



NICK & NORA'S
COCKTAILS



You step into the lavish abode of the crime fighting duo, Nick & Nora Charles', for a cocktail soirée. As you hear the twinkle of music, the hum of animated conversation and the excitement of clinking glasses you look around to observe your fellow guests. Like a scene straight out of a 'whodunit' you certainly notice some extravagant guests.

Sit back, enjoy the Nick & Nora's hospitality and be introduced to the entourage of characters and the drinks you will most likely find them imbibing. Drinks have been listed to cover all tastes from light and crisp, to fruity and fresh, sweet and rich to strong and complex. Choose a character that best reflects the drink you desire and enjoy.

All card payments will incur a transaction fee: MasterCard Credit 1.4% | MasterCard Debit 0.8% | VisaCredit 1.5% | Visa Debit 0.8% | Amex 1.5% | Speakeasy Group App 1.5% | Sundays and Public Holidays incur a 15% surcharge.

NICK & NORA'S FAVOURITES



Whether this is your first visit to Nick & Nora's or you're a seasoned regular well-versed in our penchant for all things bubbles, fire, ice, and fog, these libations come highly recommended and have stood the test of time in customers' palates and minds.

CARDINALE SIN

Beefeater Gin, lemongrass, lemon myrtle sorbet, bubbles of choice.

Claudia Cardinale, the Italian-born starlet and sex symbol of the 1960's was certainly sophisticated and crowd pleasing just like this tasty sgroppino twist! There is only one word to describe this drink, moreish!

Chandon Brut

\$25.5

Moët & Chandon Impérial Brut

\$56.5

Upgrade to Patron Silver Tequila

+\$1.5

PASSION PROJECT

\$26.5

Bombay Sapphire Gin, dry sherry, Aperol, passionfruit, raspberry, chamomile, lemon, bubble.

This little banger you'll need to see to believe. Burst the bubble and get lost in the haze that is our passion project. You won't regret it!

CAFE NOIR

\$26.5

Bacardi Ocho Rum, cold drip, coffee liqueur, sweet sherry, vanilla, tonka.

This is one fancy cocktail! Aged rum is stirred down with coffee and sweet sherry. Layered on top is a tonka and vanilla bean mousse, super chilled with liquid nitrogen to create a frozen cap. Crack through the top and enjoy the goods.

BURNT BUTTER

OLD FASHIONED

\$26.5

Brown butter Havana 7yr Rum, madeira, Dom Benedictine, chocolate bitters, saline.

Butter is not just for toast in the Hardboiled Detective world! One of the world's greatest aged rums is hugged by flavours of butterscotch, spiced honey and butter.



THE FEMME FATALE

You know this dame. She's trouble, but her kisses are divine and her voice seductive. You'll find her at the hotel bar, sinking martini's. Buy her one. She drinks hers 15:1, dash of orange bitters and three olives. Let us know how you like yours or choose from our recommendations, ranging from sharp and dry to eccentric and complex.

SEDUCTIVE SENORITA

\$24.5

Beefeater Gin, dry sherry, elderflower, Spanish olive.

This alluring seductress is sophisticated, sweet and floral with a kiss that will leave you licking your lips and under her spell.

AKIRA

\$25.5

Haku Vodka, puffed rice rested sake, plum wine, melon brine.

This Japanese inspired twist on the classic dirty martini uses our house melon brine to deliver that salty punch you know and love. Complimented by a puffed rice rested sake to round it all out, if you love dirty martini's you should definitely get down and dirty with an Akira.

THE SICILIAN

\$25.5

Beefeater Gin, amaro Nonino, orange citrate.

Named after Mario Puzo's 1984 sequel to his novel "The Godfather". This tasty martini variation showcases fine botanicals with wafts of citrus and bitter undertones. One for the gangsters out there.

OLD TRICKS

\$24.5

Absolut Elyx Vodka, jasmine vermouth, lychee liqueur, verjuice, ume bitters.

A floral and light martini with soft and delicate flavours of lychee and jasmine tea. The lychee martini grows up in this sophisticated cocktail perfect for any time of the evening.

SPRING MARTINI

\$24.5

Cucumber & mint Beefeater Gin, Cocchi Americano, Regan's Orange Bitters.

