



## GIN TASTING PADDLE

15ml serving of our core range of Gins \$20

### SIGNATURE DRY GIN

An Australian contemporary dry gin, serve with Fever Tree Mediterranean Tonic and dehydrated lime.

### HONEY COCONUT GIN

Smooth and nutty, this gin is sweet by name, not by nature, serve with Fever Tree Light Tonic and dehydrated grapefruit.

### TURKISH DELIGHT GIN

A traditional middle eastern dessert inspired gin, serve with Fever Tree Aromatic Tonic and dehydrated blood orange.

Add an additional 15ml serve for \$7.50

### NAVY STRENGTH GIN

Think of our Signature Gin but with intensified strength and flavour, serve with Fever Tree Mediterranean Tonic and dehydrated lime.

## COCKTAILS

MARTINI	\$21
<i>Signature Gin   Dry Vermouth</i>	
NEGRONI	\$21
<i>Signature Gin   Campari   Dry Vermouth</i>	
TOM COLLINS	\$19
<i>Signature Gin   Lemon   Sugar   Soda</i>	
SOUTH SIDE	\$19
<i>Signature Gin   Lime   Sugar   Mint</i>	
BEESPRESSO MARTINI	\$23
<i>Honey Coconut Gin   Coffee   Honey   Mr Black</i>	
SECRET GARDEN	\$23
<i>Navy Strength Gin   White Wine   Lemon   Sugar   Spinach</i>	
THE CUPID	\$23
<i>Turkish Delight Gin   Lemon   Hibiscus   Apricot   Raspberry</i>	
HELLO SPRING!	\$23
<i>Signature Gin   Aperol   Native Lime   Peach   Egg White</i>	

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## BOTTLES TO TAKE HOME

	500ml	750ml
SIGNATURE DRY GIN	\$55	\$75
HONEY COCONUT GIN	\$65	\$85
TURKISH DELIGHT GIN	\$65	\$85
NAVY STRENGTH GIN	\$85	\$105
3 x 350ML GIFT PACK		\$135

# puss & mew

## G&T

Your choice of our Signature, Honey  
Coconut, or Turkish Delight Gin \$12  
Our Navy Strength Gin \$14

## WINE

T Gallant Rosé, VIC \$9  
Haselgrove Staff Chardonnay, SA \$14  
Coldstream Hills Pinot Noir, VIC \$16  
Bottega Valdobbiadene Prosecco DOCG,  
ITA \$13  
Besserat de Bellefon Grande Tradition Brut,  
FRA \$20

## BEER

Little Creatures IPA Cans \$12  
Coopers Pacific Pale Ale \$10  
Cascade Premium Light Cans \$9

## SPIRITS

### Whisky

Maker's Mark Bourbon, USA \$8  
Starward Two Fold, AUS \$10  
Overeem Distillery Sherry Cask Mated  
Single Malt, AUS \$22  
Dalwhinnie Distillers Edition  
Single Malt, SCOT \$17  
Aberlour A'bunadh Cask Strength  
Single Malt, SCOT \$17  
Nikka Taketsuru Pure Malt, JAP \$15

### Brandy

St Agnes V.S \$7

### Rum

Untold Spiced Rum \$7  
Flor De Cana 12 YO \$13

### Tequila

1800 Silver \$10  
1800 Reposado \$12

### Vodka

42 Below \$8  
Cape Grim 666 \$9

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## NON ALCOHOLIC

### Soft drinks

Coke, Diet Coke, Lemonade \$4  
Lemon lime and bitters \$7  
Apple Juice, Orange Juice \$5  
Mineral Sparkling Water Cans \$5  
Fever-Tree  
Dry Ginger Ale \$5  
Ginger Beer \$5  
Pink Grapefruit \$5  
Italian Blood Orange \$5  
Lime & Yuzu \$5  
Sicilian Lemonade \$5

### Mocktails

MINTY APPLE \$14  
Apple | Cucumber | Lime | Mint  
ORANGE MULE \$14  
Orange | Ginger Beer | Lime | Mint  
Tea \$4

### Coffee

Latte, Flat White, Cappuccino, Piccolo,  
Mocha, Long Black, Long Mac \$4.5  
Espresso, Short Mac, Babycino \$4

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## GRAZING PLATES

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|--|--|
| Roasted mixed nuts (v, vg) \$6   | Greek salad (gf, vg, v option) \$12<br><i>Fetta, kalamata olives, tomato, mixed leaf salad</i>                                 |
| Trio of mixed olives (gf, v, vg) \$6<br><i>Sicilian green, kalamata &amp; mixed marinated</i>  | Super food bowl (v, vg, gf option) \$12<br><i>Kale, avocado, savoury granola, edamame, broccoli, lemon dressing</i>            |
| House made Garlic bread (vg) \$6   | Harissa corn fritters (v, vg) \$12<br><i>Served on kale with roasted corn capsicum salsa</i>                                   |
| Crispy fries (vg) \$9<br><i>Medium cut potato fries Tossed in signature spices served with aioli, siracha or tomato sauce</i>        | Beef kebabs (gf option) \$12<br><i>Served on pita bread with salad and garlic yoghurt</i>                                      |
| House made Sicilian bread \$12<br><i>House bread, kalamata olives, anchovies</i>   | Pulled beef brisket (gf) \$12<br><i>Coleslaw, caramelised onion, jalapeno and chilli jam</i>                                   |
| Sweet potato fries (vg) \$12<br><i>Medium cut sweet potato fries served with siracha, sweet chilli or aioli sauce</i>                | Camembert with plum sauce (vg) \$12<br><i>Deep fried camembert with rich plum sauce</i>  |
| Red Snapper oyster shot (gf) \$12<br><i>Think bloody Mary with our Puss and Mew signature gin and freshly shucked natural oyster</i> | Herb crumbed chicken schnitzel pieces \$12<br><i>Served with rocket salad, mustard seed, garlic butter and parmesan cheese</i> |
| Aranchini (vg) \$12<br><i>Rich flavoured creamy mushroom filled risotto</i>  |  |

\* (gf) gluten free (v) vegan (vg) vegetarian



# puss & mew

## TO SHARE FOR 2 OR MORE (VG AND GF OPTIONS AVAILABLE)

Trio of dips \$18

*Hummus, eggplant, yoghurt, falafel, and pita bread*

Puss and Mew Antipasto plate \$25

*Cured Australian meat cuts, roasted vegetables, mixed olives, dried crackers*

Cheese board \$25

*Selection of Australian cheeses, dried fruits, nuts, dried crackers*

Signature Puss and Mew board \$30

*A combination of premium cheeses, cured Australian meats, olives, dip, dried fruit, nuts, roasted vegetables, dried crackers*

## PIZZA

(VEGETARIAN OPTION AVAILABLE)  
Gluten Free bases available extra \$3

Margherita \$15

*Mozzarella, basil, homemade tomato sauce*

Salmon \$22

*Napoli, smoked salmon, capers, cheese, rocket, tomato*

Lamb \$22

*Napoli, marinated lamb, kalamata olives, fetta, garlic yoghurt, rocket*

## SWEETS

Sicilian donuts \$12

*Served with chocolate sauce*

Vanilla Crème Brulee (gf) \$12

*Vanilla custard topped with burnt sugar*

Crepe Suzette \$16

*Served with caramelised sauce, orange and lemon juice, brandy and orange Curaçao liqueur*

## KIDS

Schnitzel with chips and salad \$12

Margherita Pizza \$12

Ice cream \$6

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