



**COCKTAILS**

# BAR TENDER SPECIALITIES

	M	V
<b>BUBBLE GUM MARGARITA</b> <i>Sauza white tequila, Cointreau, Monin Bubble Gum and lime juice. Blended with ice and a dash of lemonade for a hint of sweetness. Served in a sugar rimmed glass and lime wedge.</i>	\$17	\$19
<b>SOUR WORM</b> <i>Blended with ice this cocktail is for those who prefer a little sour on their palate. A blend of lemon juice, Monin Bubble Gum, vodka and blue curacao. Topped with sour worms.</i>	\$17	\$19
<b>CANADIAN TUXEDO</b> <i>Simple and easy with a blend of Spicebox Spiced Whisky topped with cola and a lime wedge to finish.</i>	\$12	\$14
<b>THE EASY COLADA</b> <i>Made with Untold Spiced Rum and a blend of colada mix and pineapple juice. One sip and you are on a beach holiday for your mind.</i>	\$12	\$14
<b>TEQUILA BLU - STRAWBERRY COOLER</b> <i>Shaken with ice this refreshing Tequila Blu based cocktail with a blend of rose syrup, strawberry puree, pineapple juice and a splash of lime with freshen your spirit ready for the party ahead.</i>	\$14	\$16

# MARTINI

## **6100 MARTINI**

*This classic is updated with use of VDKA 6100, a premium NZ Vodka which is Gluten free, sugar free, lactose free with no chemical additives and voted one of the purest vodkas on earth. We simply add 6100 and dry vermouth to a mixing glass stirred with ice until chilled. Served double strained into a chilled martini glass with a twist of lemon to garnish*

M	V
\$18	\$20

## **GREY GOOSE ESPRESSO MARTINI**

*A blend of Grey Goose Vodka, coffee liqueur and simple syrup. Shaken with ice, strained and garnished with 3 coffee beans*

\$22	\$24
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## **FRENCH MARTINI**

*Chambord, vodka and a splash of pineapple juice make up this easy to drink cocktail. The perfect way to start the night of with a group of friends.*

\$18	\$20
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## **PINKATINI**

*If you prefer a gin based martini then this is the one for you. This delicious drink is built with Gordons Pink Gin, French Liqueur Chambord, simple syrup and a dash of lemon juice. Shaken well with ice and strained into a chilled martini glass with a lemon twist to garnish.*

\$18	\$20
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# CLASSICS

## OLD FASHIONED

*Both smooth and sweet, this timeless classic is sweetened with sugar and offers a couple of dashes of orange bitters and finished with Makers Mark Bourbon Whiskey, a smoked cinnamon quill and fresh orange peel to garnish.*

M V  
\$20 \$22

## WHISKEY SOUR

*A refreshing classic cocktail with Monkey Shoulder Scotch Whiskey combined with lemon and lime juice, simple syrup strained through ice to for a chilled finish with a lemon peel garnish.*

\$18 \$20

## AMARETTO SOUR

*A complex cocktail with an Amaretto buzz and sugar for sweet note. Contrasted with lemon and lime juices paired with a dash of orange bitters to give this drink a smooth finish. Garnished with a stemmed maraschino cherry for that extra hit of sweet.*

\$18 \$20

## MANHATTAN

*A blend of rye whisky, sweet vermouth and a few dashes of bitters, this classic is stirred with ice, then strained into a coupe glass with a maraschino cherry to garnish.*

\$19 \$21

## NEGRONI

*Feel like you're in Venice or Rome with this popular cocktail. Built with gin, vermouth rosso and then garnished with an orange peel.*

\$19 \$21

## JAPANESE SLIPPER

*Made from Midori, Cointreau, and lemon juice. Shaken with ice and garnished with a maraschino cherry. This cocktail was created by Jean-Paul Bourguignon in Melbourne at the Mietta's Restaurant in 1984.*

\$16 \$18

## VDKA 6100 MULE

*A cocktail made with VDKA 6100 vodka, spicy ginger beer, and lime juice, garnished with a slice or wedge of lime. The Moscow mule is popularly served in a copper mug, which takes on the cold temperature of the liquid.*

\$15 \$17

# MOJITO

## **BLU CARDAMOM MOJITO**

*Made with 100% pure blue agave Tequila Blu is the base of this premium cocktail. We take 3 lime wedges muddled with vanilla sugar, mint leaves, 2 dashes of cardamom bitters adding a good splash of Tequila Blu. Crushed ice and topped with soda.*

M	V
\$17	\$19

## **DESSDADDY'S GIN MOJITO**

*Not a fan of Rum? Do what Dessa does and swap it for Tanqueray Gin. You still get all the freshness of the lime, mint and sugar but with the subtle flavors of juniper and liquorice that this gin brings to this drink.*

\$17	\$19
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## **SPICE BOX MOJITO**

*A blend of the usual sugar and lime however the base spirit for this is Spicebox Canadian Whisky, with notes of pepper and fruit is complemented with hints of vanilla and dried spices. Exceptionally smooth on the palate with a long warm finish.*

\$17	\$19
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## **VODKA O CAIPIROSKA**

*Muddled fresh lime and sugar with triple distilled Vodka O, this cocktail is topped with soda and garnished with mint. This is a spectacular way to start any occasion.*

\$17	\$19
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# FRUITY

## HAKUNA MATATA

*A tropical and fruity delight, this glorious cocktail is blended with vodka, peach schnapps, Malibu, mango puree and pineapple juice leaving you with a carefree experience.*