Spring time can be any time while sipping on this fresh and vibrant martini. Served ice cold with licks of fresh cucumber, mint and lush Italian vermouth. Spring has sprung with every sip!



THE HOLLYWOOD STARLET

She is the embodiment of all that is the glitz, glamour and sophistication of the silver screen. Leading an entourage of fans through the party as she waves her cigarette holder in dramatic gestures, she of course only drinks cocktails that are graced with Champagne. If you're after something bright, classy and bubbly this is where you want to be.

NICK & NORA'S SPRITZ

Bombay Sapphire Gin, Aperol, Suze, watermelon champagne cordial, soda, bubbles of choice.

It's always spritz o'clock here at Nick & Nora's and this signature is guaranteed to meet all of your spritz needs. Not only does our house watermelon and champagne cordial take this deliciously refreshing beverage to the next level but there is also the option to upgrade your bubbly. Treat yourself.

Chandon Brut \$26.5 / \$104.5
Moët & Chandon Impérial Brut \$45.5 / \$180.5

Available in single serve or carafe.

BUBBLIN

\$27.5

Plymouth Gin, Belsazar rosè vermouth, dry sherry, grape must, blood orange kombucha.

Hand bottled in house this banging cocktail is the perfect balance of sweet and dry and stands up against a glass of bubbles any day of the week. Crack open a bottle and get busy with the fizzy!

ORCHARD OF CURIOSITIES

\$25.5

Hendrick's Gin, green cardamom verjuice, cucumber syrup, pear liqueur, Umeshu Choya Ume Fruit, Mumm.

A zesty and refreshing highball created with the juicy fruits of an orchard in mind. Pears and plums play well with Hendrick's Gin and cardamom in this refreshing cocktail.



THE SNITCH

Sour? Most certainly. Bitter? Sometimes. This questionable character has scores to settle and debts to pay. He would even turn on his own mother to get what he wants. If you like your drinks on the sour and sometimes bitter side rest your hat here, but be careful to not divulge too much information over your conversation.



SPEYSIDE SLAMMER

\$25.5

Glenlivet Founders Reserve Whisky, ginger wine, maple, tea, cider.

You wouldn't be disappointed if this was your last beverage before heading to the slammer! A rich and slightly spicy whisky highball with a good hit of fruit.

FUGITIVE FIZZ

\$26

Patron Silver Tequila, Amaro Montenegro, mandarin shrub, orange citrate, sugar, soda, egg white.

Running from the law and heading south of the border has its advantages; TEQUILA! Mandarin, orange citrate and amaro combine with aged tequila to give a confectionary, sherbet like profile.

KNOCK TWICE

\$25.5

Makers' Mark Whisky and Lot 40 Whiskey Earl Grey Blend, Laphroiaig Select, Penfolds Tawny Port, mure, lime juice, simple, blackberry jam.

This fruity little number is sure to knock your socks off! Jammy and fruit forward with a whiskey centre, finished with a spray of smoked rose for a light aromatic lift.

THE SIDE EYE

\$25.5

Lemon thyme infused Hennessy VS Cognac, Amontillado Sherry, blood orange syrup, lemon juice, orange blossom water.

Punchy and zesty with a dry finish. This sour style cocktail has people looking. Hennessy works wonderfully with sherry and blood orange in this lively cocktail.



THE BON VIVANT

This eccentric cat is dressed like he's just stepped off a yacht and captures the attention of party goers with tales of exotic lands, fast cars, hot air balloons and adventures on the high sea. These exciting beverages will stand out in the crowd, showcasing rich fruits, exotic flavors and ravishing glamour.

PARTY DRINKS!



EASTER ISLAND RAIDER \$26.5

Havana 7yr Rum, O.F.T.D. rum, sour pineapple, lime, white cacao, bitters, coffee.

The adventurous bon vivant leaves no corner of the globe untraveled and no tropical libation unsampled. Join in the fun with this tiki inspired creation serving up big fruit flavours complimented with notes of cacao and hints of coffee.

BANANA-RAMA RUMRUNNER \$28.5

Havana Especial Rum, Goslings, O.F.T.D. rum, banana liqueur, house (secret) Tiki juice mix, pandan orgeat, falernum, bitters

A riff on a tropical classic with lashings of rum and a banana finish. Fruity, citrusy and strong, this libation will leave you laying in a beach front bungalow!

