

Colonial Bar

FOOD & DRINKS MENU

AUTUMN/WINTER

2017

VOLUME I

AMERICAN CLASSICS

- Horses Neck** 17
Wild Turkey Rare Breed, Martini Rosso vermouth, Angostura bitters, ginger ale
Served long with a dehydrated orange slice
- Old Fashioned** 16
Wild Turkey Rare Breed, sugar syrup, bitters
Served short over ice with a dehydrated orange slice
- Brandy Daisy** 17
Cognac, fresh lemon juice, pineapple syrup, orange bitters
Served straight up with a dehydrated pineapple slice, mint & cherry
- Fish House punch** 18
Appleton VX, Dekuyper apricot brandy, fresh lemon juice, orange Peko iced tea,
sugar syrup, bitters
Served in a goblet with a dehydrated pineapple & orange slice

AFRICAN APHRODISIACS

Rum and Raspberry

16

Bacardi Fuego, raspberry syrup, fresh lime juice, ginger beer
Served long with a dehydrated lime wheel

Rooibos Negroni

16

Bombay Sapphire, Campari, Rooibos infused Martini Rosso
Served short over ice with a dehydrated orange slice

Bitter Madagascan

17

Espolon Blanco, Campari, vanilla syrup, fresh lime juice, pineapple juice
Served short over ice with a dehydrated pineapple and orange slice.

African Pearl Salt Vodka Espresso

16

Skyy vodka, Dekuyper Café, espresso, pinch of African pearl salt
Served straight up with coffee beans

EAST MEETS WEST LIBATIONS

Lemongrass Collins

16

Lemongrass infused Bombay Sapphire, sugar syrup, fresh lemon juice, soda water
Served long with a dehydrated lemon wheel and lemongrass sliver

Genoa Special

16

Coriander seed infused Martini Bianco, Bombay Sapphire, orange bitters
Served short over ice with a dehydrated orange slice

Yellow Zipper

16

Dewar's 12yr, house made turmeric & ginger syrup, fresh lemon juice, egg white
Served short over ice with crystalized ginger & dehydrated lemon

Maiden's Slipper

17

Skyy vodka, St Germain, cucumber, fresh lemon juice, sugar syrup, lychee
Served straight up with a cucumber slice

CARIBBEAN CONCOCTIONS

Mojito	16
Bacardi Carta Blanca, fresh lime juice, sugar syrup, mint, soda Served long with a mint sprig	
Corn and Oil	18
Bacardi 8yr, falernum syrup, bitters, Served short over ice with a dehydrated lime wheel	
Mai Tai	17
Bacardi Fuego, Dekuyper Apricot brandy, falernum syrup, fresh lime juice, pineapple juice, Angostura bitters Served in a Tiki Mug with a dehydrated orange slice & mint sprig	
Pina Colada	16
Bacardi Carta Blanca, pineapple juice, coconut water, Coco Real, salt solution. Served long with a dehydrated pineapple & orange slice	

WINE LIST

SPARKLING AND CHAMPAGNE

			glass	bottle
NV	Dunes and Greene	Eden Valley, SA		37
NV	Chiopris Prosecco	Friuli, Italy		49
NV	Louis Bouillot Grande Reserve	Burgundy, France	12	52
NV	Mumm Cordon Rouge	Champagne, France	16	90
NV	Pol Roger	Champagne, France		120
NV	Krug Grande Cuvee	Champagne, France		320

SAUVIGNON BLANC

2016	Saint Clair	Marlborough, NZ	11	44
2016	Petaluma White Label	Adelaide Hills, SA		49
2016	Dalrymple	Tasmania		56

RIESLING

2016	Pewsey Vale	Eden Valley, SA	11	42
2016	O'Leary Walker	Clare Valley, SA		46
2014	Trimbach	Alsace, France		58
2013	Balthasar Ress Hattenheimer	Rhinegau, Germany		62

PINOT GRIS/GRIGIO

2015	Quealey Fionula Grigio	Mornington, VIC		36
2015	Corte Giara Grigio	Veneto, Italy	9	38
2013	Hugel Pinot Blanc	Alsace, France		52
2015	Mount Michael Gris	Otago, NZ		56

CHARDONNAY

2015	Hill Smith Estate	Eden Valley, SA	12	48
2015	Scarborough Yellow Label	Hunter Valley, NSW		48
2015	Howard Park Miamup	Margaret River, WA		53
2015	Montalto 'Pennon Hill'	Mornington, VIC		56
2015	William Fevre Petit Chablis	Burgundy, France		68

CURIOUS WHITES

2015	Pala 'I Fiore' Vermentino	Sardinia, Italy	11	39
2015	Adelina Arneis	Clare Valley, SA		46
2013	Rudi Rabl Gruner Veltliner	Kamptal, Austria		57

PINOT NOIR

2014	Pencarrow	Martinborough, NZ	14	43
2016	Barringwood Estate	Tasmania	16	63
2015	Port Phillip Estate 'Red Hill'	Mornington, VIC		78

MERLOT

2014	Smith and Hooper	Wrattonbully, SA		39
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GRENACHE AND BLENDS

2014	Sisters Run 'Cows Corner' GSM	Barossa, SA		36
2012	Guigal Cote-du-Rhone Rouge	Rhone Valley, France		49
2014	John Duval 'Plexus' GSM	Barossa, SA		76

CABERNET AND BLENDS

2013	Brokenwood 8 Rows Cab/Merlot	McLaren Vale, SA		49
2014	Hay Shed Hill	Margaret River, WA	14.5	56
2013	Warramate Cabernets	Yarra Valley, VIC		59
2012	Vina Ventisquero Queulat	Maipo Valley, Chile		69

SHIRAZ

2015	Langmeil 'The Long Mile'	Barossa, SA	12.5	44
2015	Torbreck Woodcutters	Barossa, SA		49
2014	Wirra Wirra Woodhenge	McLaren Vale, SA		64
2014	Penfolds Bin 128	Coonawarra, SA		76

CURIOUS REDS

2015	Tilia Malbec	Mendoza, Argentina	9	42
2015	Steve Pannell Tempranillo	Adelaide Hills, SA		50
2012	Ros Ritchie Nebbiolo	Mansfield, VIC		52
2013	Colsanto Sangiovese/Sagrantino	Umbria, Italy		56
2016	Chris Coulter Sangiovese	Adelaide Hills, SA		59
2014	Jed Malbec	Mendoza, Argentina		64

DESSERT WINES

2012	Heggies Botrytis Riesling	Eden Valley, SA	12	42
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FOOD

TODAY'S OYSTERS

Natural with shallot & red wine vinegar *GF* \$4ea six \$23.90 dozen \$36.90

SNACK

Crumbed fetta stuffed olives with aioli *V* \$12.90

Duck Spring Rolls with hoi sin and coriander pesto \$15.90

Pumpkin and Mozzarella Arancini with pinenut puree *V/GF* \$14.90

BIGGER

Wagyu Burger with tomato, swiss, cos, pickles, onion jam, club sauce and fries \$19.90

Achiote Chicken Tacos with Baja slaw and jalapeno crema (2) \$16.90

Sticky Lamb Ribs with green papaya & lychee salad and fries \$22.90

Mexican Chicken Salad *GF (contains nuts)* \$18.90
with avocado, peppers, cos and bang bang sauce

Tuna Poke Salad \$19.90
with avocado, cucumber, noodles, tomato, radish, sesame and soy

V - Vegetarian *GF* - Gluten Free

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