Evolution

Charter Rates

Prestige Harbour Cruises

DAY CHARTER RATES

PEAK | OCTOBER - JANUARY (MIN 4 HOURS)

UP TO 40 GUESTS	$3,700 per hour
41 - 70 GUESTS	$4,000 per hour

OFF-PEAK | FEBRUARY - SEPTEMBER (MIN 3 HOURS)

UP TO 70 GUESTS	$3,600 per hour

8 HOUR SPECIAL

UP TO 40 GUESTS	$25,000

Peak season, public holidays & special harbour events excluded.

RATES INCLUDE VESSEL HIRE, MARINE CREW AND FUEL

TERM CHARTER RATES

1 NIGHT	$27,000 + 20% APA
2 NIGHTS	$47,000 + 20% APA
3 NIGHTS	$67,000 + 20% APA
4 NIGHTS	$82,000 + 20% APA
5 NIGHTS	$97,000 + 20% APA
6 NIGHTS	$112,000 + 20% APA
7 NIGHTS	$127,000 + 20% APA

Relocation fees may apply.

- Excludes Public Holidays. POA for a term charter during these periods
- Fuel consumption for a maximum of 4 hours of cruising per day
- All events that occur onboard during a 24-hour+ term charter are subject to:
  - $5,000 event fee
  - 4 hours maximum

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Charter Rates

Prestige Harbour Cruises

ADDITIONAL DAY PRICING

STAFF *4 Hour minimum hire*	$120 per hour
STAFF-TO-GUEST RATIO	1:10
CHEF *$120 per hour thereafter*	$500 *4-hour hire*
CHEF-TO-GUEST RATIO	1:50
PUBLIC HOLIDAY CHEF *$200 per hour thereafter*	$1,200 5-hour hire
WHARF FEES *Eastern Pontoon, Campbell's Cove, King Street #9, Casino Wharf*	$75 per touch
PUBLIC HOLIDAY SURCHARGE *Christmas Day, Boxing Day, New Year's Eve and New Year's Day are POA*	• 25% on yacht hire, catering & beverage • 100% on staff

TENDER HIRE *Included for all term charters*	$600 per hour
SLIDE HIRE	$1,500
AQUA GOLF SET UP	$1,200 - 100 BALLS $250 additional 50 balls
FLITEBOARD *Not available in Sydney Harbour*	On request
SCUBA DIVING	On request

Evolution

Catering Menu

Prestige Harbour Cruises

CANAPE MENU

MINIMUM 30 GUESTS

PHAR LAP CANAPÉS | $90PP
3 Cold, 3 Warm, 1 Substantial, 1 Dessert

COX PLATE CANAPÉS | $115PP
4 Cold, 4 Warm, 2 Substantial, 1 Dessert

WINX CANAPÉS | $150PP
5 Cold, 4 Warm, 2 Substantial, 2 Dessert

Includes 1 additional Station:
Sashimi | Glazed Ham | Charcuterie & Cheese

COLD CANAPÉS
- Chilled QLD Tiger Prawns, yuzu aioli GF · DF
- Cured Ora King Salmon Pancake, puffed seeds, crème fraîche, cucumber & salmon roe
- Charred Sourdough Crostini, handcrafted ricotta, heirloom tomato & basil VG
- Freshly Shucked Sydney Rock Oysters, raspberry vinaigrette GF · DF
- Hiramasa Kingfish, ginger-cured roe, bonito crème & tapioca crisp
- Hand-Cut Tuna Tartare, sweet wasabi, black lava salt & seaweed wafer DF · GF
- Smoked Chicken Waff le Cone, crispy chicken, baby peas & kombu dust
- Seared Beef Tataki, soy & ponzu glaze, roasted garlic & chives
- Peking Duck Baby Cos Leaf, sticky plum sauce, eschalot & cucumber

SUBSTANTIAL CANAPÉS
- Slow Braised Lamb Shoulder, rigatoni, sourdough crumbs & pecorino
- Buffalo Mozzarella & Heirloom Tomato, basil, olives & fried f latbread VG
- Slow Braised Beef Short Rib, honey miso glaze, pickled carrot & sticky rice
- Japanese Chicken Karaage Don, yuzu mayonnaise & togarashi
- Coconut-Poached King Salmon Thai green curry, jasmine rice & crispy shallots GF · DF
- Tuscan Chicken & Orzo, sun-dried tomatoes, Parmesan & paprika