KYOTO COLADA \$28.5

Glenlivet Founder's Reserve Whisky, Agricole, yuzushu, juice mix, yuzu juice, matcha coco syrup.

Japanese flavours meet a modern tropical cocktail in this refreshing and flavoursome tippie. Yuzu is the star of the show with light flavours of coconut and matcha, rounded off with a delicious whisky and served in a fun panda tiki mug.

SHERLOCK'S SUPPER \$24.5

Wyborowa Vodka, dry sherry, black garlic, kalamata olive, roasted tomato oil, worcestershire, Tabasco, lemon juice, tomato juice, gilda.

Make a meal out of this vodka, kalamata olive and black garlic flavour bomb. A crowd pleaser for any Bloody Mary lover and a personal favourite of ours. We hope you'll enjoy it as much as we do.

BELLE OF JALISCO \$26.5

1800 Silver Tequila, absinthe, dry sherry, pineapple caramel, coconut cream, orange juice, lime juice.

No roaring party is complete without the tropical flair of a Pina Colada, right? We like to think so. This blended absinthe flourished cocktail combines silver tequila with rich sherry brining new life into this favoured classic.



THE HONEY TRAP

She casts desire and intrigue with every glance but be careful of this seductress, all is not what it seems. She may be sweet, but she most certainly still has a sting. If sweet, sultry and decadent is what you desire cast your eyes to this section of drinks.

PINK THUNDERBIRD

\$27.5

Beefeater Gin, raspberry lime leaf syrup, Saint Felix bitter aperitif, orange blossom, egg white, cream mix, lemon, lime, topped with soda.

Buckle up and take this delicious drink for a spin! A fruity, creamy and complex twist on the classic Ramos Gin Fizz. Raspberry works wonderfully with bittersweet flavours and bright raspberry notes. Textural but still light and fluffy, this cocktail is sure to please!

MELON TRAP

\$26.5

Olmeca Blanco Tequila, sloe gin, watermelon, hibiscus, orange, basil.

Just like the ultimate honey trap this one lures you in with its stunning looks, is sweet to the taste and has a zesty sting with a smooth freshness. She's worth the risk.

WENDY'S SCOOP

\$26.5

Wyborowa Vodka, Chinola, vanilla syrup, pineapple juice, waffle, champagne cream, bubble.

We've got you covered with this boozy dessert cocktail, reminiscent of the raunchy Porn Star Martini. Take a trip to the ice cream parlour with flavours of passionfruit, vanilla and pineapple topped with a champagne cream and bubble.



THE HARDBOILED DETECTIVE

Bourbon for breakfast, malt whiskey with lunch and Cognac to round out the day. This rugged character proves not all heroes wear capes. With one hand on his .38 caliber revolver and the other curled into a fist you know he's looking for a drink with grit. If you like 'em strong and stirred down join our hero here.

IN A NUTSHELL

\$26.5

Glenlivet Founder's Reserve Whisky, pomme verte, macadamia, mole bitters, Angostura Bitters, cinnamon.

Set your night on fire with this light and delicate year-round warmer. This macadamia and apple tippie is sure to warm your bones and satiate that whisky craving.

OLD GROVE

\$25.5

Beefeater Gin, apple & chestnut liqueur, Amaro Montenegro, maple verjuice, orange bitters.

Winter fruits and spices pair wonderfully with bittersweet aromatics and light acids in this complex sipper. Apple, figs and chestnuts are a match made in heaven and lifted with sweet maple and bright verjuice.

JAILBIRD ROCK

\$25.5

Pineapple Martell VS Cognac, Pimento Dram, tonka syrup, Rye Whiskey.

A stirred down nightcap with a tropical twist? We're in! Pineapple, pimento and tonka pair wonderfully with cognac, finished with a touch of rye for a spicy finish.

TRUE DETECTIVE

\$26.5

Basil Hayden Whiskey, smoke, pear, burnt sugar, pecan, saline.

Strong, unyielding, hard, smoky, intense. Add pear and pecan to this list of words and they can describe both this drink and our True Detective hero!



