Casa di Giulietta | 18
Wedding tea infused gin, lemon juice, ginger-infused almond syrup, orange blossom.

Named for the famous seat of the Capuleti family in Verona, we pay homage to the tragic lovers by sounding the wedding bells they never heard.

Erotomania | 19
Rosemary infused gin, Suze, Cocchi Americano and rose syrup.

Used, lied to and ultimately abandoned, Ophelia distances herself from her toxic environment by way of madness. For remembrance and faithfulness, we infuse our gin with rosemary and pair it with herbal Suze for warmth and bittersweet Cocchi Americano.

Mirth and Laughter | 19
Bourbon, Italian amaro, Cranberry juice, pistachio syrup and peach bitters.

Fresh, flavourful and bound together by Italian amaro, a true drink to forget the small things and relax with. Push the boundaries and follow Portia’s example.

Charmed Life | 20
Rum, Ardbeg whiskey, Applewood Espressocello, five spice syrup and fresh espresso.

Lady Macbeth galvanised her husband into action by unshackling herself from everything that was expected of her in her feminine station, and we have done the same to the espresso martini. May you be energised in more noble exploits than taking over Scotland.

Vixen Amongst the Faeries | 20
Sloe Gin, Absinthe, Sherry and blackberry shrub.

We have taken the berries of summer and mixed them with gin, creating a fruity and complex concoction as vulnerable to the sweet touch of absinthe as Hermia and her lover in their slumber.
Less Is More | 19
Green Chartreuse, Mescal, house falernum, pineapple shrub and orange bitters.
Noble Cordelia chose not to lavish her father in empty praise as did her sisters, preferring to respect King Lear in silence. Disowned banished and forgotten until the final act, she is loved due to her merits rather than inheritance by the King of France. Four forgotten ingredients deal twice the flavours, served long over just smashed ice.

Good Epilogues | 20
Butterfly Tea infused rum, thyme infused Cointreau, lime and apple cider.
Good wine uses good grapes and decent vines, good plays employ good epilogues, and good cocktails use good spirits. For double-crossing Rosalind, we employ Butterfly Pea tea, which changes colour depending on its surroundings. Thyme infused Cointreau brings an extra layer, and a float of apple cider brings those giddy feelings of summer romances swirling bac

(un)Changeable | 18
Pecan-infused Diplomatico rum, Italian amaro, Cocchi Torino, ginger syrup and bitters.
Lost at sea, her brother presumed dead, and castaway on strange shores, Viola dusts herself off as though nothing happened. For her, we’ve taken dark Venezuelan rum and infused it with pecan nuts for a nutty dryness comparable to her wit; ginger syrup for fire, amaro for sensibility and sweet vermouth for sensuality.

Thou Flaming Minister | 19
Charcoal-infused tequila, peach aperatif, Cocchi Americano, Cointreau and lemon.
Othello may relight a candle should he rethink its extinguishing, though not so for his falsely accused bride. Peach, orange and lemon are thrown together with tequila and a bitter vermouth, with a candle for the drinker to extinguish themselves and plunge the drink into darkness.

We are happy to improvise or mix favourites on request.
beer

Prickly Moses Light | 8
Peroni | 9
Bridge Road Little Bling IPA | 9.5
Napoleone Apple Cider | 11
Cavalier Pilsner | 10
Two Birds Pale Ale | 10.5
Prancing Pony Black Ale | 12

spirits

GIN
Four Pillars Rare | 12
Bombay Saphire | 10
Rogue Society | 14
Tanqueray | 10
Koval Gin | 12
Koval Barreled Aged | 13

RUM
El Tarasco Silver | 10
Bacardi Rum Carta Blanca | 10
Diplomatico Exclusiva | 14
Mountain Gay XO | 12
El Tarasco Aged | 11
El Tarasco Extra Aged | 12

TEQUILA
Herradura Anejo | 14
Fortaleza Reposado | 19
Tres Generaciones Anejo | 13
Arette Blanco | 10
Nuestra Soledad | 12

WHISKEY
Ardbed 10yo | 13
Monkey Shoulder Batch 27 | 12.5
Applewood Baby Malt | 13
Auchentouchen 3 Wood | 14
Canadian Club | 10
Johnnie Walker Green | 12
Jameson Irish Whisky | 10
Buffalo Trace | 11
Woodford Reserve | 13
Koval Millet | 15
Koval Four Grain | 15

