

Parlour

The best room
in our house. A
space to speak,
bringing together
people to
generate debate
and discussion.

A space where
the ladies can go
to talk about the
gentlemen.

House Rules

- 1 Please see the Maitre d' or bartender to be seated.
- 2 Standard of dress code required.
- 3 Gentlemen, no hats please.
- 4 No hooting, hollering, shouting or other loud behaviour.
- 5 Do not bring anyone here unless you would leave them alone in your own home. You are responsible for the behaviour of your guests.
- 6 No fighting or play fighting.
- 7 Gentlemen will not introduce themselves to ladies. Ladies, feel free to start a conversation. If an unknown gentleman speaks to you, please lift your chin slightly and ignore him.
- 8 Please don't linger in the doorway.
- 9 Respect your neighbours.
- 10 Drink responsibly, act like an adult – the purpose of drinking is to socialise respectfully by generating healthy discussion and debate.

Sweet/Strong

Negroni

18

First mixed in Florence, 1919, for Count Camillo Negroni by asking the bartender, Fosco Scarselli, to strengthen his favourite cocktail, The Americano, by adding Gin instead of Soda with Campari and Rosso Vermouth, and garnishing with an orange peel instead of lemon. Stiff and appetising.

Rob Roy

20

Made in 1894 by a bartender at the Waldorf Astoria in Manhattan, the drink was named in honour of the premiere of Rob Roy, an operetta loosely based on the Scottish folk hero Rob Roy McGregor. A gentle blend of Scotch Whiskey, Sweet Vermouth and Bitters.

Manhattan

20

Popular history suggests the drink originated from the Manhattan club in New York City in the early 1870s, made for a banquet in honour of presidential candidate Samuel J. Tilden. The drink was so popular it was requested at other bars by referencing the bar it originated from. Rye Whiskey, sweet Vermouth, bitters.

Mai Tai

20

Victor J. Bergeron claimed inventing the Mai Tai in 1944 at his restaurant, Trader Vic's, in Oakland, California, one afternoon for some friends visiting from Tahiti. One of the friends, after tasting the cocktail cried out: "Maita 'I roa ae!" (Literally 'very good!') Hence the name. Rum, Orgeat, lime and Curacao make for a punchy tiki drink.

Martinez

20

Drink historians broadly agree the Martinez evolved from the Manhattan but preceded the Martini in the 1860s or early 1870s. First appearing in O.H. Byron's 1884 'The Modern Bartender' Byron lists the Martinez as a variation of a Manhattan. Gin/Genever, Vermouth and Curacao or Maraschino.

Sazerac

20

The Sazerac is a local New Orleans variation of a Cognac or Whiskey Cocktail, named for the Sazerac de Forge et Fils—brand of Cognac that was the main ingredient. Traditionally a combination of Cognac or Rye Whiskey, Absinthe, Peyscheaud's Bitters and sugar.

Classic Cocktails

Old Fashioned 22

The first use of the name 'Old Fashioned' for a Bourbon Whiskey cocktail was at the Pendennis Club, a Gentlemen's club founded in 1881 in Louisville, Kentucky. Made in honour of Colonel James E. Pepper, a prominent Bourbon Distiller, who brought it to the Waldorf-Astoria Hotel bar in New York. The Old Fashioned is the basis of what makes a Classic Cocktail, delicious and easy to personalise. We like to provide the option of choosing which Rye, Bourbon, Whiskey or Cognac you would prefer.

Strong/Dry

Side Car 20

The origin of the Sidecar is unclear but it's said to have been invented by a bartender at the Bucks Club, London, around the end of World War I. Dedicated to an American Captain and the sidecar of the motorcycle he drove. Closely related to the older Brandy Crusta, where it differs is presentation and proportions. Cognac, Curacao and lemon juice.

