



ffour Signature Cocktails

These are cocktails that our own bartenders have mixed up, using a range of flavours to offer you an original taste sensation. Tell our bartenders what type of drink you want and they can make a perfect suggestion.

Continental \$13

A refreshing mixture of muddled cucumber, Seagram's gin, Cointreau & Jaggard Lemon Myrtle. Shaken with fresh orange, lemon, and sugar syrup. Named after the continental cucumber, and great for sipping on a summers day ~ created by Marcus Motteram

Apples & Pears~ Down the stairs \$13

Zubrowka bison grass vodka, apple schnapps & pear liqueur, combined with fresh apple, nashi pear & a splash of cloudy apple juice to create a lavish blend... be careful of those stairs ~ Dedicated to Mike Enright Sydney ~ created by Dean Reardon

Style and Class \$13

Slid into Wyborowa peach vodka with ginger liqueur and Cointreau accessorized with cranberry, fresh lemon & lime juice in a Martini glass.

Londonberry \$13

A sublime concoction of Seagram's gin, Chambord, Peach liqueur, lemon and cranberry juice. Shaken up by the best and strained into a martini glass. Editors choice ~ Bartender magazine ~ Created by James Wardle

Elixir Gimlet \$13

A magical cure for all your ills. Lime and peach puree intermingled with South gin, 42 Below Fejoia vodka, peach liqueur & sugar syrup. Finalist in the 2005 Melbourne Classic Cocktail Competition ~ Created by Rain Fuller

Slice of Heaven \$13

You'll be in raptures upon one taste of a superb amalgamation of muddled lime and pineapple thrown together with 42 Below Kiwi vodka, Sloe Gin, Dukuyper hot cinnamon schnapps & cloudy apple juice with a hint of caramel.



Parisian \$14

(seasonally available)

A sexy concoction of a whole passion fruit and fresh pineapple, Cointreau, Seagram's gin, a good twist of lime and cranberry juice ~ created by Marcus Motteram

Ghetto Soul (aka The Cutis Mayfield) \$14

B.S.C. presents "Soul" – Ghetto style, where Black and Proud is Loud. Premium Bourbon with a hint of chocolate and ginger... Sip it. Flip it. Just don't trip it, fool. Don't be shy; ask for "Soul" Ghetto style... PLEASE

A generous pour of Wild Turkey, with a hint of Noilly Prat dry vermouth, crème de cacao and crème de Gingembre ~ created by Ollly Saiaana

Opium \$14

The perfect blend of Havana Club, Jaggard Lemon Myrtle, Chambord & Crème de Gingembre with a medley of strawberries, blue & black berries, mint and ginger. Take yourself to another level ~ created by Dean Reardon

Finnish first \$13

A divine hit of dark fruit n nut, a sombre injection of spiced Christmas cake. It comes out of nowhere and tickles you spine, a naughty idea to nice to take. Ginger smashed with Finlandia Mango vodka, lime juice, Jaggard Lemon Myrtle liqueur & chestnut liqueur, sweetened with English breakfast sugar syrup, and thinned with Liquid Pear. Winner of the Finlandia Cocktail Competition 2005 ~ created by James Smythe



ffour Classics

Classic cocktails have stood the test of time; they have proven themselves to be some of the most delightful concoctions ever to be consumed. At f4 we have a strong belief that they are sacred, for this reason we guarantee the quality and consistency of our drinks.

Classic Champagne Cocktail **\$11**

The origin of this cocktail is shrouded in mystery dating back as far as 1889. But this remains on the lips of many people in the modern era. A sugar cube, bitters, Martell VS, Méthode Champenoise.

Bellini **\$11**

In 1943 an exhibition of work by Venetian painter Bellini inspired Giuseppi Cipriani, a Bartender at Harry's Bar in Venice, to create this very famous cocktail. Peach nectar, Méthode Champenoise.

French 75 **\$11**

A French creation to celebrate the firepower of the famous French 75 light field gun, used during the First World War. Seagram's Gin, lemon juice & sugar with Méthode Champenoise

Kir Royale **\$11**

This drink was named after the war hero and Mayor of Dijon, Canon Felix Kir (1876-1968). Chambord, Méthode Champenoise

Between the Sheets **\$13**

Created in the 1930s, an after-dinner drink combination is definitely seductive. Martell VS, Cointreau & Havana Blanco with fresh lemon juice.

