



glamp
COCKTAIL BAR

Sorry, no split bills.
Visa and Mastercard 1%, AMEX 2% surcharge





HOUSE COCKTAILS

Jungle Juice

\$19

An Herbaceous Gin Sour

Tanqueray Gin, Green capsicum, basil, lemon, simple syrup, lime bitters

The Plains of Serengeti

\$20

A Sweet Collins

Pear and Honey infused Ketel One Vodka, lemongrass, lemon, soda

Shikamoo Mama

\$19

A Sweet n Fruity Old Fashioned

Pampero Anejo Rum infused with Apple and Rhubarb, Sugar, Angostura bitters

Ha-Ha-Hyena Margarita

\$20

A Fruity + Herbaceous Margarita

Don Julio Blanco Tequila, Lime, agave, watermelon, basil

Means No Worries

\$22

An African Inspired Mai Tai

Pampero Blanco and Anejo Rum, House-made dried Apricot liqueur, House-made pistachio orgeat, lemon, lime, pineapple, pomegranate, mint

Bottled Grapefruit Negroni

\$22

Rapid Infused Grapefruit Tanqueray Gin, Carpano Antica and Campari

Bottled Fizzy Orange

\$19

Ketel One Vodka, Clarified Mandarin/Grapefruit/Orange Juice, Orange and Grapefruit Tincture, Orange Curacao. All carbonated in a cute little bottle.





HOUSE COCKTAILS (cont)

Rock & Rye

\$22

Michters US#1 Single Barrel Rye, Castlemaine Rock Candy, Luxardo Maraschino liqueur

Jumanji Smash

\$19

Bulleit Bourbon, Lemon, Mint, simple Syrup and Angustura Bitters

King Julien XIII

\$22

Cana Brava Rum Infused with Fresh Pineapple and Cocount, Lime Juice, Coconut and Pineapple Syrup, egg white

Big 5

\$22

*We'll donate 5% to our good friends at YGAP in support of their amazing 5cent initiative. Find out more at ygap.com.au

Sultana infused Fords Gin, Orange Curacao, Blue Curacao, Lemon juice, egg white

SPARKLING COCKTAILS

Fair Lady


\$19

Tanqueray Gin, Aperol, ST Germain, Lemon Juice, Prosecco

Southern Safari

\$19

Zubrowka Vodka, Impala & Peacock Safari Tea Syrup, Lime Juice, Prosecco





COCKTAILS FOR THE MORE ADVENTUROUS

Maasai Warrior

\$21

An Earthy Negroni

Beet, Honey & Balsamic infused Tanqueray Gin, Campari, Carpano Antica

Dr. Livingstone I Presume?

\$22

A Vegetal Tequila Sour

Green Tomato infused Don Julio Blanco Tequila, Galliano L'authentico, Lime Juice, agave syrup, grapefruit bitters, egg white

T.I.A

\$22

A Sweet & Spicy Manhattan

Bulleit Bourbon infused with Chocolate and Chilli, Carpano Antica

Cheers Big Ears

\$22

A Turmeric spiced classic gin sour

Rapid infused Turmeric Elephant Gin, lemon juice, simple syrup, lime bitters, egg white.





VODKA

Ketel One	\$10
Absolut Elyx	\$12
Belvedere	\$12
Zubrowka	\$10
666	\$10

GIN

Tanqueray	\$10
Elephant	\$15
Ford's Gin	\$11
Four Pillars	\$11
Four Pillars Gunpowder	\$13
Martin Millers	\$11
Martin Millers Westbourne	\$14
Plymouth	\$11
Plymouth Sloe	\$11
Tanqueray 10	\$12
Whitley Neill	\$11

GENEVER

Bols Genever	\$11
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TEQUILA

Don Julio Blanco	\$11
Cabeza	\$11
Clase Azul Reposado	\$16
Don Julio Reposado	\$13
Don Julio Anejo	\$14
Don Julio 1942	\$20
Fortaleza Blanco	\$14
Fortaleza Anejo	\$18
Tapatio Blanco	\$11
Tapatio Reposado	\$12
Tapatio Anejo	\$13

