

TABLE-SIDE COCKTAIL MASTERCCLASS

2x Cocktails and a Hot Appetizer Platter \$59.pp

3x Cocktails and a Hot Appetizer Platter \$79.pp

Select Your Cocktails

AMBROSIA/ Haymans Gin, strawberry syrup, pineapple juice, apple juice, egg, marshmallow

SOUR APPLE PUNCH/ Helmsman Rum, sour apple liqueur, apple juice, apple syrup, lemon, egg, sour candy

ROSIE PALOMA/ El Jimador Tequila, rose syrup, grenadine, lime, pink grapefruit, tajin salt

GIN BRAMBLE/ Haymans Gin, creme de cassis, lemon, sugar, berries

CHAMBORD SOUR/ Finlandia Vodka, raspberry chambord, lemon, sugar, egg white

CHERRY MARTINI/ Black Magic Rum, Helmsman White Rum, cherry brandy, pineapple juice, grenadine, lime

SWEET & SPICY MARGARITA/ El Jimador Tequila, Cointreau, strawberry, jalapeno, lime, agave

SINGAPORE SLING/ Haymans Gin, Cointreau, cherry brandy, pineapple juice, grenadine, bitters

DOLCE MARTINI/ Absolut Vanilla Vodka, peach schnapps, peach syrup, pineapple juice, sugar

MANGO JERRY/ El Jimador Tequila, peach schnapps, mango syrup, red chili, lime

BLUEBERRY SOUR/ Finlandia Vodka, creme de cassis, blueberry jam, egg, lemon, sugar

MATCHA MUCHO/ Mount Gay Rum, matcha syrup, banana liqueur, passionfruit, lime, sugar

RHUBARB WHISKEY SOUR/ Slane Whiskey, sour rhubarb liqueur, orange bitters, lemon, egg, sugar

HIMALAYAN WHISPER/ Slane Whiskey, honey, lime, fresh mint, pink grapefruit

Hot Appetizer Platter To Share

Baked Jalapeno Formaggio Dip with Garlic Ciabatta, Lasagne Croquette, Salt & Pepper Squid with Lemon & Aioli, Southern Fried Chicken with Pickles & Hot Honey, Rustic Focaccia with Prosciutto Crudo

***Strictly R18**