Bloody Mary **\$15**

Harry's New York Bar, Paris, was the birthplace of this classic restorative cocktail in 1921. The inspiration for the name comes from Hollywood actress Mary Pickford. Wyborowa Vodka, tomato juice, Worcestershire sauce, fresh lemon juice, celery salt, Tabasco & black pepper.

Brandy Alexander **\$13**

A very sophisticated after-dinner drink that has been popular with cocktail drinkers since the prohibition era. Martell VS, dark crème de cacao & cream.



Cuba Libre **\$13**

One of the best known Rum drinks of the world. The Cuba Libre, literally meaning 'Free Cuba!', is attributed to an army Lieutenant in Cuba mixing Bacardi Rum with a new soft drink called Coca-Cola – this was 1893. A solid measure of Bacardi rum with fresh muddled lime packed with ice and topped with Coca-Cola just for the taste of it!

Daiquiris **\$15**

This drink was named after a town called Daiquiri, near Santiago, Cuba. Its fame spread to America in 1909 when Admiral Lucius Johnson of the U.S. Navy brought the drink back to the United States. Classic ~ Cointreau, fresh lime & sugar syrup, served straight up in a Grand Martini glass.

Peach and Basil Daiquiri **\$15**

(seasonally available)
Fresh lime, Havana Club Blanco, Cointreau, sugar syrup, fresh peach and aromatic basil make this daiquiri mouth-watering

Watermelon and Mint Daiquiri **\$15**

(seasonally available).
A thirst quenching union of watermelon, mint, fresh lime juice, sugar syrup, Havana Blanco & Cointreau.

Gimlet **\$13**

According to cocktail lore, this drink was the creation of crafty recruits in the Royal Navy. The men keenly combined their daily rations of gin, lime juice, sugar to make a soothing tippie to ward off scurvy. There's also a good chance these fellows used the word "gimlet," because the tool of the same name - a small boring device like a corkscrew - was reportedly sent with lime juice containers to British colonies during the late 18th century. Or the drink's name could come from Sir T. O. Gimlette, a Royal Navy officer and surgeon from 1879 until 1917.

An exquisite blend of fresh lime juice, sugar syrup and Seagram's gin to create a simple but wonderful flavour sensation

Feijoa Gimlet **\$14**

Fresh lime, sugar syrup, elderflower cordial and a good dose of 42 Below feijoa vodka instead of gin which is traditionally used. It is definitely the one for the adventurous types.

Japanese Slipper **\$14**

One of the first cocktails to become famous using the Midori product from the Japanese producer, Suntory. A very well balanced cocktail.



Mai Tai

\$15

In 1944 bartender "Trader Vic" mixed this concoction for two friends from Tahiti, after one sip, they pronounced it to be: "Mai tai – roa ae" meaning "out of this world – the best."

Appelton's Estate Reserve (18 YO), Cointreau, sugar syrup, Orgeat syrup, fresh lime and a sprig of mint

Manhattan

\$15

A recipe for a Manhattan was published in bartender's guides of the early 1880's. Some say it was created in 1874 at the Manhattan Club, New York. It can be ordered Sweet, Dry or Perfect.

Canadian Club, sweet red vermouth, dry white vermouth and Angostura bitters.

Margarita ~ El Presidente

\$14

Danny Herrera, owner of Rancho La Gloria in Tijuana, Mexico. Created this drink when he discovered the Actress Marjorie King, was allergic to every spirit but Tequila. Naming it Margarita ~ Mexican for Marjorie. Olmeca, Cointreau, lemon juice & fresh lime.

Mandarin and Mint Margarita

\$14

Something of an F4 enigma, how wonderfully these ingredients blend to make the perfect balance. Mandarin Napoleon, quality tequila, fresh lime, mint, vanilla sugar and a splash of mandarin juice.

Moscow Mule

\$13

This was invented 1941 when Heublein & Co. of USA, acquired the US rights to Smirnoff Vodka. The company was looking for a way to compete with Gin. Smirnoff Black, fresh lime, ginger beer & bitters.

Negroni

\$13

The name originates from a Florentine, Count Camillo Negroni. It can be ordered long, just add soda. Seagram's gin, Campari, sweet red vermouth.

Pimm's No. 1 Cup

\$10

Pimm's became the ladies drink of the 1950s and 60s. This is the only pre-mixed cocktail that is used by professional bartenders. Great on a summers day. Pimm's, topped with Lemonade and/or Ginger Ale, garnished with cucumber and a plethora of fruit.

