



glamp
COCKTAIL BAR

Sorry, no split bills.
Card payments incur a 1.5% surcharge





COFFEE COCKTAILS



Silver Back Espresso Martini

24

Coffee infused Zacapa 23 Rum and Bulleit Bourbon, milk whey, served short



House Espresso Martini

20

Sensory Lab brewed coffee, Ketel One Vodka, Mr Blacks Coffee liqueur



A Long Black-Berry

20

A fruity coffee driven Daiquiri

Coffee infused Pampero Anejo, blackberries, lime, chocolate bitters



Wise and Shine

22

Aged Coffee Negroni

Coffee infused and aged Tanqueray Gin, Campari, and Lillet Rosé Vermouth.



Cream 'n Caffiend

20

Coffee Spiked Brandy Alexander

Coffee infused St. Agnes VSOP Brandy, Creme de Cacao liqueur, cream.

PARTY COCKTAILS



Violent Daiquiri

20

Strawberry and rhubarb infused Pampero Especial Rum, lime, and sugar



King Julien XIII

22


Pineapple and coconut infused Cane Brava Rum, lime, and egg white



Tom's BFF

20

Raspberry infused Tanqueray Gin, lemon, soda, and Peychauds bitters





Lazy Evenings

20

Green apple, pear & lemon thyme infused Ketel One Vodka, lemon, soda



Fair Lady

19

Tanqueray Gin, Aperol, Cartron elderflower liqueur, lemon, Prosecco



Pornstar Sunset

21

Passionfruit infused Ketel One Vodka, passionfruit, Cartron passionfruit liqueur, vanilla syrup, lemon, served with a shot of prosecco



Sweet Toosh

19

St Agnes VSOP Brandy, Blood Orange sherbet syrup, lemon, prosecco



Means No Worries (Mai Tai)

22

*(Comes in a Tiki Mug, \$10 deposit or driver's license required for each cocktail)
Pampero Blanco & Anejo Rum, house-made dried apricot liqueur, house-made pistachio orgeat, lemon, lime, pineapple, pomegranate, mint*



Birds Of Paradise

22

Papaya and Cantaloupe infused Encanto Pisco, lemon, lime, egg white, and house made raspberry bitters

SERIOUS COCKTAILS



Rock & Rye

21

*Castlemaine rock candy infused Michters US*1 Single Barrel Rye, with Luxardo Maraschino liqueur*



No. 1 Son

24

Illegal Joven Mezcal, Talisker 10yo Scotch Whiskey, Bulleit Bourbon, Mr Blacks coffee liqueur, and Pedro Ximenez Sherry



Jungle Juice

20

Tanqueray Gin, green capsicum, basil, lemon and sugar



It's all about the rum!

21

Pampero Anejo Rum, Goslings 151 Overproof Rum, Angostura Reserve Rum, Luxardo Maraschino liqueur, and Angostura bitters



Zooebo Oldeo

22

Zubrowka Vodka, Amaro di Angostura Liqueur, Grapefruit Oleo-sacchrum syrup, with a lemongrass and rose water foam



Glamping Aviation

20

Lavender & blueberry infused Tanqueray Gin, Maraschino liqueur, lemon

SHARING COCKTAILS

COLOURFUL PRESS (serves 3)



Shamari Sangria

45

Green apple and fennel infused St Agnes VSOP Brandy, Cartron triple sec and crème de peche liqueur, white wine, citrus juice and soda

Tropical Storm

45

Passionfruit and lychee infused Pampero Blanco Rum, house made grenadine syrup, citrus, apple juice and bitters

LOVE CUPS (serves 2)



Potion No. 1

50

Lapsang Suchong tea infused Plantation Guyana Rum & Pampero Anejo Rum, citrus fruits, Green Chartreuse, Crème Yvette, Prosecco.

Potion no. 2

50

Peach infused Ketel One Vodka, Crème de Peche liqueur, cold brewed Jasmine Tea, house made Velvet Falernum, Lemon, Orange Bitters

BARTENDERS SELECTION

This is a short list of some of our favourite and forgotten classic cocktails, but by no means complete. So if you have a favourite classic please ask the bartender or server and we'll be happy to make it for you (provided we have the ingredients). Unlike our house creations, these stay close to the original.



