

Fall from Grace

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Fall from Grace
DRINKS MENU

*“ After taking the cup, he gave
thanks and said, ‘Take this and
divide it among you ”*

(LG) LOW GLUTEN (LD) LOW DAIRY (VG) VEGAN (V) VEGETARIAN (LGO) LOW GLUTEN OPTION
(LDO) LOW DAIRY OPTION
(VO) VEGETARIAN OPTION (VGO) VEGAN OPTION

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

Shots

WAP Vodka, Peach, Cranberry	15.5
Pornstar Shot Vanilla Vodka, Passionfruit Liqueur, Lemon, Passionfruit with a chaser of Sparkling	15.5
Baby Guinness Coffee Liqueur, Baileys	15.5
Cowboy Butterscotch, Baileys	15.5
Jam Donut Chambord, Baileys	15.5
Mini Beer Licor 43, Baileys	15.5

Tiny Toasts

Fireball	15
Galliano Black Sambuca	15
Skrewball	15

Bombs

Skittle Bomb Triple Sec & Red Bull	18
Jager Bomb Jägermeister & Red Bull	18

Spirits

WHISKEY

Wild Turkey Rye	USA	14.5
Canadian Club	Canada	14.5
Jameson	Ireland	15.5
Fireball Cinnamon	Belgium	15.3
Starward Two Fold	Australia	17.0
Starward Nova Wine Cask	Australia	18.0
Starward Solera	Australia	24.1
Nikka From the Barrel	Japan	20.8

OTHER

Aperol	14.9
Baileys Irish Cream	14.9
Campari	14.9
Frangelico	14.9
Amaro Montenegro	15.0
Pimms	14.9
De Kuyper Peach Schnapps	14.9
Midori	14.9
Barbaresso Ouzo	15.5
Southern Comfort	15.4
St Germain Elderflower	15.3
Licor 43	15.3
Chambord	15.3
Disaronno Amaretto	15.3
Malibu	15.4
Galliano Black Sambuca	15.3
Galliano White Sambuca	15.3
Cointreau	15.8
Grand Marnier	16.3
Chartreuse Yellow	16.3
Fernet Branca	16.8
La Fee Absinthe NV	21.5
Jagermeister	15.3



Welcome to the Garden of Eden, where every cocktail tells a story of temptation, indulgence, and paradise lost.

Our latest collection draws inspiration from the iconic tale of the Garden, with each drink representing a taste of the divine and the forbidden. These cocktails are crafted to awaken the senses and transport you to a world of decadence. Sip on vibrant citrus, rich spices, and lush fruits, all perfectly balanced to embody the elements of desire and indulgence.

Let yourself be tempted. After all, some sins are worth savoring.

Pair these drinks with our chef's curated dishes, from succulent pate to decadent desserts, for an unforgettable dining experience.

ADAM

26.5

El Jimador, Aperol, St Germain, Lemon, topped with blood orange foam.



This vibrant creation blends El Jimador tequila's earthy warmth with the bittersweet allure of Aperol and the floral notes of St Germain. A splash of lemon adds a zesty brightness, while a luscious blood orange foam crowns the drink like forbidden fruit. Sinfully smooth and irresistibly fresh, it's a taste of paradise in every sip.

SWEET TEMPTATIONS

26.5

Peanut Butter Whiskey, Scotch, Lemon, Wonderfoam, Red Wine Float



A decadent cocktail that balances sin and satisfaction. Rich Skrewball peanut butter whiskey and bold Johnny Red create a complex, spirit-forward base, lifted by a touch of lemon and simple syrup for perfect harmony. A velvety layer of wonderfoam adds a heavenly texture, while a red wine float cascades like the fruit of temptation itself. Bold, luscious, and impossible to resist — this is paradise in a glass.

EVE

26.5

White Chocolate and Raspberry Fat Washed Gin, Lemon, Cherry Bitters, Thyme Smoke



Elegant and alluring, this cocktail embodies the allure of the first temptation. White chocolate-washed gin delivers a velvety decadence, balanced by bright lemon and a touch of sugar. Cherry bitters add a whisper of forbidden fruit, while a delicate aroma-filled bubble rests atop the glass — a fragile symbol of paradise. One pop, and the essence of the Garden of Eden unfolds, inviting you to taste the sweetness of sin.

