

# *Welcome to Clara*

Our aim is to push the envelope on what the modern cocktail can be, moving beyond booze and bitters and taking advantage of amazing seasonal produce.

We tinker and meddle to achieve delicious and sometimes suprising flavours and textures. We hope to continually evolve and we invite you to journey with us.



# Signature Cocktails

## **Banoffee Special \$21**

A delicious blend of clarified banana, whisky, lemon, and demerara syrup topped with toasted meringue. Sweet and sour.

## **God Save the Bees \$22**

Imagine bees frolicking through a flowery mountain meadow of lavender honey syrup, bourbon, floral bitters, and a touch of smokey scotch. Served with lavender smoke. Boozy and floral. **Sales support bee conservation.**

## **Scarlet Fizz \$20**

Get ready for a party in your mouth. Bloody Shiraz Gin mixed with citrus, simple syrup, and egg whites then topped with prosecco for a delicious foam top. Fruity and light.

## **Good Jju \$21**

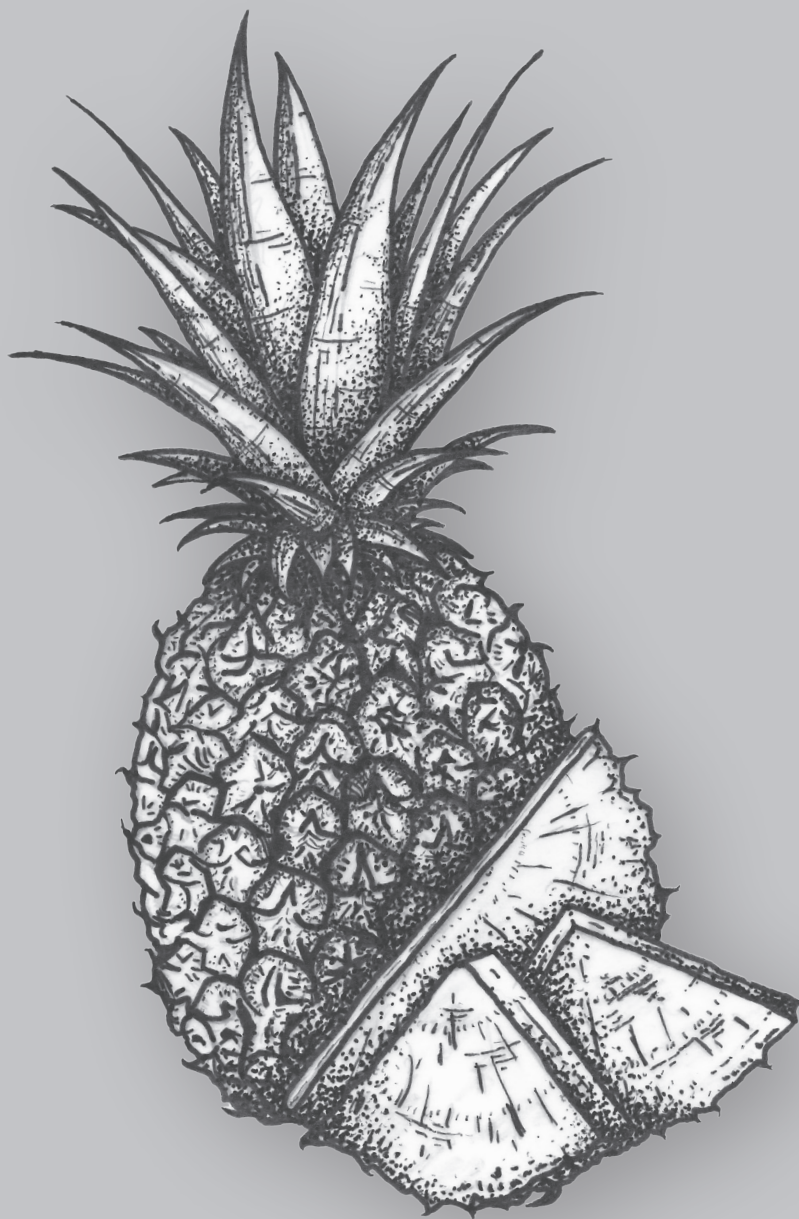
Nothing but good vibes here. Anther gin, fresh watermelon, and basil. Frozen into a sorbet. The flavours are so fresh and the texture is amazing. Treat yourself.

## **Bloodless Mary \$20**

A clarified Bloody Mary for a clearer cleaner taste. Vodka, clarified tomato, worsteshire, horseradish, and tobasco. Served tall with a celery salt rim. Savoury and refreshing.

## **Nitro Charged Espresso Martini \$19**

Vodka, coffee liqueur, and cold drip coffee batched in a keg and charged with nitrous oxide for a velvety texture and punchy coffee hit. Creamy and sweet.



# Cocktails Continued

## - Summer Memories

### **By the Seashore \$22**

Summer time means beach time. Relive playing in the waves or lying on the warm sand. Wyborowa vodka, kombu kelp infused sake, saline, and a hint of maritime whisky. Boozy and dry with a slight saltiness.

