

# RISK

RESTAURANT & BAR

*Drinks*

# Wine

## SPARKLING

		<b>G</b>	<b>B</b>
<b>Chandon Sparkling Brut</b>	<b>Yarra Valley, VIC</b>	11.0	55.0
Vibrant and deliciously refreshing. Pretty floral notes with zest citrus and green apple. A perfect aperitif.			
<b>G.H Mumm Cordon Rouge</b>	<b>Epernay, France</b>		95.0
Brightly sparkling with an abundance of fine and elegant bubbles, Mumm Cordon Rouge is an explosion of freshness in the mouth, followed by strong persistence.			
<b>Moet &amp; Chandon Brut</b>	<b>Epernay, France</b>		105.0
A generous palate combining sumptuousness and subtlety the delicious sumptuousness of pear & apple, the alluring caress of fine bubbles, the soft vivacity of citrus fruit and nuances of gooseberry.			
<b>Veuve Clicquot Yellow Label Brut</b>	<b>Reims, France</b>		120.0
Well structured, admirably vinous. The aromas of fruits, vanilla and brioche echo and re-echo, with each fruit or spice note distinct. The wine has power yet remarkable elegance and finesse.			
<b>Dom Perignon Burt Reserve</b>	<b>Epernay, France</b>		299.0
The wine instantly traces an astoundingly fine line between density and weightlessness. Its precision is extreme, tactile, dark and chiselled. The full taste lingers with the utmost elegance on a sappy, spicy note.			
<b>G.H Mumm Rosé Brut</b>	<b>Epernay, France</b>		115.0
Amid aromas of fruits of the forest and pink grapefruit, individual hints of strawberry, cherry and red currant dominate and expand into delicate scents of caramelised vanilla.			

## WHITE

<b>Kung Fu Girl Riesling</b>	<b>Washington State, USA</b>	9.0	39.0
White peach, mandarin orange and apricot are delivered with a core of minerality that makes the wine shimmer with energy and freshness.			
<b>821 South Sauvignon Blanc</b>	<b>Marlborough, NZ</b>	9.0	
An elegant, concentrated palate reveals juicy stone fruit and lemongrass, supported by a lovely minerality.			
<b>Nautilus Sauvignon Blanc</b>	<b>Marlborough, NZ</b>		55.0
Intense lifted aromas of citrus peel, blackcurrant buds and fresh herbs. The palate introduces a delightful citrus based mouth-watering intensity and finishes with a strong textural component.			
<b>Little Berry Pinot Grigio</b>	<b>Adelaide Hills, SA</b>	9.0	40.0
Lively passionfruit flavours are to the fore with lime and green apples also present over a tangy finish with bracing acidity.			
<b>Seppelt The Drives Chardonnay</b>	<b>Victoria</b>	9.0	
The palate carries flavours of full, sweet stone fruits and citrus peel, knotted together with talc texture and fine, citrusy acid.			
<b>Vasse Felix Filius Chardonnay</b>	<b>Margeret River, WA</b>		56.0
Light and fine, in touch with delicate citrus flavour, a hint vanilla biscuit and a zesty polished acid tang. It delivers a spotless palate that evokes a mouth-watering, river stone dryness coupled to a fine savoury, silky texture.			

# Wine

## ROSÉ

**G B**

**Marty's Block Rosé** **South Australia** **9.0**

Enticing aromas of freshly picked strawberries and Turkish delight. Light bodied, the palate abounds with flavours of Turkish delight, fine texture and a fresh, dry finish.

**Nuits Folles Rosé** **Languedoc, France** **55.0**

Attractively peppery Grenache brings out the richness of this fruity wine. Raspberry flavours and ripe acidity are full and generous. The finish is deliciously refreshing.

## RED

**The Grayling Pinot Noir** **Waipara Valley, NZ** **9.0** **42.0**

Delicate aroma of oak, cigar and a touch of white pepper. A complex palate of plum, raspberry and cranberry with a juicy texture and lingering finish.

**Quartier Pinot Noir** **Mornington Peninsula, VIC** **55.0**

An expressive nose with cherry, red floral and strawberry notes alongside scents of undergrowth and spicy pine. Sweet red fruits on the palate combine with dried herb flavours and soft, approachable tannins.

**Grant Burge Benchmark Merlot** **South Australia** **9.0** **39.0**

Bright red in colour, this medium bodied red has aromas of blueberry, plum and cherry fruit. The palate is soft, with vibrant berry fruit characters balanced by light notes of oak.

**Antinori Santa Cristina Chianti** **Tuscany, Italy** **45.0**

Rich and aromatic, boasting cherry, wild herb, tobacco and spice flavours. A solid swath of tannins keeps a tight grip on the finish.

**Campo Viejo Reserva Tempranillo** **Rioja, Spain** **72.0**

Cherries, black plums, ripe blackberries and oak enriched by the complex aromas developed during bottle ageing. Very attractive on the palate, with ripe fruit and spices, tobacco and toasted oak.

**Mystic Park Shiraz** **Barossa Valley, SA** **10.0** **49.0**

A vibrant, medium-full bodied Shiraz with dusty, approachable tannin, juicy red fruit and delicate spice.