Charlie Chaplin

20

Plymouth Sloe Gin, Cartron Apricot Brandy, lime



Jack Rose

20

Laird's Applejack Brandy, house-made grenadine syrup, lime



Blood and Sand

20

Talisker 10yo Scotch Whisky, Heering cherry liqueur, Dolin Rouge Vermouth, blood orange



Penicillin

25

Oban 14yo Scotch Whisky, Talisker 10yo Scotch Whisky, house-made ginger liqueur, lemon, honey



Fog Cutter

24

Pampero Especial Rum, Angostura Especial Rum, Encanto Pisco, Tanqueray Gin, Pedro Ximenez Sherry, orange, lemon, orgeat



Deadman's Mule

21

Pernod Absinthe, Ketel One Vodka, orgeat, lime, ginger beer



Corpse Reviver No. 2

21

Tanqueray Gin, Pierre Ferrand Dry Curacao liqueur, Lillet Blanc Vermouth, lemon, Pernod Absinthe rinse



Zombie

22

(Comes in a Tiki Mug, \$10 deposit or driver's license required for each cocktail)
Pampero Blanco Rum, Goslings 151 Overproof Rum, Cartron Apricot Brandy, pineapple, falernum, lime



VODKA

Ketel One	10
Absolut Elyx	12
Belvedere	12
Zubrowka	11

GIN

Tanqueray	10
Boodles	11
Elephant	15
Ford's	11
Four Pillars	11
Four Pillars Gunpowder	13
Martin Millers	11
Martin Millers Westbourne	14
Plymouth	11
Plymouth Sloe	11
Portobello Road	12
Tanqueray 10	12
Whitley Neill	11

GENEVEER

Bols Genever	11
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MEZCAL

Illegal Joven	13
Illegal Reposado	14

TEQUILA

Don Julio Blanco	11
Cabeza	11
Clase Azul Reposado	16
Don Julio Reposado	13
Don Julio Anejo	14
Don Julio 1942	20
Fortaleza Blanco	14
Fortaleza Reposado	16
Fortaleza Anejo	20
Tapatio Blanco	11
Tapatio Reposado	12
Tapatio Anejo	13

BRANDY

Campo de Encanto Pisco	11
Paul Giraud Elegance –	14
Cognac	





RUM

Pampero Blanco	10
Pampero Especial	11
Angostura Reserva	10
Angostura Anejo	11
Cana Brava Rum	11
Cargo Cult Spiced	10
Diplomatico Exclusiva	12
Goslings 151	12
Havana Club Especial	11
Havana Club Gran – Reserva 15yo	18
Pampero Anniversary	16
Plantation Barbados	13
Plantation Nicaragua	13
Plantation Panama	13
Plantation St Lucia	13
Plantation Trinidad	13
Rhum JM	12
Trois Rivieres	10
Zacapa 23	14
Zacapa XO	18

SINGLE MALT

ISLAY

Ardbeg 10yo	12
Ardbeg Uiegadach	15
Bowmore 12yo	12
Bowmore 18yo	16
Caol Ila 12yo	15
Lagavulin 16yo	16
Laphroaig Quarter Cask	14

LOWLAND


Glenkinchie 12yo	13
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SPEYSIDE

Oban 14yo	16
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HIGHLAND

Glenmorangie Quinta – Ruban	13
Glenmorangie 18yo	16
Glenmorangie Signet	19





BLENDED
WHISKEY

Chivas 18yo	13
Chivas 25yo	30
J&B Rare	10
Nikka from the Barrel	13

IRISH WHISKEY

Green Spot	13
Jameson	10

AMERICAN
WHISKEY

Michter's US *1	13
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RYE WHISKEY

Rittenhouse 100	12
Bulleit	11
Michter's US*1	12
Michter's Limited Edition	16

TENNESSEE
WHISKEY

George Dickel No. 12	10
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BOURBON

