

Cape Grim Pasture Fed Beef

The pristine pastures and clean air of Tasmania, King Island and Flinders Island provide the perfect environment to grow Cape Grim Beef. Since 2006, the brand has developed a reputation for providing 100% grass fed premium-grade beef, sought after by butchers and chefs who have built their careers on choosing the best produce and letting it speak for itself. With its natural marbling, Cape Grim Beef is guaranteed to be tender, juicy and of the highest eating quality. Compared with other beef products, it has a rich and full flavour – reflecting the grass-only diet of the cattle. Cape Grim Beef is completely free of hormone growth promotants and GMOs.

Robbins Island Tasmanian Wagyu

Fourth generation cattle farmers John, Keith, Alex and Chauncey Hammond have been breeding Wagyu on Robbins Island since the early 1990's. During the iconic seasonal musters, bands of horsemen swim the cattle through saltwater channels at low tide to move them peacefully between grazing areas. Featuring impressive marble scores of up to MB9, the taste signature is a unique combination of specific Wagyu genetics, regional pasture influences and specific grain ration that aims to mimic the local flora of Robbins Island. In Japanese, the concept of WA 和 from WAGYU translates to balance or peace. From Robbins Island, Tasmania, a unique taste - in harmony with nature.

Our selection of premium beef cuts

All of our prime cuts of Beef go through a rigorous ageing process.

Firstly Cape Grim age the beef for up to six weeks then we Dry Age it on site in our ageing room which takes twenty days or more depending on the cut of meat.

These two ageing processes help to ensure that the flavour and tenderness of the meat is of the highest standard. All cuts of meat are proudly presented within the restaurants glass display to help with your selection.

Eye Fillet deserves its reputation as the most tender and elegant steak of all. Carved from the prized tenderloin, this delicate lightly marbled cut has a tender “melt in your mouth” texture.

Porterhouse or *Sirloin* is a firm, well-marbled steak from the heart of the loin. The characteristic "white tail" keeps it juicy during cooking. Its full flavour and aroma come alive when grilled.

Scotch Fillet and **Rib Eye** is from the beef rib. When cut into steaks, these cuts are one of the most popular and juiciest steaks. Meat from the rib section is more tender and fattier than most other cuts of beef. This extra fat makes the steaks tender and flavoursome. These cuts of steak can be cut boneless “Scotch Fillet” or bone-in “Rib Eye”.

Rump is the tastiest steak full of flavour. Our Chef's leave just enough of the exterior fat to bring out its uniquely bold, beefy flavour. If you like a steak with a robust taste and texture, then this is the one for you!

STARTERS

Marinated South Australian Mixed Olives

Fresh baguette, balsamic and olive oil

Garlic Bread 4 Slices

Pacific Oysters Natural
Kilpatrick

1/2 doz \$24.00 doz \$42.00
1/2 doz \$26.00 doz \$46.00

Railway Share Platter for Two

Cevapcici, salt and pepper calamari and crispy fried sumac crusted prawns

\$35.00

Charcuterie Board

Selection of cured and smoked meats, chicken liver pate, duck rilette, pickles and crostini

\$30.00

Tiger Prawns

Grilled in a garlic and preserved lemon butter served with a fennel and feta salad

\$20.00

Chilli Mussels

In a spicy tomato broth served with garlic bread

\$20.00

Fresh Salt and Pepper Calamari

With a rocket and fennel salad and lemon aioli

\$18.50

Cevapcici 4 per serve

Grilled skinless sausages made from premium Cape Grim Eye fillet served with diced onion and olive tapenade