VODKA

Smirnoff Red	14.4
Stonichnaya Vanilla	15.4
Ketel One	15.5
42 Below	15.9
Archie Rose True Cut	15.9
Archie Rose	16.0
Grey Goose Watermelon & Basil	16.0
Grey Goose Peach & Rosemary	16.0
Grey Goose	17.0
Zubrowka Bison	16.0

GIN

Gordon's London Dry	14.4
Bombay Sapphire	15.9
Tanqueray	15.5
Roku	15.9
Bombay Presse Lemon	16.0
Sipsmith London Dry	16.5
Four Pillars Rare Dry	16.5
Four Pillars Bloody Shiraz	17.5
Four Pillars Yuzu	17.5
Hayman's Sloe	17.0
Archie Rose Signature Dry	17.0
Tanqueray No 10	17.5
Hendricks	17.5
Never Never Triple Juniper	18.0

Spirits

RUM

Captain Morgan's Spiced Gold	14.4
Bundaberg UP	14.5
Bati White Premium	15.0
Goslings Black Seal	16.5
Bacardi Carta Blanca	15.8
Sailor Jerry Spiced	16.3
Mount Gay Eclipse	15.5
Kraken Spiced	16.4
Diplomatico Reserva Exclusiva	19.7
Appleton Estate Signature	17.0
Plantation Original Dark Rum	17.0
Plantation Pineapple	18.0

TEQUILA

El Jimador Blanco	14.4
1800 Coconut	16.5
Don Julio Reposado	17.0
Patron Silver	17.0
Don Julio Blanco	17.0
Patron Reposado	17.5
Herradura Reposado	18.0
Del Maguey Vida Mezcal	18.0
Patron Anejo	18.5
Don Julio Anejo	19.0
Herradura Anejo	19.5
Don Julio 1942	34.5

"Here's to alcohol.
The rose coloured glasses of life"



ORIGINAL SIN

26.5

Pineapple Spiced Rum Blend, Mezcal, Bitters, Oak Smoke



Bold and untamed, this is a smoky, seductive journey through the Garden of Eden's darker side. House-infused pineapple rum and Appleton Signature bring lush, tropical richness, while mezcal adds a sultry, smoky depth. Mabel pineapple syrup sweetens the temptation, balanced by the complexity of bitters.

FORBIDDEN FRUIT

26.5

Vanilla Vodka, Butterscotch, Cinnamon Whiskey, Vanilla Maple, Sparkling Apple



Sweet, spicy, and utterly irresistible, Forbidden Fruit tempts the senses with every sip. Vanilla Vodka and butterscotch create a luscious, dessert-like base, while Cinnamon Whiskey adds a fiery kick — a nod to the danger of desire. Vanilla Maple smooths the edges, while sparkling apple juice brings a crisp, orchard-fresh finish. Garnished with a smoking cinnamon stick, this enchanting concoction is a sip of sin, capturing the essence of the fruit that started it all.

LEAF YOUR HAT AT THE DOOR

26.5

El Jimador Blanco Tequila, Pineapple, Mango, Pandan Foam, Lime



A Fall From Grace favourite.

Immerse yourself in a tropical paradise with "Leaf Your Hat at the Door". Sip and unwind as you savor the refreshing flavors that dance on your palate. It's a spin-off of the classic phrase, "Take off your hat." An admiration of South-east Asian flavours..



Classic Cocktails

	Hugo Spritz Elderflower Liqueur, House Sparkling, Soda, Lemon, Mint	19
	Aperol Spritz Aperol, Sparkling, Soda, Orange	22
	Berry Hibiscus Spritz Peach, Wild Berry, Prosecco, Hibiscus	22
	Limoncello Spritz Limoncello, Sparkling, Soda, Lemon	22
	Margarita El Jimador Blanco Tequila, Triple Sec, Lime, Salt	25
	Spicy Watermelon Margarita El Jimador Blanco Tequila, Triple Sec, Agave, Watermelon, Lime, Chilli Oil	25
	Tommy's Margarita El Jimador Blanco Tequila, Lime, Agave	25
	Charlie Chaplin Sloe Gin, Apricot Brandy, Lime Juice	25

Spirits

BOURBON

Jim Beam White	14.4
Wild Turkey 86.8 Proof	15.4
Maker's Mark	15.5
Jim Beam Black Label	15.9
Jack Daniel's	16.0
Buffalo Trace	16.0
Maker's Mark 46	16.5
Jack Daniel's Gentleman Jack	16.5
Woodford Reserve	18.0
Jack Daniel's Single Barrel	18.0
Eagle Rare 10yr	18.0

