

T R I N K E T



SHARING IS CARING

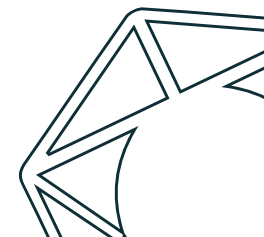
Mount Zero olives	05
Smoked cheese popcorn	05
Wasabi peas	08
Sticky cashews	10
Salt & pepper calamari, coriander, crispy chilli & ash aioli	12
Hiramasa kingfish tacos, lime sour rice	22
Fried halloumi, ash aioli, rocket salad	16
Triple cheese cigars, smoked ash aioli & honey pearls	18
Gin cured Ora King salmon, mint, asparagus spears, charred pineapple	18
Sweet potato wedges, Bourbon sour cream, pumpkin & honey pops	14
Honey glazed chorizo, flatbread, pickled red onions, Greek yoghurt	18
Rustic fries, Aleppo pepper, fermented black garlic & truffle mayo	09
Boneless wagyu rib, bao bun, crispy shallots, salsa verde	16
Trinket plate; prosciutto, dry aged Bresaola, pulled lamb shoulder, framboise onion jam, sourdough, pickled condiments	22

FLATBREADS

Smoked mozzarella, chargrilled zucchini, prawns, cherry tomatoes	21
Mozzarella, button mushrooms, green olives, artichoke, roast ham	18
Prosciutto, garlic puree, cherry tomatoes, balsamic glaze, rocket, shaved parmesan	21
Spicy salami, mozzarella, blue cheese, cherry tomatoes	21
Tomato, buffalo mozzarella, basil	18
Pesto, asparagus, whipped goats cheese, mozzarella	21
Cheesy garlic bread	10

FINISHING TOUCHES

Rose & raspberry sorbet pop	06
Retro Campari bomba, spritzed with brandy & burnt	18



TWISTED COCKTAILS

Boozy & expertly mixed. These cocktails are not shy of centre stage.

THE DISCONCERTING DJ 20

Belvedere Vodka, Del Maguey Mezcal, coconut cordial, bay leaf
Named after our favourite DJ - punchy, boozy & tropical

WIDOWS KISS 24

Calvados, Yellow Chartreuse, Dom Benedictine
A classic dating back to 1890. Made with Calvados - brandy made from the Normandy region of France

VIEUX CARRE 22

St Agnes Brandy, Woodford Reserve Rye, Antica Formula, Dom Benedictine, bitters
A classic New Orleans boozier. I like my Vieux Carre's brandy-forward

VESPER 23

Belvedere Vodka, Fords Gin, Lillet Blanc
Made famous by James Bond in Ian Fleming's book Casino Royale. Definitely stirred – not shaken.

BANANA BLISS 24

Glenmorangie Quinta Ruben, Tempus Fugit Crème de Banane
An under-publicised entry from 1937's 'Café Royal Cocktail Book'. Condemned by decades of sub-par banana liquors - until now!

ALLURED & BEGUILED

Lighter, fruit driven cocktails, both exciting & dangerously delicious

THE GEM 19

Belvedere Vodka, rockmelon, lavender, prosecco
Indulge in my cocktail – with seasonal influence & my signature scent

AMELIA EARHART 22

Four Pillars Rare Dry, blueberries, Luxardo Maraschino, Tempus Fugit Crème de Violette
My twist on the classic Aviation & named after my favourite aviator

THE PERFECTIONIST 21

Belvedere Vodka, watermelon, Shochu, kaffir lime
A bright, summery potion with a surprising twist - take pleasure in the finer details

A MIDSUMMER NIGHT'S DREAM 20

Bulldog Gin, orange marmalade, fennel, mint
Violent & delicious – my summertime crush

PINA COLADA DAQUIRI 20

Bati White Rum, pineapple, coconut, lime
A perfect marriage of my two beloved cocktails

AIRMAIL 19

Angostura 5yo, lime, honey, prosecco
A Caribbean skewed sparkling cocktail, first documented in Esquire Magazine 1949 edition of 'Handbook for Hosts'



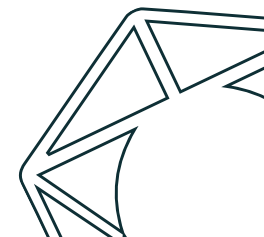
MAD & FANTASTICAL

Decadent, soft & just right - cocktails for all night

- DARK LADY 23
Fords Gin, beetroot, blackberry, Fino Sherry, lemon, egg white
A dark & savoury libation. Earthy, creamy & oh-so-decadent
- THE WHITE SWAN 19
Bati White Rum, lychee, jasmine tea, mint, soda
Fruity, bright & refreshingly innocent
- HEMINGWAY DAQUIRI 24
Plantation 3 Star White Rum, grapefruit, Luxardo Maraschino, lime
A dark soul & an impressive imbiber, inspired by Ernest himself
- RAMOS GIN FIZZ 21
Four Pillars Rare Dry, lemon, lime, orange blossom, vanilla, cream, egg white
Born in New Orleans at Henry Ramos' Imperial Cabinet Saloon in 1888 - where they employed a chain of 'shaker men' to whip up this classic - a real show stopper!
- THE DANSEUR 21
Glenmorangie 10yo, peanut butter, hazelnut oil, orange-ade
Named after a male ballet dancer...with a guilty pleasure for peanut butter
- GEM'S ESPRESSO MARTINI 19
Espolon Reposado Tequila, Mr Black, Rose liqueur, espresso
My fantastical twist on the norm

