

Drinks Menu

SPARKLING WINES

	150ml	Bottle
DA LUCA PROSECCO <i>Veneto, Italy</i>	\$10.5	\$42
TATACHILLA BRUT NV <i>South Australia</i>	\$9	\$36
GRANT BURGE 'PETITE BUBBLES' SPARKLING <i>Barossa, SA</i>	\$11	\$44
CROSER BLANC DE BLANCS NV <i>Adelaide Hills, SA</i>	-	\$55
ZERO SPARKLING <i>South Eastern Australia</i>	\$7	\$30

WHITE WINES

	150ml	250ml	Bottle
HARDYS RIDDLE MOSCATO <i>South Eastern Australia</i>	\$9	\$14	\$36
MUD HOUSE SAUVIGNON BLANC (ON TAP) <i>Marlborough, NZ</i> <i>*500ml Carafe</i>	\$10.5	\$15.5	\$29*
PETALUMA 'WHITE LABEL' SAUVIGNON BLANC <i>Adelaide Hills, SA</i>	\$13	\$20	\$52
GRANT BURGE BENCHMARK PINOT GRIGIO <i>South Australia</i>	\$10	\$15	\$40
CHURCH ROAD PINOT GRIS <i>Hawkes Bay, NZ</i>	\$12	\$18	\$48
TATACHILLA CHARDONNAY <i>South Australia</i>	\$9	\$14	\$36
BROOKLAND CHARDONNAY <i>Margaret River, WA</i>	\$12	\$18	\$48
MANTELASSI LUCUMONE VERMENTINO <i>Toscana, Italy</i>	\$13	\$20	\$52

ROSÉ WINES

	150ml	250ml	Bottle
MADAM SASS ROSÉ (ON TAP) <i>Riverland, SA</i> <i>*500mL Carafe</i>	\$10.5	\$15.5	\$29*
CHATEAU LES MESCLANCES ROSÉ <i>Provence, France</i>	\$14	\$22	\$56

RED WINES

	150ml	250ml	Bottle
TA KU PINOT NOIR <i>Marlborough, NZ</i>	\$10	\$15	\$40
HARDYS TINTARA GRENACHE SHIRAZ MATARO <i>McLaren Vale, SA</i>	\$12	\$18	\$48
CAMPO VIEJO TEMPRANILLO <i>La Rioja, Spain</i>	\$11	\$16	\$44
GRANT BURGE 'BENCHMARK' MERLOT <i>Barossa, SA</i>	\$10	\$15	\$40
ST HALLETT 'BLACK CLAY' SHIRAZ <i>Barossa Valley, SA</i>	\$10.5	\$15.5	\$42
ORLANDO HEROES PRINTZ SHED SHIRAZ <i>Northern Barossa, SA</i>	\$12.5	\$19	\$50
TATACHILLA SHIRAZ CABERNET <i>South Australia</i>	\$9	\$14	\$36
PETALUMA CABERNET SAUVIGNON <i>Coonawarra, SA</i>	\$13	\$20	\$52
DE'VASARI CHIANTI <i>Tuscany, Italy</i>	\$12	\$18	\$48
FARINA VALPOLICELLA DOC <i>Available chilled</i> <i>Veneto, Italy</i>	\$13	\$20	\$52

Drinks Menu

ROBUST

Bold, spirit-forward cocktails with rich flavours and depth, crafted for those who enjoy a stronger, more complex sip.

	MEMBER	NON-MEMBER
NEGRONI Bloody shiraz gin, Campari, rosso vermouth, rosemary grapefruit mist	\$19	\$21
BURNT VANILLA OLD FASHIONED Maker's Mark bourbon, orange bitters, smoked vanilla	\$19	\$21
AMARETTO SOUR Amaretto Disaronno, lemon, bitters	\$18	\$20
PLUM WHISKEY SOUR Maker's Mark bourbon, lemon, plum, bitters, whites	\$19	\$21

GATHER & CELEBRATE

Cocktails made for good company, perfect for sharing, celebrating and creating unforgettable moments.