WARM CANAPÉS
- Crispy Pork Belly, sweet & sour glaze, spring onion & sesame DF
- Fried Chicken, sticky hot sauce & ranch aioli
- Black Angus Beef Skewer, Korean barbecue glaze & sesame DF
- Northern-Style Cumin Lamb, red peppers & curry leaf on f latbread
- Five-Spice Chicken Gyoza, golden sesame crust
- Prawn Toast, yuzu aioli & herb salad
- Roast Pumpkin & Sage Arancini,
- Pecorino & confit garlic mayonnaise V · GF
- Spiced Chickpea Mini Pie, saffron tomato chutney V
- Black Angus Beef Mini Pie, puff pastry & tomato chutney

DESSERT CANAPÉS
- Belgian Chocolate Brownie, sumac strawberries GF
- Cinnamon-Spiced Ricotta Cannoli
- Lemon Curd Cheesecake Tartlets
- Dark Chocolate Mousse, raspberry compote & coffee sponge
- Chocolate & Salted Caramel Tart, honeycomb
- Jamison Plum & Cinnamon Crumble Spoons
- Cinnamon Sugar Churros, dark chocolate sauce
- Double Brie, organic dates on seeded crisp

We can accommodate most food allergies and dietary requirements.
Please advise us at the time of booking and no later than 14 days before your charter.

Evolution

Catering Menu

Prestige Harbour Cruises

BUFFET MENU

MINIMUM 10 GUESTS

FLEMINGTON BUFFET | $145PP

COLD PLATTERS

- Black Angus Beef Tataki, spring onion, king brown mushrooms & agedsoy
- House-Smoked Petuna Ocean Trout, pickled red onion, capers &horseradish crème fraîche GF

WARM PLATTERS

- Grilled Tasmanian King Salmon, celeriac remoulade, wild rocket &shaved radish
- Roasted Medium-Rare Pepper-Crusted Black Angus Sirloin, localmushrooms & chimichurri

DESSERT PLATTERS

- Valrhona Dark Chocolate Pavé, candied peanuts, shortbread crumble& vanilla ice cream

BUFFET INCLUDES

- Green micro salad, shaved radish, red onion & cold-pressed dressing
- Freshly baked bread rolls & Pepe Saya butter
- Steamed baby potatoes with parsley butter & lemon

ASCOT SEAFOOD BUFFET | $215PP

ARRIVAL CANAPÉS

- Miniature Short Crust Tart, hummus &spiced butternut pumpkin V
- Seared Atlantic Scallops, sweet corn,chorizo & wild mushroom tart
- Chilli Lime Free-Range Chicken, babygreens, nam jim dressing & wonton

COLD PLATTERS

- Seafood Platter: oysters, tiger prawns,Balmain bugs & chilled mussels, capermayonnaise & citrus aioli
- Yellowfin Tuna, spring onion, king brownmushrooms & aged soy
- Queensland Spanner Crab, heirloomtomato medley, avocado, radish & lightchilli
- Lobster available on request, pricesubject to market value

WARM PLATTERS

- Roasted Medium-Rare Pepper-CrustedBlack Angus Sirloin, local mushrooms &chimichurri GF
- Large King Prawns, butternut pumpkin,Persian fetta & harissa GF
- Crispy-Skinned W.A. Cone BayBarramundi, sautéed wombok, pickledginger, aged soy & wild mushrooms GF

DESSERT PLATTERS

- Handmade Pavlova Nests, mangopassionfruit curd & raspberry sorbet GF
- Local & Imported Cheese, spiced chutney,marinated figs & flatbread

BUFFET INCLUDES

- Steamed new potatoes
- Wild rocket, shaved pear, pecorino &aged balsamic dressing
- Spiced cauliflower, chickpeas & raitasalad
- Handmade bread rolls & cultured butter

