



FOOD & BEVERAGE MENU

HOUSE COCKTAILS

CARMEN 27

Spiced Rum, Baileys, Licor 43, Maple Syrup

Carmen is bold, seductive, and impossible to ignore a slow burn that owns the room. Spiced rum brings heat, softened by Baileys, while Licor 43 adds golden vanilla-citrus warmth and maple syrup deepens the finish. Inspired by the Opera of the same name, Carmen, is passion and defiance in a glass. Rich, intoxicating, and just a little dangerous.
One sip in and you're caught in the performance.

CONFESSIONS 27

Bourbon, Disaronno, Maraschino Cherry, Maple Syrup, Lemon

Welcome to the upstairs club, where every sip crosses a line. Confessions blends bourbon and Disaronno with lemon and maple, finished with a hint of cherry. Sweet, sharp and a little reckless.
It'll make you spill all your secrets.

PALE MOON 27

Limoncello, Licor 43, Lemon, Blueberry, Cream

Pale Moon isn't poured, it's summoned, it begins with a hush: silky cream and lemon in a smooth, dreamlike glow. Then Limoncello and Licor 43 warm through, golden and inviting, before a dusky ripple of blueberry adds a note of quiet intrigue. Soft, luminous, and slightly haunting, Pale Moon lingers like a song you can't quite shake... and once you hear it, you follow.

RICH GIRL 27

White Rum, Cherry Liqueur, Lime, Grapefruit

Rich Girl doesn't wait, she arrives, all gold glint and mischief. Bright citrus cuts in first, like ocean spray, before soft sweetness and a teasing cherry note settle over warm, bold rum. Smooth, indulgent, and a little dangerous, it blurs the line between fantasy and trouble. Sweet, sharp, and dripping in temptation, it tastes like stolen riches and nights that go too far.

RODEO ISLAND 27

Vodka, Tequila, Gin, Rum, Watermelon Liqueur, Lemon, Lemonade, Watermelon Syrup

Rodeo Island rides in loud, sunburnt, and unapologetic, like a dusty pickup at golden hour. Juicy watermelon hits first, chased by a sharp citrus snap, before a restless kick brings the energy of a bucking bull. Bold and a little rough, it keeps you hanging on, then softens with a smooth splash of lemonade. Sweet, sharp, and a little lawless, it tastes like long nights and fast hearts.
Saddle up.

SCANDAL 27

Tequila, Cointreau, Campari, Lime, Grapefruit

Scandal starts where the night should end. Tequila leads, lifted by Cointreau and laced with Campari's bittersweet edge. Lime keeps it sharp, grapefruit softens the finish. Zesty, smooth, and a little mischievous, it lingers, bold, daring, and hard to forget.

HOUSE COCKTAILS

SIREN SOUND 27

Spiced Rum, Malibu, Blue Curacao, Pineapple, Lime

Siren Sound drifts in soft and hypnotic, shimmering, tropical, and impossible to ignore. Pineapple and coconut bring sun-soaked sweetness, lifted by bright citrus, while rum lingers beneath, slowly pulling you under. Enchanting, deceptive, and just a little deadly, it has you hooked before you know it.

SOCIETY 27

Absinthe, Gin, Vermouth, St. Germain, Lemon

Step inside Society, where refinement meets quiet rebellion. Inspired by high society's golden age, it blends absinthe, gin, vermouth, and St-Germain into a balance of elegance and mischief. Bright, aromatic, and just a little intriguing, it lingers long enough to leave an impression... and a question or two.

STRAWBERRY KISSES 27

Vodka, Kahlua, Mozart Gold Chocolate Cream, Little Dripper, Strawberry Monin, Strawberry Cold Foam (contains cream)

Strawberry Kisses is sweet, flirty, and just a little bit trouble. Juicy strawberry hits first, followed by a creamy foam that's soft and playful. Beneath it, smooth coffee and chocolate add a rich, indulgent twist. Sweet, sultry, and addictive, it starts innocent and ends with you wanting more.