### **Sunburnt Country \$22**

Summer bush walks mean beautiful scents of eucalyptus and native flowers in bloom. This fragrant drink helps to remedy fire affected bushland and communities. Remedy Australian Dry Gin, lemon myrtle and finger lime syrup. Sweet and sour. **Two dollars donated from each drink.**

### **Back Porch Mangoes \$20**

I used to sit on the back steps with my brother and devour a box of mangoes. Messy but delicious. Calle 23 Blanco tequila, fresh mango puree, house coconut syrup, and a touch of smoky mezcal. Mango skin sugar rim. Fruity and sweet with a touch of smoke.

### **Smashed Avo \$21**

Does your cafe have a courtyard? Mine does and it is perfection with sunglasses, coffee, and smashed avocado. Vodka 6100 whey vodka, avocado, lime, coriander seed syrup, cracked pepper, and mint. Creamy and fresh.

### **Cricket Season \$21**

A game of backyard cricket with the grass under your feet and summer insects singing is a pretty good way to spend an afternoon. Tanqueray gin, cucumber water, lemon, sugar, egg white, and a dash of Chartreuse. Grassy and sour. **Saltbush & rosemary roasted cricket to garnish!**

### **Fruit of the Vine \$21**

Every summer I would stay with my grandparents. They had a passionfruit vine that we used to pick from and eat with a bit of sugar. Bacardi 8 aged rum, fresh passionfruit, lime, orgeat, and pineapple. Tropical and sweet. **Please blow out the flame softly!**



# beer/cider

**Grand Ridge Almighty Light - \$9**

330ml 2.7% ABV / Mirboo North, VIC

**2 Brothers Kung Foo Lager - \$10**

375ml 4.5% ABV / Moorabin, VIC

**Kaiju Krush Tropical Ale - \$11**

375ml 4.7% ABV / Dandenong, VIC

**Colonial IPA - \$12**

375ml 6.5% ABV / Port Melbourne, VIC

**Hop Nation The Buzz Red Ale - \$12**

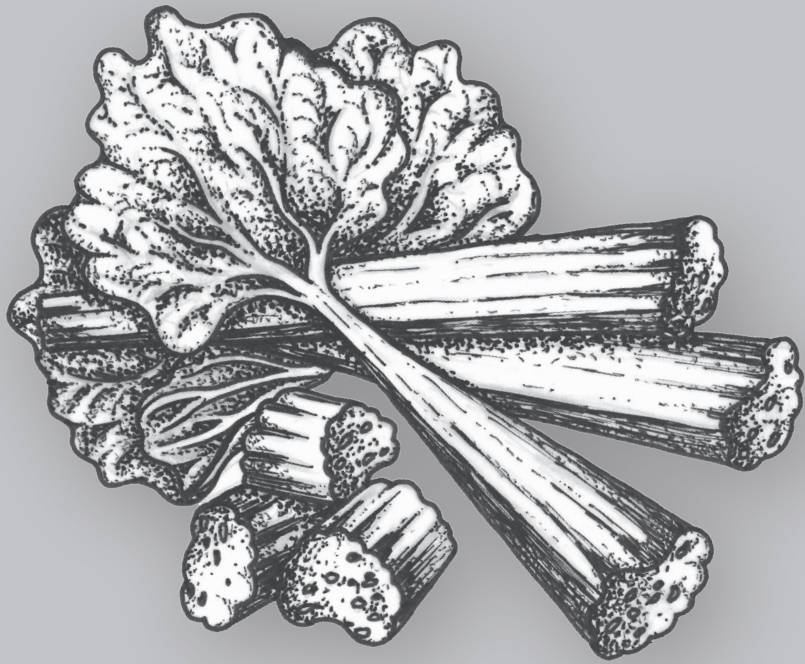
375ml 6% ABV / Footscray, VIC

**Moon Dog Mack Daddy Dark Ale - \$12**

330ml 5.0% ABV / Abbotsford, VIC

**Napoleone & Co. Apple Cider - \$11**

330ml 4.7% ABV / Yarra Valley, VIC





# wine

Martini Prosecco DOC - **Glass - \$11 / Bottle - \$50**

Veneto, Italy

G.H.Mumm Cordon Rouge Cuvee Brut - **Bottle - \$95**

Epernay, France

Opawa Sauvignon Blanc - **Glass - \$12 / Bottle - \$54**

Marlborough, NZ

Chaffey Bros. Not Your Grandma's Riesling - **Glass - \$11 / Bottle - \$50**

Eden Valley, SA

Heemskerk Abelis Tempest Chardonnay - **Glass - \$13 / Bottle - \$59**

Tasmania

Maison Francaise Rose - **Glass - \$11 / Bottle - \$50**

Languedoc-Roussillon, France

Palliser Estate Pencarowí Pinot Noir - **Glass - \$13 / Bottle - \$59**

Martinborough, NZ

Campo Viejo Reserva Tempranillo - **Glass - \$11 / Bottle - \$50**

Rioja, Spain

Boucher Shiraz - **Glass - \$12 / Bottle - \$54**

Heathcote, VIC



# food

**Smoked Almonds \$4**

**House Marinated Olives \$8**

EVOO, orange peel, rosemary, and garlic

**Chicken Liver Parfait \$12**

pickles and melba toasts

**Rotating Cheese Board \$17**

one hard cheese, one soft cheese, dried fruit, melba toasts

**Charcuterie \$17**

jamon serrano, rough cut salami, pickles, melba toasts

**Reuben Sandwich \$14**

sliced beef, swiss cheese, sauerkraut, rye bread

