



Nestled behind the 1890's neo-gothic front of the famous Rialto Towers, Alluvial pays tribute to Melbourne's rich history. Its name, "Alluvial," refers to the natural process that helped shape the Yarra River, creating fertile ground that allowed Melbourne to grow into the lively city we see today.

Drawing inspiration from the land's bounty, our Chefs craft dishes that showcase Victoria's diverse produce, sourced from local farms, vineyards, and coastal waters.

APERITIVO

Aperol Spritz	26
Campari Soda	26
Negroni	27
Kir Royale	27
Martini	26
Prosecco	17
Vermouth	17
Sherry	14
Limoncello Spritz	26

SNACKS

Oysters Half dozen fresh oysters, lemon mignonette - (<i>gf</i>)	30
Citrus & Fennel Marinated Olives Assorted olives, fennel, garlic, lemon - (<i>gf, vg</i>)	18
Paprika Fries Snow cheese, garlic aioli - (<i>v</i>)	14
Melbourne Charcuterie Chorizo, mortadella, smoked ham, pastrami, bocconcini, tomato, baby grissini	35
Baked Brie Oven-baked brie, native backyard honey, fresh seasonal berries, baby grissini	32

LUNCH

BITES

Korean Fried Chicken 28
Fried chicken, pickled radish,
gochujang sauce

Vegan KFC 29
Fried cauliflower mix, sweet and spicy sauce - (vg)

SALADS

Cobb Salad 29
Chopped leafy greens, tomato, bacon, hard-boiled
egg, avocado, chives, red wine vinaigrette - (gf)

Add
Free range chicken 6
Smoked salmon 6

Vegan Buddha Bowl 28
Avocado, black rice, Romanesco, bracken, falafel,
warrigal, edamame, kimchi - (vg, gf)

Arugula Leaf Salad 28
Shaved Parmesan, sliced apple, candied
walnuts, finger lime vinegar dressing - (v, gf)

Tentacle Salad 31
Octopus, sea celery, heirloom tomato, Spanish
onion, feta, roasted capsicum, caper berry,
zucchini, olives, rocket - (gf)

MAINS

Rialto Club 31
Grilled chicken, bacon, egg, tomato, lettuce,
cheese, mayonnaise - (h)

Bluestone Beef Burger 31
Bacon, bush tomato relish, caramelised
onion, hybrid greens, cheddar - (h)

Fried Crispy Chicken Burger 31
Crispy chicken, celeriac slaw, pickled daikon,
coriander, American cheddar, aioli - (h)

Spaghetti Alfredo 38
Avruga caviar, bottarga, nori dust, salted roe,
mini garlic bread

White Miso & Maple Glazed Roast Eggplant (v) 36
Crushed peanuts, spring onion, coriander, sesame
purée, sesame seeds

250g Grain-Fed Angus Porterhouse Steak 58
Fondant potato, baby carrot, pink pickled onion,
saltbush, fermented soybean relish, muntrie jus - (gf)

Southern Pacific Salmon Fillet 54
Pickled kohlrabi, sea spray, zucchini purée, burnt
spring onion, tom yum sauce - (gf)

SIDES

Paprika fries (gf) 12

Arugula leaf salad with 14
Parmesan & apple

Olives (gf) 12

Dishes can be adjusted to suit dietary needs. Gluten free options are available upon request.

gf - gluten free | v - vegetarian | vg - vegan

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SET DINNER MENU

*Two-Course - \$75 per person | Three-Course - \$99 per person
Inclusive of a glass of Champagne or a cocktail*

ENTRÉE

Sea Scallop

Parsnip, seaweed, sea urchin, Parmesan, polenta foam, samphire - *(gf)*

Lemon Myrtle Lamb

Pumpkin purée, red capsicum purée, beetroot roseta & Quantong berry jus

Heirloom Tomato Burrata

Compressed melon, basil pesto, tomato consommé - *(v)*

MAIN

Sous Vide & Seared Quail Breast and Confit Leg

Sautéed warrigal, red cabbage purée, fig, burnt brussel sprouts and mushroom duxelle

Charcoal Grilled Murray Cod and Courgette

Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion,
kimchi foam, tom yum sauce