THE LARSON SPECIAL 17

Sauvignon Blanc, Jalapeño

The drink of choice for Staff Member of the Year, Anna Grace Larson. The Larson Special earns its attention, crisp sauvignon blanc with citrus and green apple, lifted by a sharp jalapeño heat that lingers. Cool, fiery, and a little mischievous, it's refreshing with just enough bite to keep you on your toes, much like Miss Larson herself.

VIVA 27

Citrus Vodka, Watermelon Liqueur, Lemon, Watermelon Syrup, Bitters

Lush, juicy, and a little dangerous, VIVA blends bright citrus, ripe watermelon, and a teasing hint of bitterness. Smooth, refreshing, and effortlessly flirtatious, easy to sip, hard to forget. Inspired by modern luxury with a 1920s twist, it's your invitation to indulge and lose track of time.

WIG SNATCH 27

Vanilla Vodka, Raspberry Syrup, Grenadine, Cranberry, Lemon

Wig Snatch is playful, bold, and impossible to ignore, smooth vanilla, sharp citrus, and a deep, lingering sweetness. Bright, cheeky, and a little chaotic, it builds, teases, and hits just right... then snatches you off balance.

NON-ALCOHOLIC COCKTAILS

BALLERINA 17

Watermelon Syrup, Cream, Maraschino Cherry, Pineapple Juice

Delicate, playful, and a little extra, Ballerina is elegance with a wink. Watermelon, pineapple, and a hint of cherry create a soft, juicy sparkle with a sweet lingering finish. Graceful and feminine with a mischievous edge, she doesn't just sit pretty, she performs.

CANDY MAN 17

Cranberry Juice, Apple Juice, Lemon

Candyman is what happens when a candy shop embraces its bad reputation. Cranberry and apple bring a sweet-tart bite, sharpened by lemon and finished with just enough sugar to keep you coming back. It tastes like stolen lollies and lingering too long at the counter, all flirt, no apology, and just enough bite to make you question walking away.

KINGS AVENUE 17

Orange Juice, Pineapple Juice, Lime, Raspberry Syrup, Passionfruit

A pour reserved for those who don't just arrive, they enter. Kings Avenue is a golden-hour ascent through citrus-lined luxury, where sharp orange and sun-drenched pineapple open the door like polished brass on a private estate. It tastes like society pages and whispered names behind gilded doors. Like invitations written in ink that smells faintly of citrus and status. Kings Avenue isn't just a drink. It's your name on the list.

MANCHILD 17

Grenadine, Pineapple Juice, Lemon, Passionfruit, Mint and Lime

Manchild is bright, messy, and unapologetically fun. Grenadine and pineapple bring a sweet rush, lifted by lemon, passionfruit, and lime, with fresh mint keeping it cool. Juicy and punchy with a playful edge, it doesn't behave, and doesn't try to.