\$17.50

Railway Steak Tartare

With a fried caper and watercress salad, oyster crème and crostinis

\$20.00

House Smoked BBQ Pork Ribs

With chipotle glaze and a coriander and savoy slaw

\$18.50

Chicken Liver Pate

With toasted bread and red onion jam

\$14.50

SIDE ORDERS

Creamy mash

\$7.50

Beer battered Spanish onion rings

\$8.00

Truffled shoe string fries with black garlic aioli

\$9.00

Oven-baked cauliflower gratin with parmesan crumb

\$9.00

Green beans sautéed with prosciutto and parmesan

\$9.00

Grilled field mushrooms with parmesan and truffle oil

\$10.00

Maple roasted carrots with tahini labneh and dukkah

\$10.00

Steamed buttered vegetables

Small \$8.00 Large \$11.00

Roasted heirloom carrots & baby beets with cumin butter

\$12.00

SALADS

Railway garden salad

Small \$8.00 Large \$11.00

Greek salad

\$12.00

Caesar salad

\$14.00 with chicken \$19.50

George's salad – tomato, red onion and white wine vinegar

\$8.00

Rocket salad - with pear, blue cheese and walnuts

\$9.00



FROM THE CHARGRILL

Tasmanian Cape Grim Beef – Pasture Fed – MB2+

| | | |
|---------------|-------|---------|
| Porterhouse | 300gm | \$38.00 |
| Porterhouse | 400gm | \$45.00 |
| Eye Fillet | 220gm | \$44.00 |
| Scotch Fillet | 350gm | \$47.00 |
| Rib Eye | 550gm | \$63.00 |
| Rib Eye | 750gm | \$85.00 |



Robbins Island Full Blood Tasmanian Wagyu - Grain Fed - MB7-8

| | | |
|-------------|-------|---------|
| Rump | 350gm | \$50.00 |
| Porterhouse | 250gm | \$62.00 |

All steaks are served with our famous hand cut chips

SAUCES

| | | | |
|-------------------|--------|-------------------------|--------|
| Mushroom | \$3.50 | Béarnaise | \$4.00 |
| Red Wine | \$3.50 | Brandy Cream Peppercorn | \$3.50 |
| Blue Cheese | \$4.00 | Chilli plate - fresh, | \$5.00 |
| Black Garlic | \$3.00 | pickled and sambal | |
| and truffle aioli | | | |

BUTTERS

| | | | |
|-----------------|--------|-----------------------------|--------|
| Garlic | \$2.00 | Porcini & Truffle | \$2.00 |
| Anchovy & Caper | \$2.00 | Trio of Butters (all three) | \$4.00 |

STEAK SPECIALITIES

| | |
|--|---------|
| 850gm Cape Grim Rib Eye “Sliced to Share” (serves 2) | \$98.00 |
| Served with crispy fried onion rings, grilled field mushrooms with parmesan and truffle oil, walnut, fig, stilton salad and red wine jus | |
| Reef and Beef | \$54.50 |
| 220gm Eye fillet with béarnaise sauce, grilled tiger prawns and chunky chips | |
| Tournedos Rossini | \$52.50 |
| Two 110gm medallions of eye fillet with grilled field mushrooms, pate, red wine sauce and chunky chips | |
| Fillet Mignon | \$49.00 |
| 220gm Eye fillet wrapped in bacon with mushroom sauce and chunky chips | |

RAILWAY CLUB CLASSICS

Lambs Fry & Smoked Bacon

Grilled liver served with creamy mash
caramelised onions and red wine jus

Entrée \$ 13.50

Main \$21.50



Grilled Lamb Rump

Roasted eggplant, whipped feta, lentils, grains, herbs
and a pomegranate jus

\$38.00

Railway Club Beef Burger

Grilled 200 gram Angus ground beef with Swiss cheese, beetroot,
pickles, tomato, mustard and mayo with sumac fat chips and aioli

\$24.50

House Smoked Pork Belly on the Bone

Slow cooked then char grilled with capsicum and pine nut caponata,
smoked tomato relish and roast garlic mash

\$36.00

Chicken Parmigiana

Chicken schnitzel topped with Virginia ham, cheese and napoli sauce
served with fat chips and garden salad

\$25.00

Veal Parmigiana

Veal schnitzel topped with Virginia ham, cheese and napoli sauce
served with fat chips and garden salad

