

# STRATO

melbourne

## cocktails \$26



### moondance

French Vodka, White Crème De Cacao  
& Smoked Passionfruit  
(Tropical, Sweet, Fruity)



### sakura

Gin, Sakura Blossom, Lychee, Jasmine  
Verde, Raspberry Tonic  
(Refreshing, Bright, Floral)



### mango mezcal margarita

Tequila, Mango Puree, Chilli, Mezcal,  
Triple Sec, Yuzu, Cucumber  
(Tropical, Fresh, Spicy)



### japanese highball

Japanese Whiskey, Lychee Liqueur,  
House Spiced-Lime, Ginger Ale  
(Refreshing, Light, Spiced)



### m, m & m

Montenegro, Mezcal,  
Sweet Vermouth  
(Boozy & Sweet, Earthy, Smoky)



### grand clover

Aperol, Wild Strawberry, Grand  
Marnier, Berry Puree, Foam  
(Soft, Fruity, Bitter-Sweet)



### beeswax negroni

Beeswax & Olive Gin, Natural Amaro,  
Fino Sherry, Citrus Cynar  
(Boozy, Sweet & Salty)



### banana-na

Clarified Banana, Gold & Dark Rum,  
Cocoa, Foam  
(Creamy, Smooth, Tropical,  
A Little Bit Sweet)



### caramel mocha martini

Reposado Tequila, Crème De Cacao,  
Cold Brew Coffee, Rich Caramel  
(Creamy, Rich, Decadent)

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## dessert cocktail \$16



### rum n pancakes

Pancake Infused Rum, Cream, Maple Syrup, Banana Liqueur, Spice Mix  
(Creamy, Rich, Decadent)

## mocktails \$16



### tropical passion

Passionfruit, Orange Spritz, Mango, Pineapple, Coconut  
(Fruity, Tropical, Sweet)



### kiwi sour

Kiwi, Amaretti, Sesame, Lemon, Egg White  
(Refreshing, Fruity, Bitter-Sweet)



### bergamot pony

Lavender, Bergamot, Lyres Dry, Lemon  
(Floral, Light, Sour)

## bar snacks

### mount zero olives (V) 13

marinated in rosemary and garlic

### corn chip ceviche (four) (GF,DF) 14

kingfish, quinoa, avocado mouse, finger lime

### tapioca crisp (four) (GF,DF) 18

creamy spicy salmon, coriander

### poached prawns (two) 22

dashi, brioche, tobiko

### crudités (V)\* 29

house pickled cucumber, carrots, celery; cherry tomato, avocado mousse, romesco, tzatziki

### charcuterie 48

bresaola, salami, terrine, berries, grissini, crackers, pickled gherkins

### cheese platter (V) 46

lavosh, grapes, figs, apricot jam

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free | (Vg) Vegan  
(N) Contains Nuts | \*Can be Vegan

Please advise our waitstaff of any dietary requirements prior to ordering and we will endeavour to accommodate. All credit card transactions incur a processing fee of 1.8%. A 10% surcharge applies on Sunday and 15% on Public Holidays.