

## APERITIVO HOUR PUTS LOCAL DISTILLERS CENTER STAGE

In the early 20th Century, Little Lon was one of the most notorious districts in Melbourne, affiliated with criminals, gangs and brothels.

Around the same time, Charles Arthur Floyd was gaining a reputation as one of the most prominent gangsters and bank robbers in the American Midwest. His youthful looks and smart attire earned him the nickname Pretty Boy Floyd; a name that would come to be known throughout America and around the world.

One of America's "best-loved bank robbers" and named "the Robin Hood of the Cookson Hills" by Oklahoma locals, Pretty Boy Floyd was known for allegedly freeing debt-ridden locals by destroying mortgage papers at many of the banks he robbed.

After a string of high-profile bank robberies Floyd was named Public Enemy No. 1 in 1934 and was shot and killed in a shoot-out with police later that year.

Like many gangsters of the era, modern opinion of Floyd is divided. While many see him as nothing more than a violent outlaw, others remember him as a farmer forced into a life of crime through financial hardship, and one that always looked after his own.



# FOOD MENU

## APERITIVO BITES

Marinated olives 4

Porcini and truffle arancini (3) 10

## MEAT & CHEESE

Chef's Selection of 2 meats &

2 cheeses 28

### MEAT SELECTION

San Danielle prosciutto 40gm 12

Calabrese 40gm 12

### CHEESE SELECTION

Soft Burrata 12

Semi Soft Taleggio 12

Blue Gorgonzola 12

Semi Hard Pecorino 12

Meat & Cheese selection served with  
crisp bread and condiments

\*Allow us to fulfil your needs - please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances\*

# FOOD MENU

## FLOYD'S BURGER BAR

### Floyd's cheeseburger

Beef patty, tomato sauce, pickle,  
milk bun **15**

### Grilled field mushroom

Persian feta, mizuna, beetroot, vegan bun **17**

### Southern fried chicken

Sriracha kewpie, cheddar cheese, milk bun **18**

### Pulled BBQ pork shoulder

Slaw, pickled onion, charcoal bun **18**

### Wagyu beef

Lettuce, tomato, American cheddar,  
gherkins, milk bun **20**

### ADD

Pickle, beetroot **1**

Bacon, egg, pineapple ring, tomato relish **2**

Beef patty, southern fried chicken fillet **4**

All burger's served with salted fries

## SIDES

French fries, tomato sauce **7**

Wedges, sour cream, sweet chilli **9**

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# FOOD MENU

## FLOYD'S GRILL

**Riverina Porterhouse 250gm**

pasture fed served with fries & choice of  
sauce **35**

Red wine, mushroom, green peppercorn

## FLOYD'S SWEET TOOTH

**Pretty Boy's panna cotta**

Crisp apple, limoncello jelly **15**

**Gelato cup**

Ask your server for today's flavour **6**

**Affogato**

**Frangelico or Amaretto**

Vanilla ice cream, espresso **13**

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# DRINKS MENU

## BEER + CIDER

**Hahn Premium Light** Sydney, NSW **7**  
**Hahn Super Dry** Sydney, NSW **9.5**  
**Furphy Ale** Geelong, VIC **9.5**  
**Birra Moretti** Bergamo, Italy **10**  
**Two Birds Pale Ale** Spotswood, VIC **12**  
**Little Creatures IPA** Geelong, VIC **13**  
**Lick Pier Ginger Beer** California, USA **10**  
**Pipsqueak Apple Cider** Geelong, VIC **10**

## FIZZ

**Legacy Brut** Tumbarumba, NSW **9/40**

Light and dry, the perfect aperitif

**NV Dal Zotto Prosecco** King Valley, VIC **12/55**

A light & zesty premium Italian style sparkling wine

**Perrier Jouet** Champagne, France **130**

Delicate with light and floral flavours

## BIANCO

**2017 In Dreams Chardonnay** Yarra Valley, AUS

13/60

Mouth-wateringly creamy flavours of lemon curd and jasmine are cradled by lightly toasted oak

**2018 Ingram Road Sauvignon Blanc** Yarra

Valley, AUS 12/55

Tropical fruits of passionfruit and lychee, are complemented perfectly with spritely acidity and freshness

**2018 Oliver's Taranga Fiano** McLaren Vale, SA

13/60

Fiano originate from the Campagna region of Italy, this delicious drop is all sweet ripe line and pear flavours with loads of texture, perfect for lovers of fresh crisp white wines

