

# T WILLIAM I

## COFFEE

ESPRESSO + MILK	
Small Large Soy milk Almond milk	4.0 4.5 + 60c + 1.0
ESPRESSO BLACK Small / Large	4.0
LEBANESE COFFEE Finely ground, unfiltered 'stove top' coffee. Served black. Can me served with cardamon upon request	4.0 p/p
TAHINI ICED COFFEE CHOC OR MOCHA Double shot of espresso, milk & vanilla ice cream. Topped with whipped cream, baklava & turkish delight!	9.0

# TEA

<u>LEBANESE BLACK TEA WITH MINT</u> Black tea and fresh mint. Can be served with cardamon upon request	4.5
ROSE PETAL TEA Dried rose petals, lemon and honey	5.0
APPLE TEA Sweet apple tea with dried apple pieces	5.0
TEA DROP LOOSE LEAFTEA  English Breakfast/ Earl Grey/ Peppermint/ Chamomile/ Lemongrass & Ginger/ Green	4.5

## COLD DRINKS

HOUSEMADE	GLASS	CARAFE
HOUSE MADE POMEGRANATE + MINT ICED TEA	6.0	14.0
APPLE ICED TEA	6.0	14.0
TRADITIONAL LEBANESE JALLAB Lebanese smokey date mollasses served on ice with pinenuts	5.0	12.0
<b>ORANGE BLOSSOM + MINT PUNCH</b> Fresh orange juice, mint, and orange blossom. Topped with lemonade	7.0	16.0
<b>LEBANESE LEMONADE</b> with fresh lemons & mint	7.0	16.0
ROSE WATER + POMEGRANATE LEMONADE Traditional lebanese lemonade with fresh pomegranate and rosewater	7.0	16.0
APPLE, MINT + GINGER LEMONADE Traditional lemonade with fresh ginger, mint ginger ale and apple juice	7.0	16.0

WATER	
Mt Franklin Still — 600ml	3.8
Mt Franklin Sparkling — 450ml	3.8
Zico Coconut Water — 330ml	4.0
SOFT DRINKS  Coke — 330ml Diet Coke — 330ml Coke No Sugar — 330ml Sprite — 330ml	4.0
Fanta — 330ml	
Lemon, fresh lime & bitters	4.5
Ginger ale, fresh lime and mint	4.5
Milla's Orange Juice	5.0

#### BEER + CIDER ON TAP Coopers Pale Ale 425ml 9.5 Brunswick Bitter Ale 425ml 10.0 BOTTLED BEER + CIDER Almaza Pilsner - Lebanon 330ml 90 Furphy Refreshing Ale — Australian 375ml 9.0 Peroni - Italy 330ml 9.0 Fixation IPA - Australia 330 ml 11.5 Balter XPA Can - Australia 375ml 11.5 Balter Captain Sensible Can 3.5% - Australia 375ml 8.5 Golden Axe Cider Can - Australia 375ml 95

	G	В	
<b>NV Domaine</b> J.Laurens Blanquette de Limoux Sparkling Brut, Languedoc-Roussilion, <b>France</b>	13.0	60.0	
Varieties: Mauzac, Chenin Blanc, Chardonnay			
Mauzac is the traditional grape variety of the			

Mauzac is the traditional grape variety of the Limoux vineyards. Clean, refreshing medium bodied sparkling with a creamy mid palate that is filled with ripe citrus. With aromas of green apple, acacia flowers and apricot with toasted nuances. Well made Limoux that pairs well with a variety of dishes. Enjoy!

SPARKLING

**NV Domaine** J. Laurens No. 7 Rosé Crémant de Limoux, Languedoc - Roussilion, **France** 

13.0 60.0

Varietes: 60% Chardonnay, 25% Chenin & 15% Pinot Noir

This Crémant has a subtle cherry color with a nice greedy raspberry nose. On the palate, red fruits are lightly present and Pinot noir brings all the fullness. The bubbles are delicate and the style is fresh, and vigorous.

NV Thienot Brut Champagne, Reims, France

100.0

Varietes: 45% Chardonnay, 35% Pinot Noir, 20% Pinot Meunier

This blend of three classic Champagne varieties forms a signature Thienot style of fiinesse, fruit and freshness, offering spingtime notes, a magnificent balance and lingering finish. The Champagne House's great classic

#### WHITE WINE

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Miritu Bay, Sauv Blanc, Malborough, New Zealand, 2014	9.0	42.0

Variety: Sauvignon Blanc

Aromas of lemon, white peach, green capsicum and hints of passionfruit. Classic Marlborough fruit characters with a combination of tropical white peach and fresh cut grass with lively acidity. Clean long and refreshing finish.

