / 77
Nick O'Leary Seven Gates Tempranillo	Canberra District, ACT	75

## BEER

We have a rotating range of local beers on tap, please ask the team for the current selection.

## SIGNATURE COCKTAILS

**MARVELLTINI** *tropical, fresh, fruity* 20

Ketel One vodka, passionfruit, apricot, pineapple

**SIAM DELIGHT** *tropical, vibrant, rich* 22

Pandan infused Aether vodka, mango, vanilla rice syrup, citrus, foam

**KYOTO GEISHA** *delicate, floral, rich* 22

Brookie's Dry gin, Sakura wine, lychee, matcha honey

**CORAL TANGLE** *refreshing, spices* 22

Batanga tequila, Ancho Reyes, bergamot, basil, cucumber, capsicum, coriander, citrus

**CANTO DE SABRINA** *bitter, spices, citrus* 23

Don Julio Reposado, Imbroglia amaro, kaffir lime leaf, mandarin, citrus

**SAN PAROLES** *vibrant, rich, nutty* 23

Pisco, Calvados, white peach, almond milk, citrus, foam

**ODYSSEY FASHION** *strong, nutty* 23

Infused fig Australian whiskey, Brookies coconut Mac, chocolate bitters

**SPRITZ DE CELIA** *bubbly, floral, citrus* 20

Marvell limoncello blend, St. Germain elderflower liqueur, Suze, prosecco

**WHITZMANN WALTZ** *refreshing, smoky, herbal* 24

Don Julio Blanco, yellow Chartreuse, Illegal mezcal, ginger, fresh thyme, citrus

## NON-ALCOHOLIC COCKTAILS

16

### HIS COY MISTRESS

Seedlip spice, passionfruit, raspberry, vanilla, pineapple

### APPLETON UPON

Seedlip grove, matcha honey, lychee, citrus, apple juice

## CLASSIC COCKTAILS

<b>APEROL SPRITZ</b>	18
Aperol, prosecco, soda	
<b>MARTINI</b>	21
Vodka or gin, dry, dirty or wet, olive or twist	
<b>MANHATTAN</b>	21
Rye whisky, Antica Formula sweet vermouth, bitters	
<b>MARGARITA / CHILLI / TOMMY'S</b>	20
Don Julio, Cointreau, citrus, agave, chilli or salt rim	
<b>ESPRESSO MARTINI</b>	20
Ketel One vodka, Kahlua, espresso, sugar	
<b>MOJITO</b>	21
Bacardi rum, mint, citrus, sugar, soda	
<b>COSMOPOLITAN</b>	21
Absolut Citron vodka, Cointreau, cranberry, citrus	
<b>PINA COLADA</b>	22
Bacardi rum, Malibu, coconut cream, pineapple	
<b>OLD FASHIONED</b>	22
Makers Mark bourbon, bitters, sugar	
<b>AMARETTO / WHISKEY SOUR</b>	22
Citrus, sugar, bitters, foam	
<b>NEGRONI / BOULEVARDIER</b>	21
Gin or bourbon, sweet vermouth, Campari	
<b>CHARLIE CHAPLIN</b>	22
Brookie's slow gin, apricot brandy, citrus	

## MARVELL ROOF TOP

Organic sourdough, house cultured miso butter (V)	12
Japanese spiced macadamias	12
Oysters, Japanese dressing, tobiko (GF) (DF)	6ea
Prawn roll, XO mayo, farm lettuce, kimchi	16ea
Tofu roll, kimchi, farm lettuce, kewpie mayo (V)	12ea
Pull pork roll, pickled carrot, daikon, cucumber, coriander	14ea
Hiramasa kingfish wing, spiced soy glaze, shallot relish, Petuna trout roe (GF) (DF)	20
Sashimi salmon, soy, wasabi (GF) (DF)	21
Thick cut chips, sriracha mayo (GF) (DF)	16
Deb Allard cheese, Lola & Tilsit cheeses, lavosh, honey, grapes, dried fruit, apple (V)	42

(VE) vegan | (V) vegetarian | (DF) dairy free | (GF) gluten free (N) Nuts