Old Fashioned

\$15

One of the world's oldest cocktails, dating back to 1862. A simple blend of ingredients, which require perfect mixing to get the blend just right. We suggest Makers Mark, mixed with an Angostura Bitters soaked sugar cube, orange rind and ice



Rob Roy

\$15

The only cocktail to drink on Saint Andrew's Day, it takes its name from the Scottish rebel hero, Rob Roy. Johnny Walker Red Scotch whisky, sweet vermouth, Angostura bitters.

Rusty Nail

\$13

The Rusty Nail came about during the 1950's, when imbibers wanted post-war comforting. The Rusty Nail tries to call up the fierceness of the Rob Roy, however the Drambuie comforts rather than kicks. Scotch whisky & Drambuie with a twist of orange.

Sazerac

\$15

A cocktail that made its Film debut with Bond's 'Live and Let Die'. Some suggest this as an aphrodisiac. 3 parts Wild Turkey, served in an old fashioned rinsed w/ Peychaud bitters, sugar & absinthe over ice

Sidcar

\$15

Created at Harry's New York Bar, Paris, after WW1 for an eccentric Captain who turned up on a chauffeur-driven motorbike sidcar. The chauffeur would sleep in the sidcar while his captain was indulging in this classic recipe...
Martell VS, Cointreau and fresh lemon juice

Apple and Raspberry Sidcar

\$15

A well balanced fruity version of this timeless classic when fresh apples and raspberries are mixed with lemon juice, Remy VS, Chambord and Apple Schnapps.

Singapore Sling

\$15

We use the original recipe from 1915, by Ngiam Tong Boon, a bartender at Raffles Hotel, Singapore. Seagram's gin, cherry brandy, Cointreau, DOM Benedictine, fresh lime, orange and pineapple juice, slung into a tall glass over ice

Sours

\$13

The original sour, a brandy sour, was a favourite in the 1850s. Sours can be made with any spirit or liqueur with the most requested being a whiskey sour. Ask your bartender for a recommendation
Lime & lemon juice, sugar syrup & egg white, your choice of spirit or liqueur, shaken & strained over ice in a sugar rimmed rocks glass.

Tom Collins

\$13

John Collins was the original, which can be traced back to Limmers, a Restaurant in London around 1790-1817 using Genever, a Dutch-style gin. A bartender substituted Old Tom Gin (which is slightly sweet) that became popular, hence the Tom Collins. Seagram's gin, fresh lemon juice, sugar syrup & soda.



F4 Martini's

Please note most of our Martini's are a standard pour of 90mls, which is equivalent to 3 standard drinks.

You may try any of our martinis with one of our wide range of Vodka's or Gin's with over 50 we have something to suit everyone.

Martini ~ The Classic \$15

Just about everyone has an opinion on how to make the perfect Martini. Every bartender believes his combination will produce a state of mind somewhere between pure happiness and sheer ecstasy. They're right.

Seagram's gin or Wyborowa vodka, sweet, dry, or perfect. Olive or a twist.

Gibson \$15

A dry Bombay Sapphire Gin Martini garnished with 3 cocktail onions. The cocktail onions offer a wonderful zesty vinegar flavour which is in contrast to the dryness of your favourite gin. A marriage made in heaven

1951 Chicago Martini \$15

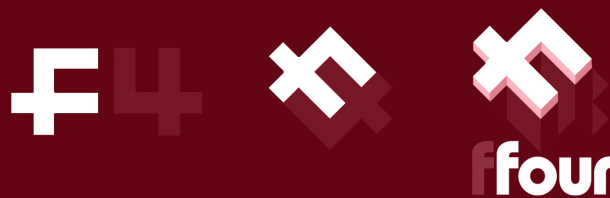
A solid pour of gin in a Cointreau rinsed grand martini glass, finished with a plump stuffed olive

Chocolate Martini \$15

Absolut vodka, Absolut Vanilia, Frangelico and Crème de Cacao stirred and topped with some chocolate shavings.

Dirty Martini \$15

Take a classic Martini, and replace the vermouth with a splash of olive brine, as we all know you like it dirty.



ffour Muddled

A muddled or "stick" drink as they are sometimes referred to utilise fresh fruit, and sugar to give the drink it's flavour, rather than liqueurs, this creates a wonderfully fresh and lively flavour, here are some of the worlds favourites

Caipirinha \$13

A Brazilian bartender's speciality, its name translates literally as "farmers drink".