BRANDY/COGNAC

Hennessy VS	17.0
Hennessy VSOP	21.0

SCOTCH

Johnnie Walker Red Label Blended	Scotland	14.4
Johnnie Walker Black Label Blended	Scotland	16.0
Chivas Regal 12yr Blended	Scotland	16.0
Glenfiddich 12yr Single Malt	Speyside	17.0
Glenmorangie 10yr Single Malt	Highlands	17.5
Talisker 10yr Single Malt	Islay	17.5
Laphroaig Qtr Cask	Scotland	22.5
Lagavulin 16yr Single Malt	Islay	24.0
Macallan 12yr Double Cask	Speyside	22.0
Oban 14yr Single Malt	Highlands	23.1
The Glenlivet 15yr	Speyside	28.5
Johnnie Walker Blue Label Blended	Scotland	42.1

Wines

SPARKLING

Alpha Box & Dice Tarot Prosecco NV	Multi Regional, AUS	15 / 73
Mr Mason Sparkling Cuvee Brut NV	Multi Regional, AUS	13.5 / 64
Chandon Brut NV	Yarra Valley, VIC	16.5 / 79
Chandon Brut Rose NV	Yarra Valley, VIC	17.5 / 87
Moet & Chandon Imperial Brut NV	Epernay, France	22.5 / 130
Veuve Clicquot Yellow Label Brut NV	Reims, France	185
Bollinger Special Cuvee NV	Ay, France	230
Ruinart Rose NV	Reims, France	300
Dom Perignon Brut Vintage 2013	Epernay, France	570
Vivo Moscato	Riverina, NSW	15 / 25 / 72

*“Let's not go and ruin it
by thinking too much”*

- Clint Eastwood

Classic Cocktails



Pornstar Martini

Vanilla Vodka, Passionfruit Liqueur, Lemon,
Passionfruit, Sparkling Wine

25



Espresso Martini

Vodka, Coffee Liqueur, Cold Drip Coffee

25



French Martini

Vodka, Chambord, Pineapple,

25



Cosmopolitan

Vodka, Triple Sec, Lime, Cranberry

23.5



Amaretto Sour

Amaretto, Whiskey, Lemon, Bitters

25



Negroni

London Dry gin, Campari, Vermouth

25



Old Fashioned

Bourbon, Sugar, Bitters, Orange

25



Long Island Iced-Tea

Vodka, Rum, Tequila, Gin, Triple Sec, Lemon, Cola

27.5

Non-ale

MOCKTAILS

Sippin' Pretty Mabel 0%, Vanilla, Passionfruit, Lemon	17.5
Melon Dollar Baby Mabel 0%, Agave, Lime, Watermelon, Chilli Oil	17.5
Sunset Boulevard Mabel 0%, Blood orange, Lime, Cranberry	16.0

OTHER

Strangle Love Yuzu Lo-Cal Soda 300ml	7.3
Strange Love Guava Sparkling Water 375ml Can	7.3

Cheese & Dessert

Tarte Tatin (LG, V) apple, caramel, milk sorbet <i>Baked to order — please allow additional time for preparation</i>	17
Dark Chocolate Mousse (LG, V) raspberry sorbet, raspberry gel, salted chocolate soil	17
Passionfruit & Coconut Parfait (LD, LG, V, VG) seasonal fruits	16
Cheese Board (V, LGO) Choose from: Shadows of Blue // Maffra Cheddar // Six Farm Brie Served with lavosh, fruit jam, muscatel, poached pears	One 16 Two 30 Three 44

Wines

WHITE

Dottie Lane Sauvignon Blanc	Multi Regional, AUS	13.5 / 22 / 64
Mill Flat Sauvignon Blanc	Marlborough, NZ	15 / 24.5 / 71
Shaw & Smith Sauvignon Blanc	Adelaide Hills, SA	86
Pennello Pinot Grigio DOC	Delle Venezia, Italy	15.5 / 26 / 74
Leeuwin Estate Art Series Riesling	Margaret River, WA	79
Paloma Riesling	Clare Valley, SA	15 / 24.5 / 71
Mandrarossa Fiano	Sicily, Italy	16 / 26.5 / 77
Ocean Eight Pinot Gris	Mornington Peninsula, VIC	89
Seppelt Gruner Veltliner	Henty, VIC	82
Golden Child 'Tropicana Blanc'	Adelaide Hills, SA	74
Innocent Bystander Chardonnay	Yarra Valley, VIC	15.5 / 26 / 74
Deep Woods Estate Chardonnay	Margaret River, WA	86
Stonier Chardonnay	Mornington Peninsula, VIC	87
Shaw & Smith M3 Chardonnay	Adelaide Hills, SA	115
Dom. Thierry Mothe Chablis AC	Burgundy, France	26.5 / 44 / 127
Dom. William Fevre Petit Chablis	Burgundy, France	120

