

## ( BY THE GLASS )

### SPARKLING

NV	Moët et Chandon Brut Impérial Epernay, France	25
1999	Ayala Blanc de Blancs Aÿ, France	28
2006	Yarra Burn Pinot Noir Chardonnay Yarra Valley, VIC	10
2006	Chandon Brut Multi Regional, VIC	14
2001	Bay of Fires 'Arras' Multi Regional, TAS	18
2008	Vietti 'La Cascinetta' Moscato d'Asti Piedmont, Italy	14

### WHITE

2006	Stefano Lubiana Riesling Derwent Valley, TAS	11
2002	Hugel et Fils 'Jubilee' Riesling Alsace, France	20
2005	Bay of Fires Gewürztraminer Multi Regional, TAS	14
2008	Secret Stone Sauvignon Blanc Marlborough, NZ	11
2008	Shadowood Semillon Sauvignon Blanc Barossa Valley, SA	10
2009	Cape Mentelle Sauvignon Blanc Semillon Margaret River, WA	15
2009	Coriole Chenin Blanc McLaren Vale, SA	9
2008	Giant Steps 'Sexton Vineyard' Chardonnay Yarra Valley, VIC	14
2008	Shaw & Smith 'M3 Vineyard' Chardonnay Adelaide Hills, SA	18

### ROSÉ

2008	Wirra Wirra 'Mrs Wigley' Rosé McLaren Vale, SA	9
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### RED

2008	Mount Trio Pinot Noir Great Southern, WA	11
2005	Tyrrell's 'Vat 6' Pinot Noir Hunter Valley, NSW	20
2006	Clairault Cabernet Sauvignon Margaret River, WA	14
2007	Fire Gully Cabernet Sauvignon Merlot Margaret River, WA	11
2004	Château Teyssier Grand Cru St Emilion Merlot Bordeaux, France	25
2007	Penfolds 'Bin 138' Grenache Mourvedre Shiraz Barossa Valley, SA	16
2007	Tyrrell's 'Rufus Stone' Shiraz Heathcote, VIC	10
2007	Voyager Estate Shiraz Margaret River, WA	16
2005	Allegrini Valpolicella Classico Veneto, Italy	15

## ( VODKA BASED )

- Orange and Lime Caipiroska 17  
Smirnoff Blue served over muddled orange and lime
- Grand Cosmopolitan 18  
Grand Marnier, Belvedere Pomarancz, lime juice and cranberry juice, shaken and served straight-up
- Espresso Martini 17  
Espresso, Kahlua, Smirnoff Vanilla, Butterscotch Schnapps
- Slevin 17  
Sage leaves shaken with Smirnoff Blue, lemon juice, pineapple juice and sugar, served straight-up
- Chocolate Martini 17  
Chocolate and Frangelico, Smirnoff Vanilla and cream, shaken and served straight-up

## ( GIN BASED )

- Classic Martini 19  
Bombay Sapphire stirred with a dash of Noilly Pratt
- Bramble 17  
Tanqueray, Cointreau and Chambord, lemon juice, sugar and fresh blackberries, shaken and served over crushed ice
- Manilla Mule 17  
Muddled limes, Gordons, coriander and sugar, topped with ginger beer
- Bin 62 17  
Gordons, Massenez Apple Liqueur, Cointreau, lemon juice and sugar, topped with cranberry juice

## ( (A)LURE FAVOURITES )

Old Fashioned	30
Woodford Reserve Bourbon stirred to perfection with sugar, bitters and orange peel (subject to availability)	
T Julep	17
Makers Mark, fresh pineapple, sugar and mint leaves, shaken and served straight up	
Raspberry Mojito	17
Bacardi ORO and a dash of Chambord served over muddled raspberries, limes, mint and sugar	
Caipirinha	17
Sagatiba Velha Cachaça served over muddled limes and sugar	
Don's Margarita	21
Don Julio Anejo Tequila shaken with Cointreau and lime juice	

## ( CHAMPAGNE COCKTAILS )

Classic Champagne Cocktail	17
Courvoisier VSOP sugar cube and bitters topped with Thorn Clarke sparkling wine	
French 75	17
Gordons, lemon juice and sugar, shaken and topped with Thorn Clarke sparkling wine	
Pimms Royale	17
Pimm's No.1 Cup topped with Thorn Clarke sparkling wine	

**( MOCKTAILS )**

**\$12**

**(A)LURE Mocktail**

Fresh fruit juices, berry puree

**Cranberry Fizz**

Cranberry juice and orange juice topped with soda

**(A)LURE Squash**

Freshly squeezed lemon juice and sugar syrup  
poured over ice and topped with soda and sprite

**( JUICES )**

**\$5**

Orange

Apple

Pineapple

Cranberry

Grapefruit

**( SOFT DRINKS )**

**\$4**

Coke

Diet coke

Sprite

Dry ginger ale

Soda Water

Tonic Water

## ( SPIRITS 30mL)

### VODKA

Smirnoff Black	Russia	12
Smirnoff Blue	Russia	9
Absolut	Sweden	8.5
Absolut Level	Sweden	12
Absolut Vanilla	Sweden	9
Absolut Citron	Sweden	9
Belvedere Pure	Poland	11
Belvedere Cytrus	Poland	12
Belvedere Pomaracza	Poland	12
Wyborowa	Poland	9
Wyborowa Single Estate	Poland	15
Zubrowka	Poland	9
Pravda	Poland	18
Grey Goose Original	France	15
Massenez Vodka à la Rose	France	12
42Below Honey Manuka	NZ	9
42Below Passionfruit	NZ	9
42Below Kiwi Fruit	NZ	9
42Below Feijoa	NZ	9