White Miso Maple Glazed Roasted Eggplant

Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds

DESSERT

Lemon Tart

Short crust pastry case, tangy lemon custard, meringue kisses

Hazelnut Praline

Hazelnut dacquoise, crunchy praline, milk chocolate Chantilly crème - *(v)*

Rum & Raisin Chocolate Sphere

Rum & raisin ice cream, pistachio sponge, chestnut cream, dulce de leche,
chocolate soil

Native Honey Infused Baked Brie

Oven-baked brie, backyard honey, fresh seasonal berries, baby grissini - *(v)*

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DINNER

ENTRÉE

Creswick Lamb Pumpkin purée, red capsicum purée, beetroot rosette, myrtle dust, quandong berry jus	29
Sea Scallop Parsnip, seaweed, sea urchin & Parmesan, polenta foam, samphire - <i>(gf)</i>	28
Heirloom Tomato Burrata Compressed melon, basil pesto, tomato consommé - <i>(v)</i>	28
Umami Mushroom Broth Bracken, dumpling, nasturtium, soba noodles, seaweed, burnt leek & mushroom cigar - <i>(v)</i>	28
Chicken Convolute Girolles, celeriac purée, pine nuts, goat's cheese, spinach, quinoa, morille dust, sauce de Mornay	26

SIDES

Split beef bone with grilled truffled marrow - <i>(gf)</i>	16
Arugula leaf salad with Parmesan & apple	14
Paprika fries	12
Potato mash	12
Roasted zucchini	12

MAIN

Sous Vide & Seared Quail Breast and Confit Leg Sautéed warrigal, red cabbage purée, fig, burnt brussel sprouts and mushroom duxelle	39
White Miso Maple Glazed Roasted Eggplant Crushed peanuts, spring onion, coriander, sesame purée, sesame seeds	32
Charcoal Grilled Murray Cod and Courgette Pickled kohlrabi, sea spray, zucchini purée, burnt spring onion, kimchi foam, tom yum sauce	54
Celeriac Risotto Mernda farmed Enoki mushroom, sage, capers, hazelnuts, chestnuts, pomme soufflé, lemon, shaved Grana Padano - <i>(gf, v)</i>	38

HIBACHI GRILL

200g Black Angus Beef Tenderloin	66
250g Grain-Fed Angus Porterhouse Steak	58
400g Angus Rib-Eye Scotch Fillet	92
<i>Served with</i> Fondant potato, baby carrot, pink pickled onion, saltbush, fermented soybean relish, muntrie jus	

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DESSERT

Lemon Tart	26
Shortcrust pastry case, tangy lemon custard, meringue kisses	
Hazelnut Praline	26
Hazelnut dacquoise, crunchy praline, milk chocolate Chantilly crème - (v)	
Rum & Raisin Chocolate Sphere	26
Rum & raisin ice cream, pistachio sponge, chestnut cream, dulce de leche, chocolate soil	
Native Honey Infused Baked Brie	32
Oven-baked brie, backyard honey, fresh seasonal berries, baby grissini - (v)	

DIGESTIF

Limoncello	11
Campari	14
Sambuca	14
Martel VSOP Cognac	20
Armagnac 1985	20
St Agnes Brandy	18
Galway Pipe	14

