

bubbly & cocktails

sparkling wine

n.v angas brut premium cuvee (sa)	29	7
n.v chandon (yarra valley)	54	12
n.v grant burge pinot chardonnay (sa)	54	
n.v grant burge blanc de noirs (eden valley, sa)	59	
n.v. de perriere dry rose (burgundy, france)	35	

champagne

n.v. nicolas feuillatte brut reserve (france)	89	
n.v. moët & chandon imperial (france)	125	21
n.v. veuve clicquot ponsardin (reims, france)	135	
2000 dom perignon - moët et chandon (france)	380	

mos classic cocktails

cosmopolitan

absolut citron, cointreau, fresh lime and cranberry juice	13	
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mai tai

mount gay extra old rum, orange curacao, fresh lime and almond syrup	13	
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mojito

havana anejo blanco rum with fresh mint muddled, with fresh lime and brown sugar, served on crushed ice	14	
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caprioska

belvedere vodka, limes & sugar topped with soda	14	
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long island iced tea

A blend of stolichnaya vodka, bombay sapphire gin, bacardi rum, cointreau, coke and lemon	16	
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vodka martini

42 below vodka, cinzano dry vermouth and green olives	14	
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gin martini

bombay sapphire gin, cinzano dry vermouth with olives	14	
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espresso martini

patron café ox tequila with toussaint coffee liqueur, with a freshly made espresso shot & a dash of sugar	16	
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lychee martini

stolichnaya vodka, lychee liquer and lychee syrup	15	
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caipirinha

sagatiba cachaca pura muddled with fresh lime and sugar served over ice	14	
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bloody mary

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

3pm – 8:30pm - Monday - Friday

share plates

charcuterie: aged serrano prosciutto, truffle infused salami, smoked pancetta legna croutes & housemade chilli fruit chutney	19
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antipasto plate: white anchovies, pimentos, prosciutto, olives, labna and croutes	22.5
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MoS dip selection & crusty bread board with extra virgin olive oil & balsamic	15
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cheese board: 3 farmhouse cheeses with, dried figs, grapes, muscatels & lavosh	21.5
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small plates

grilled chorizo with chunky tomato & olive salsa	18
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salt and pepper squid with fresh lime & housemade aioli	16
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chunky vine tomatoes, bocconcini & fresh basil croutes with marinated olives	17.5
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seared scallops, pea puree, crispy pancetta & baby celery	16
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vegetarian spring rolls with chilli lime dipping sauce	9
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house cut kipfler wedges with sour cream, guacamole & roast pepper salsa	13
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marinated kalamata & sicilian olives	6
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shoestring fries with aioli	8.5
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full main dinner menu also available

vodka		spirits	
stolichnaya	8	whisky	
stolichnaya vanilla	8	canadian club	7
absolut citron	8	johnnie walker red label	7
42 below	9	jamesons irish	8
belvedere pure	10	chivas regal 12 y.o.	9
grey goose	11	johnnie walker black label	9
		ardbeg 10 y.o.	12
rum		glenmorangie single malt	11
bacardi white rum	7	macallan 12 y.o.	12
bundaberg up	7	gin	
havana anejo blanco	8	bombay sapphire	8
mount gay extra old rum	9	tanqueray	8
pyrat xo reserve	12	haymans old tom gin	10
		bourbon	
cane spirit		jim beam	7
sagatiba cachaca pura	9	jack daniels	8
10 cane rum	10	makers mark	9
		tequila	
jose cuervo especial	8	frangelico	8
1800 reposado	10	baileys	8
patron silver tequila	13	tia maria	8
		midori	8
aperitifs		kahlua	8
cinzano rosso	7	cointreau	9
medium sherry	7	sambuca	8
noilly prat	7	specialty liquers	
campari	7	drambuie	9
dubonnet	7	dom benedictine	9
pernod	7	grand marnier	9
pimms	7	lychee liqueur	9
ouzo 12	7	jagermeister	8
		tuaca	7
port (60ml)		chambord	8
galway pipe	9	marie brizard manzanita	7
penfolds grandfather port	21	grappa	8
		brandy	
chatelle napoleon brandy	7	schnapps	
		peach schnapps	7
cognac and armagnac		butterscotch schnapps	7
hennessy vs	10		
hennessy vsop	12		
courvoisier vsop	12		
remy martin xo	24		

		beer	
local		imported	
cascade premium light	5	peroni leggera (low carb)	6
hahn super dry (low carb)	6	stella artois	9
pure blonde (low carb)	6	peroni	9
victoria bitter	6	heineken	9
james boags	7	corona	9
coopers pale ale	7	asahi	9
crown lager	8	becks	9
james squire amber ale	8	cider	
three sheets pale ale	8	magners irish cider 330ml	8
(lord nelson hotel - sydney)			
little creatures pale ale	8		
(fremantle, wa)			

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C A F E

BAR