NICK & NORA'S

COCKTAILS

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

You step into the lavish abode of the crime fighting duo, Nick & Nora Charles', for a cocktail soiree. As you hear the twinkle of music, the hum of excited 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 and 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 & fresh, sweet and rich to strong and complex. Choose a character that best reflects the drink you desire and enjoy.

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*

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.

ASA AKIRA *$25*

Haku Vokda, 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 Asa Akira.

THE SICILIAN *$25*

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.

MISTA ASTA *$24*

Olive oil washed Absolut Elyx Vodka, aquavit, clarified tomato water, sundried tomato oil & vermouth.

Paying homage to Nick & Nora's lovable pooch, Asta. This umami driven Martini ticks all the boxes. Savory and textural while also being crisp and moreish. Woof!

SMOKEY THE BANDIT *$24*

Beefeater Gin, paperbark smoked port, dry sherry, house orange bitters.

This Martini brings together gin and smoke in perfect harmony. Gin is certainly the star of the show here with Australian paperbark being the supporting act bringing a beautiful natural smoke to the stage.

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.

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**
Moët & Chandon Impérial Brut	**$56**
Upgrade to Patron Silver Tequila	**+$1**

BUBBLIN

$27

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!

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 spritzy 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 / $104**
Moët & Chandon Impérial Brut	**$45 / $180**

Available in single serve or carafe.

FRENCH CANNON

$27

Hendricks Gin, bay leaf, Cocchi Americano, yuzu, elderflower, Chardonnay, passionfruit pearls.

This one will go off like a cannon on your palate. Refreshing, complex, with layer upon layer of flavour. A twist on the classic French 75 that has won drinkers hearts the world over.

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.

PASSION PROJECT *$26*

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!

SPEYSIDE SLAMMER *$25*

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

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.

JEAN LAFITTE *$25*

Hennesy VS Cognac, agricole rhum, orange pekoe tea, orgeat, pink grapefruit curd, lemon, egg white, Angostura bitters.

A fresh and zesty sour with French Caribbean inspiration. Let this spicy and refreshing libation with rich texture and body take you far away to a tropical paradise!

DOIN' TIME *$25*

Lot 40 Rye Whisky, Nick & Nora's whisky marmalade, Amaro Montenegro, orange juice, lemon, red wine float, egg white.

Even Nick & Nora wouldn't mind doin' time for this criminally good libation. Our house whisky marmalade gives a beautiful complexity while a pinot noir float gives a dry bite to finish.

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*

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.

LA CASA DEL RON *$28*

Havana Club 7yr rum, O.P rum, dark rum, lime, cacao, rooibos, guava, tikki bitters blend.

Drawing inspiration from Donn Beach's legendary concoction, The Zombie. This boozy rum punch will whisk you away to times of sand beneath your feet and warm rays on your face. Sip on this tipple and escape to tropical bliss.

MEET YOUR MATCHA *$25*

Glenlivet Founder's Reserve Whisky, pastis, orgeat, pistachio, matcha, lemon, soda, egg white.

Whisky & pastis are such a great couple they should be married at first sight. With this little number you may have just met your flavour match!

SHERLOCK'S SUPPER *$24*

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 BARBADOS *$26*

Plantation Pineapple Rum, 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 pineapple rum with rich sherry bringing 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.

THE GOLDEN SLIP *$27*

Martell VS Cognac, yellow Chartreuse, chocolate bitters, yuzu, nutmeg, whole egg, lactart.

This silent assassin wearing a golden slip will lure you with promises of sweet, zesty deliciousness and oh, it will deliver. Be careful though she does have a kick!

MELON TRAP *$26*

Olmeca Blanco Tequila, slow 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.

