

# PALM BAY

The Whitsundays

## Bar Menu

Basic spirits	\$9.00
Deluxe spirits	\$12.00
Basic Beers	\$8.50
(Hahn Super Dry, Great Northern, Crown)	
Premium Beers	\$10.00
(Asahi, Little Creatures Pale Ale/Pilsner)	
Canned Beers	\$6.50
(XXXX Gold, VB, Cascade Light)	
Cider	\$8.50
(Somersby Apple / Pear, Pipsqueak)	
Lick Pier (alcoholic) Ginger Beer	\$10.00
Bundaberg Ginger Beer	\$6.00
Lemon, Lime & Bitters	\$5.00
Canned Soft Drinks	\$3.50
Mocktails	\$12.00

## Coffee & Shakes

Long Black/Flat White	\$4.00
Cappuccino	\$4.00
Latte	\$4.00
Chai Latte	\$5.00
Espresso	\$3.50
Extra shot	\$1.50
Hot Chocolate	\$4.50
Iced Coffee	\$6.00
Iced Chocolate	\$6.00
Milkshake	\$5.00



# Cocktails

<b>Cosmopolitan</b> (Vodka, Cointreau, Fresh Lime, Cranberry Juice)	<b>\$18.00</b>
<b>White Russian</b> (Vodka, Kalua, Milk)	<b>\$18.00</b>
<b>Black Russian</b> (Vodka, Kalua, Coke)	<b>\$18.00</b>
<b>Japanese Slipper</b> (Midori, Cointreau, Fresh Lemon Juice)	<b>\$18.00</b>
<b>Margarita</b> (Tequila, Cointreau, Fresh Lime)	<b>\$18.00</b>
<b>Pina Colada</b> (Bacardi, Malibu, Pineapple Juice, Coconut Cream)	<b>\$18.00</b>
<b>Espresso Martini</b> (Vodka, Kahlua, Espresso)	<b>\$20.00</b>
<b>Mojito</b> (Bacardi, Fresh Lime, Mint, Soda Water)	<b>\$20.00</b>
<b>Moscow Mule</b> (Lick Pier Alcoholic Ginger Beer, Vodka, Fresh Lime)	<b>\$20.00</b>
<b>Whisky Sour</b> (Jack Daniels, Lemon, Egg White)	<b>\$20.00</b>
<b>Midori Illusion</b> (Midori, Vodka, Cointreau, Malibu, Lemon Juice, Pineapple Juice)	<b>\$22.00</b>
<b>Long Island Iced Tea</b> (Bacardi, Gin, Vodka, Tequila, Cointreau, Lemon, Coke)	<b>\$22.00</b>

For Cocktail Specials please see the Specials board at the bar



# Wine List

Bottle      Glass

## Sparkling Wine & Champagne

**Veuve D'Argent – Brut NV Burgundy, France      \$42.00      \$10.50**

Pale yellow in colour, a fine bouquet of stone fruits and apple, medium in body with pure, primary fruits and refreshing acidity.

**Louis Bouillot – Grande Reserve Brut, France      \$65.00**

Flavours of vanilla, almond and toasted bread appear successively. A long aftertaste with a touch of honey and gingerbread.

**G.H. Mumm Cordon Rouge – Champagne, France      \$120.00**

Hints of lemon, stone fruits, green apple and cashew. It has a rich palate that is a beautifully balanced ride.

## Sauvignon Blanc

**Angove Long Row, SA      \$38.00      \$9.50**

Herbaceous and tropical characters leap from the glass with some lime and lemon aromas following. Clean crisp flavours of tropical fruits abound with some light gooseberry/herbaceous notes and a clean finish.

**Drift – Marlborough, NZ      \$40.00**

Highly aromatic nose of ripe passionfruit, white peaches and lemon grass. The palate is intense with - flavours of passionfruit, guava and ripe green melons. The rich vibrant fruit is perfectly weighted with soft, lemon citrus acidity providing a refreshing, crisp finish.

## Chardonnay

**Grant Burge Benchmark –Barossa Valley, SA      \$40.00      \$10.00**

Fresh aromas of citrus fruit, honey and subtle stone fruits. The palate is soft and creamy with honeydew melon

and nuances of sweet spiced cream, white peach and toasted brioche along with a fine, natural acidity.

**Devil's Corner – Tasmania      \$45.00      \$11.00**

This pleasant chardonnay shows some up-front ripe stone fruit, citrus characters and hint of subtle spiciness.

It has excellent flavour intensity with great persistence and a refreshing finish.



## Pinot Gris/Grigio

Pizzini – King Valley, VIC \$45.00    \$11.00

The nose offers up an abundance of wildflowers, quince and ripe, yellow pear. The palate is crisp, tangy and taut, showing Nashi pear and quince with a drizzle of lime. There is bright acid crunch right the way through

## Riesling

Kirrihill – Clare Valley, SA \$45.00    \$11.00

Lifted and perfumed aromatics of mineral talc, freshly squeezed sweet lemon juice, soft crème brûlée and hints of white flowers dominate the nose

## Rosé

Bella Riva Sangiovese – King Valley, VIC \$40.00    \$10.00

A classic salmon pink colour with flavours of red fruit and morello cherry offering a soft acidity and creamy finish. This wine offers aromas of sweet nougat.

## Pinot Noir

Ninth Island, Tasmania \$48.00    \$12.00

Lifted aromas of dark cherries, raspberries, sweet cranberries and fragrant rose petal perfume, finished with a faint background of mocha coffee.

Opawa, Marlborough, NZ \$52.00

On the nose this wine shows fruits characters of mulberry, cherry and red plums with savoury spices, cocoa powder and a hint of toasty oak. Elegant and juicy on the palate, it displays multi-layered fruit flavours accompanied by soft, fine tannins.

## Cabernet Sauvignon

Sticks, Yarra Valley, Vic \$45.00    \$12.00

A medium bodied wine with a rich flavor of dark berries. A leafy and earthy aroma, with a hint of violets and a palate that leaves bramble, blackberry and dark chocolate.

## Shiraz

Earthworks, Barossa Valley, SA \$42.00    \$10.50

Aromas resembling a compote of dark berries and Satsuma plums cleverly supported with mocha, vanilla and black pepper accents. A polished and voluptuous wine with a soft, round flourish of fresh fruit. The palate also has dark chocolate undertones.

Yalumba Patchwork, Barossa Valley, SA \$48.00

Warm and earthy regional characters are perfectly integrated with the plummy varietal aromas and flavours in this supple, generous and delicious Shiraz.