

T R I N K E T



BAR BITES

Mount Zero olives	05
Rustic fries, Aleppo pepper, fermented black garlic & truffle mayo	09
Sticky cashews	10
Truffle Mac 'n Cheese, torched parmasen	12
Salt & pepper calamari, coriander, crispy chilli & ash aioli	12
Duck Foie Gras on toasted brioche	15
Beef Cheek nuggets, kimchi dipping sauce	16
Croque Monsieur: smoked ham, gruyere, brandy bechamel, fried egg	16
Fried Mozzarella sticks, tomato dipping sauce	16
Triple cheese cigars, smoked ash aioli & honey pearls	18
Charcuterie board; prosciutto, dry aged Bresaola, framboise onion jam, sourdough, pickled condiments	22
Cheese board; a rotating chefs selection of 3 cheeses.	30

Oysters; natural or house dressed | \$9 for 3 | \$18 for 6 | \$36 for 12

FLATBREAD \$10 each

Garlic and rosemary
Cheese and onion jam
Tomato and pesto

PIZZA \$16 each

Spicy salami, mozzarella, blue cheese, cherry tomatoes
Tomato, buffalo mozzarella, basil
Pesto, asparagus, whipped goats cheese, mozzarella
Mozzarella, button mushrooms, green olives, artichoke, roast ham



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

BONNY AND READ 20

Bati White Rum, pineapple, coconut, pandan, 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'



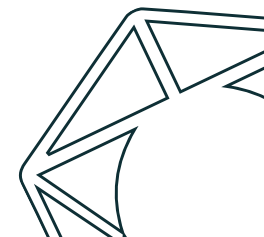
MAD & FANTASTICAL

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 Scotch, 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
Moët-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 Mumm Grand Cordon Champagne, Reims FRA	25/130
NV Ruinhart 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

TAP (360ml glass)	
Panhead XPA	11
Hawthorn Pale Ale	11
James Squire Swindler Tropical Ale	11
Hawthorn Aussie Ale	12
Little Creatures IPA	13
Furphy	09

BOTTLED

Birra Moretti	10
Little Creatures Original Pilsner	12
Kirin Megumi	12
James Boags Light	10

CIDER

5 Seeds Crisp Apple Cider	10
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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 sparkling

A TOAST TO THE CLASSICS

I'll treat you with a tippie or two..

Enjoy \$12 selected Classic Cocktails daily from 4pm-6pm

French 75

Tom Collins

Sidecar

Tommy's Margarita

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.

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