

B O N D I B E A C H



Speakeasy
RESTAURANT & BAR

S P R I N G - S U M M E R

DRINKS MENU

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WINE LIST

Glass / Bottle

SPARKLING & ROSE

19 Dogarina **Prosecco** 13 / 55

Campo Di Pietra, Italy

19 Barton & Guestier **Rose** 13 / 55

Pays d'Oc, France

WHITE

17 Savee Seas **Pinot Gris** (V) 11 / 45

Marlborough, N.Z

20 Fringe Société **Chardonnay** 12 / 50

Pays d'Oc, France

19 Walnut Block **Sauvignon Blanc** (Org) 13 / 55

Marlborough, N.Z

17 Fifty Degree **Riesling** NA / 60

Rheingau, German

RED

19 Nugan Estate "Alfredo Second Pass" **Shiraz** 11 / 45

Riverina, N.S.W.

20 Fringe Société **Gamay** 12 / 50

IGP Comté Tolosan, France

20 La Boca 'Las Calles' **Malbec** 14 / 60

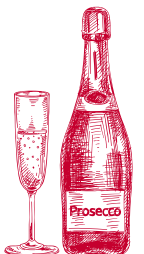
Mendoza, Argentina

19 Save Our Souls **Pinot Noir** 15 / 65

Mornington Peninsula, V.I.C.

18 Maison Louis Jadot **Bourgogne Rouge** NA / 85

Burgundy, France



COCKTAILS

Tropical Coffee Margarita

Espolon blanco tequila, kahlua coffee liquor, passionfruit & fresh lime

Passionfruit Gin Fizz

Beefeater gin, passionfruit, artisan fiery ginger beer & lime juice

Popcorn Espresso Martini

Plantation pineapple dark rum, coffee, kahlua & popcorn syrup

Miss Violet Gin Tonic

Beefeater gin, artisan violet blossom tonic & mixed berries

Speakeasy Old Fashioned

House coffee-infused whiskey, brown sugar, old fashion aromatic bitters & twisted orange peel

Momo Sour

Maker's mark bourbon whiskey, molly morgan reserve shiraz, egg white, agave syrup, lime juice & maraschino cherry

Margaritas

Classic - *Espolon blanco tequila, triple sec & fresh lime*

Spicy - *Espolon blanco tequila, triple sec, speakeasy homemade chilli sauce & fresh lime*

Tommy's - *Espolon blanco tequila, agave syrup & fresh lime*

Lychee Martini

Absolut vodka, lychee liqueur, dry vermouth & lychee juice

Amaretto Sour

Disaronno amaretto, egg white, lime juice & maraschino cherry

Negroni

Beefeater gin, campari, sweet vermouth & orange peel

Hanky – Panky

Beefeater gin, sweet vermouth, fernet-branca & orange peel

Moscow Mule

Absolut vodka, artisan fiery ginger beer, lime juice & lime wedge

Aperol Spritz

Aperol, prosecco, soda water & orange



CRAFT BEER & CIDER

Backyarder Crisp Lager 9
Brick Lane Brewing Co. – V.I.C.

Beerfarm Pale Ale 10
Beerfarm – W.A.

BONDI XPA 11
Bondi Brewing Co – N.S.W.

Mornington Free (non-alcoholic Pale Ale) 8
Mornington Peninsula Brewery – V.I.C.

Monteith's Crushed Apple Cider 9



SPIRITS

(Add \$4 for Mixer)



VODKA

Absolut 9

Grey Goose 12

GIN

Beefeater 9

Tanqueray 10

WHISKY

Jack Daniels 9

Fireball Cinnamon 9

Maker's Mark 9

Monkey Shoulder 10

The Kobayashi *Pure Malt Japanese Whisky* 15

RUMS

Bacardi Blanco 9

Plantation Dark Pineapple 12

TEQUILA

Espolon Blanco 10

Patron Xo Café 13

1800 Anejo 14

OTHERS

Hennessy Vs Cognac 12

FERNET - BRANCA \$12



MIXERS AND OTHERS

Cascade Tonic Water 5

Cascade Soda Water 5

Cascade Ginger Beer 5

Capi Lemonade 5

Coke/Coke Zero 5

Violet Blossom Tonic 6

Sparkling Mineral Water 5

Lemon, Lime & Bitters 7

AFTER DINNER SWEETNESS

LIMONCELLO (30 ml) 9

Los Amigos Pedro Ximenez (60ml) 13

Desert Sherry - try it with fresh lime on ice