Daquiri 18

Daiquiri is the name of a beach and an iron mine near Santiago de Cuba. The drink was supposedly invented by an American mining-engineer who was in Cuba at the time of the Spanish-American war. Originally served tall and packed with cracked ice, the juice of one lime, a teaspoon of sugar and two to three ounces of White Rum, eventually evolving to the shaken drink we're familiar with today. The drink became popular in the 1940's, when it became more difficult to get Vodka and Whiskey due to rationing and Rum became a more easily available replacement.

Margarita 18

The 1937 Café Royal Cocktail Book contains a recipe for a Picador using the same concentrations of Tequila, Triple Sec and lime juice as a Margarita. One of the earliest stories contributes the recipe to Carlos 'Danny' Herrera in 1938 at his restaurant Rancho La Gloria, before the cocktail was popularised in San Diego after 1947. Now the Margarita is a staple for any Tequila drinker. Mezcal/Tequila, Agave and lime juice.

Brandy Crusta 20

The Brandy Crusta emerged in the 1850's in the French Quarter New Orleans. Made by Joseph Santini in a bar called the Jewel of the South. Arguably the first cocktail to use citrus, it essentially created a new category of drinks, Sours. The Brandy Crusta is also the Grandfather of the Sidecar. Cognac, Curacao, lemon and bitters.

Martini

22

The Martini is a classic in every sense of the word, one of the best known mixed alcoholic beverages in pop culture and a benchmark to someone taking their first steps into the hospitality world. The exact origin of the Martini is unclear. In 1963 an Italian Vermouth maker started marketing his product under the brand name 'Martini' after it's director Alessandro Martini, so the brand may be the source for the name. We like to provide you with the option of having your Martini whichever way you like so we'll tailor your Martini to whatever your needs may be.

Long/Dry

Aviation

20

The Aviation was created by Hugo Ensslin, Head Bartender at the Hotel Wallick in New York, in the early twentieth century. The first published recipe for the drink appeared in Ensslins 1916 Recipes for Mixed Drinks, the recipe called for Gin, lemon juice, Maraschino Liqueur and Crème de Violet, a Violet liquor which gives the cocktail a pale purple colour. A popular drink amongst Gin connoisseurs and bartenders.

Cosmopolitan

—20

The Cosmopolitan, or informally the Cosmo. The pale, pearlescent pink Cocktail of Vodka, Curacao, lime and cranberry is widely perceived as a modern creation but the origins of the drink date back to the 1930's although the drink took off in popular culture in the late 1970's right through the 1990's. Arguably its greatest success was on the show 'Sex and the City'.

Whiskey Sour

18

The oldest historical reference to the Whiskey Sour was published in the Wisconsin newspaper, 'Waukesha Plain Dealer' in 1870. The Whiskey Sour traditionally contains Whiskey or Bourbon, lemon juice, sugar and optionally a dash of egg white, for viscosity and texture. The Sour is a favourite classic because it can be reworked a hundred times over. Also, vegan optional.

Ramos Gin Fizz

20

A Ramos Gin Fizz (also known as a 'Ramos Fizz' or 'New Orleans Fizz') contains Gin, lemon juice, lime juice, egg white, sugar, cream and soda water. Henry C. Ramos invented the Ramos Gin Fizz in 1888 at his bar, the Imperial Cabinet Saloon on Gravieria Street, New Orleans, Louisiana.

Zombie 25

Legend has it the Zombie was invented at the Don the Beach Comber Restaurant for a hungover customer, who needed to get through a business meeting. The customer returned days later to complain that the cocktail had turned him into a zombie for his entire trip. The smooth, fruity taste works to conceal the high alcohol content. Upwards of four different rums, fruit juice mixes and bitters combine to make a true Tiki Cocktail.

Mules 18

The Mule is a creation of necessity. Apparently invented to clear out dead stock from John A. Morgan's bar, including Smirnoff Vodka and Ginger Beer, thus The Mule. The cocktail caught on like wildfire and from there it has become a part of the mainstream cocktail-scene. Made with spiced Ginger Beer, Vodka, Bourbon, Rum or Tequila and lime. A generous amount of fresh mint and served in a copper mug. The Mule always hits the spot.