VODKA
Grey Goose | 14
Finlandia | 10
Belvedere | 11
Zubrówka | 11
white wine

Peregrine, Pinot Gris
2016. Central Otago, NZ. Winemaker: Nadine Crow
77 | 16.5

White Stripes, Pinot Gris
2015. King Valley. Winemakers: Callie Jammeson
56 | 12.5

Cullen, Semillon, Sauvignon Blanc
2016. Margaret River, WA. Winemaker: Vanya Cullen
81 | 17

Paul Nelson, Riesling
2016. Great Southern, WA. Winemaker: Bianca Nelson
70 | 15

Nikkal, Chardonnay
2016. Yarra Valley. Winemaker: Kate Goodman
62 | 13.5

Elena Walch, Pinot Blanc
2016. Alto Adige, ITA. Winemaker: Elena Walch
68 | 15

Shaya ‘Arindo’, Verdejo
2014. Rueda, SP. Winemaker: Belinda Thompson
56 | 12.5

Groiss, Grüner Veltliner
2015. Weinviertel, AUS. Winemaker: Ingrid Groiss
62 | 13.5

Billy Button, Vermentino
2016. Alpine Valley, VIC. Winemaker: Jo Marsh
62 | 13.5

Jones, Marsanne
2015. Rutherglen, VIC. Winemaker: Mandy Jones
65 | 14

Spy Valley, Sauvignon Blanc
2016. Marlborough, NZ. Winemaker: Paul and Richelle
62 | 13.5

sparkling

NV Baron Jacques, Blancs de Blancs
Burgundy, FRA. Winemaker: Baron Jacques Family
56 | 12.5

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## red wine

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Rating</th>
<th>Score</th>
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<tbody>
<tr>
<td>Yarra Yerring, Pinot Noir</td>
<td>185 l</td>
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<tr>
<td>2016. Yarra Valley, VIC. Winemaker: Sarah Crowe</td>
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<tr>
<td>Vasse Felix, Cabernet Sauvignon</td>
<td>86 l</td>
<td>18</td>
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<tr>
<td>2014. Margaret River, WA. Winemaker: Virginia Willcock</td>
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<tr>
<td>Mademoiselle L, Cabernet Sauvignon Blend</td>
<td>104 l</td>
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<td>2014. Bordeaux, FRA. Winemaker: Caroline Frey</td>
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<tr>
<td>White Stripes, Sangiovese</td>
<td>68 l</td>
<td>14.5</td>
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<tr>
<td>2015. King Valley, VIC. Winemaker: Callie Jemmeson</td>
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<td>Mount Macleod, Pinot Noir</td>
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<td>2015. Gippsland, VIC. Winemaker: Macleod</td>
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<tr>
<td>Rose Kentish, Tempranillo, Shiraz</td>
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<tr>
<td>2014. McLaren Vale, SA. Winemaker: Rose Kentish</td>
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<td>Oliver’s Taranga, Shiraz</td>
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<td>2016. McLaren Vale, SA. Winemaker: Corrinda Wright</td>
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<td>Can Blau, Carinena, Syrah, Mourvèdre</td>
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<tr>
<td>2013. Catalunya, SP. Winemaker: Liz Reed &amp; Ricard Rofes</td>
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<td>Jaboulet Ainè ‘Par 45’, Grenache, Syrah</td>
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<td>2014. Rhone Valley, FR. Winemaker: Caroline Frey</td>
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<tr>
<td>Goodman, Pinot Noir</td>
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<td>2014. Yarra Valley, VIC. Winemaker: Kate Goodman</td>
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<tr>
<td>Occam’s Razor, Shiraz</td>
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<td>2016. Heatcote, VIC. Winemaker: Emily Laughton</td>
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<td>Bird on Wire, Nebbiolo</td>
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<td>2015. Yarra Valley, VIC. Winemaker: Caroline Mooney</td>
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<td>Frescobaldi Nipozzano, Sangiovese</td>
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<td>2013. Tuscany, ITA. Winemaker: Eleonora Marconi</td>
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## rosé

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<tr>
<td>Mount Horrocks</td>
<td>64 l</td>
<td>13.5</td>
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<tr>
<td>2017. Clare Valley. Winemaker: Stephanie Toole</td>
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