Domaine Mittnacht Riesling, Alsace, France, 2015 13.5 60.0

Variety: Riesling

Organic / Biodynamic / vegan

Dry white wine with citrus flavours. A well structured and powerful palate with vivid acidity and a medium finish. Goes well with fish poultry and cheeses.

**Avani** Amrit Chardonnay, Mornington Peninsula, 12.0 55.0 **Australia 2016** 

Variety: Chardonnay

Biodynamic / vegan

Wine producer works with minimum intervention with her wines. The Chardonnay is from a Warm climate vineyard in RedHill.

The Chardonnay is picked early in order to keep that natural acidity. The grapes are hand harvested and fermented with natural yeast in stainless steel tanks. The wine is then aged in french oak for 10 months. Notes of whites flowers, with hints of lemon and caramel.

# ROSE

	G	В
Chateau Gabriel Cotes de Provence Rose, Provence, France Varieties: Cinsault, Grenache and Syrah Smooth and silky while maintaining a fresh and perky acidity. Watermelon, cherries and exotic fruits with a long and succulent finish. Garrigu and citrus on the nose. Pairs well with a fresh salad.	10.5	48.0
Les Breteches, Rose, Kefraya, Lebanon, 2014 Varieties: Grenache noir, Syrah, Tempranillo, Cinsaut Round and well balanced on the palate, with notes of peach and apricot	12.5	58.0

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RED WINE		
	G	В
Six Foot Six, Pinot Noir, Geelong, Victoria, Australia, 2015 Variety: Pinot Noir Earthy, exotic and perfumed, with dark cherry, clovespiced raspberry jam notes. The palate shows bright red berry fruits mixed with smoke, savoury nuances. A little dry tannin grip to clean up the finish.	10.5	48.0
Sutton Grange Winery Fairbank Syrah, Bendigo, Victoria, Australia, 2016  Variety: Syrah  Organic / Biodynamic / vegan  Lively and fresh aromas of ripe blue and purple fruits, with undertones of sweet spices, pepper and provincial herbs. Soft textured tannins, a crunchy and medium bodied palate weight.	12.5	58.0
Marcel Joubert Beaujolais Village, Beaujolais, France, 2013 Variety: Gamay Natural/ Vegan / Sulfur free Pale red and very clear in colour. Is very fresh and little in length with juicy fresh red fruits in its aroma and on the palate.	13.5	60.0
Les Coteaux de Chateau Kafraya, Lebanon, 2012  Varieties: Syrah, Marselan and Cabernet Franc  The wine is full, rich and powerful on the palate with notes of wood and black fruit. The wood component is apparent without boing aggressive and combines	15.0	65.0

is apparent without being aggressive and combines perfectly with the fruit. The finish is sustained and powerful

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COCKTAILS	
PHOENICIAN LEMONADE Citrus vodka, orange liqueur, mint, lemon & orange blossom water	18.0
SUMAC MARGARITA Tequila, orange liqueur, pomegranate juice & lime	18.0
KSARAK Refreshing Lebanese lemonade with freshly squeezed lemons, mint & vodka	17.0
YALLA YALLA! ESPRESSO MARTINI Hit of espresso, Khalua, vodka and topped with cream & a pistachio crumb	20.0
BOOS DADDY  Hazelnut with orange and fresh mint. Topped with soda water	17.0
TURKISH DELIGHT  Refreshing rum cocktail with fresh lime & mint. White chocolate liqueur, rose water & pomegranate. Topped with soda water	19.0
MY HABIBI An elegant rose water and cucumber gin martini with fresh lime, bitters & cardamon	18.0
FAIRUZ FIZZ Pomegranate liqueur, fresh pomegranate & sparkling wine	17.0
<b>SAHTEN-I APPLETINI</b> Sour apple, vodka, apple schnapps & fresh lime	17.0
BEIRUT BEACH CLUB  Vodka, fresh orange, lime, mint and orange blossom water. Topped with lemonade	18.0
KHALINI SHOUFAK BILLEIL 'LET ME SEE YOU AT NIGHT' A sweet treat to finish the night. A frozen cocktail with jallab, Baileys, Khalua and cream. Served with baklava	18.0
ARAK	
<b>GANTOUS + ABOU RAAD ARAK</b> 50% Distilled 3 times from fermented white grapes & with the best aniseeds to produce its famous smooth taste.	10.0 / 30ml
KEFRAYA ARAK 53%  Arak de Kafraya is a tradional spirit where the very best French distillation methods are matched with Lebanese tradition. Arak de Kefraya is the only Arak that is distilled four times to obtain a pure arak & a very smooth taste	12.0 / 30ml 98.0 / 350ml

# BASIC SPIRITS + SHOTS Please ask our helpful staff

