

# COCKTAILS

## SIGNATURES

Classic cocktails available on request

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<b>Botanic Spritz</b>	21
Archie Rose True Cut Vodka, orange, verjuice and mandarin spritz	
<b>Gold Feather</b>	25
Grey Goose Vodka, Lemongrass infused Martini Bianco, gold spray	
<b>Con Châu Châu</b>	23
Archie Rose Signature Gin, pineapple, Yuzu, white chocolate syrup, coconut, peppermint tea	
<b>The Sapphire Gimlet</b>	24
Bombay Sapphire Gin, pomme verte, lime juice, Vietnamese Mint	
<b>Bermuda Belle</b>	23
Buffalo Trace Bourbon, pineapple, mango sorbet, coconut, lime juice	
<b>Spice Trader</b>	22
Bacardi Spiced Rum, Averna, Martini Rosso, espresso, palm sugar, passionfruit syrup, Chinese Five Spice	
<b>Yuzu Margarita</b>	23
Corazon Blanco Tequila, Triple Sec, Yuzu, lime juice	
<b>Sesame Buzz</b>	25
Patron Silver, coffee liqueur, First Press Cold Brew, roasted sesame, honey	
<b>Sanguine Negroni</b>	23
Archie Rose Straight Dry Gin, Campari, Martini Rosso, cherry liqueur, blood orange	
<b>South East Sour</b>	24
Dewars 'The Ancestor -12 y.o.' Whisky, galangal syrup, lemon juice, whites	

# NO-LO

## MOCKTAILS

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<b>Quan Thoai Spritz</b>	15
Home Grown orange, verjuice and mandarin spritz	
<b>Phoney Colada</b>	16
Vanilla Monin, Lyre's Classico, fresh lime juice, passionfruit, pineapple	
<b>Dragon Fly</b>	17
Lyre's Pink London Spirit, Vietnamese mint, palm sugar syrup, cloudy apple, fresh lime juice	

## NON - ALC WINE

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French Bloom 'Le Blanc' Sparkling, FRA 125ml	20
Zeitgeist Riesling, Rudesheim, GER 150ml	17
Altina 'Liberate' Pepperberry Shiraz, AUS 150ml	16

## NON

A leading non-alc innovator, creating meticulous blend of florals, fruit, tannin, salinity, & acidity. Halal Friendly.

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NON 1 Salted Raspberry and Chamomile, VIC 100ml served over ice	12
NON 3 Toasted Cinnamon and Yuzu, VIC 100ml served over ice	12

## BESPOKE

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<b>Botanic House Iced Tea</b>	11
Green Rose Tea, Raspberry, Mint and Cloudy Apple	
<b>Vietnamese Coffee cà phê sữa nóng - iced/hot</b>	8
Strong drip coffee, sweet condensed milk	

## NON - ALC BEER

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Heaps Normal 'Quiet XPA', VIC	9
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# WINE LIST

Wine List curated by Sommelier

Louella Mathews

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Curating a wine to list to complement Luke's menu requires a delicate harmony of flavours and textures – a careful yet creative pairing. Every wine is chosen to enhance the culinary journey through the diverse and tantalising flavours of the menu



## CHAMPAGNE | SPARKLING

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		G	B
NV	Bandini Prosecco, Veneto, ITA	16	75
NV	Maison Mumm x Marlborough 'Brut Prestige', Marlborough, NZ	18	85
NV	G.H. Mumm 'Brut Cordon', Reims, Champagne, FRA	28	150
NV	Perrier-Jouët 'Blason Rosé', Épernay, Champagne, FRA	34	195
NV	A by Arras Sparkling Rosé, TAS		95
15	Taittinger 'Brut Millesieme', Reims, Champagne, FRA		280