BURBERRY HIGH TEA

\$125 per person including a glass of G.H. Mumm Champagne

Free-flowing Champagne for \$25 per person

COLD

Beetroot and gin-cured salmon roses on crisp cauliflower rice cakes

Chilled Pimms shooter with cucumber foam and dehydrated rose petals

Egg and cress sandwiches on rye sourdough

King crab and apple mixed with mayo on a light blinis topped with salmon roe

Scotch eggs with Branston pickle on crisp grilled croute

HOT

Lamb and rosemary pithiviers

Cod and chips with tartare sauce

Mini mac and cheese with Stilton sauce

Vol-au-Vents filled with woodland mushrooms, asparagus and tarragon

SWEETS

Berry brownie a la rose

Amber lemon tartlet crèmeux

Foxy tiramisu tartlet

Knight blue, berry mousse sable, mascarpone kiss

Traditional English Scones

Clotted cream & freshly made strawberry jam, rose petal

BURBERRY

COCKTAILS

CLASSICS

Martini Grey Goose vodka or Four Pillars Olive Leaf gin, vermouth, olive or lime/lemon twist	26
French Martini Absolut vodka, Chambord, pineapple juice	26
The Rialto Spritz Aperol, Four Pillars Bloody Shiraz gin, prosecco, soda water	26
Orange Twist Whiskey Sour Gospel Solera rye whisky, orange juice, lime juice, sugar syrup, egg white	28
Cosmopolitan Absolut vodka, Cointreau, cranberry juice, lime juice	26
Bloody Mary Absolut vodka, tomato juice, lime juice, worcestershire sauce, celery, tabasco, salt and pepper	26
Margarita Jose Cuervo tequila, Cointreau, lime juice, sugar syrup	26
Old Fashioned Gospel Solera rye whisky, sugar, angostura bitters	27
Negroni Four Pillars Spiced Negroni gin, Rouge vermouth, Campari	27
Espresso Martini Absolut vodka, Mr black coffee liqueur, sugar syrup, coffee	28
InterContinental 75 MGC dry gin, prosecco, lemon juice, orange juice, sugar syrup	28

SEASONAL

Kombucha Lush Absolut vodka, kombucha, lime juice, sugar syrup, egg white	28
Passion Fruit Mule Absolut vodka, passion fruit, lime juice, sugar, salt	28
Green Delight Collins The Botanist gin, lime juice, sugar syrup, pickled cucumber	28
The Rosemary Spritz Limoncello, prosecco, rosemary syrup, soda water	28

MOCKTAIL

Berry Punch Fresh berries, lime juice, sugar syrup, soda water	17
Blue and Stormy Blue Curacao syrup, lime juice, lemonade	17
Passionfruit Soda Passionfruit syrup, lime juice, soda	17

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WINE

CHAMPAGNE & SPARKLING

GLS BTL

Aurelia Prosecco, South Eastern Australia, NV	17	76
Chandon Brut, Yarra Valley, Victoria, Australia, NV	22	103
G.H Mumm Grand Cordon Brut, Reims, France, NV	38	217

WHITE

Pedestal Sauvignon Blanc, Western Australia, Australia, 2022	17	76
Chapel Hill Chardonnay McLaren Vale, South Australia, 2022	18	87
Frogmore Creek Riesling, Coal River, Tasmania, Australia, 2023	24	87
Yabby Lake Pinot Gris, Mornington Peninsula, Victoria, Australia, 2021	24	87

RED

Four in Hand Shiraz, Barossa Valley, South Australia, 2020	17	79
Two Hands Brave Faces GSM, Barossa Valley, South Australia, 2021	19	79
Oakridge Munier Yarra Valley, Victoria, Australia, 2021	20	82
Robert Otley Pinot Noir Yarra Valley, Victoria, Australia, 2022	21	84
Taltarni Cabernet Sauvignon, Pyrenees, Victoria, Australia, 2018	23	90

ROSE

Rameau d'or Rosé Provence, France, 2021	20	87
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WINE

CHAMPAGNE

BTL

Perrier- Jouët Brut Epernay, France, NV	206
Ruinart Blanc de Blancs (375ml) Reims, France, NV	239
Boll & Cie Blanc de Blancs, Reims, France, NV	261
Pol Roger Reserve Epernay, France, NV	271

ROSE

G.H. Mumm Le Rosé, Reims, France, NV	196
Mirabeau La Folie, Provence, France, NV	200
Perrier-Jouët Blason Rosé Epernay, France, NV	239

SPARKLING WINE

BRUT

Clover Hill Tasmanian Cuvée, Pipers River, Tasmania, Australia, NV	196
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ROSE

Chandon Rosé, Yarra Valley, Victoria, Australia, NV	103
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WHITE & ROSE WINE

CHARDONNAY	BTL
Philip Shaw No 11, Orange, New South Wales, Australia, 2022	87
The Long Road, Tumbarumba, New South Wales, Australia, 2020	93
SAUVIGNON BLANC & SAUVIGNON BLENDS	
Wildflower Sauvignon Blanc Marlborough, New Zealand, 2022	74
Shaw & Smith, Adelaide Hills, South Australia, 2018	87
Higher Plane Fumé Blanc, Margaret River, Western Australia, 2017	87
Domaine Christian Salmon, Loire Valley, France, 2016	98
REISLING	
3 Drops Riesling, Mount Barker, Western Australia, 2017	76
Seppelt Drumborg, Henty, Victoria, 2018	108
PINOT GRIS	
Punt Road, Yarra Valley, Victoria, Australia, 2022	77
Alois Lageder 'Riff', Alto Adige, Italy, 2018	85
OTHER VARIETALS	
Domaine Schlumberger Pinot Blanc, Alsace, France, 2016	82
Marc Brédif Vouvray, Loire Valley, France, 2017	120
ROSE	
Spinifex, Barossa Valley, South Australia, 2022	79