CLASSIC COCKTAILS

CLASSIC MARGARITA 25

Tequila, Cointreau, Lime

Make it spicy - add chili syrup | Upgrade to 1800 Coconut +2

CLASSIC MOJITO 25

White Rum, Mint, Lime, Soda

Change it up - add blueberry

COSMOPOLITAN 25

Vodka, Cointreau, Lime, Cranberry Juice

CUCUMBER SAKE SOUR 25

Vodka, Cucumber, Sake, Lemon

GIMLET 25

Gin, Lime

LONG ISLAND ICED TEA 25

Vodka, Gin, Tequila, Rum, Cointreau, Lemon, Coke

NEGRONI 25

Gin, Campari, Sweet Vermouth

OLD FASHIONED 25

Bourbon, Sugar, Angostura Bitters

Make it smokey +1

PALOMA 25

Tequila, Lime, Grapefruit, Soda

SOUTHSIDE 25

Gin, Lime, Mint

SOUPS - AMARETTO/WHISKEY/GIN 25

Choose your house base, Lemon, Angostura Bitters

Upgrade to top shelf +2

TOMMY MARGARITA 25

Tequila, Lime, Agave

MARTINI MENU

DIRTY MARTINI 25

*Vodka or Gin, Dry Vermouth, Olive Brine
Shaken or Stirred?*

DRY MARTINI 25

Vodka or Gin, Dry Vermouth, Orange Bitters

ESPRESSO MARTINI 25

Vodka, Kahlua, Coffee, Vanilla Syrup

FRENCH MARTINI 25

Vanilla Vodka, Chambord, Pineapple Juice

LYCHEE MARTINI 25

Vodka, Lychee, Apple Juice

PORNSTAR MARTINI 25

Vanilla Vodka, Passoa, Lime, Pineapple Juice, Vanilla Syrup

SPRITZ MENU

APEROL 25

Aperol, Prosecco, Soda

DIABLO 25

Passoa, Ginger Beer, Passionfruit

HUGO 25

St Germain, Prosecco, Soda, Mint

TEASE 25

Limoncello, Prosecco, Soda, Raspberry

VOODOO 25

Sake, St Germain, Wasabi, Prosecco, Soda, Cucumber

SHOTS

B52 15

Kahlua, Baileys, Cointreau

GASOLINA 15

Midori, Malibu, Pineapple Juice

JAM DONUT 15

Chambord, Baileys

KAMIKAZE 15

Vodka, Cointreau, Lime

MINI BEER 15

Licor 43, Baileys

PONY 15

Vanilla Vodka, Grenadine, Pineapple Juice

RED NECK 15

Sheep Dog, Chambord

BEER

BY THE BOTTLE

<i>Asahi</i>	<i>13</i>
<i>Corona</i>	<i>12</i>
<i>Carlton Draught.</i>	<i>12</i>
<i>Great Northern</i>	<i>12</i>
<i>Pure Blonde</i>	<i>12</i>
<i>Carlton Zero</i> <i>(Non-Alcoholic)</i>	<i>11</i>

ON TAP

<i>Asahi</i>	<i>12</i>
<i>Balter XPA</i>	<i>12</i>
<i>Carlton Draught</i>	<i>11</i>
<i>Hard Rated</i>	<i>13</i>

SPIRITS

VODKA

<i>Bon Heur</i>	13
<i>Absolut Citron</i>	14
<i>Absolut Vanilia</i>	14
<i>Belvedere</i>	14
<i>Cîroc</i>	15
<i>Grey Goose</i>	15
<i>Grey Goose- Peach & Rosemary</i>	15
<i>Grey Goose- Strawberry & Lemon</i>	15
<i>Grey Goose- Watermelon & Basil</i>	15

TEQUILA

<i>Jose Cuervo Traditional Silver</i>	13
<i>400 Conejos Mezcal Joven</i>	14
<i>1800 Coconut</i>	15
<i>1800 Cristalino Añejo</i>	16
<i>Don Julio Blanco</i>	15
<i>Don Julio Reposado</i>	16
<i>Herradura Plata</i>	15
<i>Herradura Reposado</i>	16
<i>Clase Azul Reposado</i>	30

RUM

<i>Bacardi Carta Blanca</i>	13
<i>Malibu</i>	14
<i>Sailor Jerry Spiced Rum</i>	14
<i>Kraken Black Cherry Spiced Rum</i>	16

BOURBON

<i>Woodford Reserve</i>	13
<i>Jack Daniels</i>	13
<i>Makers Mark</i>	13
<i>Jim Beam Black</i>	14

SCOTCH

<i>Chivas Regal 12 Year</i>	14
<i>Chivas Regal 18 Year</i>	18
<i>Johnnie Walker Gold</i>	15
<i>Johnnie Walker Blue</i>	25
<i>Macallan 12 Year</i>	15
<i>Macallan 18 Year</i>	35

