

Cocktails

A list that underlines the history & elegance of the Brunswick Hotel – mixing classics with a modern twist,

Gin Cobbler

14

A cocktail like a cool summer breeze, Classic, safe, simple & Delicious. There is nothing not to love here.

Haymans Gin. Aperol. Berries. Cucumber.

Kiwi Bison

15

Sneaking fresh Kiwi fruit into this traditional Polish Bison Grass Vodka cocktail. Gives this musty beast the lightness you've been craving. Revitalize your taste buds after dinner, or just lift up your night with class. You might just find it's the chord change you needed.

Zubrowka. Kiwifruit. Apple Juice. Mint. Lime.

Lavender Gin Fizz

19

Fall in love with our Tassie twist on a Gin Fizz. Lavender, gin, fresh lemon and pineapple juice, blossom into an easy afternoon crush or a refreshing start to the session.

Old Kempton Lavender Malt. Embezzler Gin. Lemon. Pineapple.

Folded Lemon

16

Lightening up this stirred down staple with Lemon & Australia's own Starward Two-Fold Whisky. "If you need to ask, you'll never know. If you know, you need only ask."

Need we say more.

Starward Two-Fold Whisky. Limoncello. Lemon. Soda. Thyme.

Mr Black Card

22

It's Melbourne's finest cold brew coffee Liqueur. It's Salzburg's renowned chocolate Liqueur. Surely there can't be a better mix of things in the world? Shaken vigorously for a luscious crown, this one will make you feel the like king of the night!

Mr Black Coffee Liqueur. Espresso. Mozart Chocolate Liqueur.

Pear Mojito

16

Imagine the freshness of a dip in the Caribbean waves on a sweet summer day. Two things we like to see combined – now add rum. Suavemente.

Chairman's Gold. Lime. Pear Puree. Soda. Mint.

Mr Sanchez

14

Mr Black's Mexican cousin. It might not be fancy but its coffee and tequila so if you want to get your party started this is the way to go the espresso martini way to go.

Sierra Café Tequila, Espresso, Sugar

One Bill Per Table

Gluten free menu available on request