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Catering Menu

Prestige Harbour Cruises

SIT DOWN MENU

MINIMUM 10 GUESTS
WINE PAIRING AVAILABLE

3 COURSE | $170PP **4 COURSE | $200PP** **6 COURSE | $260PP**

ENTREE

- Chilled Tiger Prawns, celeriac remoulade, red vein sorrel & lemon dressing GF
- Zucchini Quinoa Fritters, pea & mint cream, goat 's cheese & watercress V
- De-Boned Baby Chicken, prosciutto, fetta, chestnut mushroom & broth
- Seared Scallops, Jerusalem artichoke, crisp pancetta & baby herbs
- Cured Kingfish, pickled baby beetroots, horseradish crème fraîche & roe
- Wagyu Carpaccio, capers, truffle mayonnaise, wild rocket & grissini
- Grilled Rare Yellowfin Tuna, shaved fennel, orange & aioli
- Confit W.A. Octopus, red pepper, olive & chilli aioli

BREAD AND SIDE

- Handmade Rolls Cultured Butter
- Baby green leaves, Apple cider dressing

MAINS

- Baby Snapper, mussels, confit fennel, zucchini flower & bisque GF
- Peppered Lamb Loin, slow-cooked shoulder, globe artichoke & jus GF
- De-Boned Corn-Fed Chicken, sweet corn, red pepper & pearl barley
- Hapuka Fillet , squid, chorizo, nettle butter & lemon GF
- Grass-Fed Beef Tenderloin, oxtail cigar, king brown mushroom & jus GF
- Berkshire Pork Loin, prosciutto, crispy pavé, morcilla & jus
- Twice-Cooked Duck Leg & Breast , gnocchi, kale, fig & orange glaze

DESSERT

- Dark Chocolate Pavé, poached strawberry & crème fraîche
- Salted Caramel & Chocolate Slice, banana fritters & peanuts
- Coconut Panna Cotta, mango, crumble & coconut sorbet
- Vanilla Cheesecake, mixed berries & orange cardamom ice cream
- Local & Imported Cheeses, fig loaf & apple cherry chutney

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

KIDS MEAL

CHILDREN AGED 12 AND UNDER

LITTLE YEARLINGS | $50PP

MAINS

Margherita pizza bites
Free-range chicken strips, chips & mayonnaise
Penne bolognese with Parmesan (plain available)

DESSERT

Vanilla ice cream, strawberries & crushed meringue

VE = VEGETARIAN, VEG = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

Evolution

Catering Menu

Prestige Harbour Cruises

FOOD STATION

MINIMUM 30 GUESTS
AVAILABLE WITH ANY CANAPÉ OR BUFFET PACKAGE

SUSHI AND SASHIMI STATION $40 PP

Kingfish, tuna and fresh seasonal seafood carved to order

DUMPLING BAR $40 PP

Steamed seafood, meat & vegetarian dumplings with dipping sauces

OYSTER TASTING STATION $40 PP

Freshly shucked Sydney Rock, Pacific & Flat

GLAZED HAM STATION $35 PP

Warm carved ham with mustards, pickles & soft rolls

LIVE OYSTER SHUCKING $40 PP + $480 FEE

Oysters shucked to order by our chef

CHARCUTERIE & CHEESE $35 PP

Cured & smoked meats, cheeses, pickles & chutneys

CAVIAR STATION $40 PP

Premium caviars presented over an ice bowl, with hosted service

CHEESE ASSORTMENT $30 PP

Local & imported cheeses with breads and accompaniments

MESSINA GELATO
$7.50 PP OR CART FROM $2,600

ALWAYS AVAILABLE

Salted Coconut & Mango Sorbet (GF, DF) · Cookies & Cream

Available à la carte on every charter.

CLASSIC FLAVOURS · CHOOSE TWO · MINIMUM 30 GUESTS

Blood Orange Sorbet · Bounty · Boysenberry · Chocolate Chip · Chocolate Fondant · Chocolate Mint · Chocolate Sorbet · Coconut & Lychee · Coffee · Cone-ception · Cookies & Cream · Hazelnut · Hokey Pokey · Lemon Sorbet · Macadamia Crunch · Mango Sorbet · Messinatella · Milk Choc with Choc Peanut Fudge · Pandan & Coconut Sorbet · Passionfruit Sorbet · Pistachio Praline · Rum & Raisin · Salted Caramel & White Chocolate · Salted Coconut & Mango Sorbet · Strawberries & Cream · Strawberry Sorbet · Super Dulce de Leche · Tiramisu · Vanilla · White Chocolate Hazelnut

Evolution

Catering Menu

Prestige Harbour Cruises

LIVE CULINARY

CHEF-LED STATIONS · MINIMUM 45 GUESTS
2 CHEF FEE $1,000

Live cooking as entertainment: our chefs prepare each dish in front of your guests, so dinner becomes part of the show.