THE OFFSHORE ACCOUNT *$26*

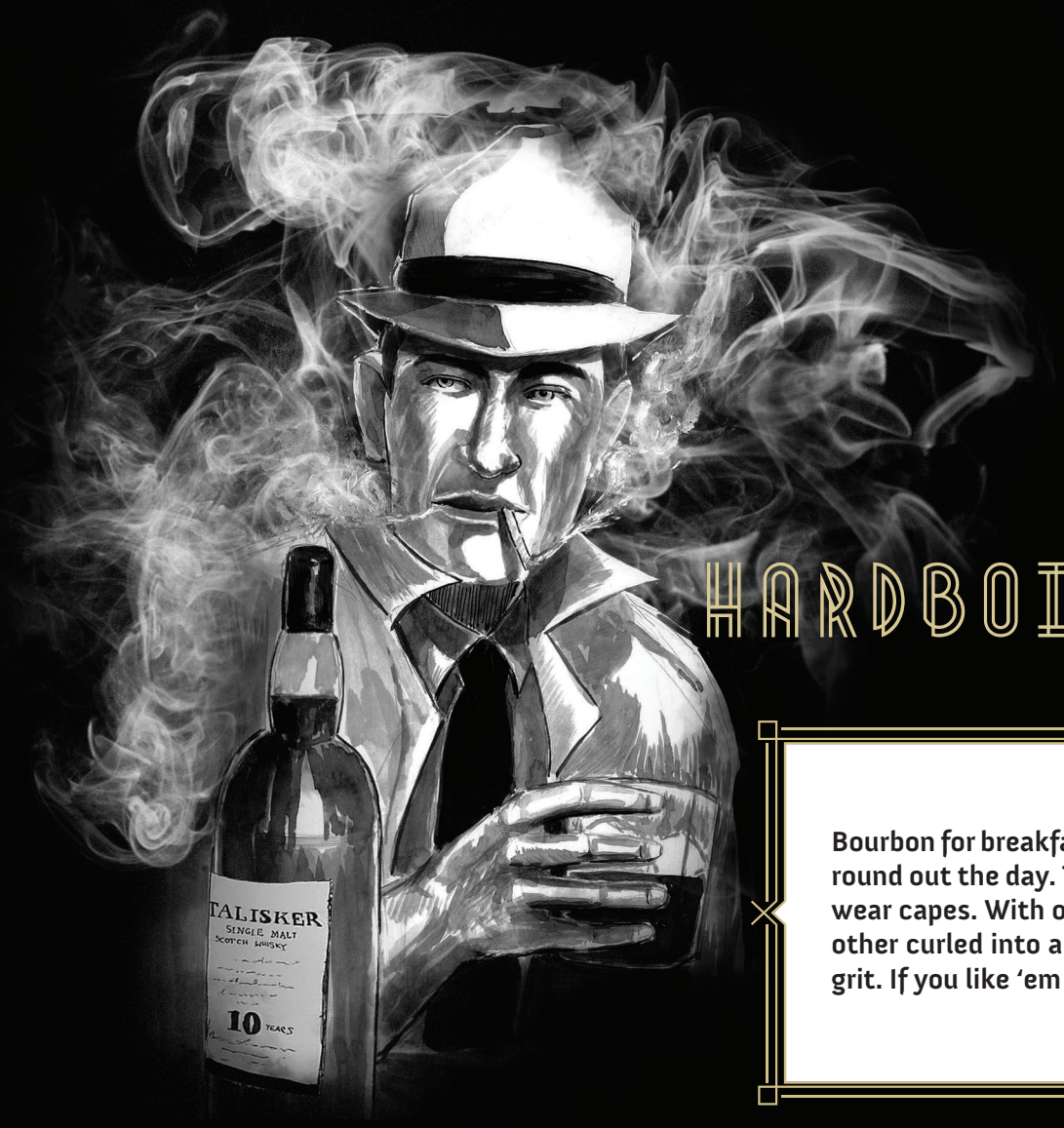
Havana 7yr Rum, creme de banane, condensed mix, chocolate & walnut bitters.

Rum and banana have almost as much chemistry as Nick & Nora, therefore it's only fitting they dance together here. We throw some salted cacao and creamy coconut into the mix to create the ultimate boozy treat.

CAFE NOIR *$26*

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.



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*

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 tipple is sure to warm your bones and satiate that whisky craving.

AFTER THE THIN MAN *$25*

Beefeater Gin, fruit and nut vermouth, Becherovka, dark creme de cacao, orange & chocolate bitters.

Named after the second instalment in the Nick & Nora series, this stirred down gin cocktail is not only strong and spicy but also sweet and balanced. Even a seasoned Old-Fashioned drinker would appreciate this lighter white spirit version.

BURNT BUTTER OLD FASHIONED *$26*

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.

