

Enjoy summer in the sky at Nick & Nora's! High above the Parramatta skyline on the 26th floor enjoy libations brought to you by Grey Goose Vodka all summer long.

MARSHMALLOW FLUFF

\$24

Grey Goose Vodka, pineapple vinegar, strawberry vermouth liqueur, Amaro Montenegro, marshmallow syrup, soda

Light as a cloud the Marshmallow Fluff combines Grey Goose Vodka, pineapple vinegar and Dolin Vermouth with a hint of Amaro Montenegro for a perfectly balanced sweetness. Fluffy marshmallow syrup and a frothy egg white create a silky, airy texture, topped with soda for sparkle. Finished with a toasted marshmallow skewer.



PETAL & PASSION

\$28

Grey Goose Vodka, elderflower liqueur, passionfruit, lime, vanilla

An irresistibly lush cocktail, combining Grey Goose Vodka with floral notes of elderflower, brightened by passionfruit and a splash of lime. Vanilla syrup adds a smooth sweetness, while egg white gives a silky finish. It's a soft, fragrant sip that's dangerously smashable.



SUMMER AFTERGLOW

\$29

 ${\it Grey Goose Vodka, rosso vermouth, Amaro Montenegro, topped with Petit Cordon}$

A refreshing cocktail that blends elegance and intrigue, combining Grey Goose Vodka, Cocchi Rosa and Amaro Montenegro for a smooth, subtly herbal foundation. Sparkling wine adds a touch of effervescence, balanced with a hint of malic and citric acidity for a crisp finish. Perfect for any occasion, as vibrant as it is refined.



CAFÉ AFTER DARK

\$25

Grey Goose Vodka, cold drip coffee, coffee liqueur, sweet sherry, vanilla & tonka bean mousse

Nick & Nora's signature espresso martini gets the Grey Goose makeover with this cheeky number. Grey Goose Vodka is stirred down with coffee and sherry then layered with vanilla & tonka bean mousse. Finished with liquid nitrogen to snap freeze the cap. The ultimate summer pick me up!