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RED WINE

PINOT NOIR	BTL
Pocket Watch, Yarra Valley, Victoria, Australia, 2021	74
Tarra Warra Estate, Yarra Valley, Victoria, Australia, 2019	87
Giant Steps, Yarra Valley, Victoria, Australia, 2021	103
Grasshopper Rock, Central Otago, New Zealand, 2018	120
Tolpuddle, Coal River, Tasmania, Australia, 2018	185
 SHIRAZ	
Wirra Wirra 'Catapult', McLaren Vale, South Australia, 2021	77
Seppelt Chalambar, Grampians Heathcote, Victoria, Australia, 2019	87
St Hugo, Barossa, South Australia, 2018	149
 CABERNET & CABERNET BLENDS	
Grant Burge Cameron Vale, Barossa Valley, South Australia, 2017	82
St Hugo, Coonawarra, South Australia, 2014	149
St Hugo Cabernet/Shiraz, Coonawarra, South Australia, 2019	149
Yalumba 'The Signature' Cabernet/Shiraz, Barossa, South Australia, 2019	162
 OTHER VARIETALS	
St Hallett 'Blockhead' Shiraz Grenache, Barossa Valley, South Australia, 2020	83
Aquilani Sangiovese, Tuscany, Italy, 2017	89
Yangarra 'Old Vine' Grenache, McLaren Vale, South Australia, 2017	125
Ricasoli - Brolio Chianti Classico, Tuscany, Italy, 2017	135
 DESSERT & FORTIFIED	
Campbell's Rutherglen Muscat (375ml), Rutherglen, Victoria, Australia	72
Campbell's Rutherglen Tokay (375ml), Rutherglen, Victoria, Australia	72

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BEER

ON TAP

Balter Lager 300ml, Queensland	14
Balter Lager 500ml, Queensland	16

LOCAL

Stone & Wood Pacific Ale, Byron Bay, NSW	13
Moon Dog Mack Daddy Dark Ale, Melbourne, VIC	13
Moon Dog Lager Melbourne, VIC	13
Stomping Ground Pale Ale, Melbourne, VIC	13
Stomping Ground IPA Melbourne, VIC	13

LIGHT/NON ALCOHOLIC BEER

Heineken 3, Netherlands	13
Heineken Zero, Netherlands	13

IMPORTED

Corona, Mexico	14
Birra Moretti, Italy	14
Kirin Megumi, Japan	14
Heineken, Netherlands	14

CIDER

Willie Smith Organic Cider, Huon Valley, TAS	15
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SOFT DRINKS & JUICE

WATER

Santa Vittoria Sparkling 1L	17
Santa Vittoria Still 1L	17

SOFT DRINKS

Pepsi	8
Pepsi max	8
Schweppes lemonade	8
Schweppes soda	8
Schweppes ginger ale	8
Fever tree light tonic	8
Fever tree Indian tonic	8
Fever tree Mediterranean tonic	8

NOAH'S CHILLED JUICE

Carrot, apple and ginger	11
Valencia orange	11
Crushed apple	11
Apple, beetroot, orange, carrot and ginger	11
Coconut and nectarine	11

KOMBUCHA

Jiva kombucha pineapple 250ml	11
Jiva kombucha watermelon and mint 250ml	11
Jiva kombucha pomegranate 250ml	11

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WHISKY

BOURBON

- Buffalo Trace** 14
A classic American bourbon, Buffalo Trace offers a well-balanced blend of sweetness and spice. With notes of caramel, vanilla, and a hint of dried fruit, this whiskey is smooth on the palate with a warm, lingering finish.
- Maker's Mark** 18
Known for its iconic red wax-sealed bottle, Maker's Mark is a Kentucky straight bourbon that boasts a signature sweetness.
- Maker's Mark 46** 22
This bourbon undergoes a unique finishing process using French oak staves, imparting additional layers of flavour. Expect rich caramel, toasted oak, and a lingering spiciness in each sip.
- Willet Rowans Creek** 22
It offers a well-balanced mix of sweet and savoury notes, including caramel, dark fruit, and a touch of leather. This bourbon provides a unique tasting experience that appeals to those who appreciate complexity in their whiskey.
- Russel's 10yr Small Batch** 18
Russel's 10-year-old Small Batch bourbon is a rich and robust whiskey with a complex flavour profile. Expect a delightful combination of oak, toffee, and baking spices.

