

# BEVERAGE LIST

**KINGSLEYS**

*woolloomooloo*

---

# COCKTAILS

## KINGSLEYS SEASONAL SPRITZ

*Tanqueray Gin + Rosemary + Berry Shrub + Prosecco*

*Aperitif spritz style cocktail featuring a seasonal fruit. Refreshing and full of flavour*

16

## THE GETAWAY

*Ketel One Vodka + Aperol + Spiced Pineapple + Citrus + Pineapple Crown*

*The ultimate crowd pleaser, textured and fluffy. Fruity and elegant, this cocktail leans on the ever so slightly sweeter side without compromising on balance*

22

## FRIDAY ON MY MIND

*Don Julio Reposado Tequila + Fino Sherry + Orange Infused Agave Syrup + Lime + Sea Salt*

*Margaritas are always the best way to start the day. This sustainable, fun and zesty number is a great seasonal twist*

24

## RYE THE LONG FACE

*Wild Turkey Rye Whiskey + Spiced Pineapple + Licor 43 + Whisky Barrel Bitters*

*Get cosy with this soul warming spiced pineapple old fashioned. An ideal drink for a cool evening by the wharf*

20

## NECTAR COLADA

*Glenmorangie Nectar D'Or + Coconut cream + Pineapple + Lime + Egg White*

*A luxurious take on the Pina Colada. Packed with a smoky punch with the Glenmorangie whiskey twist*

24

## MATHESON'S SOUR

*Glenmorangie Original + Lemon + Elderflower + Orgeat + Bitters*

*For the ultimate Whiskey Sour fan, this tribute to the Glenmorangie founder is the perfect subtle, citrus way to start your meal*

22

## TRUFFLE NEGRONI

*Stone Pine Black Truffle Gin + Campari + Carpano Antico + Fresh Truffle + Salt*

*A truffle packed twist on the age-old classic*

30

## MINT ME AFTER DINNER

*Limoncello + Mint + Vodka + Elderflower Liqueur*

*Taste the Italian winter with this zesty palate cleanser. Served with a vanilla sugar rim, this is the perfect way to finish your meal!*

24

# MOCKTAILS

## VIRGIN LYCHEE MOJITO

*Lychee, lime and mint muddled. Topped with soda*

12

## VIRGIN WOOLY SUNSET

*Mango sorbet, orange, and raspberry*

11