INCLUDES 3 ARRIVAL CANAPÉS AND 2 DESSERT CANAPÉS

PORCHETTA & PASTA STATION
$150 PER PERSON

Slow-roasted whole porchetta, carved to order, served with house-made salsa verde, fennel & apple slaw, pickled peppers, roasted garlic mayonnaise, artisan bread rolls and crackling salt . Fresh spaghetti finished inside a whole Parmesan wheel (subject to availability), with a choice of t ruffle cream or slow-roasted cherry t russ tomato sauce, finished with basil, aged Parmesan, olive oil & cracked pepper.

TACO STATION
$150 PER PERSON

Charcoal-grilled chipotle & lime chicken, slow-cooked adobo pork and charcoal-grilled Black Angus beef, carved to order.
Warm tortillas, Mexican dirty rice, guacamole, pico de gallo, charred corn salsa, pickled jalapeños, slaw, coriander, lime and salsa verde.

THE OCEAN'S FINEST
PRICE ON ENQUIRY

An elegant raw seafood experience of freshly shucked Sydney Rock oysters, yellowfin tuna, kingfish, Ora King salmon, Hokkaido scallops and Moreton Bay bugs finished to order.
Finger lime, yuzu kosho, ponzu, Champagne mignonette, shallot vinaigrette, lemon, native herbs and sesame.

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Evolution

Catering Menu

Prestige Harbour Cruises

LOCAL FAVOURITES

ARTE BIANCA | $50PP

MINIMUM 8 GUESTS

Pizza Al Taglio by Arte Bianca, served as bite-sized harbour slices.

ANTIPASTI
Marinated mixed olives · House-made focaccia, olive oil & balsamic · Italian salumiboard with cured meats, cheeses & vegetables

MARGHERITA V
San Marzano tomato sauce, fior di latte mozzarella and basil

HOT SALAMI & HONEY
San Marzano tomato sauce, fior di latte mozzarella, hot salami, pecorino, rosemaryand truffle honey

PROSCIUTTO & ROCKET
San Marzano tomato sauce, fior di latte mozzarella, prosciutto, rocket and shavedparmesan

TARTUFATA
Fior di latte mozzarella, wild mushrooms, prosciutto, truffle paste, basil andparmesan

VEGETARIANA V
San Marzano tomato sauce, fior di latte mozzarella, roasted capsicum, mushroom,onion and olives

- *Gluten-free bases available*
- *Selection – choice of one pizza flavour per 8 guests*
- *Nov &Dec paired with another package only*
- *All pricing includes delivery fee.*

CHARGRILL CHARLIE'S | $60PP

MINIMUM 15 GUESTS

CHOOSE YOUR CHICKEN · SELECT ONE

- Chargrill Charlie's Signature Seasoned Chicken
- Portuguese Chicken

Half-half on request

CHOOSE THREE SALADS OR WARM SIDES
(DINNER ROLLS INCLUDED)

SALADS

- Greek Salad
- Chicken Caesar Salad
- Thai Marinated Chicken Salad
- Charlie's Chop Salad
- Roasted Cauliflower & Quinoa Salad
- Garden Salad
- Vegetable Poke Salad
- Japanese ColeslawSuperfood Salad
- Golden Turmeric Quinoa Salad
- Shredded Waldorf Salad
- Avocado & Rocket Salad
- Classic Coleslaw
- Potato Salad
- Tabouli

WARM SIDES

- Fried Rice
- Chicken Pad Thai
- Honey & Mustard Roasted Vegetables

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Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

Welcomed by our signature Evolution Spritz 'Hugo'

DAYBREAK | $25 PP/HR

SPARKLING
Chandon Brut NV – Yarra Valley, VIC

ROSÉ
Fat Bird Rosé – Australia

WHITE
Rare Penny Chardonnay – Australia
Stoney River Sauvignon Blanc – Marlborough, New Zealand