Fresh lime, sugar and good helping of Ypioca Cachaca.

Caipiroska \$13

Legend has it that in a London bar they ran out of Cachaca to make Caipirinha, so instead used vodka and changed the name. Served with a double shot of Wyborowa.

Caipirisma \$13

Prepared the same way as the Caipirinha, except replacing Cachaca with Havana Club.

Mint Julep \$13

The Mint Julep originated from Virginia, America. It was introduced to England by a Captain Marryatt, who was as taken by this drink as he was the American Ladies. It is one of the oldest cocktails to utilize a muddling stick to prepare the drink.

Fresh mint leaves muddled with sugar & Wild Turkey Bourbon whiskey.

Watermelon Mint Julep \$13

(seasonally available)

The exquisite refreshing taste of fresh watermelon is added to the Mint Julep making it a great summer favourite.

Mojito \$13

In the late 16th Century Frances Drake created a drink called the Draque, later at the time Don Facundo first created the Bacardi Rums, the Draque was changed to include Bacardi and renamed the Mojito.

Fresh lime, brown sugar, mint leaves & Havana Club.

Vanilla & Pear Mojito \$13

A smooth variation of the original incorporates Madagascan Vanilla pods infused into Havana Club, Licor 43, fresh lime, pear, mint and palm sugar.

Ginger & Hazelnut Mojito \$13

Ginger and mint muddled fresh lime and palm sugar shaken with Havana Club, Frangelico and Crème de Gingembre.



ffour Stolen Cocktails

With a passion for cocktails, it is only natural that we taste and appreciate cocktails at other bars. These are some of our favourites, which we believe have the ability to be contemporary classics. Note where ever possible we have written the name of the bartender and the bar it was created in.

Sonny Cheeba \$13

Geoff Vrieken Chaise Lounge
Named after a character in a 'blacksploitation' movie, it has a gourmet Asian flavour, fusing the flavours provided by crème de Gingembre, Jaggard Lemon Myrtle, Wyborowa Citrus Vodka, apple juice and fresh lime.

K.Z.7. \$13

Peter Blake New Zealand
Combining some of the flavours of the world into one glass. Kiwi fruit (N.Z.), Midori (Japan) and Zubrowka (Poland), muddled shaken and strained into one of our Grand Martini Glasses.

Cruise missile \$13

Johnnie Kerrigan Cruise Bar
Very tasty concoction of muddled orange and limes, Ursus Roter, Aperol and a splash of blood orange juice.

Stolen Martini \$27

L.A.B. Bar London
We have seen this little number turn up on a few other cocktail menus renamed, we don't actually know the real name, however it is made with a very generous pour of orange citrus flavoured vodka, we suggest Belvedere Pomeranza and a splash of Cointreau chilled with the addition of chunky cut orange zest.



ffour Summer Cocktail Collection

Tuscan Rosa \$13

Fresh lemon and ginger pressed with Tuaca, Medos honey vodka and Campari, then shaken with ruby red grapefruit juice.

Honey & Spice \$13

Nashi pear and coriander combined with the elegance of Seagrams gin, Medos honey vodka and lemon juice, served straight up in a Martini.

Touch of Summer \$13

Kiwi fruit paired with ½ a lemon squeezed, 42 Below Kiwi, Cherry Brandy and Hipnotiq... ahhh the taste of summer.

Just Peaches \$13

An exceptional blend of Wyborowa Peach vodka and 42 Below Passionfruit vodka, combined with ruby red grapefruit juice, fresh lime and a dash of peach bitters.

Resident Drop \$13

The perfect trio of Wyborowa Orange and Lemon vodka's with Tuaca, cloudy apple juice and fresh lime, poured into a Martini glass.

Pink Vinyl \$13

Something for those vinyl junkies, drop Wyborowa lemon vodka, Soho lychee liqueur Cointreau and Ruby Red Grapefruit juice into the mix, shake and spin into a Martini glass, then top with a skewered lychee.