PRIVATE CHARLES *$24*

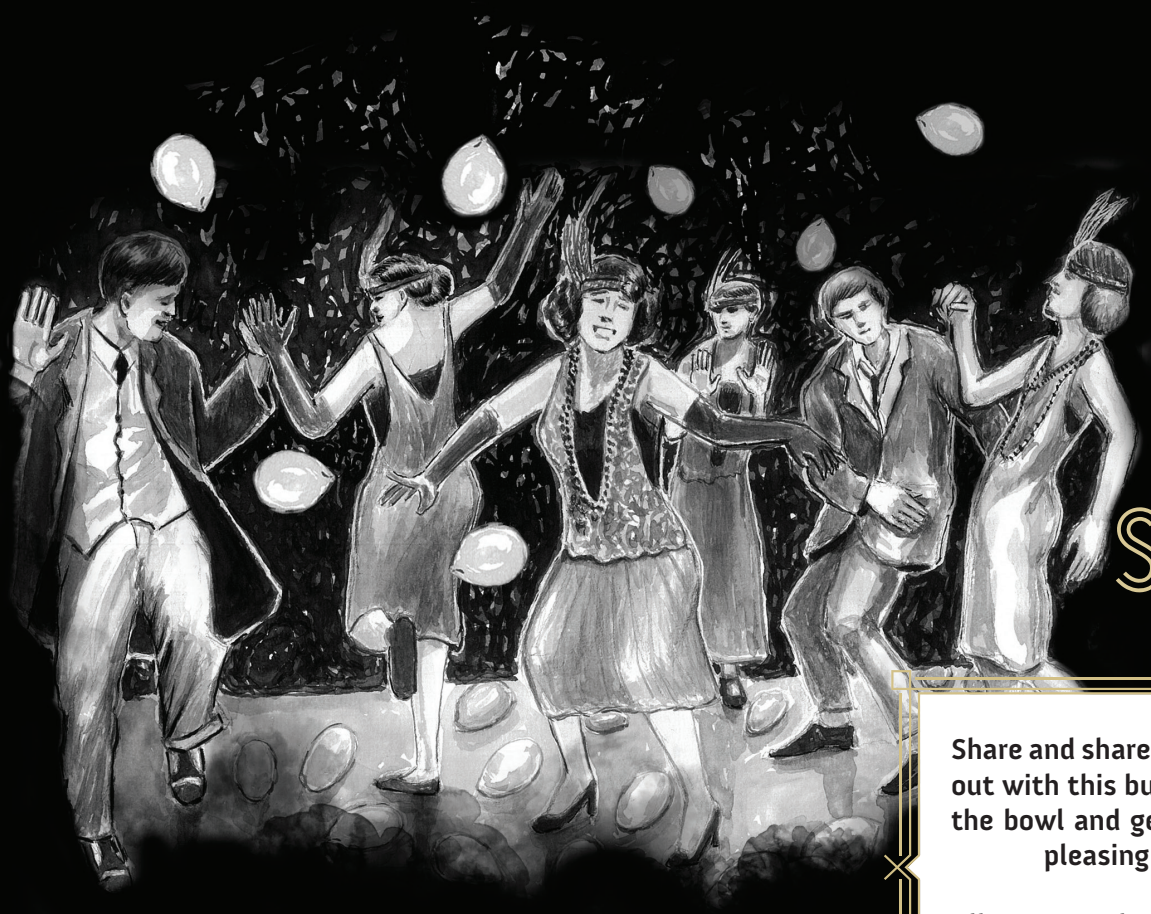
Martell VS Cognac, rye whisky, Averna, black walnut, strawberry, allspice, coffee.

This rich coffee and strawberry sipper is bitter while sweet; spicy yet nutty. Breakfast or dessert. We think this one is good for any time of day!

TRUE DETECTIVE *$26*

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	**$25pp**
Moët & Chandon Impérial Brut	**$35pp**
Upgrade to Grey Goose Vodka	**+$1pp**

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	**$27pp**
Moët & Chandon Impérial Brut	**$38pp**
Upgrade to Grey Goose Vodka	**+$1pp**

PINKERTON PUNCH

Min 4 guests

Beefeater Gin, Cynar, elderflower, celery shrub, mint, saline, soda, choice of bubbles.

Named after the world famous Pinkerton Private Detective Agency this punch showcases as much character as their agents surely have over their 170 years of operation. Refreshing, slightly savory and packed full of mint this is guaranteed to please the characters in your group.

Chandon Brut	**$27pp**
Moët & Chandon Impérial Brut	**$40pp**
Upgrade to Bombay Sapphire Premier Cru Gin	**+$1pp**

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.

COCO SOBRIO

$15

Toasted condensed coconut, pineapple, nutmeg.

Nick & Nora's take on the traditional Spanish favourite - Horchata! We swap out the rice for toasted coconut in this textural treat. Perfect for when you're wanting to satisfy your sweet tooth.

ULTRAVIOLET

$15

Blackberry, rosemary, verjuice, soda, egg white.

Blackberry and rosemary pair with a juicy verjuice to give layers of flavour to this fizz. Rich and textural with a zingy finish, it doesn't need booze to shine.

LADY LUST

$15

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

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!

NICK & NORA'S