\$29.00

Rissoles & Smoked Bacon

Served with creamy mash, caramelised onions and red wine jus

\$23.00

King George Whiting

Herbed and crumbed fillets served with chunky chips and garden salad

\$36.50

Grilled Flounder

Whole New Zealand flounder served with chunky chips

\$39.00

Fresh Salt and Pepper Calamari

With a fennel salad, lemon aioli and chunky chips

\$32.50

Crispy Skin Salmon Fillet

With a king prawn and kipfler potato nicoise salad and basil mayo

\$36.00

Yellow Thai Vegetable and Tofu Curry

Coconut lemongrass rice, roti bread and a chilli, pickle and
cucumber salad

\$23.00

AFTER DINNER

DESSERTS \$14.50

Orange and Chocolate Mess

Orange curd, chocolate mousse, chocolate brownie and orange choc chip ice cream

Buttermilk Panna Cotta

Macerated strawberries, coconut shortbread & pedro ximenez ice cream

Churros

Strawberry jam, chocolate and caramel sauce

Sticky Date Pudding

Butterscotch sauce and clotted cream or ice cream

Chocolate Fondant

Salted caramel and kahlua and coffee ice cream

Desserts \$12.50

Trio of Home-Made Ice Creams

Pistachio praline and chocolate centered wafers

Affogato

Espresso coffee with vanilla Ice cream and frangelico liqueur

CHEESE PLATES

Premium Cheese from the Calendar Cheese Company:

Roquefort Papillon

A French sheep milk blue cheese from the south of France. White tangy, crumbly and moist with distinctive veins of green mold.

Calendar Farm House Cheddar

This is one of the only traditional Cheddars still made in Devon. It is made from selected summer or autumn milk and matured for 18 months. It has distinctive grassy flavors on the cloth with a creamy texture. The ageing process develops an intense lingering full-rounded flavor that is not too acidic, but defiantly has bite.

Brique d'Affinois

A French Brie with an unusual brick shape made by Fromagerie Guilloteau near Pelussin, France and is based on the traditional cheeses of the region. This cheese is elegant with a mixed washed/white rind. Slightly pungent, it develops to a mild silky texture as it ripens.

| | |
|--------------------|---------|
| Cheese Plate for 1 | \$15.00 |
| Cheese Plate for 2 | \$20.00 |
| Cheese Plate for 3 | \$25.00 |
| Cheese Plate for 4 | \$30.00 |

All cheese platters served with house-made Quince paste, Lavosh, walnuts and dried fruit.



BEVERAGE SELECTION

Beers / Cider on Tap

Cascade Premium Light
Carlton Draught
Guest Tap
Stone and Wood Pacific Ale
Mercury Cider
Stella Artois

Pot
\$5.00
\$5.50
\$6.50
\$6.50
\$6.50
330ml \$9.50

Pint
\$10.00
\$11.00
\$13.00
\$13.00
\$13.00
\$17.00



Australian bottled beer

Cascade Premium Light \$5.50
Boags Premium Light \$5.50

Stella Artois Legere 3.5% \$8.00
Victoria Bitter Mid-Strength 3.5% \$6.50
Stone & Wood Garden Ale 3.5% \$9.00
Victoria Bitter \$7.00
Carlton Dry \$8.50
Pure Blonde Low Carb \$8.50
Coopers Pale Ale \$8.50
Coopers Sparkling Ale \$8.50
Boags Premium \$8.50
Crown lager \$8.50
White Rabbit White Ale \$9.50
White Rabbit Dark Ale \$9.50
Mountain Goat Steam Ale \$9.50
Murrays Rude Boy Pilsner \$9.50
Wilde Gluten Free Pale Ale \$9.50