COGNAC

<i>Hennessy VSOP</i>	16
<i>Martell Cognac VS</i>	16

GIN

<i>Beefeater</i>	13
<i>Brookies Byron Slow Gin</i>	14
<i>Ink Gin Floral</i>	14
<i>Malfy Gin Con Arancia</i>	14
<i>Malfy Gin Rosa</i>	14
<i>Papa Salt Coastal Gin</i>	14
<i>Whitley Neill Rhubarb & Ginger</i>	14
<i>Four Pillars Bloody Shiraz</i>	15
<i>Four Pillars Rare Dry</i>	15
<i>Hendricks</i>	15
<i>Vickers Pink Gin</i>	15

WHISKEY

<i>Fireball</i>	13
<i>Sheep Dog Peanut Butter</i>	13
<i>Canadian Club</i>	14
<i>Jameson</i>	14
<i>Starward Two- Fold</i>	14

LIQUEUR

<i>Absinthe</i>	14
<i>Alizé Blue</i>	13
<i>Aperol</i>	13
<i>Baileys</i>	13
<i>Campari</i>	13
<i>Chambord</i>	13
<i>Chartreuse Green</i>	15
<i>Chartreuse Yellow</i>	14
<i>Cointreau</i>	13
<i>Disaronno</i>	13
<i>Frangelico</i>	13
<i>Kahlúa</i>	13
<i>Licor 43</i>	13
<i>Limoncello</i>	13
<i>Midori</i>	14
<i>Morello Cherry Liqueur</i>	13
<i>Mozart Gold Chocolate Cream</i>	13
<i>Passoã</i>	13
<i>Pavan</i>	13
<i>Sambuca Black</i>	13
<i>Sambuca White</i>	13
<i>Soho</i>	13
<i>St- Germain</i>	13
<i>Wet Pussy</i>	13

WINE & CHAMPAGNE

CHAMPAGNE	GLASS	BOTTLE
<i>Moët & Chandon NV (Champagne, France)</i>	30	160
<i>Veuve Clicquot NV (Champagne, France)</i>		200
<i>Dom Pérignon (Champagne, France)</i>		700
SPARKLING		
<i>Bottega Prosecco Gold (Treviso, Veneto)</i>	22	120
<i>Bottega Stardust Prosecco (Treviso, Veneto)</i>		300
WHITE		
<i>Four Southern Boys Pinot Grigio (Adelaide Hills, SA)</i>	14	65
<i>Music Bay Sauvignon Blanc (Marlborough, NZ)</i>	15	70
<i>Capel Vale Chardonnay (Margaret River, WA)</i>	17	75
<i>Haselgrove Alternative Series Fiano (McLaren Vale, SA)</i>		75
<i>Barristers Block Chardonnay (Adelaide Hills, SA)</i>		95
<i>Cloudy Bay Sauvignon Blanc (Marlborough, NZ)</i>		110
ROSE		
<i>Haselgrove Grenache Rosé (McLaren Vale, SA)</i>	15	70
<i>Barristers Block Charlize Rosé (Adelaide Hills, SA)</i>	18	80
RED		
<i>Shores Reach Pinot Noir (Mornington Peninsula, VIC)</i>	15	70
<i>H by Haselgrove Shiraz (McLaren Vale, SA)</i>	15	70
<i>Mt Yengo Shiraz (Erawirung Country, SA)</i>		75
<i>Hanging Rock Groundbreaker Shiraz (Heathcote, VIC)</i>		80
<i>Haselgrove Alternative Series GSM (McLaren Vale, SA)</i>		85
<i>Altezza Pinot Noir (Adelaide Hills, SA)</i>		90
<i>Capel Vale Black Label Malbec (Margaret River, WA)</i>		100
<i>Rocca Delle Macie Chianti (Chianti, Tuscany)</i>		110
<i>Cantina Cellaro Nero d'Avola (Sambuca di Sicilia, Sicily)</i>		100
<i>Cecchi Chianti Classico DOCG (Chianti, Tuscany)</i>		130
SWEET		
<i>H by Haselgrove Moscato (McLaren Vale, SA)</i>	13	65