RED
Tyrrell's Old Winery Pinot Noir – Hunter Valley, NSW

BEER
Corona Extra
Peroni Nastro Azzurro

NON-ALCOHOLIC
Peroni 0% · Soft Drinks, Juice & Water

UPGRADE | $10 pp/hr
Add the Evolution Spritz · Chandon Brut , Elderflower, Soda, Fresh Mint & Lim

SUNDOWNER | $35 PP/HR

CHAMPAGNE
Veuve Clicqout

ROSE
Minuty Prestige – Côtes de Provence, France

WHITE
Vasse Felix Filius Chardonnay – Margaret River, WA
Catalina Sounds Sauvignon Blanc – Marlborough, New Zealand

RED
Terrazas de los Andes Reserva Malbec – Mendoza, Argentina

BEER
Corona Extra
Peroni Nastro Azzurro

NON-ALCOHOLIC
Peroni 0% · Soft Drinks, Juice & Water

UPGRADE | $10 pp/hr
Add the Evolution Spritz · Chandon Brut , Elderflower, Soda, Fresh Mint & Lim

Evolution

Beverage Packages

Prestige Harbour Cruises

BEVERAGE PACKAGES

Welcomed by our signature Evolution Spritz 'Hugo'

THE EVOLUTION EDIT | $50 PP/HR

CHAMPAGNE – POURED THROUGHOUT

Veuve Clicquot Yellow Label NV
Champagne, France

CHAMPAGNE UPGRADE

Upgrade to Bollinger Special Cuvée
+$10 PP / PH

WINE

- Rosé – Whispering Angel, Côtes de Provence
- White – Cloudy Bay Sauvignon Blanc, Marlborough NZ
- Red – Giant Steps Pinot Noir, Yarra Valley

BEER

- Corona Extra
- Peroni Nastro Azzurro

NON-ALCOHOLIC

- Horizon Fizz – Raw C Coconut Water, Lime, Soda, Mint
- Peroni 0%
- Still & Sparkling Water
- Coffee & Tea

NON-ALCOHOLIC DRINKS PACKAGE $12 PP/HR

0% Prosecco, Wine & Beer

SOFT DRINKS PACKAGE $8 PP/HR

Soft Drinks, Juice & Water

COCKTAILS

Evolution Spritz 'Hugo'

Chandon Brut, Elderflower, Soda, Fresh Mint & Lime

Sunset Spritz

Chandon Rosé, White Peach, Soda

Saltwater Paloma

Papa Salt Coastal Gin, Pink Grapefruit, Lime, Agave, Soda, Sea Salt

Home Straight Margarita

CINCA Blanco Tequila, Fresh Lime, Agave, Salt

First Light Highball

Belvedere, Soda, Fresh Lime
Choose vodka or gin: First Light Highball or Saltwater Paloma

Horizon Fizz (alcohol-free)

Raw C Coconut Water, Lime, Soda, Mint

SPIRITS ADD-ON $10 PP/HR

Belvedere · Papa Salt · Pat rón · Maker's Mark

ONBOARD MIXOLOGIST
$450 FOR 4HRS + 125 P/H THEREAFTER

Bespoke cocktail select ions, made fresh to order on board

BEER KEG $1,400

On tap for the whole charter · approx. 170 middies

Evolution

Beverage Packages

Prestige Harbour Cruises

À LA CARTE

A CURATED SELECTION – CHARGED PER DRINK
PEAK SEASON MINIMUM SPEND: $3,500
WHEN NO BEVERAGE PACKAGE IS BOOKED.

CHAMPAGNE & SPARKLING

Price per glass

- Chandon Brut NV – $16
- Veuve Clicquot Yellow Label – $30

ROSÉ

- Minuty Prestige – $18

WHITE

- Rare Penny Chardonnay – $10
- Stoney River Sauvignon Blanc – $11
- Catalina Sounds Sauv. Blanc – $14
- Vasse Felix Filius Chardonnay – $15

RED

- Giant Steps Pinot Noir – $17

Wine by the glass is a 125ml pour.