Imported / Premium bottled beer

Asahi \$9.50
Corona \$9.50
Sierra Nevada Pale Ale \$10.00

Stout

Guinness Can 500ml \$10.00
4 Pines Stout \$9.50

Cider

Monteith's Pear \$9.00
Monteith's Apple \$9.00

Soft Drinks by the glass all \$4.00

Pepsi
Pepsi Max
Lemonade
Lemon Squash
Tonic
Dry Ginger
Soda Water

Soft Drinks by the bottle

Coke \$5.00
Coke No Sugar \$5.00
Fanta \$5.00
San Pellegrino Sparkling 500ml \$7.50
San Pellegrino Sparkling 750ml \$10.00
Bundaberg Ginger Beer 375ml \$5.00

Fruit Juice \$4.50

Orange
Pineapple
Tomato
Apple
Cranberry

A full range of spirits is also available

Reserve & Museum Wines

| | | | | |
|------|--|--------------------|-----|-----------|
| 2006 | Carlei Estate Chardonnay | Yarra Valley | VIC | \$114.00 |
| 2009 | Atticus Chardonnay | Margret River | WA | \$118.50 |
| 2012 | Hutton Vale Farm Grenache Mataro | Eden Valley | SA | \$155.00 |
| 2005 | Spinifex Esprit Grenache 40%, Shiraz 34% | Barossa | SA | \$160.00 |
| 2010 | Monita 'Phar Lap' Shiraz | Coonawarra | SA | \$75.00 |
| 2006 | Badgers Brook | Yarra Valley | VIC | \$95.00 |
| 2010 | Sum of the Few Shiraz | Strathbogie Ranges | VIC | \$98.00 |
| 2013 | Rockford Basket Press Shiraz 375ml | Barossa | SA | \$105.00 |
| 2012 | Penfolds Bin 28 Shiraz | Barossa | SA | \$122.50 |
| 2014 | Wild Duck Creek Spring Flat Shiraz | Heathcote | VIC | \$132.00 |
| 2007 | McNicol Shiraz by Mitchell Wines | Clare Valley | SA | \$138.00 |
| 2013 | Rolf Binder Bulls Blood Shiraz Mataro | Barossa Valley | SA | \$142.50 |
| 2013 | The Willows Bonesetter Shiraz | Barossa | SA | \$155.00 |
| 2014 | Cambrian La Pleiade Shiraz by Jasper Hill | Heathcote | VIC | \$175.00 |
| 2003 | Tahbilk ESP Shiraz | Coonawarra | SA | \$182.50 |
| 2015 | Jasper Hill Georgia's Paddock Shiraz | Heathcote | VIC | \$195.00 |
| 2008 | Elderton Command Shiraz | Barossa Valley | SA | \$255.00 |
| 2004 | Hobbs Estate Shiraz | Barossa | SA | \$278.00 |
| 2006 | Torbreck Descendant Shiraz Viognier | Barossa | SA | \$285.00 |
| 2012 | Teusner Righteous FG Shiraz | Barossa | SA | \$305.00 |
| 2008 | Penfolds RWT Shiraz | Barossa | SA | \$450.00 |
| 2013 | Wild Duck Creek Duck Muck | Heathcote | VIC | \$1030.00 |
| 2012 | Penfolds Bin 95 Grange | SA Region | SA | \$1500.00 |
| 2008 | Elderton Cabernet Sauvignon | Barossa | SA | \$90.50 |
| 2012 | Whistle Post Reserve Cabernet Sauvignon | Coonawarra | SA | \$95.50 |
| 2012 | Hamlin Bay Reserve Cabernet Sauvignon | Margret River | WA | \$105.00 |
| 2009 | Atticus Cabernet Sauvignon | Margret River | WA | \$118.00 |
| 2014 | Rockford Rifle Range Cabernet Sauvignon | Barossa | SA | \$139.50 |
| 2006 | Wild Duck Creek Alans Cabernet Sauvignon | Heathcote | VIC | \$147.50 |
| 2002 | Hollick Ravenswood Cabernet Sauvignon | Coonawarra | SA | \$182.00 |
| 1999 | Parker Terra Rossa First Growth Cab Sav Merlot | Coonawarra | SA | \$200.00 |
| 2000 | Pepper Tree Reserve Cabernet Sauvignon | Coonawarra | SA | \$225.00 |
| 2006 | Domaine A Cabernet Sauvignon | Coal River | TAS | \$265.00 |
| 1995 | Mt Mary Vineyard Quintet | Yarra Valley | VIC | \$420.00 |
| 2005 | Henschke Cyril Cabernet Sauvignon | Eden Valley | SA | \$495.00 |



