

local beer

cascade premium light	5
hahn super dry (low carb)	6.5
pure blonde (low carb)	6.5
coopers pale ale	7
cascade green 100% carbon offset	7
redback original wheat beer	8
james boags	8
little creatures pilsner (wa)	8
crown lager	8
james squire amber ale	8
mountain goat beer "steam ale" (vic)	8
certified organic ale	8
three sheets pale ale (lord nelson hotel - syd)	8
little creatures pale ale (wa)	8
white rabbit dark ale (vic)	8

imported beer

peroni leggera - low carb (italy)	6
peroni (italy)	9
heineken (netherlands)	9
corona (mexico)	9
asahi (japan)	9
magners irish cider 330ml (ireland)	9
magners irish pear cider 568ml (ireland)	12

spirits**vodka**

stolichnaya	8
absolut	8
absolut flavours	8
42 below	9
belvedere pure	10
grey goose	11

rum

bacardi white rum	8
bundaberg up	8
havana anejo blanco	8
mount gay extra old rum	9
pyrat xo reserve	12

cane spirit

sagatiba cachaca pura	9
10 cane rum	10

tequila

jose cuervo especial	8
1800 reposado	10
1800 anejo blanco	10
patron silver tequila	13
patron café XO tequila	10

aperitifs

aperol	7
cinzano rosso	8
medium sherry	8
campari / noilly prat	8
dubonnet / pernod	8
pimms / ouzo 12	8

brandy

chatelle napoleon brandy	8
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schnapps

peach schnapps	8
butterscotch schnapps	

cognac and armagnac

hennessy vs	10
hennessy vsop	12
courvoisier vsop	12
remy martin xo	24

energy

red bull	6
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whisky

canadian club	8
johnnie walker red label	8
jamesons irish	8
chivas regal 12 y.o.	9
johnnie walker black label	9
ardbeg 10 y.o.	12
glenmorangie single malt	11
macallan 12 y.o.	12
highland park 18 y.o.	18
johnnie walker blue label	27

gin

bombay sapphire	8
no. 3 london dry	11
hendricks	12

bourbon

southern comfort	8
jim beam	8
wild turkey	8
jack daniels	9
makers mark	10

liquers

frangelico	8
baileys	8
tia maria	8
midori	8
kahlua	8
cointreau	9
sambuca	8

specialty liquers

drambuie	9
dom benedictine	9
grand marnier	9
soho lychee liquer	9
jagermeister	8
tuaca	8
chambord	8
marie brizard manzanita	8
grappa	8

port (60ml)

galway pipe	8
lustau pedro ximenez	
'san emilio'	11
penfolds grandfather port	20

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C A F E

BAR

cocktails - bar food

beer - spirits

mos speciality aperitifs

aperol spritz

chilled sparkling wine with aperol (orange liqueur)
with orange slice & served with ice

11

the colonel

traditional lime infused sorbet
topped with fresh mint & grey goose vodka

14

espresso martini

patron café xo tequila with toussaint coffee liqueur
with a freshly made espresso shot & a dash of sugar

18

mos cocktails

pomegranate cosmopolitan

belvedere vodka, cointreau, lime & pomegranate juice 17

mojito

havana anejo blanco rum with fresh mint muddled,
with fresh lime and brown sugar, served on crushed ice 16

caprioska

belvedere vodka, limes & sugar topped with soda 16

caipirinha

sagatiba cachaca pura muddled with fresh lime
and sugar served over ice 17

long island iced tea

A blend of stolichnaya vodka, bombay sapphire gin,
bacardi rum, cointreau, coke and lemon 19

bloody mary

stolichnaya vodka, tomato juice and our secret
combination of herbs and spices 10

martinis

vodka martini

belvedere vodka, cinzano dry vermouth and green olives 17

gin martini

no. 3 london dry gin, cinzano dry vermouth with olives 17

espresso martini

patron café xo tequila with toussaint coffee liqueur
with a freshly made espresso shot & a dash of sugar 18

teapot of wet p#@&%

a delightful ceramic teapot of
peach schnapps, belvedere vodka, cranberry juice
freshly squeezed lime juice
accompanied by shot glasses

30

bar food

3pm – 9pm - Monday - Friday

share plates

3 tiered tapas stand

dinner for 2 or snacks for 4

salt & pepper soft shell crab with green papaya & thai herbs
charcuterie: spanish serrano jamon (100gr)
turkish croutes & housemade chilli fruit chutney
MoS dip selection (4 dips) & crusty bread
marinated kalamata & sicilian olives with housemade labna
vegetarian spring rolls (6) with chilli lime dipping sauce
grilled chorizo with chunky tomato & olive salsa

69

charcuterie: spanish serrano jamon (100gr),
turkish croutes & housemade chilli fruit chutney 19

antipasto plate: assorted vegetarian selection
with spanish serrano jamon 24

MoS dip selection & crusty bread board 16

cheese board with dried figs, grapes, muscatels & lavosh
3 cheeses: 25 - 1 cheese 15

nibbles

marinated kalamata & sicilian olives 6

mixed lightly salted nuts 6

hand cut chips with aioli 9

vegetarian spring rolls with chilli lime dipping sauce 9

warmed sourdough rolls with dukkah & e.v. olive oil 8

house cut kipfler wedges with sour cream,
guacamole & roast pepper salsa 10

grilled chorizo with chunky tomato & olive salsa 18

something more

steak (150gr sirloin) sandwich with rocket
pyengana cheddar, roast tomato, caramelised onion
& pumpkin butter on turkish with hand-cut chips 22

salad of grilled haloumi with green beans
asparagus, baby beets & macadamia dressing 19

salt & pepper squid with fresh lime & housemade aioli 19

char-grilled sirloin, black angus, 120 day grain fed,
shoestring fries, beer battered onion rings
& hollandaise sauce (includes glass wine or a peroni) 29