MEZCAL

Illegal Joven	\$11
Illegal Reposado	\$12





RUM

Pampero Blanco	\$10
Pampero Especial	\$11
Angostura Reserva	\$10
Angostura Anejo	\$11
Cana Brava Rum	\$11
Diplomatico Exclusiva	\$12
Flor De Cana 7yo	\$12
Goslings 151	\$12
Havana Club Especial	\$10
Havana Club Gran – Reserva 15yo	\$18
Kraken Black Spiced	\$11
Pampero Anniversary	\$16
Plantation Barbados	\$13
Plantation Guyana	\$13
Plantation Nicaragua	\$13
Plantation Panama	\$13
Plantation St Lucia	\$13
Plantation Trinidad	\$13
Rhum JM	\$12
Starr African Rum	\$11
Trois Rivieres	\$10
Zacapa 23	\$14
Zacapa XO	\$18

COGNAC

Pierre Ferrand 1840	\$11
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SINGLE MALT

ISLAY

Ardbeg 10yo	\$12
Ardbeg Uiegadahl	\$15
Bowmore 12yo	\$12
Gaol Ila 12yo	\$15
Lagavulin 16yo	\$16
Laphroaig Quarter Cask	\$14

LOWLANDS

Glenkinchie 12yo	\$13
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SPEYSIDE


Oban 14yo	\$16
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HIGHLANDS

Glenmorangie Quinta – Ruban	\$13
Glenmorangie 18yo	\$16
Glenmorangie Signet	\$19

JAPANESE

Yamazaki 12yo	\$14
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BLENDED

WHISKEY

Chivas 18	\$13
J&B Rare	\$10
Nikka from the Barrel	\$13
Hibiki 17yo	\$17

IRISH WHISKEY

Green Spot	\$13
Jameson	\$10

AMERICAN WHISKEY

Michter's US *1	\$13
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RYE WHISKEY

Rittenhouse 100	\$12
Bulleit	\$11
Michter's US*1	\$12

TENNESSEE WHISKEY

George Dickel No. 12	\$10
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BOURBON

Bulleit	\$10
Bulleit 10yo	\$11
Eagle Rare 10yo	\$11
E.H. Taylor Small – Batch	\$17
Elijah Craig 12yo	\$12
Elmer T Lee	\$14
Maker's Mark 46	\$12
Michter's US *1	\$13
Michter's 10yo	\$17





SPARKLING WINE

Lana Prosecco 2012 – King Valley, VIC	10	54
Veuve Clicquot Brut Yellow Label NV – Reims, FR		120

WHITE WINE


Helen's Hill Sauvignon Blanc 2012 – Yarra Valley, VIC	11	50
Freefall Pinot Grigio 2013 – King Valley, VIC	10	45
Heirloom Vineyards Riesling 2013 – Eden Valley, SA	12	55

RED WINE

Riposte Pinot Noir 2014 – Adelaide Hills, SA	12	55
Rolf Binder Heinrich Shiraz Mataro Grenache 2010 – Barossa Valley, SA	11	55
Smidge White Label Cabernet Sauvignon 2013 – McLaren Vale, SA	13	60

BEER

Tusker Lager	Kenya	9
Tusker Malt	Kenya	10
St George Amber Ale	Ethiopia	9.5





CHEESE BOARD

\$18

Manchego.

Za'atar coated goat cheese.

Gorgonzola with balsamic and espresso glaze.

Served with dehydrated green island pear, burnt honey, spiced pistachio and pumpkin seed trail, fig and ginger paste, dried apricots and crackers.

CHARCUTERIE BOARD

\$22

House cured black angus beef biltong

Spiced pork belly pancetta

Nduja paste

Served with pickled vegetables, caramelized mustard onions and flat bread.

CIGARS

\$10 ea.

Wild boar and walnut cigar with espresso balsamic glaze and lava salt ash

Lamb and Ras El Hanout cigar with fresh herbs, pomegranate molasses and mint salt ash

Cauliflower, lentil and gouda cigar with burnt honey and black sesame ash

Catfish and prawn cigar, harissa and rose ash

PICKINGS

Smoked almonds

\$4