White Wine Selection

Sparkling

| | | | | |
|------------------------------|--------------|-----|---------|----------|
| Morgan's Bay Sparkling Cuvee | Red Cliffs | VIC | \$8.00 | \$35.00 |
| Dal Zotto Pucino Prosecco | King Valley | Vic | \$10.00 | \$48.00 |
| Jansz Premium Cuvee' | Tamar Valley | TAS | | \$62.00 |
| Piper Hiedsieck Brut | Champagne | FRA | \$18.50 | \$92.00 |
| Veuve Clicquot Brut | Champagne | FRA | | \$135.00 |
| Louis Roederer Brut Premier | Champagne | FRA | | \$185.00 |

Riesling

| | | | | |
|-------------------------------------|--------------|-----|--------|---------|
| Tahbilk Riesling | Nagambie | VIC | \$9.50 | \$45.50 |
| Kilikanoon Killerman's Run Riesling | Clare Valley | SA | | \$50.00 |
| Heggies Riesling | Eden Valley | SA | | \$58.00 |
| Mitchell Watervale Riesling | Clare Valley | SA | | \$62.50 |
| Kate Hill Riesling | Huonville | TAS | | \$80.00 |
| Grosset Alea Riesling – organic | Clare Valley | SA | | \$85.50 |

Chardonnay

| | | | | |
|--|----------------|-----|---------|---------|
| Morgans Bay Chardonnay | Red Cliffs | VIC | \$7.50 | \$35.00 |
| Sticks Chardonnay | Yarra Valley | VIC | \$9.00 | \$44.00 |
| Heemskerck "Abel's Tempest Chardonnay" | Derwent Valley | TAS | | \$52.00 |
| Capel vale Chardonnay | Margaret River | WA | \$12.00 | \$58.00 |
| Hamelin Bay "Five Ashes Vineyard" Chardonnay | Margaret River | WA | | \$66.00 |
| St Huberts Chardonnay | Yarra Valley | VIC | | \$72.00 |
| Moore's Hill Chardonnay | Tamar Valley | TAS | | \$78.50 |
| Leeuwin Estate Prelude Chardonnay | Margaret River | WA | | \$82.00 |
| Dexter Chardonnay | Mornington | VIC | | \$98.00 |

Sauvignon Blanc / Blends

| | | | | |
|--|----------------|-----|---------|---------|
| Tai Nui Sauvignon Blanc | Marlborough | NZ | \$9.00 | \$42.00 |
| Nepenthe Sauvignon Blanc | Adelaide Hills | SA | | \$50.00 |
| La Prova Fiano (by Sam Scott) | Adelaide | SA | | \$54.00 |
| Shaw and Smith Sauvignon Blanc | Adelaide Hills | SA | \$13.00 | \$63.50 |
| Leeuwin Estate "Siblings" Sauvignon Blanc Semillon | Margaret River | WA | | \$70.00 |
| Sorrenberg Sauvignon Blanc Semillon | Beechworth | VIC | | \$89.00 |

Pinot Gris / Grigio

| | | | | |
|-------------------------------------|----------------|-----|---------|---------|
| Crowded House Pinot Gris | Marlborough | NZ | \$10.50 | \$48.50 |
| Cape Schanck T'Gallant Pinot Grigio | Mornington | VIC | | \$50.00 |
| Lobethal Road Pinot Gris | Adelaide Hills | SA | | \$58.00 |
| Ara Single Estate Pinot Gris | Marlborough | NZ | | \$60.00 |
| One Block Merricks Pinot Gris | Mornington | VIC | | \$80.00 |

