



ZABOU

BAR & GRILL

COCKTAILS

\$14 MEMBER | \$17 VISITOR

Classics

LONG ISLAND ICE TEA

This New York Style cocktail combines Cola, Lemon & an assortment of spirits. Plenty of bang for your buck! [Triple Sec, Vodka, Gin, Tequila, White Rum, Lemon, Cola]

MARGARITA

A classic cocktail dating back to the 1930's, the zesty margarita is equal parts refreshing and flavoursome. [Tequila, Triple Sec, Lime]

MOJITO

A piece of Cuban history, and the preferred drink of Ernest Hemingway. No modern cocktail list is complete without this minty masterpiece. [White Rum, Mint, Lime, Sugar, Soda]

OLD FASHIONED

Old but never out of fashion this whisky cocktail brings out the best of it's ingredients in a mellow, warming and delicious way. [Bourbon, Sugar, Bitters]

BRAMBLE

A cocktail found on London cocktail lists since the eighties, this taste of British springtime adds a new dimension to gin. [Gin, Lemon, Crème De Mûre]

ESPRESSO MARTINI

If you don't know it by now then it's time to wake up. The classic coffee cocktail with no adulterations. [Vodka, Coffee, Coffee Liqueur]

APEROL SPRITZ

Ciao Bella! Campari's baby brother is all grown up, a spritz prosecco brings out all the subtle flavours of this wonderful Italian aperitif. [Aperol, Prosecco, Soda]

NEGRONI

Another Iconic Italian aperitif lauded by Orson Welles, it's just as good now as it was then. [Gin, Campari, Vermouth]



ZABOU

BAR & GRILL

COCKTAILS

\$14 MEMBER | \$17 VISITOR

Signatures

THE SPEWING DEVIL

Named after the underground river of Manhattan, this cocktail combines Don Julio Blanco Tequila, berry liqueurs, homemade ginger and jalapeno syrup and ginger beer

FROSTY FRUIT

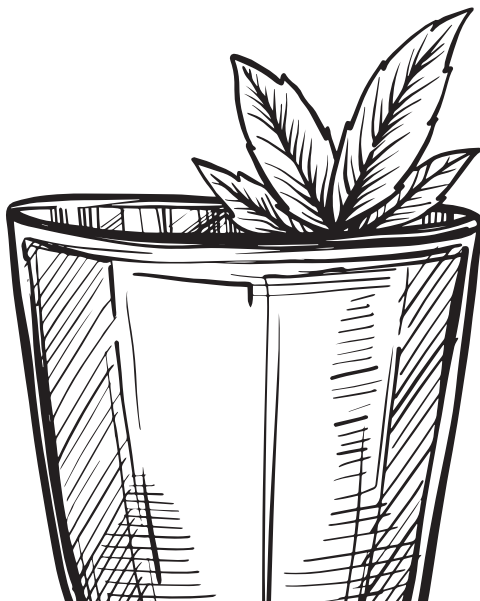
A tropical libation of Cointreau, Aperol, fresh passionfruit pulp, lemon and lime served tall and proud

IT'S BEEN SAGES

Our wild and fruity blend of fresh sage, Bombay Sapphire Gin, Amaro Montenegro, pineapple and lemon

COCONUT COOLER

The ultimate refresher. Coconut water, fresh mint, Grey Goose Vodka, Coconut Rum and a twist of lime. For the health conscious!





ZABOU

BAR & GRILL

WINE

WHITE

	GLASS	BOTTLE
WORKING LUNCH Marlborough Sauvignon Blanc	6.9	29.5
Oyster Bay Sauvignon Blanc, Marlborough NZ	8.7	38.5
Oyster Bay Chardonnay, Marlborough NZ	8.7	38.5
Angove Moscato	6.3	25.5
Tulloch Vineyard Selection Verdelho, Hunter Valley NSW	8	35.5
Margan Semillion	8.90	40.0
Paladino Pinot Grigio	6.90	28.0
Riddle Sauvignon Blanc	6.10	22.0
Riddle Chardonnay	6.10	22.0

ROSE

Angrove Grenache Shiraz Rose	6.3	25.5
------------------------------	-----	------

RED

Robert Oatley Shiraz, McLaren Vale SA	8.7	38.5
WHIZ BANG Barossa Shiraz	7	28.5
Robert Oatley Cabernet Sauvignon, Margaret River WA	8.7	38.5
Oyster Bay Merlot, Marlborough NZ	8.8	39
Oyster Bay Pinot Noir, Marlborough NZ	9.7	43
Riddle Cabernet Sauvignon	6.10	22.0
Riddle Shiraz	6.10	22.0

SPARKLING & CHAMPANGE

ANGOVE Chalk Hill Brut, SA	6.1	21
Craigmoor Sparkling 200ml, Mudgee NSW	7.7	
Villa Jolandai Prosecco NV, Italy	8.1	36.5
Charles Pelletier Blanc de Blanc Brut 750ml, France		37
Chandon Brut, Vic		57.5
Moet & Chandon Cuvee Brut, France		100.5



ZABOU

BAR & GRILL

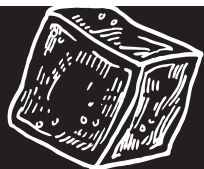
THE GOOD STUFF

WHISKEY

Glenfiddich 12Yr	8.2
Glenmorangie Lasanta 12Yr	10.9
Glenmorangie 18Yr	14.8
Laphroaig 18Yr	15
Johnnie Walker Blue	22
Woodford Reserve	7.5
Gentleman Jack	7
Jack Daniels Single Barrel	9
Sazerac Rye	12.5
Blanton's Original	12.5

SPIRITS

Tanqueray 10	9.3
Ron Zacapa	13.6
Matusalem GR 15 yr	10.6
Remy Martin XO	21
Don Julio Tequila	9.1



DRINKS MENU