Mint Juleps 20

A product of the Southern United States, a traditional gentleman's cocktail, best drank in the Louisiana sun. The first record references to the Julep go all the way back to 1784, when it was prescribed as a tonic for stomach aches. Generally made with Bourbon, fresh mint leaves, sugar and crushed ice. Served in a copper Julep cup. We don't think you should be limited to Bourbon however, so we're happy to adjust the Julep for you with spirits and fruits of choice.

Mojito 20

Traditionally consisting of five ingredients: White Rum, sugar, lime juice, soda water and mint. Havana, Cuba is the birth place of the Mojito. Some historians contend that African slaves who worked in Cuban sugarcane farms were instrumental in the Cocktail's origin. Amazingly refreshing especially on a hot day, the Mojito is a huge favourite for all sorts.

Southside 18

A Southside is an alcoholic cocktail made with Gin, lime juice, simple syrup and mint. A variant, the Southside Fizz adds soda water. The drink may have been the preferred beverage of Al Capone, whose gang dominated Chicago's Southside. The Gin imported by Capone's rivals on the northside, was smooth and consumed with ginger ale. However, the Gin Al Capone's gang consumed had a rougher finish, and required more sweeteners to make it palatable.

The Maple Walnut Scotch Fizz	20
Scotch infused with Noble & Savage maple walnut tea, lemon and soda.	
The Perfect Thyme	20
Lemon and thyme infused Gin mixed into a perfect Martini. A little dry, a little sweet, a little dirty.	
Eggnog–Colada	20
Classic American Eggnog served blended and chilled with nutmeg and cinnamon.	
Pineapple and Coconut Sorbet Colada	20
Blended house–made pineapple and coconut sorbet. Classic Piña colada, different style.	
Parlour Pineapple Daiquiri	20
Freshly juiced pineapple, pineapple rum and pineapple snow.	
OGBramble	20
Crushed ice, gin, lemon, lime, cherry and raspberry cordial.	
Aloe Darlin	20
House–made aloe and cucumber syrup, gin, lime.	
Parlour Wall Banger	20
Freshly juiced orange, cinnamon infused Vodka and apricot infused Amaretto.	
Parlour Slammer	20
Cherry infused Amaretto, Sloe Gin, Rye and freshly juiced orange.	

Austin Robin	20
Honeycomb, hazelnut, berry, raspberry cream and freeze dried raspberry. Decadent.	
Tilbury Place	20
Irish whiskey, house-made rhubarb cordial, lemon and mint.	
Bugsy Brose	20
Over proof Gin, Peyschauds, lime, egg white and Pinot Rosé.	
Bellboy Bellini	20
Bison Grass Vodka, lemon, apple caramel syrup topped with Champagne.	
Punters Punch	20
House-made Falernum syrup, Black Rum, Rye, lime and freshly juiced pineapple.	
Charlotte Jane	18
Campari, sweet Bianco Vermouth, Curacao and Gin.	
Mystery of Suite 12	18
Orgeat syrup, Pernod Absinthe and lemon.	
Full English Breakfast Martini	18
Blood orange marmalade, Cognac and lemon.	

Fan favourites
out of OGB, tried
and true

Non-Alcoholic Options

We serve juice, organic soda's and fresh, non-alcoholic options as well. The bartenders are always happy to make a Mocktail upon request.

Antipodes Water

Sparkling or Still 500ml/1L **9/16**

Champagne

Champagne Laurent-Perrier NV La Cuvée

60% Chardonnay, four years on lees. Very fine bubbles feed a persistent mousse, delicate nose with hints of biscuit, fresh citrus and white blossom.

Fine balance of freshness and delicacy with white fruit flavours driving the long finish. Distinctive freshness balanced by weight and complexity.