	MEMBER	NON-MEMBER
WINTER SANGRIA JUG Tempranillo, brandy, cinnamon, star anise, pomegranate, lemon, orange	\$38	\$42
BERRY BLAST JUG Mud House sauvignon blanc, Chambord, raspberry, mixed berry, mint, lime juice	\$38	\$42

PREMIUM COCKTAILS

Crafted cocktails made with premium spirits and high-quality ingredients for a refined drinking experience.

	MEMBER	NON-MEMBER
CARAMEL ESPRESSO MARTINI Ponchos caramel tequila, Patrón XO Cafe, Frangelico, fresh coffee	\$26	\$28
MANDARIN DAIQUIRI House-made mandarin spiced rum, lime, yuzu	\$26	\$28
EVERGREEN MARTINI Tanqueray 10, vermouth, absinthe, pine needles, lemon, honey, orange bitters	\$26	\$28
ARCTIC PEARL Beluga vodka, vermouth, olive and sea salt mist	\$26	\$28

SWEET

Deliciously sweet cocktails crafted with fresh fruits, syrups and liqueurs, perfect for those with a sweet tooth or looking for something refreshing.

	MEMBER	NON-MEMBER
PORNSTAR MARTINI Scylla vodka, Aperol, passionfruit liqueur, coconut, passionfruit	\$18	\$20
GIN-NALI Tanqueray gin, coconut, vanilla, apple, passionfruit, lemon	\$18	\$20
SCYLLA'S BRAMBLE Scylla gin, Fiorente elderflower liqueur, blackberry, cherry, vanilla, lemon	\$18	\$20
PEACH COSMOPOLITAN Scylla vodka, elderflower liqueur, orange liqueur, peach, cranberry, lime juice	\$18	\$20

TANGY

A vibrant selection of citrus-forward cocktails featuring fresh lime, lemon and crisp fruit flavours for a refreshingly tangy finish.

	MEMBER	NON-MEMBER
UNION MARGARITA <i>Make it spicy or coconut? +\$1</i> El Jimador Reposado tequila, orange liqueur, agave, lime	\$17	\$19
STRAWBERRY MARGARITA 1800 coconut tequila, mezcal, strawberry, lime juice, fresh jalapeño, basil	\$20	\$22
MOJITO Bacardi rum, lime, mint, soda	\$18	\$20
SOUR APPLE-TINI Scylla vodka, sour apple liqueur, vanilla, apple, lemon	\$18	\$20
APEROL SPRITZ Aperol, Da Luca prosecco, soda water	\$17	\$19

DESSERT

Rich, indulgent cocktails inspired by your favourite desserts, featuring creamy textures, sweet flavours, and decadent finishes.

	MEMBER	NON-MEMBER
ESPRESSO MARTINI <i>Make it salted caramel +\$1</i> Scylla vodka, Scylla coffee liqueur, Frangelico, butterscotch liqueur, house-made cold brew	\$18	\$20
CINNAMON SCROLL Scylla vodka, Baileys, butterscotch, earl grey tea, vanilla, cinnamon	\$18	\$20
BLUEBERRY & LEMON CHEESECAKE Scylla vodka, coconut liqueur, blueberry, lemon, white chocolate, whites	\$18	\$20
JAM DONUT Scylla vodka, Chambord, Baileys, strawberry puree, jam	\$19	\$21

COFFEE & TEA

	Regular	Large
CAPPUCCINO	\$4.5	\$5.5
FLAT WHITE	\$4.5	\$5.5
LATTE	\$4.5	-
LONG BLACK	\$4.5	\$5.5
SHORT BLACK	\$4.5	-
PICCOLO LATTE	\$4.5	-
MACCHIATO	\$4.5	-
MOCHA	\$4.5	\$5.5
HOT CHOCOLATE	\$3.5	\$4.0
MAKE IT ICED?	+\$1	
EXTRAS Soy milk, almond milk, extra shot, hazelnut syrup, vanilla syrup, salted caramel syrup	\$0.8	
POTS OF TEA English Breakfast, Earl Grey, Jasmine, Green, Chamomile, Peppermint	\$4.5	