SCOTCH

- Black Bush 10yr** 16
Aged for a decade, Black Bush 10yr is a smooth and well-rounded Irish whiskey. It boasts a balanced blend of malt and grain whiskies. Expect notes of honey, ripe fruit, and a subtle hint of spice. This is an approachable choice for those exploring the world of Irish whiskey.
- Chivas Regal 12yr** 16
Chivas Regal 12-year-old is a classic blended Scotch whisky, offering a harmonious marriage of single malt and grain whiskies. It presents a mellow and fruity profile with hints of vanilla and a touch of oak. An easy-drinking option for those looking for a reliable Scotch.
- Glenlivet Founders Reserve 12yr** 16
Glenlivet Founders Reserve is a smooth and approachable single malt Scotch. With notes of orchard fruits, citrus, and a hint of vanilla, it's an excellent introduction to the Glenlivet distillery's style.
- Lagavulin 12yr** 18
Lagavulin 12-year-old is a peaty and robust Islay single malt Scotch. It boasts intense smoky flavours, maritime influences, and a touch of citrus. A bold choice for those who enjoy a distinctive and powerful whisky.
- Lagavulin 16yr** 28
Lagavulin 16-year-old is an iconic Islay single malt Scotch. Known for its rich peat smoke, brine, and complex layers of flavour, it's a must-try for enthusiasts seeking a profound and memorable whisky experience.
- Chivas Regal 18yr** 20
Stepping up in complexity, Chivas Regal 18-year-old delivers a richer and more nuanced Scotch experience. It features notes of dried fruit, chocolate, and a gentle smokiness. This well-aged blend is perfect for those seeking depth and sophistication in their whisky.

WHISKY

SCOTCH

- Chivas Royal Salute 21yr 49
With a royal touch, Chivas Royal Salute 21-year-old is a regal blend. This whisky exudes elegance, featuring notes of honey, ripe plums, and a subtle smokiness. Sip and savour the sophistication of this exceptional Scotch.
- Glenfiddich 21yr (Grand Reserve) 44
Glenfiddich 21-year-old Grand Reserve is a single malt Scotch whisky. It's characterized by a luscious sweetness with notes of fig, toffee, and a touch of spice. Aged in a variety of casks, it offers a complex and rewarding drinking experience.
- Chivas Regal 25yr 71
Chivas Regal 25-year-old is a luxurious Scotch whisky. Aged to perfection, it offers a symphony of flavours, including dark chocolate, dried fruits, and a hint of oak. This is a special occasion dram for enthusiasts who appreciate the finest in Scotch whisky.
- Famous Grouse 30yr 87
Aged for an impressive 30 years, Famous Grouse 30-year-old is a rare and collectible Scotch whisky. Expect a tapestry of flavours, including rich toffee, dark chocolate, and a hint of oak. This is a whisky for connoisseurs who appreciate the art of extended maturation.

RYE

- Gospel Solera 18
Gospel Solera is a unique rye whisky with a Solera aging process, creating a harmonious blend of different vintages. Expect a complex interplay of caramel, dried fruit, and a subtle spiciness, making it a fascinating addition to any whisky collection.
- Mitcher's 18
Mitcher's Rye is a well-crafted and flavorful expression. Offering a balance of sweetness and spice, this rye whiskey features notes of vanilla, toffee, and a hint of mint. It's a versatile choice for sipping neat or in cocktails.
- Wild Turkey 12yr 16
Wild Turkey Rye is a bold and spicy American rye whiskey. With a robust flavor profile featuring notes of pepper, cinnamon, and a touch of honey, it's a spirited choice for those who enjoy the distinctive character of rye whiskey.
- Sazerac 6yr 40
Sazerac 6yr is an aged rye whiskey with a rich and complex profile. Packed with flavours of oak, leather, and a hint of dark fruit, it's a sipping whiskey that rewards those who appreciate the depth that comes with extended maturation.