Moscato (Sweet)

| | | | | |
|-----------------------------|----------|----|--------|---------|
| Castello Del Poggio Moscato | Piedmont | IT | \$9.00 | \$42.00 |
|-----------------------------|----------|----|--------|---------|

Rose

| | | | | |
|-----------------------------------|----------------|-----|---------|---------|
| La Vin En Rose – Syrah | Rhone Valley | FRA | \$11.00 | \$52.00 |
| Belle Epine Rose – Grenache Syrah | Pays D'OC | FRA | | \$58.00 |
| BK Wines Rose – Pinot Noir | Adelaide Hills | SA | | \$70.00 |



Red Wine Selection

Pinot Noir

| | | | | |
|---|---------------|-----|---------|---------|
| Baby Doll by "Yealands Estate" Pinot Noir | Marlborough | NZ | \$10.00 | \$46.00 |
| Woods & Matthews Pinot Noir | Yarra Valley | VIC | | \$50.00 |
| Joseph Chromy Pinot Noir | Relbia | TAS | | \$57.50 |
| Crittenden Estate "Geppetto" Pinot Noir | Mornington | VIC | \$12.00 | \$58.00 |
| Rob Hall Pinot Noir | Yarra Valley | VIC | | \$66.00 |
| Frogmore Creek Pinot Noir | Coal River | TAS | | \$78.50 |
| Austins Pinot Noir | Geelong | VIC | | \$85.00 |
| Chard Farm "River Run" Pinot Noir | Central Otago | NZ | | \$86.50 |
| Coldstream Hills Pinot Noir | Yarra Valley | VIC | | \$90.00 |

Merlot / Blends/ Sangiovese/Grenache

| | | | | |
|---|----------------|-----|---------|---------|
| Chapman Grove Cabernet Merlot | Margaret River | WA | \$10.00 | \$48.50 |
| Vasse Felix Cabernet Merlot | Margaret River | WA | | \$56.50 |
| Lorca Fantasi Malbec | Mendoza | ARG | | \$62.00 |
| Musk Lane Mataro | Bendigo | VIC | | \$68.00 |
| Coriole Sangiovese | McLaren Vale | SA | | \$70.00 |
| Crittenden Estate Grenache Mataro Tempranillo | Mornington | VIC | | \$74.50 |
| Querciavalle Chianti Classico | Tuscany | ITA | | \$85.50 |
| Torbreck The Steading Grenache Shiraz Mataro | Barossa Valley | SA | | \$98.00 |

Shiraz / Blends

| | | | | |
|--|----------------|-----|---------|----------|
| Morgan's Bay Shiraz Cabernet | Red Cliffs | VIC | \$7.50 | \$35.00 |
| Endless Shiraz | Heathcote | VIC | | \$42.00 |
| Stefani Estate Shiraz | Heathcote | VIC | | \$49.50 |
| d'Arenberg "The Footbolt" Shiraz | McLaren Vale | SA | \$10.00 | \$50.00 |
| Rolf Binder Shiraz | Barossa Valley | SA | \$12.50 | \$58.00 |
| Bobbie Burns Shiraz | Rutherglen | VIC | | \$60.00 |
| Redman Shiraz | Coonawarra | SA | | \$62.00 |
| Tellurian Pastiche Shiraz | Heathcote | VIC | | \$64.00 |
| Bethany Shiraz | Barossa Valley | SA | | \$67.50 |
| Wild Duck Creek Yellow Hammer Hill Shiraz Malbec | Heathcote | VIC | \$14.50 | \$70.00 |
| Mount Langi Ghiran "Cliff Edge" Shiraz | Grampians | VIC | | \$72.00 |
| Eldredge "Blue Chip" Shiraz | Clare Valley | SA | | \$74.00 |
| Kalleske "Moppa" Shiraz - organic | Barossa Valley | SA | | \$76.00 |
| Majella Shiraz | Coonawarra | SA | | \$80.00 |
| Scarpantoni "Block 3" Shiraz | McLaren Vale | SA | | \$86.00 |
| Sanguine "Inception" Shiraz | Heathcote | VIC | | \$88.50 |
| Heathcote Estate Shiraz | Heathcote | VIC | | \$105.00 |
| Shaw and Smith Shiraz | Adelaide Hills | SA | | \$115.00 |
| Craiglee Shiraz | Sunbury | VIC | | \$135.00 |
| Craiglee Shiraz | Sunbury | VIC | 375ml | \$70.00 |
| Henschke Keyneton Euphonium Shiraz blend | Barossa Valley | SA | | \$144.00 |