Hypnotiq Haze \$13

A mesmerizing combination of Hypnotic (tropical) liqueur, South Gin, roses, white cranberry juice and Aperol



ffour Vodka

Siwucha (Poland)	27.0
Legalna (Poland)	21.0
Ketel One (Holland)	15.0
Belvedere (Poland)	13.0
Grey Goose (France)	10.0
Level (Sweden)	11.0
Van Gogh (Netherlands)	10.0
Ciroc (France)	10.0
Chopin (Poland)	9.5
Krolewska (Poland)	9.5
Svenskt Brannvin (Sweden)	9.5
Brannvin (Sweden)	8.5
42 Below (New Zealand)	8.0
Smirnoff Black Label (Russia)	8.0
Seriously Vodka (Sweden)	8.0
Absolut Vodka (Sweden)	8.0
Zubrowka Bison Grass Vodka (Poland)	8.0
lüksusowa (Poland)	8.0
Stolichnaya (Russia)	8.0
Tall Blond (Estonia)	8.0
Wyborowa Vodka (Poland)	7.5

ffour Flavoured Vodka

Belvedere Cytrus (Poland)	13.0
Belvedere Pomerancza (Poland)	13.0
Grey Goose L'Orange (France)	12.5
Grey Goose Le'Citron (France)	12.5
Grey Goose La Vanille (France)	12.5
Ketel One Citroen (Holland)	11.0
42 Below Manuka Kiwi (New Zealand)	9.0
42 Below Feijoa (New Zealand)	9.0
42 Below Manuka Honey (New Zealand)	9.0
42 Below Passionfruit (New Zealand)	9.0
Seriously Pinky (Sweden)	8.0
Ursus Roter Vodka (Holland)	8.0
Absolut Kurrant (Sweden)	8.0
Absolut Raspberri (Sweden)	8.0
Absolut Peppar (Sweden)	8.0
Absolut Vanilia (Sweden)	8.0
Medos Honey Vodka (Poland)	8.0
Wyborowa Peach (Poland)	8.0
Wyborowa Orange (Poland)	8.0
Wyborowa Lemon (Poland)	8.0



ffour Gin

Hendricks Gin (UK)	15.0
Tanqueray No. 10 (UK)	13.0
Tanqueray Export Strength (UK)	13.0
Plymouth Navy Strength (UK)	13.0
Bombay Sapphire Export (UK)	13.0
Martin Miller Westbourne (UK)	12.5
Martin Millers (UK)	10.5
Van Gogh (Netherlands)	10.0
Tanqueray (UK)	8.5
Plymouth (UK)	8.5
Lark Pepperberry (Australia)	8.5
South (New Zealand)	8.5
Imagin (UK)	8.0
Brokers (UK)	8.0
Bombay Sapphire (UK)	8.0
Seagram's (UK)	7.5

ffour Rum

Angostura 1824 (West Indies)	12.5
Matusalem Grand Reserve (Cuba)	10.0
Bacardi 151 (Puerto Rico)	10.0
Angostura 1919 (West Indies)	9.5
Appletons Extra (Jamaica)	9.5
Appletons Reserve (Jamaica)	8.5
Havana Club Anejo 7 Anos (Cuba)	8.5
Bacardi 8 (Bahamas)	8.0
Bacardi Limon	8.0
Mount Gay (Barbados)	8.0
Havana Club Anejo Reserve (Cuba)	8.0
Appletons VX (Jamaica)	8.0
Bacardi Oro (Puerto Rico)	8.0
Bacardi Carta Blanca (Puerto Rico)	8.0
Bundaberg Distiller's No 3 (Australia)	8.0
Havana Club Anejo Blanco (Cuba)	7.5

ffour Tequila

Herradura Seleccion Suprema (100% Agave)	40.0
Cuervo Reserva De La Familia (100% Agave)	18.0
Porfidio Anejo (100% Agave)	15.0
El Tesoro (100% Agave)	13.5
Porfidio Reposado (100% Agave)	12.5
Canicas Reposado (100% Agave)	12.0
Herradura Anejo (100% Agave)	12.0
Porfidio Plata (100% Agave)	11.5
Sauze Tres Generations (100% Agave)	11.0
Herradura Reposado (100% Agave)	10.0
Cuervo 1800 Anejo (100% Agave)	10.0
Herradura Silver (100% Agave)	9.5
Sauza Hornitos (100% Agave)	9.5
Cuervo Especial (Mixto)	8.0
Olmeca (Mixto)	8.0



ffour Scotch

~ Blended ~

Johnnie Walker Blue Label	25.0
Chivas Royal Salute 21 YO	22.0
Chivas Regal 18 YO	18.0
Johnnie Walker Gold Label 18 YO	16.0
Johnnie Walker Swing	12.0
Johnnie Walker Pure Malt 15 YO	11.0
Chivas Regal 12 YO	10.0
Johnnie Walker Black Label	9.5
Dewar's	8.0
Johnnie Walker Red Label	8.0