M	V
\$20	\$22

## PASSIONFRUIT HARLEY

*With flavour of vanilla, passionfruit and orange this will fast become a favourite to those who love holiday cocktails on the beach.*

\$22	\$24
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## CHAMBORD ROSÉ SANGRIA

*A sparkling sangria full of fresh fruit flavours of strawberries, raspberries and watermelon with Chambord liqueur, bourbon, topped with sparkling rosé. Garnished with mint.*

\$18	\$20
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## MIXED BERRY CAPRIOSKA

*The sweetness of fresh berries and sugar balanced with the sour of lime juice. Shaken with ice and topped with soda. Served in a large rocks glass.*

\$17	\$19
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# CREAMY

## SPICED PUDDING MARTINI

*Utilising the vanilla and nutmeg spices along with notes of pepper and dried fruits Spicebox Canadian Spiced Whisky is the perfect spirit to blend with White Curacao and cream. Great after dinner or to get the party started.*

M	V
\$17	\$19

## O MICKEY

*A wicked and delectable blend of Baileys, Frangelico, Kahlua, cream and chocolate sauce that is sure to tempt chocoholics and hazelnut lovers.*

\$18	\$20
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## GOLDEN GAYTIME

*Dessert in a glass is the best way to describe this cocktail. With smooth butterscotch schnapps and both white and dark Mozart Chocolate Liqueur. Served in a Nutella and crushed nuts rimmed glass that has been swirled with chocolate and caramel sauce. Not for the faint hearted.*

\$20	\$22
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## BANANA BRULEE

*A blend of Vok Advokaat and White Curacao with caramel sauce and cream. Shaken with ice and served in a martini glass.*

\$15	\$17
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# BIG BOYS GLOW

	M	V
<b>VANILLA JAMBOREE</b> <i>A big refreshing start to your night out with Tequila Blu, Licor 43 Vanilla Liqueur. Fresh lime and topped with soda.</i>	\$22	\$24
<b>“INFINITY WAR”</b> <i>Blue bols, peach schnapps and vodka topped with refreshing lemon squash and sliced peach to garnish.</i>	\$22	\$24
<b>BLUE CHEVY</b> <i>Not just a sweet ride, the Blue Chevy is an evening pickup ready just for summertime. This fruity cocktail blends together Malibu, vodka and Bols Blue topped with pineapple juice.</i>	\$22	\$24
<b>KRYPTONITE</b> <i>A hero's biggest weakness. This neon coloured cocktail is not as villainous as its name makes out. Combined with Midori and vodka, this beld is mixed with ice and topped with Mother Energy Drink for a final kick.</i>	\$22	\$24
<b>LONG ISLAND ICED TEA</b> <i>It's a New York classic with a Panthers twist. Built with ice, this drink is blended with tequila, white rum, vodka, gin, and Cointreau. Topped with coke and garnished with fresh lemon.</i>	\$22	\$24
<b>BULLFIGHTER</b> <i>A warrior amongst our cocktail range, this drink combines the fruity flavours of lychee liqueur and black raspberry Chambord, mixed with vodka and then topped with Mother Energy Drink.</i>	\$22	\$24
<b>HULK</b> <i>The super hero of our cocktail range at Dom's, this ever popular drink is a neon coloured drink combined with melon liqueur, Cointreau, Malibu and vodka. Built over ice and topped with pineapple juice.</i>	\$22	\$24



# MOCKTAILS

## LIME RICKEY

*If you love mojitos then you will love the Lime Rickey. A mix of fresh lime, orange bitters topped with soda and crushed ice.*

M	V
\$12	\$14

## THE REAL SHIRLEY TEMPLE

*Feel like a star with this Hollywood classic. The classic drink is made with ginger ale with a splash of grenadine. You can also put a modern twist by using lemonade instead. Garnished with a maraschino cherry.*

\$12	\$14
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## VIRGIN HAKUNA

*The tropical tastes of mango, peach and oranges with a little coconut then blended with ice.*

\$12	\$14
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## CHOCOLATE DELIGHT

*A blend of white and dark chocolate with butterscotch and cream. Do we need to say more? I don't think so! Enjoy!*

\$12	\$14
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# JUGS

SERVES 4

## MOJITO

*This recipe whips up a whole pitcher of mojitos with plenty of mint leaves and limes for a refreshing summer drink.*

M	V
\$40	\$42

## DOM'S APEROL PUNCH

*Try this cocktail that has a sweet start and a bitter finish. This cocktail is made with Aperol and topped with prosecco and soda with a hint of rhubarb.*

\$35	\$37
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## THROAT PUNCH JUNGLE JUICE

*A mix of all your favourite liqueur's banana, strawberry, mango and Midori. Topped with ice, apple juice and glow light cubes.*

\$35	\$37
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## PIMM'S JUG

*Fresh sliced cucumber, orange, strawberry and mint with Pimms and topped with dry ginger ale over ice. Very fresh and a great one to share.*

\$25	\$30
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PIZZA

**M\$16 V\$18**

**BBQ MEAT LOVERS**

*Chicken, chorizo and salami*

**SWEET CHILLI CHICKEN**

*Chicken, red capsicum and pineapple*

**HAM AND PINEAPPLE**

*Ham and fresh pineapple*

**PUMPKIN AND FETA**

*Roasted pumpkin, feta cheese, rocket and balsamic glaze*



**GRAZING**

M\$ 30 V\$ 35

**CHEESEBOARD FOR TWO**

*A Variety of three cheeses, grapes,  
strawberry's and crackers*