THE SWINGERS

Share and share alike! The party always gets interesting hanging out with this bunch. If you're in the mood to throw your keys in the bowl and get down with a sharing experience these crowd pleasing punches are for you and your entourage!

All our punches are designed to taste AMAZING with more bubbles! For an up turned bottle of bubbles to be added to your punch all you need to do is to ask our staff to PIMP MY PUNCH!!!

UPSIDE DOWN PINEAPPLE PUNCH

Min 4 guests

Wyborowa Vodka, Havana Club 3yr Rum, Amaro Montenegro, lemon, sour pineapple, yuzu, choice of bubbles.

If you know what an upside down pineapple is a signal for, then you know...This crowd pleasing punch has it all going on. Sour pineapple gives way to the tang of yuzu and the tropical flavours of white Caribbean rum and fresh citrus.

Chandon Brut	\$25.5pp
Moët & Chandon Impérial Brut	\$35.5pp
Upgrade to Grey Goose Vodka	+\$1.5pp

SHAKE YOUR TAIL FEATHER

Min 4 guests

Absolut Elyx Vodka, blackcurrant, earl grey, cranberry, soda, choice of bubbles.

Creme de Cassis plays a sweet berry role in this group serve, accompanied by a tannic tea backbone and your choice of bubbly. We think this punch will leave you all shaking your tail feathers!

Chandon Brut	\$27.5pp
Moët & Chandon Impérial Brut	\$38.5pp
Upgrade to Grey Goose Vodka	+\$1.5pp

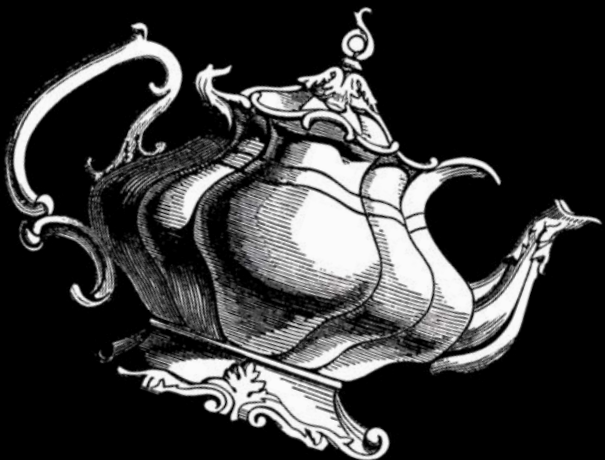
THE BOATHOUSE AFFAIR

Min 4 guests

Havana Club 3yr Rum, rum, rye whiskey, peach iced tea, lemon juice, bitters, sparkling

Leave your keys in the punchbowl and we'll see you at the boathouse. This delicious punch is sure to get the party started! Refreshing peach iced tea, rum and cognac play wonderfully with sparkling wine.

Chandon Brut	\$27.5pp
Moët & Chandon Impérial Brut	\$38.5pp



THE TEETOTALERS

Crafted to tick every box you would expect from a carefully curated cocktail and of course executed with the same finesse. It doesn't matter if you're a total abstainer, just off for the night, up the duff, or whatever the reason may be! You're guaranteed to not miss a beat with these non-alcoholic libations.

FAREWELL THE MILKMAN \$15.5

All-spice rice malt syrup, macadamia milk, macadamia syrup, cold drip.

A fun and refreshing take on an espresso martini served on crushed ice. Macadamia, spices and coffee.

BLOOD ORANGE SGROPPINO \$18.5

Non lemon marmalade, blood orange sorbet, basil syrup.

A non-alcoholic twist on a dessert cocktail? No problem. Delicious blood orange sorbet is served with a basil syrup and topped with a non-alcoholic sparkling, flavoured with marmalade and lemon balm.

LADY LUST \$15.5

Raspberry, rose, smoked earl grey, lemon.

Our Lady Lust is something to be desired. Raspberry, rose and a smoky tea come together to create this short, sharp and well balanced little number.

SIMPLY SPRITZ \$15.5

Bitter orange, verjuice, elderflower, yuzu soda, olive.

The classic makings of a spritz without the booze. Bitter orange and elderflower play the main part in this fresh and zesty third quencher. Perfect for any time of the day!