~ Single Malt ~

The Glenlivet 18 YO (Speyside)	13.5
Glenfiddich 18 YO (Speyside)	12.5
Ardbeg 10 YO (Islay)	12.0
The Glenlivet 15 YO (Speyside)	12.0
Glenfiddich 15 YO (Speyside)	11.5
Lagavulin 16 YO (Islay)	11.5
Macallan 12 YO (Highland)	11.5
Laphroaig 10 YO (Islay)	11.5
Aberlour 10 YO (Speyside)	9.5
The Glenlivet 10 YO (Speyside)	9.5
Glenfiddich 12 YO (Speyside)	9.5

ffour Irish

Bushmills 10 YO (Single Malt)	9.5
Jameson 12 YO	9.5
Clontarf (Single Malt)	9.5
Black Bush	8.5
Clontarf	8.0
Tullamore Dew	8.0
Jameson Irish	7.5

ffour Rye Blend

Crown Royal	12.0
Canadian Club Classic (12 YO)	11.0
Canadian Club	8.0

ffour Bourbon

Jack Daniels Single Barrel	12.5
Woodford Reserve	12.0
Bakers	11.5
Bookers	11.0
Wild Turkey Rare Breed	11.0
Basil Haydens	10.5
Blantons Special Reserve	10.0
Makers Mark	9.5
Wild Turkey 8 YO	9.0
Jack Daniels	8.5
Jim Beam Small Batch	8.5
Jim Beam Bourbon	8.0
Wild Turkey	8.0



ffour Cognac / Brandy

Remy Martin Louie XIII	120.0
Remy Martin Extra	30.0
Hennessy Paradis	30.0
Remy Martin XO	18.0
Remy Martin VSOP	10.0
Hennessy VS	9.5
Remy Martin VS	8.5
Martell VS	8.5
St Remy Brandy	7.5

ffour Vermouth

Cinzaro Bianco (60 Mls)	7.5
Cinzaro Rosso (60 Mls)	7.5
Cinzaro Extra Dry (60 Mls)	7.5
Noilly Prat Dry (60 Mls)	8.0
Rosso Antico (60 Mls)	7.5

ffour Aperitif

Pernod Absinthe	10.0
La Fée Absinthe	10.0
Chartreuse Green	10.0
Chartreuse Yellow	9.0
Campari (45 Mls)	8.5
Pimm's (45 Mls)	8.5
Galliano White Sambuca	8.0
Galliano Black Sambuca	8.0
Pernod	8.0
Jagermister	8.0
Akropolis Ouzo	8.0
Aperol (45 Mls)	7.5
Gekkeikan Sake	7.5

ffour Cachaca

Yipioca Ouro	8.0
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ffour Schnapps

De Kuyper Apple	7.5
De Kuyper Peach	7.5
De Kuyper Butterscotch	7.5
De Kuper Hot Cinnamon	7.5



ffour Liqueurs

Ameretto Di Sorronno	8.5
Baileys Irish Cream	8.0
Bush Liqueur	9.0
Chambord	8.0
Cointreau	8.5
Dom Benadictine	9.0
Drambuie	9.0
Frangelico	8.0
Galliano Liqueur	8.0
Gayva	8.0
Grand Marnier	9.0
Grand Marnier Centenaire	16.0
Grand Marnier Cent Cinquantenaire	28.0
Hypnotiq	8.0
Jaggard Original	8.0
Jaggard Lemon Myrtle	8.0
Jaggard Aniseed Myrtle	8.0
Kahlua	8.0
Licor 43	8.0
Liquore Strega	9.0
Malibu	8.0
Mandarine Napoleon	9.0
Massenez Crème De Gingembre	9.0
Midori	8.0
Mozart Black Chocolate Liqueur	8.0
Soho Lychee Liqueur	7.5
Southern Comfort	8.0
Tequila Rose	8.0
Tia Maria	8.0
Tuaca	7.5
Wild Turkey Liqueur	8.0
Zen ~ green tea liqueur	8.0