### GIN

Tanqueray No.10	London	15
Gordons	London	10
Blackwood's Vintage	Scotland	20
South	NZ	9
Plymouth	Plymouth	9
Bombay Sapphire	London	9
Hendricks	Scotland	15

## ( SPIRITS 30mL)

### TEQUILA

Don Julio - Reposado	Jalisco	25
Don Julio - Anejo	Jalisco	15
Sauza Tre Generazione, La Perseverancia	Jalisco	9
Jose Cuervo Especial	Jalisco	8.5
Jose Cuervo Reserva de la Familia	Jalisco	65
1800 Anejo Premium	Jalisco	12

### RUM

1976 Rhum Agricole Viex Clement	Martinique	80
1998 Rhum Agricole 'Arbre du Voyager'	Guadeloupe	11
Angostura Rum 1824	Trinidad & Tobago	18
Angostura Rum 1919	Trinidad & Tobago	12
Mt. Gay Rum	Barbados	10
Havana Club Anejo Blanco	Cuba	8.5
Havana Club Anejo 7 Anos	Cuba	10
Havana Club Anejo Especial	Cuba	9
Appleton Estate Jamaica	Jamaica	12
Matusalem Platino Premium	Dominican Rep	9
Matusalem Gran Reserva	Dominican Rep	9
Bacardi 151	Bahamas	15
Bacardi	Bahamas	8.5

## ( SPIRITS 30mL)

### BOURBON

Jim Beam Black Label	Illinois	9
Canadian Club	Canada	8.5
Makers Mark	Kentucky	10
Bookers	Kentucky	11
Bakers	Kentucky	22
Basil Hayden	Kentucky	11
Wild Turkey Rare Breed Bourbon	Kentucky	9.5
Jack Daniels Gentleman Jack	Kentucky	10
Woodford Reserve	Kentucky	11

### SCOTCH / IRISH WHISKEY

Johnnie Walker Gold	Kilmarnock	25
Johnnie Walker Blue	Kilmarnock	40
Johnnie Walker Black	Kilmarnock	9
Johnnie Walker Green	Kilmarnock	15
Inverallan 21yr (pure malt)	Scotland	20
Glenfiddich 18yr	Dufftown	12.5
Glenmorangie Malt 15yr	Speyside	18
Glenmorangie Malt Wood Finish	Speyside	18
Glenlivet 15yr	Glenlivet	15
Laphroaig	Islay	9
Chivas Regal 12yr	Speyside	9
Chivas Regal 18yr	Speyside	15
The Maccallan 30yr	Maccallan	145
Jameson 12yr	Dublin	10

## ( SPIRITS 30mL)

### COGNAC / ARMAGNAC

1946 Castare'de Eauze	85
1994 Domaine de Coquillon Darroze Eauze	47.5
1967 Comte de Lamaestre Eauze	95
Remy Martin Louis XIII Cognac	140
Remy Martin VS Grand Cru Cognac	9.5
Hennessy VSOP Cognac	16
Hennessy XO Cognac	28
Martell Cordon Bleu Cognac	24
Martell XO Cognac	25
Courvoisier VSOP Cognac	16

### CALVADOS

1970 Francois Gontier Domfrontais Normandy	18
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### APERITIF

Jagermeister	9
Aperol	8.5
Cinzano Range	8.5
Green Chartreuse	8.5
Campari Bitters	8.5
Martini Vermouth Rosso	8.5
Noilly Pratt	8.5

### LIQUEUR

Galliano Amaretto Italy	8.5
Cointreau France	9
Kahlua Mexico	9
Tia Maria Jamaica	9
Grand Marnier France	10
Mozart Range Austria	8.5
Frangelico Northern Italy	9
Chambord France	9

## ( BOTTLED BEER & CIDER )

### PILSNER

Stella Artois Belgium	9
Heineken Holland	9

### LAGER

Crown Lager NSW	8
Tooheys Extra Dry NSW	7
Cascade Premium Light TAS	7
James Boags Premium TAS	8
Pure Blonde VIC	8
Beck's Germany	9
Asahi Japan	9
Kirin Japan	9
Corona Mexico	9

### WHEAT

Redback Original WA	9
Redback Mild WA	7
Hoegaarden Witbier Belgium	9.5

### ALE

Little Creatures Bright Ale WA	8
Little Creatures Pale Ale WA	8
James Squire Amber Ale NSW	8

### CIDER

Little Creatures Pipsqueak WA	9
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## ( TAPAS )

Arancini with pepper aioli	9.5
Seared scallops, chorizo	12
Turkish bread with feta, olives & balsamic glaze	9.5
Olive & goat's cheese croquette, ratatouille	9.5
Tapas parfait	10
Fennel & feta tart, rhubarb compôte	9.5

Please order your tapas at the (A)LURE Bar

\*Please note: dishes on this menu may contain substances which could have implications for individuals with food related health conditions, allergies or food intolerances.