THE SPARKLING COCKTAIL

- FRENCH 75 19
Your choice of St Agnes Brandy or Four Pillars Rare Dry, lemon, prosecco
- CHAMPAGNE COCKTAIL 25
Moet-Chandon Imperial Brut, bitters, sugar
- OLD CUBAN 22
Angostura 5yo Rum, lime, mint, prosecco
- GEM'S BREAKFAST BELLINI 22
White peach infused and 'cereal milk' washed Belvedere Vodka, lemon, prosecco
- HEALESVILLE BRUNCH 22
Cocoa nib infused Four Pillars Rare Dry, FP oleo sacchrum, lemon, prosecco



CELLAR BAR COCKTAILS

CLASSIC MANHATTAN 22

Makers Mark, Carpano Antica, Noilly Prat, served with a Campari & grapefruit

BRANDY CRUSTA 25

Pomegranate & cardamom infused St Remy Brandy, lemon, range curacao, maraschino, Bookers Bitters, served with a Champagne granita

GRANNY SMITH SOUR 19

Granny Smith apple infused Belvedere, lemon, egg white, served with Moscato jelly

THE ADONIS 20

Oloroso Sherry, Cocchi di Torino, Antica Formula, orange bitters, served with Kalamata olives

NO 1 SON 23

Makers Mark, Del Maguey Mezcal, Mr Blacks, Pedro Ximénez Sherry, served with cherry ice-cream

SPARKLING

NV Dal Zotto Prosecco, King Valley VIC 12/58

NV Chandon Blanc de Blanc, Coldstream VIC 14 /66

NV Moet-Chandon Imperial Brut 25/130

NV Ruinart Blanc de Blanc Champagne, Reims FRA /180

2009 Dom Perignon Vintage, Reims FRA /400

WHITE

2017 Opawa South Sauv Blanc, Marlborough NZ 11/58

2017 Dandelion Vineyard Riesling, Eden Valley SA 12/60

2014 Tiefenbrunner Pinot Grigio, Alto Adige ITA 13/64

2016 Domaine William Fevre Petit Chablis, Chablis FRA 15/72

2016 Monte Tondo Soave Classico Soave, Soave ITA /62

2016 Kooyang Estate Chardonnay, Mornington Estate VIC /76

2015 Domaine William Fevre
'Montmains' Premier Chardonnay, Chablis FRA /98

ROSÉ

2017 La Vielle Ferme Rose, Cotes de Ventoux FRA 10/52

2017 Rameau D'Or Rose, Cotes de Provence FRA /62



RED

2016 Georges Deboeuf 'Chiroubles' Beaujolais, Beaujolais, FRA	12/56
2016 Rockbare 'Tideaway', McLaren Vale SA	13/62
2017 Snake and Herring 'Wide Open Road' Pinot Noir, Great Southern WA	13/64
2016 Primo Estate 'Il Briccone' Shiraz Sangiovese, McLaren Vale SA	13/64
2015 Villa Antinori Chianti Classico Riserva DOCG, Chianti ITA	/76
2013 Pio Cesare Barolo, Barolo ITA	/76
2011 Bleasdale 'The Iron Duke' Cab Sauv, Langhorne Creek SA	/94

BEER

T A P (360ml glass)	
Panhead XPA	11
White Rabbit Dark Ale	11
James Squire Swindler Tropical Ale	11
Hawthorn Pale Ale	12
Little Creatures IPA	11
Furphy	09
Bottled	
Birra Moretti	10
Little Creatures Original Pilsner	12
Kirin Megumi	12
James Boags Light	10
Kaiju! Cthulhu Black IPA	13
Hop Nation Mango Gose	14
Boatrockers Saison	12

CIDER

5 Seeds Crisp Apple Cider	10
Willie Smith Wild Apple Cider	16



What's On

AFTERNOON DELIGHTS

Afternoon tea with a twist

Saturday & Sundays, 12pm-2pm | 2:30pm-4:30pm

Enjoy boozy bites & pink delights \$45pp includes sweet & savoury bites + a pink cocktail + glass of rosé champagne

FUNCTIONS

Leave it to me & my personal mixologists to delight your guests with a unique experience you'll find only at Trinket. Ask about having the secret cellar all to yourself for a private party, i'll put on a show...

For groups of 4-8 guests, book an exclusive Secret Soiree package and enjoy bar bites & bubbles for your group.

NEW YEAR'S EVE

Celebrate in style with your choice of all-inclusive package

VIP Hidden Garnet Den Package

Escape through the wardrobe to the secret cellar - a dimly lit world of jazz & expertly mixed liquor. Includes cocktail on arrival, Moët champagne, basic spirits, wine, beer, soft drinks & substantial luxe bar bites + access to both levels

The Parlour Package

Immerse yourself in the sparkle & glamour of Trinket & party well into the night
Includes prosecco, wine, beer, soft drinks & luxe bar bites

Live DJ | Doors open from 7pm -1am | Packages available from 8pm-12am
Tickets from \$100 via www.trinketbar.com.au/new-years-eve

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