ffour Domestic Beer

Little Creatures Pale Ale	7.5
Little Creatures Pilsner	7.5
Coopers Sparkling Ale	7.0
Coopers Pale Ale	7.0
Rogers Amber Ale (Little Creatures)	7.0
Beez Neez Wheat Beer	7.0
Bohemian Pilsner	7.0
James Boags Premium	7.0
Cascade Premium	7.0
Crown Lager	7.0
Boags St George	7.0
James Boags Premium Light	5.5

ffour Imported Beer

Sapparo ~ 650ml (Japan)	14.0
Chimay Blue (Belgium)	12.0
Chimay Red (Belgium)	11.0
Chimay White (Belgium)	10.0
Grolsh Swing-Tops (Netherlands)	8.5
Leffe Blonde (Belgium)	8.5
Hoegaarden (Belgium)	7.5
Heineken (Netherlands)	7.5
San Miguel Pilsner (Philippines)	7.5
Corona (Mexico)	7.5
Stella Artois (Belgium)	7.5
Asahi (Japan)	7.5
Becc's (Germany)	7.5



ffour Wines

~ Whites ~

Wyndham Estate 1828 Chardonnay

Glass **7.0**
Bottle **25.0**

Andrew Garrett Sauvignon Blanc Semillon '04

Glass **7.5**
Bottle **28.0**

~ Reds ~

Wyndham Estate Bin 555 Shiraz

Glass **7.0**
Bottle **25.0**

~ Sparkling ~

Wyndham Estate 1828

Glass **6.5**
Bottle **30.0**



ffour champagne

Dom Perignon
Champagne Vintage 1996 **328.0**

Bollinger
Champagne Cuvée Brut NV **140.0**

Krug Champagne
Grand Cuvée NV (375mls) **130.0**

Veuve Cliquot
Champagne NV **125.0**

Billecart Salmon Brut
Champagne NV **125.0**

Taittinger Brut Reserve
Champagne NV **125.0**

Moët & Chandon
Champagne Brut NV **115.0**

Louis Roederer
Brut Premier NV (375mls) **70.0**



ffour Cigars

Pantagas Series D No. 4 **\$22.5**

A wonderfully rich, full bodied & full flavoured cigar, the series D 4 is probably the most popular robusto in the world

Origin:	Cuba	Weight:	11.66 g
Format:	Robusto	Length:	124 mm
Manufactured:	Hand Made	Ring Gauge:	50

Cohiba Siglo I **\$21.5**

A wonderful small cigar, the Siglo I is rich & full bodied with typically dry, woody aromas that are not overpowered by strength. Can be enjoyed any time of the day.

Origin:	Cuba	Weight:	5.91 g
Format:	Perla	Length:	102 mm
Manufactured:	Hand Made	Ring Gauge:	42

Romeo y Julieta Corona **\$18.5**

A true corona from Romeo y Julieta. But, in the same way as we said that the Churchill format is a true Romeo, we could say here that this is a beautiful Juliet. A softer style cigar with a great aroma, smoothness and a good shape. A friendly Habano at any time.

Origin:	Cuba	Weight:	9.29 g
Format:	Corona	Length:	142 mm
Manufactured:	Hand Made	Ring Gauge:	42

Montecristo No. 4 **\$16**

The Mareva from Montecristo is the most popular premium cigar in the world; the Montecristo No. 4 is a medium bodied cigar with classic smooth flavours of earth & spice.

Origin:	Cuba	Weight:	8.46 g
Format:	Mareva	Length:	129 mm
Manufactured:	Hand Made	Ring Gauge:	42

Romeo y Julieta Belvederes **\$10.5**

This Belvedere from Romeo y Julieta is mild and spicy with a woody aroma. A day time cigar.

Origin:	Cuba	Weight:	7.63 g
Format:	Belvedere	Length:	125 mm
Manufactured:	Hand Made	Ring Gauge:	42

H. Upmann Puritos **\$6**

Origin:	Cuba	Weight:	2.97 g
Format:	Purito	Length:	118 mm
Manufactured:	Hand Made	Ring Gauge:	26

Ejecutivos No. 7 Vanilla **\$6**

This Belvedere from Romeo y Julieta is mild and spicy with a woody aroma. A day time cigar.

Origin:	Cuba	Weight:	2.89 g
Format:	Purito	Length:	115 mm
Manufactured:	Hand Made	Ring Gauge:	26