STARTERS

JAPANESE VEGATABLE CRISPS (V)(VG)(GF) <i>red shiso salt, lotus root, assorted japanese root vegetables</i>	6
HOUSE MADE FLAVOURED POPCORN <i>miso butter (GF)</i>	5
<i>salted miso caramel (GF)</i>	5
CRISPY OLIVES (V)(GF) <i>feta, lemon, aioli</i>	12
EDAMAME (VG)(GF) <i>soy, sesame</i>	8
GYOZA <i>Wagyu Beef</i>	20
<i>Prawn & Ginger (GF)</i>	18
<i>Vegetarian (VG)</i>	16

SUSHI & OYSTER BAR

FRESHLY SHUCKED OYSTER (GF) <i>Natural Oyster</i>	7
<i>Aperol Spritz Oyster</i>	
<i>Charred Miso Butter Oyster</i>	
½ DOZEN FRESHLY SHUCKED OYSTERS (GF) <i>Natural Oyster</i>	38
<i>Aperol Spritz Oyster</i>	
<i>Charred Miso Butter Oyster</i>	
HOKKAIDO SCALLOPS (2 Pieces) (GF) <i>sushi rice, miso butter, chives</i>	22
SUSHI OF THE NIGHT <i>season's best selection of dragon roll, charred salmon or tempura</i>	24
WHITEFISH SASHIMI (GF) <i>white fish, ruby ponzu, citrus, finger lime, shiso</i>	28

GRAZING

GRAZING BOARD <i>seasonal selection of cheeses, olives, fruit, bread, house lavosh, whipped feta, pickled melon</i>	
<i>Regular</i>	42
<i>Large</i>	58
<i>+Wagyu Brescaola</i>	18
CAVIAR & ACCOMPANIMENTS <i>blinis, crème fraîche, smoked caviar, chives</i>	85

SMALL PLATES

ARANCINI BURRATA (GF) <i>burrata, parmesan, yukari</i>	18
CHICKEN KARAAGE <i>yuzu mayonnaise, honey sesame glaze</i>	20
CAULIFLOWER KARAAGE (V)(VG) <i>togarashi, maple caramel mayonnaise</i>	18
DUCK TOAST <i>shokupan, duck, quince parfait, mandarin, micro herbs</i>	24
HALLOUMI CROQUETTES (V)(GF) <i>halloumi, red truffle honey</i>	18
NASU DENGAKU BAO (VG) <i>sweet miso eggplant, sesame crisp, kewpie</i>	24
PRAWN TOAST <i>shokupan, prawn, chives, sushi ginger emulsion, finger lime</i>	24
ROCK SHRIMP TEMPURA <i>tempura prawn, sriracha mayo, ponzu, chives</i>	34
TOKYO FRIES (GF) <i>black truffle, parmesan, chives, truffle kewpie</i>	18
WAGYU SANDO <i>shokupan, wagyu katsu, onion jam, truffle kewpie</i>	28

LARGE PLATES

WAGYU OF THE NIGHT (GF) <i>yakitori tare, red shiso salt, burnt lemon</i>	55
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DESSERT

CHOCOLATE CHERRY MOUSSE (V)(VG)(GF) <i>chocolate, avocado, cherry, coconut</i>	18
NUTELLA CHURROS <i>churro bites, nutella, ice cream, whipped cream, peanut</i>	18
YUZU BRÛLÉE (GF) <i>yuzu brûlée, citrus</i>	18

OMAKASE

“I LEAVE IT UP TO YOU”

Hand the reins to our chefs as they craft a unique and unforgettable dining experience.

59 per person
All Must Participate (Min 2 Guests)

(V) - VEGETARIAN
(VG) - VEGAN
(GF) - GLUTEN FREE

PLEASE ASK OUR STAFF IF YOU
REQUIRE ASSISTANCE WITH ANY
DIETARY REQUIREMENTS OR
ALLERGIES.

VIVA