Glass	20
375ml Half-Bottle	60
750ml Bottle	110
1.5L Magnum	210

Champagne Perrier-Jouët Grand Brut NV 20/110

Yeasty brioche nose with hints of citrus, candied orange peel and a touch of fragrant baking spice. Flavours of yellow apple, sweet honey, citrus and warm brioche, and a long finish of ripe lemon and a touch of grapefruit.

Ruinart "R" de Ruinart Brut NV 23/135

Delicate, fresh nose of pears and apricots develops into almond and biscuit brioche. Soft mousse edged with citrus and green fruit with a rich dosage in a fresh, aperitif style.

Non-Vintage

Champagne Laurent-Perrier NV La Cuvée	20/110
Perrier-Jouët Grand Brut NV	20/110
Veuve Cliquot Yellow Label Brut NV	—/130
Ruinart "R" de Ruinart Brut NV	23/135
Ruinart Champagne Blanc de Blancs	—/180
Krug Grand Cuvee NV	—/400

Vintage

Champagne Laurent-Perrier Brut Millesime 2006	—/150
Champagne Laurent-Perrier Brut Millesime 2006 1.5L	—/275
Champagne Dom Perignon 2006	—/400

Rosé

Champagne Laurent-Perrier Cuvee Rosé NV	—/300
Champagne Laurent-Perrier Cuvee Rosé NV 1.5L	—/500
Perrier-Jouët Blason Rosé 2006	—/600

Wine

Sparkling

Quartz Reef Methode Traditionelle NV 15/75
Central Otago

Notes of spiced apples, peach blossoms and marzipan with a hint of brioche. Excellent intensity of toasty apple and stone fruit flavors, a great line of vibrant yet balanced acid and small, fine bubbles finishing long.

Whites

Dog Point Sauvignon Blanc 2017 12/58
Marlborough

One of New Zealand's great wines. Controlled funk on the nose; rich, lush and generous in weight but still taut and refreshing. Fine balance of intense fruit and juicy acidity with a clean, complex, citrus finish.

Amisfield Dry Riesling 2016 13/62
Central Otago

Pure driving acidity sustains a juicy texture and floral aromatics. Blossom, citrus and green apple characters are supported by a clean, crisp and flinty backbone.

Greystone Pinot Gris 2017 13/62
North Canterbury

Light golden in colour with rich nutmeg, pear and peach nose. Weighty palate with ripe nectarine and baking spices, stretched out with fine chalky tannins and fresh fruit-laden acidity.

Mahi Chardonnay 2016 13/62
Marlborough

Creamy, nutty oak on the nose with subtle grapefruit. The grapefruit is proud on the palate with stone fruit, nuts and nougat creaminess. Textural grip flows and the wild yeast nuances and savoury oak hold their ground on the long, full-bodied finish.

Mahi Pinot Noir Rosé 2017 11/54
Marlborough

Elegant, dry and beautifully perfumed. Summer berry and crisp red delicious apple flavours. Weight and structure with a textural, juicy mid-palate and a clean, dry finish.

Wine

Reds

Lake Hayes Pinot Noir 2015 13.5/66

Central Otago

Generous Central Otago Pinot Noir with sweet, juicy ripe red berry and dark cherry flavours, fine, silky texture, floral herb characters and a touch of silky spice. Toasty oak and structured acidity give a long, fine finish.

Dog Point Pinot Noir 2015 18.5/95

Marlborough

Undoubtedly one of New Zealand's best, this convincingly shows both the serious future of Marlborough Pinot and the experience of these old hands in the region. Generous fruit depth and a fine, supple texture with beautiful complexity and harmony partly thanks to low intervention wine making and some of the country's best vineyards.

Pegasus Bay Pinot Noir 2014 —/120

North Canterbury

Upfront aromas and flavours suggest raspberry, pomegranate, black cherry, purple plum, chocolate and spice. These overlie savoury hints of barbecued meats, grilled mushrooms and black olive tapenade. It is richly textured and mouth-filling, with powerful but velvety tannins that flow evenly through the palate, helping to draw out the lingering aftertaste.