**Jim Barry McRae Wood Shiraz** **Clare Valley, SA** **78.0**

Bright, juicy fruit flows over the tongue giving a lovely full palate yet medium body. Lightly peppered and briary spice add to the complexity, with savoury tones and silky tannins flowing onto the fruitful and slightly spicy finish.

**Heathcote Estate Mail Coach Shiraz** **Heathcote, VIC** **52.0**

Powerful, rich, spicy, yet elegant. Rich and full showing dark fruit, black plum, mocha and spice, with a subtle vanillin.

**El Nino Cabernet Sauvignon** **Pyrenees, VIC** **9.0**

Medium-deep red with some garnet hints. Dark berry aromas, with plum and prune notes. Ripe, rich palate flavours with a touch of liquorice and berry conserve.

**Vasse Felix Fillus Cabernet Sauvignon** **Margaret River, WA** **50.0**

Luscious and juicy upfront, the dark berry fruit is complemented by savoury elements of dried woody herbs. There is a wonderful length of flavour as the palate transitions to a fine, textural and dusty drying finish.

## SWEET

**Angas Moscato** **South Eastern Australia** **9.0** **38.0**

Aromas of this wine exude an exotic mix redolent of pink flowers, lychee, musk and spice. On the palate the wine is light and refreshing, bursting with lemon sherbet and berry fruit flavours.

# Cocktails

\* See waiter for specials

<b>Aperol Spritz</b>	17.0
Prosecco, Aperol, Soda	
<b>Risk Signature</b>	17.0
Cinnamon Whiskey, Lime Juice, Sugar Syrup, Apple Juice	
<b>Classic Margarita</b>	17.0
Tequila, Cointreau, Lime Juice	
<b>Mojito</b>	17.0
White Rum, Brown Sugar, Lime, Sparling Water, Mint Leaves	
<b>Espresso Martini</b>	17.0
Vodka, Kahlua, Espresso	
<b>Lychee Martini</b>	17.0
Lychee Liqueur, Vodka, Lychee Juice, Fresh Lychee	
<b>Sex On The Beach</b>	17.0
Vodka, Peach Schnapps, Orange Juice, Cranberry Juice, Pineapple Juice	
<b>Daiquiri</b>	17.0
Rum, Fresh Lime, Sugar Syrup	
<b>Toblerone</b>	17.0
Kahlua, Frangelico, Chocolate Liqueur, Baileys, Honey, Chocolate	
<b>Apple Martini</b>	17.0
Vodka, Apple Schnapps, Apple Juice	
<b>Cosmopolitan</b>	17.0
Vodka, Cranberry Juice, Orange Pear	
<b>Pimms</b>	17.0

# Beer and Cider

## TAP

	P	S
	280mL	425mL
Carlton Draught	6.0	8.0
Fat Yak	7.0	9.0
Asahi	7.0	8.0
Heineken	7.0	8.0
Peroni	7.0	9.0
Napoleon Apple Cider	6.0	8.0

## Bottled

Crown Lager (Australia)	8.0
Victoria Bitter (Australia)	8.0
Pure Blond (Australia)	8.0
Corona (Mexico)	9.0
Heineken (Holland)	8.0
Peroni (Italy)	9.0
Stella Artois (Belgium)	8.0
Fix (Greece)	8.0
James Boags Premium Light (Australia)	8.0

# Spirits

## WHISKIES

Johnny Walker Family	
Red	10.0
Black	11.0
Blue	27.0
Platinum	20.0
Glavya	12.0
Canadian Club	10.0
Fireball	12.0
Chivas Original	12.0
Chivas 18 Yo	17.0
Dimple	12.0
Glenfiddich 12 Yo	13.0
Dalwhinne	15.0

# *Spirits*

## VODKA

Smirnoff	10.0
Smirnoff North	10.0
Absolute Vodka	10.0
Belvedere	12.0
Grey Goose	12.0
Stolichnaya Elit	15.0
Crystal Head	12.0

## BOURBON

Jack Daniels Old No. 7	10.0
Southern Comfort	10.0
Jim Beam	10.0
Wild Turkey	12.0
Makers Mark	12.0

## RUM

Bacardi	10.0
Sailor Jerry	10.0
Malibu	10.0
Bundaberg	10.0

## GIN

Gordons	10.0
Bombay Sapphire	10.0
Hendrix	14.0
Tanqueray	11.0

## COGNAC

Metaxa (5 Stars)	10.0
Hennessy V.S.O.P	13.0

## TEQUILA

Jose Cuervo	10.0
1800 Anejo	12.0
Patron (Coffee)	12.0

# *Spirits*

## LIQUEURS

Baileys	10.0
Midori	10.0
Galliano Sambucca (Black, White, Vanilla)	10.0
Jägermeister	10.0
Grand Marnier	10.0
Kahlua	10.0
Chambord	10.0
Tia Maria	10.0
Cointreau	10.0
Frangelico	10.0
Disaronno Amaretto	10.0
Gozio Amaretto	10.0
Mastixa	10.0

## APERITIFS

	GLASS	200mL
Aperol	10.0	
Campari	10.0	
Pimms	10.0	
Plomari Ouzo	10.0	27.0
Tsipouro	10.0	27.0
Rakomelo Pyrgos	10.0	
Martini (Bianco)	10.0	