BEER

- Corona Extra – $13
- Peroni Nastro Azzurro – $13
- Stone & Wood Pacific Ale – $16

SPIRITS

30ml – Neat, on ice or with a mixer

- Belvedere Vodka – $16
- Papa Salt Coastal Gin – $16
- CINCA Blanco Tequila – $16
- Patrón Silver Tequila – $16
- Don Julio 1942 Añejo Tequila – $35
- Maker's Mark Bourbon – $16
- Sullivans Cove Double Cask Whisky – $25

GELATO MESSINA

Price per scoop

- Salted Coconut & Mango Sorbet – $7.50
- Gluten free · Dairy free
- Cookies & Cream – $7.50

COCKTAILS

Horizon Fizz (alcohol-free) – $14
Raw C Coconut Water, Lime, Soda, Mint

Photo Finish Affogato – $18
Belvedere Dirty Brew poured over Gelato Messina

Evolution Spritz 'Hugo' – $22
Chandon Brut, Elderflower, Soda, Fresh Mint & Lime

Sunset Spritz – $22
Chandon Rosé, White Peach, Soda

First Light Highball – $25
Belvedere, Soda, Fresh Lime

Saltwater Paloma – $25
Papa Salt Gin, Pink Grapefruit, Lime, Agave, Soda, Sea Salt

Home Straight Margarita – $25
CINCA Blanco Tequila, Fresh Lime, Agave, Salt

Twilight Espresso Martini – $25
Belvedere Dirty Brew, Fresh Espresso

NON-ALCOHOLIC

- Soft Drinks & Juice – $6
- Prosecco 0% (glass) – $8
- Peroni 0% – $9
- Horizon Fizz – $14
- Raw C Coconut Water, Lime, Soda, Mint

**Beverage selection on consumption menu must be chosen from either of the three packages*

Evolution

Beverage Packages

Prestige Harbour Cruises

ON CONSUMPTION

PEAK SEASON MINIMUM SPEND: $3,500
WHEN NO BEVERAGE PACKAGE IS BOOKED.
PRICED PER BOTTLE – SELECT UP TO 10 ITEMS BEFORE YOUR CHARTER

Chilled and ready on board. Charged per bottle opened, settled on disembarkation. Prices include GST. Subject to availability.

CHAMPAGNE & SPARKLING

Price per bottle

- Chandon Brut NV – $75
- Chandon Rosé NV – $80
- Veuve Clicquot Yellow Label NV – $190
- Bollinger Special Cuvée NV – $220

BEER

- Corona Extra – $13
- Peroni Nastro Azzurro – $13
- Stone & Wood Pacific Ale – $16

NON-ALCOHOLIC

- Soft Drinks & Juice – $6
- Raw C Coconut Water – $7
- Peroni 0% – $9
- Horizon Fizz – $14
- Raw C Coconut Water, Lime, Soda, Mint
- Prosecco 0% (bottle) – $30

WHITE

Price per bottle

- Rare Penny Chardonnay – $35
- Stoney River Sauvignon Blanc – $40
- Catalina Sounds Sauvignon Blanc – $55
- Vasse Felix Filius Chardonnay – $60
- Cloudy Bay Sauvignon Blanc – $85

RED

Price per bottle

- Tyrrell's Old Winery Pinot Noir – $38
- Terrazas Reserva Malbec – $70
- Giant Steps Pinot Noir – $75

ROSÉ

Price per bottle

- Fat Bird Rosé – $40
- Minuty Prestige – $75
- Whispering Angel – $95

COCKTAILS

Price per drink

Photo Finish Affogato – $18
Belvedere Dirty Brew poured over Gelato Messina

Evolution Spritz 'Hugo' – $22
Chandon Brut, Elderflower, Soda, Fresh Mint & Lime

Sunset Spritz – $22
Chandon Rosé, White Peach, Soda

First Light Highball – $25
Belvedere, Soda, Fresh Lime

Saltwater Paloma – $25
Papa Salt Gin, Pink Grapefruit, Lime, Agave, Soda, Sea Salt

Home Straight Margarita – $25
CINCA Blanco Tequila, Fresh Lime, Agave, Salt

Twilight Espresso Martini – $25
Belvedere Dirty Brew, Fresh Espresso

SPIRITS – PRICED PER SERVE

30ml – Neat, on ice or with a mixer

- Belvedere Vodka – $16
- Papa Salt Coastal Gin – $16
- CINCA Blanco Tequila – $16
- Patrón Silver Tequila – $16
- Don Julio 1942 Añejo Tequila – $35
- Maker's Mark Bourbon – $16
- Sullivans Cove Double Cask Whisky – $25