Pegasus Bay Merlot Cabernet 2014 14/68

North Canterbury

Brilliant local blend, classic cool-climate Cabernet characters of cassis and sweet mint. Lively aromas and flavours of purple fleshed plums, cassis and blackberries. Ripe, supple fruit with hints of wood smoke, cigar box, spice and dark chocolate.

Georges Road "Block One" Syrah 2016 13.5/66

Hawke's Bay

Classic cool climate Syrah. Wonderfully weighted elegant wine with fresh cherry and licorice notes combined with subtle oak, hints of spicy fine grained tannin, a velvet mouthfeel and lengthy finish.

Two Hands "Angel's Share" Shiraz 2016 15.5/78

McLaren Vale, South Australia

Massive berry and spices are lifted by aromas of juniper and lavender. Big burst of plum, blueberry and lavender flavours, with violets and hints of liquorice. The tannins are forceful yet beautifully folded into the fruit, with fresh earth and woody herbs rounding out a long elegant palate.

Wine

Turkey Flat "Butcher's Block" GSM 2015 13.5/64

Barossa, South Australia

A blend in the traditional Barossa style, from some of the original 1847 plantings. Shiraz brings the muscular mouthfeel, Grenache the spice and cherry/berry fruit sweetness, and Mataro (Mourvedre) the backbone, savory edge and fragrance. Ethereal leather and anise in a long, dry finish.

Cordero di Montezemolo Barbera d' Alba 2015 16.5/82

Piedmont, Italy

Made with 50-year-old vines from one of the prestige producers of Piedmont's acclaimed Barolo region. Aromas of fig, eucalyptus, violet, chopped herbs and raspberry, the structured palate boasts dried black cherry, tart red currant, oak-driven spice, espresso and anise alongside smooth, fine-grained tannins.

Cordero di Montezemolo Barolo Monfaletto 2012 —/180

Piedmont, Italy

19 generations of the Cordero family have managed this vineyard since 1340, producing a wine of historical international significance. Exotic spice, oak, ripe mature berries on the nose. The ripe, chewy palate presents mature black cherry, raspberry jam, espresso, liquorice and aromatic herbs while firm fine-grained tannins provide support. Buff and muscular, beautifully integrated.

Sweet

Muddy Water Riesling "Sugar Daddy" 2016 13/63

Golden, sweet and concentrated, naturally made in the Sauternes style. Nectarine, rose and honey aromas. Unctuous viscosity with a smooth creamy palate and some acidity keeping it silky and light. Flavours of ripe pear, quince and warm honey, and a clean fresh texture.

Dow's 10 Year Old Tawny (75ml glass) 18/175

Portugal

Soft and rich on the palate with mellow fruit flavours blending in with the almond overtones of cask aging.

Dow's 20 Year Old Tawny (75ml glass) 33/330

Portugal

The perfect age for a tawny, the gentle acidity has softened into a fine array of orange flavors with toasty caramel, and notes of nuts and spice.

On Tap

Brooklyn Lager	Williamsburg, Brooklyn	12
Coopers Pale Ale	Adelaide, South Australia	12

On Special Occasions

Coopers Sparkling Ale	Adelaide South Australia	14
Coopers Stout	Adelaide, South Australia	14

Bottles

Hallertau 330ml

Riverhead, Kumeu, NZ

No.1 Luxe Kölsch	4.5%	12
No.2 Statesman Pale Ale	5.3%	12
No.3 Copper Tart Red Ale	4.2%	12
No.4 Deception Schwarzbier	5.1%	12
No.5 Pilsnah	5.0%	12
No.6 Session IPA	3.8%	10
Maximus IPA	5.8%	12
Porter Noir Barrel Aged Porter	500ml 6.6%	25
No. C Granny Smith Apple Cider	5.1%	12

Beer