ROSÉ

Hearts Will Play Rose	Multi Regional, AUS	13.5 / 22 / 64
Sud Rosé	Languedoc, France	15.5 / 25.5 / 74
Sud Rosé (Magnum 1500ml)	Languedoc, France	150
Chateau D'Esclans Whispering Angel	Provence, France	112

Wines

RED

Storm & Saint Pinot Noir	Yarra Valley & Bendigo, VIC	15.5 / 26 / 74
Coldstream Hills Pinot Noir	Yarra Valley, VIC	86
Giant Steps Pinot Noir	Yarra Valley, VIC	120
Marques De Tezona Tempranillo	Castilla-La Mancha, Spain	15.5 / 26 / 74
Monte Guelfo Chianti DOCG	Tuscany, Italy	86
Maretti Barolo DOCG	Piedmont, Italy	140
Bondar "Junto" GSM	McLaren Vale, SA	79
Tellurian Redline Shiraz	Heathcote, VIC	79
Bests Bin 1 Shiraz	Great Western, VIC	91
Palmetto Shiraz	Langhorne Creek, SA	16 / 26.5 / 77
Henry & Hunter Shiraz Cabernet	Multi Regional, AUS	13.5 / 22 / 64
Wynns 'The Gables' Cabernet Sauvignon	Coonawarra, SA	74
La Boca Malbec	Mendoza, Argentina	16 / 26.5 / 77
Wild Folk Nero d'Avola	McLaren Vale, SA	76
Maretti Barolo DOCG	Piedmont, Italy	135

Grazing

Duck Pâté	25
port jelly, orange jam, lavosh	
Oysters (LD, LG)	6.5 (1) 39 (6) 78 (12)
mignonette, lemon wedge	
Crispy Halloumi (LG, V)	22
strawberry, balsamic, native pepper berry	
Grilled King Prawns (LG)	25
sauce vierge, pickled turnips, capers	
Kingfish Ceviche (LD, LGO)	26
aguachile, salted cucumber, Avruga caviar, fish skin	
Mushroom Truffle Vol-au-vent (V)	23
confit garlic, parsley emulsion	
Salt & Vinegar Squid (LD, LG)	25
aioli, lemon	
Cauliflower & Mozzarella Croquettes (V)	22
parmesan, cauliflower puree, pickles	
Stracciatella (LGO, V)	23
persimmons, freeze dried apricot, mandarin evoo, thyme, lavosh	
Fries (LD, LG, V, VGO)	14
vinegar salt, aioli	
Cured Meat Board (LDO, LGO)	49.5
house pickles, sourdough, butter, lavosh	
Beef Tartare (LD, LG)	27
cured yolk, chips, cornichon, burnt shallot, mustard	

Beer

BOTTLES & TINS

Travla Mid Strength Lager	12.5
Great Northern Original	13.2
Kirin Ichiban	16.5
Balter Cerveza	13
Balter IPA	14.5
Little Creatures Pale Ale	13.7
Little Creatures Rogers	10.5
Better Beer Zero Carb	13
Canadian Club Soda & Lime	16
Guinness Draught	14
Young Henrys Newtowner	14.5
Bad Sheperd Oatmeal Stout	14.5
Bad Sheperd Peanut Butter Porter	15
White Claw Natural Lime Seltzer	16
White Claw Mango Seltzer	16
White Claw Surge Watermelon	16
Suntory -196 Lemon	17.5
Kirin Hyoketsu Lemon	18
Somersby Pear Cider	13
James Squire Orchard Crush Apple Cider	12.5
Heaps Normal Quiet XPA 0.5% alcohol	13
Heineken 0%	11.5

Wines

Wines with Grace

We might be biased, but we believe few places truly offer the unique diversity found in Victorian vineyards. From the top of mountains, to down by the sea, in warm climates - and in cool, we are spoiled for choice.

With this in mind, we have raided our cellar and pulled together a small, but varied, selection of wines we believe this great state of Victoria does best. It's a collection we like to call *Wines With Grace!*

Available in limited supply, enjoy them whilst you can.

Oakridge 'Over the Shoulder Chardonnay	Yarra Valley, VIC	70
Devils Lair Chardonnay	Margaret River, WA	92
Levantine Hill Estate Syrah	Yarra Valley, VIC	145
Wolf Blass Makers Project Shiraz Grenache	Nuriootpa, SA	67