## AROMATIC WHITES

G B

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24	Henschke 'Peggy's Hill' Riesling, Eden Valley, SA	17	80
22	Grosset 'Springvale' Riesling, Clare Valley, SA	29	120
21	Gustavshof 'Trocken' Riesling, Dittelsheim, Rheinhessen, GER	19	90
20	Frank Brohl 'Feinherb' Riesling, Reiler Vom Heißen Stein, Mosel, GER		85
19	Domaine de l'Envol Riesling, Florimont Grand Cru, Alsace, FRA		195
22	Hesketh Sauvignon Blanc, Adelaide Hills, SA		65
25	Loveblock Sauvignon Blanc, Marlborough, NZ		90
20	La Croix St Laurent Sauvignon Blanc, 'Les Caillottes' Sancerre, Loire, FRA		150
21	Abellio Albariño, Rías Baixas, ESP	17	80
23	Pikes 'Luccio' Pinot Grigio, Clare Valley, SA	16	75
17	Tyrell's 'Vat 1' Semillon, Hunter Valley, NSW		195

## TEXTURAL WHITES

G B

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21	Schlumberger 'Les Princes Abbes', Pinot Blanc, Alsace, FRA	18	85
23	Oakridge Pinot Gris, Yarra Valley, VIC	17	80
21	Loimer Lois Grüner Veltliner, Niederösterreich, AUT		85
22	Domaine d'Elise Petit Chablis, Burgundy, FRA	25	110
21	Alte Chardonnay, Orange, NSW		60
21	Orlando 'Hilary' Chardonnay, Adelaide Hills, SA	18	85
21	Tolpuddle Chardonnay, Coal River Valley, TAS		195

## FRESH & FLORAL ROSÉS

G B

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23	Handpicked, Yarra Valley, VIC		70
23	The Somm and The Winemaker 'Skinny', Orange, NSW	17	80
22	Maison AIX, Aix-en-Provence, FRA	19	95

## FOOD FRIENDLY REDS

G B

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21	Philip Shaw 'No.8' Pinot Noir, Orange, NSW	27	110
22	Giant Steps 'Sexton Vineyard' Pinot Noir, Yarra Valley, VIC		150
22	Storm Bay Pinot Noir, Coal River Valley, TAS	18	85
19	Domaine Huguonot Pinot Noir, Bourgogne, Burgundy, FRA		195
22	Casali del Barone '150+1' Barbera, Piedmont, ITA	17	80
20	Kármán 'Tinto' Garnacha, Rioja, ESP	16	75
22	Hentley Farm 'Villian & Vixen' Grenache, Barossa Valley, SA		70
19	Handpicked Shiraz, Hilltops, NSW	16	75
21	Elderton 'Estate' Shiraz, Barossa Valley, SA		90
18	Kilikanoon 'Covenant' Shiraz, Clare Valley, SA		135

## DESSERT/FORTIFIED WINE

G B

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22	Frogmore Creek 'Iced Riesling', TAS	17	80
		75ml	(375)
NV	Chambers Topaque, Rutherglen, VIC	10	85
		75ml	(750)
22	Borgo Maragliano 'La Caliera', Moscato d'Asti, Piedmont, ITA	16	75
		125ml	(750)

# BEER

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James Boag's 'Premium' Light, TAS	9
Travla 'Mid-Strength Low Carb' Lager, NSW	10
Kirin Lager, JAP	13
Sydney Beer Co. Lager, NSW	12
James Squire '150 Lashes' Pale Ale, NSW	13
Young Henrys 'Newtown' Pale Ale, NSW	12
The Hills Apple Cider, SA	12

# COFFEE

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<b>The Cats Pjamas – by Seven Miles</b>	
Espresso/Long Black	4.5
Macchiato, piccolo, flat white, latte, cappuccino, mocha, hot chocolate	5.5
Add soy, oat, almond, decaf	+1

# TEA

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<b>Remy &amp; Max Loose Leaf Tea, Orange, NSW</b> (Allow Five Minutes to Infuse)	5
English Breakfast, Earl Grey, Sencha, Jasmine, Just Peppermint, Lemongrass & Ginger, Masala Chai Red Silk - Hibiscus, Rosehip & Strawberry	

# SOFT

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Orange, Cloudy Apple	6
Soft drinks	5
Ginger beer	6
Purezza sparkling water 1L	6