Cabernet Sauvignon / Blends

| | | | | |
|---|-------------------|-----|---------|---------|
| Jules IGP d'Oc Cabernet Sauvignon | Massif Des Maures | FRA | | \$44.00 |
| Glenlofty Cabernet Sauvignon | Pyrenee | VIC | \$10.00 | \$47.50 |
| Parker Coonawarra Estate Cabernet Sauvignon | Coonawarra | SA | | \$52.50 |
| Tahbilk Cabernet Sauvignon | Nagambie | VIC | | \$62.00 |
| Ottelia Cabernet Sauvignon | Coonawarra | SA | | \$70.00 |
| Redman Cabernet Sauvignon | Coonawarra | SA | | \$74.00 |
| Majella Cabernet Sauvignon | Coonawarra | SA | | \$85.50 |
| Jack Estate Mythology Cabernet Sauvignon | Coonawarra | SA | | \$97.50 |



Dessert Wines

De Bortoli "Noble One" Botrytis Semillon 375ml

\$15.00 \$74.50

Port, Topaque, Muscat and Sherry

McWilliams Tawny Port

\$7.50

Yalumba "Galway Pipe" Port

\$8.50

Campbells Classic Muscat

\$9.50

Campbells "Liquid Gold" Classic Topaque

\$9.50

Pedro Ximenez NV Sherry

\$10.50

Penfolds "Grandfather" Fine Tawny Port

\$17.50

Cognac and Armagnac

Courvosier VS Cognac

\$10.50

Martell VS Cognac

\$11.00

Courvosier VSOP Cognac

\$11.50

Hennessy VSOP Cognac

\$14.50

Chateau Tarquet Armagnac 5yo

\$15.00

Martell VSOP Cognac

\$16.00

Delord 1985 Bas Armagnac

\$20.00

Liqueurs

Drambuie

\$9.00

Grand Marnier

\$9.00

Cointreau

\$9.00

Amaretto Liqueur

\$9.00

Limoncello

\$9.00

DOM Benedictine

\$9.00

Lochan Ora

\$10.00

Patron Cafe

\$12.50

Scotch / Whiskeys

Johnnie Walker Red Label Scotch Whisky

\$9.00

Jamesons Irish Whiskey

\$9.00

Tullamore Dew Irish Whiskey

\$9.00

Johnnie Walker Black Label 12 YO Scotch Whisky

\$10.00

Chivas Regal 12 YO Scotch Whisky

\$10.00

Dimple 15 YO Scotch Whisky

\$12.00

Glenfiddich 12 YO Single Malt Scotch Whisky

\$12.50

Laphroig 10 YO Single Malt Scotch Whisky

\$14.50

Bowmore 12 YO Scotch Whisky

\$14.50

Paul John Indian Single Malt Whisky

\$15.50

Auchentosan 3 Wood Scotch Whisky

\$16.00

Balvenie Caribbean Cask Scotch Whisky

\$16.50

Dalmore The Cigar Scotch Whisky

\$21.00

Glenfiddich 18 YO Single Malt Scotch Whisky

\$24.00

Sullivans Cove Double Cask Single Malt Whiskey

\$27.50

Sullivans Cove American Oak Single Cask Malt Whiskey

\$39.00

Johnnie Walker Blue Label 30 YO Scotch Whisky

\$35.00

Sullivans Cove French Oak Single Cask Malt Whiskey

\$52.00