Bulleit	10
Bulleit 10yo	11
Eagle Rare 10yo	11
E.H. Taylor Small – Batch	17
Elijah Craig 12yo	12
Maker's Mark 46	12
Michter's US *1	13
Michter's Toasted Barrel	15
Michter's 10yo	17





SPARKLING WINE

Lana Prosecco	10	54
<i>NV – King Valley, VIC</i>		
Philippe Fourrier Champagne Carte d'Or		95
<i>NV – Baroville, France</i>		
Veuve Clicquot Brut Yellow Label		120
<i>NV – Reims, France</i>		

WHITE WINE

Summer Poppy Sauvignon Blanc	10	46
<i>2015 – Marlborough, New Zealand</i>		
Pierro Semillon Sauvignon Blanc		65
<i>2016 – Margaret River, WA</i>		
Pedra Branca (by Smidge) Sauvignon Blanc		78
<i>2013 – Adelaide Hills, SA</i>		
Flametree Chardonnay	11	55
<i>2015 – Margaret River, WA</i>		
Higher Plane Reserve Chardonnay		68
<i>2015 – Margaret River, WA</i>		
Morchand & Burch 'Porongurup' Chardonnay		97
<i>2014 – Great Southern, WA</i>		
Moores Hill Riesling	13	60
<i>2015 – Tamar Valley, SA</i>		
Howard Park 'Porongurup' Riesling		70
<i>2015 – Great Southern, WA</i>		
Junior Jones Pinot Grigio	12	59
<i>2013 – Mornington Peninsula, VIC</i>		
Springvale Pinot Gris		68
<i>2016 – Freycinet Coast, TAS</i>		






RED WINE

Medhurst Pinot Noir	11	56
<i>2015 – Yarra Valley, VIC</i>		
Seville Hill Pinot Noir		65
<i>2014 – Yarra Valley, VIC</i>		
Paringa Estate Pinot Noir		105
<i>2012 – Mornington Peninsula, VIC</i>		
Wild's Gully Tempranillo	10	48
<i>2015 – King Valley, VIC</i>		
Diemersfontein Pinotage		78
<i>2014 – Wellington, South Africa</i>		
Bremerton Malbec		52
<i>2014 – Langhorne Creek, SA</i>		
Three Dark Horses Grenache Touriga		58
<i>2015 – McLaren Vale, SA</i>		
Parker Coonawarra Estate Cabernet Sauvignon	12	56
<i>2015 – Coonawarra, SA</i>		
Kay Brothers 'The Cuthbert' Cabernet Sauvignon		72
<i>2011 – McLaren Vale, SA</i>		
Baddaginnie Run Estate Shiraz	13	56
<i>2015 – Strathbogie Ranges, VIC</i>		
Paxton 'Jones Block' Shiraz		67
<i>2014 – McLaren Vale, SA</i>		
S (by Smidge) Shiraz		110
<i>2012 – Barossa Valley, SA</i>		

BEER & CIDER

Phoenix Golden Lager	Mauritius	9
Hawkers Pale Ale	VIC	10
Savanna Dry Apple Cider	South Africa	10





CHEESE BOARD

1x Cheese \$15 | 2x Cheese \$23 | 3x Cheese \$29

Served with fresh fruit, whipped honey, pumpernickel and nut soil, fig and ginger paste, dried apricots and muscatels, wild black ants and crackers. Ask your server for information about our current cheeses.

MEAT BOARD

26

House made pork terrine, biltong, smoked chicken breast, & breasola.
Served with pickles, caramelised onions, Dijon mustard and bread.

PICKINGS

Smoked almonds *	4
Plantain crisps *	4
Shoestring fries with berbere spice *	7
Eggplant fritters in Creole batter, kasundi	12
Fried haloumi, Applewood smoked, with whipped honey and sesame *	13
Pulled meat cigar in Tunisian brik pastry, edible ash	12
Cauliflower, lentil and gouda cigar in Tunisian brik pastry, edible ash	11
Fried mackerel vindaye on mini Injera crepes (3pcs)	15

SWEET THINGS

Amarula panna cotta, espresso martini caramel, black pepper popcorn, and wild black ants.

8

*Gluten Free