**2018 Aquilani Pinot Grigio** Fruili, Italy 12/55

Crisp and dry wine with intense floral aromas, similar to a classic Pinot Gris

**2017 Chalmers Greco** Heathcote, VIC 60

Chalmers family are pioneers of Italian vine varieties grown in Australia. All handpicked, wild-fermented true to the variety, this Greco is bold and intense with elements of ripe apple and poached quince

# DRINKS MENU

## ROSÉ

### **2018 Mr Mick** Clare Valley, VIC 15/70

Light hot-pink colour; the aromas fresh, sweet and youthful, with cherry-like boiled lolly aromas

## ROSSO

### **2018 Oakridge Pinot Noir** Yarra Valley, VIC 15/70

Deep dark cherry-red with dark red hues. Bright, spicy cherry fruit, blood plum, cinnamon, pomegranate and hints of raspberry and musk.

### **2018 Mountadam 550 Shiraz** Barossa Valley, SA 14/65

The French oak maturation is evident with subtle cedar, cocoa nibs and nutmeg characters adding to the wines complexity with berry and plum fruit characters.

### **2017 Lamura Nero D'Avola** Sicily, Italy 10/45

Medium bodied and bold red wine, similar to a Cabernet Merlot and a fine accompaniment with red meat

### **2017 Poggio Anima Samael Montepulciano D'Abruzzo DOC** Italy 12/55

A wonderfully layered wine that offers mixed forest fruit scents, slight spices linger; think woody notes. Berry fruit flavours, some great, refreshing acidity with subtle herb and spice complexities

### **2016 Cake Sangrantino** Adelaide Hills, SA 78

Sagrantino is an Italian grape with low acidity, rice tannins and dark fruit characters. Perfect for our bold Italian flavours. Similar to a Cabernet Syrah



# DRINKS MENU

## COCKTAILS

### SPRITZ

#### **White 12**

Lillet Blanc, tonic, strawberries and mint

#### **Classic 16**

Aperol, prosecco and soda water

#### **Cucumber 18**

Tanqueray gin, simple syrup, cucumber infused and topped with soda water

#### **Ginger and Lime 18**

Prosecco, soda, fresh ginger, lime and mint

#### **Raspberry Dream 22**

Gin, passionfruit, raspberries, mint, lemon juice and egg white

#### **Elderflower 22**

Prosecco, St Germain elderflower liqueur, soda water and rosemary sprigs

# DRINKS MENU

## COCKTAILS

### NEGRONI

Enjoy the original gin based Italian version, or choose something a little different:

#### **Americano 16**

Campari, campanella, sweet vermouth and soda

#### **Floyd's Classic 18**

Local Gin, local bitter aperitif and local sweet vermouth

#### **Coffee Negroni 18**

Campari, Little Lon Gin and St Ali Coffee

#### **Negroni Your Way 20**

Choose between; Classic, White, Boulevardier, Old Pal, Rosita, Negrosky or Rum Negroni

### FLOYD'S FAVOURITE COCKTAILS

#### **Italian Espresso Martini 18**

St. Ali coffee, vodka and coffee liqueur

#### **Amaretto Sour 18**

Disaronno, lime juice, egg white, cherry bitters and maraschino cherries

#### **Campania to Floyd's 18**

Limoncello, vodka, vanilla, lemon and basil leaves

#### **Classic Bloody Mary 18**

Vodka, Pretty Boy house made tomato sugo, celery salt and spice

Spice from 1 to 10



# DRINKS MENU

## APERITIV & VERMOUTH (30ML)

Aperol 9

Campari 9

Pimm's 9

Campanella Rosso 8

Campanella Bianco 8

Antica Formula 10

Aperitivo Vento 10

Grand Marnier 12

## GRAPPA & DIGESTIF (30ML)

Amaro Montenegro 11

Amaro Averna 11

Eligo Dell'Ormellaia 13

Sassicaia Di Grappa 18

### Floyd's Favourite

Limoncella 12

This handcrafted Limoncello is the result of carefully  
crafted collaboration between Floyd's and Little Lon Gin  
Distiller



# DRINKS MENU

## NON ALCOHOLIC

### Soft Drinks 5

Coke, Coke Zero or Sprite

### Juice 5

Apple, Orange, Tomato, Cranberry or Pineapple

### Evian Water 5/8

### Badoit Sparkling Water 5/8

### Ginger Beer 5

### San Pellegrino 4

Arancha (orange), Chinotto or Limonata

## TEA & COFFEE

### Coffee by St. ALi 4/4.5

### Selection of herbal teas by Bilmah 4

### AFFOGATO 13

Amaretto or Frangelico, vanilla bean ice-cream and

espresso shot