WHISKY

JAPANESE

- Fuji Single Malt** 35
Fuji Single Malt represents the artistry of Japanese whisky. This expression offers a delicate balance of floral and fruity notes, with a touch of honey and a subtle smokiness. It's a testament to the precision and craftsmanship of Japanese distillers.
- Suntory Yamazaki Distillers Reserve 8yr** 32
Yamazaki Distillers Reserve from Suntory is a well-rounded Japanese whisky with a complexity of flavours. Featuring hints of citrus, honey, and a touch of Mizunara oak spice, it showcases the elegance and refinement for which Japanese whiskies are renowned.
- Hibiki Harmony 17yr** 30
Hibiki Harmony is a blended Japanese whisky that lives up to its name. With a harmonious blend of sweet and savoury notes, including plum, apricot, and a touch of rosemary, it's a delightful expression that embodies the artistry of Japanese whisky blending.
- Suntory Hakush 18yr** 37
Suntory Hakushu is a peated Japanese single malt whisky that captures the essence of the pristine Japanese Alps. It offers a balance of smokiness, green apple, and herbal notes, creating a refreshing and invigorating whisky experience.
- Hibiki Harmony 21yr** 89
Aged to perfection, this exquisite blend offers a symphony of flavors, from honeyed sweetness to rich dried fruits and subtle oak. Elevate your experience with this rare gem, a true celebration of two decades of craftsmanship.

AUSTRALIAN

- Starward Two Fold** 15
Starward Two Fold is an Australian whisky that showcases the country's unique climate and craftsmanship. With notes of red berries, vanilla, and a hint of spice, it's a smooth and approachable expression that reflects the terroir of Australia.
- Starward Wine Cask Malt** 25
Aged in wine barrels, Starward Wine Cask Malt offers a rich and fruity character. It features flavours of dried fruits, dark chocolate, and a subtle influence of the wine cask, creating a nuanced and satisfying drinking experience.
- Starward Nova** 30
Starward Nova is a bold Australian whisky that undergoes red wine barrel maturation. Expect a burst of red fruit flavors, complemented by notes of caramel and oak. It's a distinctive expression that highlights the innovative spirit of Australian distillers.
- Starward Solera Malt Whisky** 35
Starward Solera Malt is a complex and layered Australian whisky. With a unique solera aging process, it offers a marriage of rich toffee, dried fruits, and a subtle nuttiness. This expression showcases the depth and sophistication of Australian whisky production.
- Hellyears Road Peated** 18
Hellyears Road Peated is an Australian whisky with a touch of smokiness. It features a balance of peat, honey, and citrus, creating a dynamic and flavorful whisky that captures the spirit of Australian terroir.
- Sullivans Cove American Oak** 50
Sullivans Cove American Oak is a premium Australian whisky. With a focus on American oak maturation, it offers a rich and creamy profile with notes of vanilla, caramel, and a hint of tropical fruit. This is a whisky that exemplifies the craftsmanship of Australian distillers.
- Lark Cask Strength** 60
Lark Cask Strength is a robust and powerful Australian whisky. With intense flavours of oak, dark chocolate, and dried fruits, it's a cask-strength expression that caters to enthusiasts seeking a bold and unadulterated whisky experience.

SPIRITS & APERITIF

VODKA

Grey Goose	18
Ciroc	18
Belvedere	18
Chase Smoked	22

TEQUILA

Jose Cuervo	16
Don Julio Anejo	18
Patron Silver	18
Illegal Mezcal	19

COGNAC

St Agnes Brandy	18
Martell VSOP	20
Martel Supreme XO	49
Delord bas Armagnac 1985	38
Delord bas Armagnac 1962	55

RUM

Havana Club 3yr	18
Havana Club 7yr	22
The Kraken	24
Diplomatico	24

GIN

Melbourne Gin Company	16
Tanqueray No 10	18
Bombay Sapphire	18
Hendricks	20
Monkey 47 Sloe	20
Monkey 47	22
Four Pillars Rare Dry	17
Four Pillars Bloody Shiraz	19
Four Pillars Yuzu	19
Four Pillars Spiced Negroni	19
Four pillars Olive Leaf	20
Four Pillars Navy Strength	28