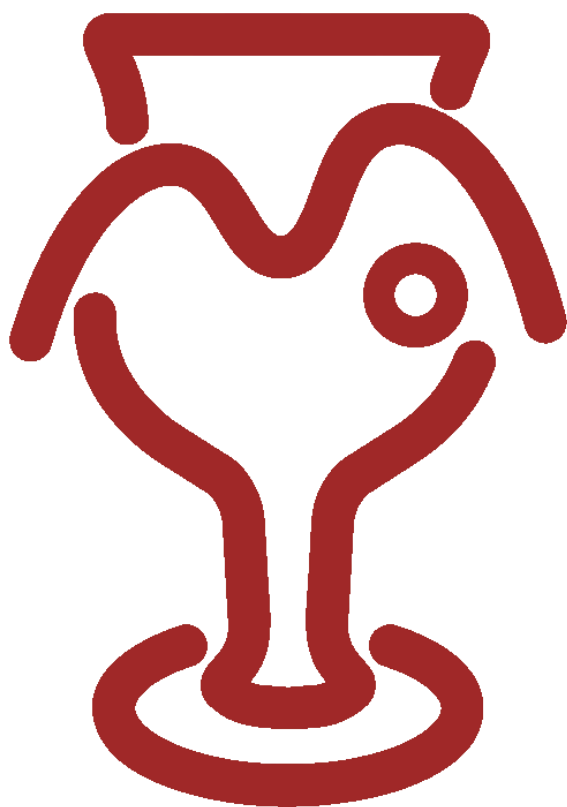




莫妮卡

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莫妮卡
COCKTAIL

FELINE LUCKY? \$24

OO LONG INFUSED KAIBUTSU DORAGON WHSKEY
BROWN SUGARED APPLE

Sweet, Toasty & Old Fashioned

烏龍茶香融合威士忌的醇厚，伴隨紅糖蘋果的甜香，餘韻悠長，茶香與果香交織

CRAZY RICH ASIANS \$24

LEMONGRASS INFUSED PLUTO VODKA
ST GERMAIN ELDERFLOWER
PANDAN AND JASMINE CORDIAL
CITRUS
PANDAN FOAM

Aromatic, Floral, Sweet & Sour

清爽之中帶亞洲風情香料，酸甜平衡，甜品感覺

LOVE FROM JAPAN \$22

MIDORI
ESPOLON REPOSADO TEQUILA
PINEAPPLE
SUSHI VINEGAR

Fruity, Punchy with Bite

甜瓜馥郁、鳳梨清香，點綴米醋的細緻酸韻，融合龍舌蘭的柔和木質調。

NEVER LYCHEE GO \$23

LYCHEE ESTATE LYCHEE VODKA
CHILLI INFUSED AUSTRALIAN DISTILLING CO AUS GIN
CITRUS
HONEY GINGER

Spicy, Fruity & Sour

荔枝幽香與柑橘清新交織，蜂蜜薑的暖香細緻延展，伴隨琴酒中微辣的辛香層次。

莫妮卡
COCKTAIL

HEY RABBIT \$23

WHITE RABBIT INFUSED ROKU GIN
VANILLA GALLIANO
MANCINO SECCO VERMOUTH

Intense, Slow Burn & Spirit Forward

白兔糖的柔滑甜香融入琴酒的花果氣息，伴隨香草的溫潤與苦艾的乾爽草本韻，平衡細緻而優雅。

MATCHA BERRY BLISS \$23

PLUTO SPICED RUM
PLUTO WHITE RUM
SALTED STRAWBERRY
COCONUT
MATCHA FOAM

Velvety, Salty & Earthy

香料與白蘭姆的層次交織，融入海鹽草莓的甜鹹與椰香柔滑，覆以抹茶泡沫，清新而細膩。

COCO MANGO FLOAT \$27

LUZHOU LAOJIAO ZISHA DAQU BAIJIU
MANGO
COCONUT
LEMONADE
COCONUT & VANILLA PLANT BASED ICE CREAM

Desserty, Aromatic, Tropical & Long

濃郁白酒香氣融合熱帶芒果與椰子的甜潤，檸檬氣泡帶出清新酸韻，佐以椰香香草冰淇淋，層次豐富而悠長。

莫妮卡

WINES

FIZZ

GLS/BTL

Sometime Always, Prosecco NV, Murray Darling SA

12/60

Tattinger "Reserve" Brut NV, Champagne FRA

158

WHITES

Hāhā, Sauvignon Blanc 25', Marlborough NZ

13/60

Chaffey Bros "Kontrapunkt", Kerner 24', Eden Valley SA

15/72

RieslingFreak Off-Dry No.5, Riesling 25', Clare Valley SA

17/85

Saltfleets Wine, Fiano 24', McLaren Vale SA

16/80

Kooyong "Clonale", Chardonnay 24', Mornington Peninsula VIC

18/90

Gentle Folks, "Basket Range" Chardonnay 24', Adelaide Hills, SA

130

莫妮卡

WINES

ROSE

GLS/BTL

Save our Souls, Grenache & Mourvèdre 23', Goulburn Valley SA **15/72**
Domaine des Hauts Baigneux "La Surprise" Rosé, Grolleau 22', Loire Valley FRA **88**

RED

Gentle Folks "Vin de Sofa", Sangiovese 24', Adelaide Hills SA **17/85**
Rising, Pinot Noir 24', Yarra Valley VIC **18/90**
Domaine de Chatillon, Mondeuse 20', Savoie FRA **12/60**
Vinteloper, Montepulciano 23', Langhorne Creek SA **17/85**
Dandelion Vineyards "Lion's Tooth", Shiraz & Riesling 22', McLaren Vale SA **18/90**
Henschke "Keyneton Euphonium", Shiraz & Cabernet 21', Barossa SA **130**

莫妮卡

GINS

Threefold, Tom Yummy	<i>Adelaide, SA</i>	14
Laneway Beverage Co., Hot Honey	<i>Adelaide, SA</i>	14
Story Tellers, Tickled Pink	<i>Adelaide, SA</i>	15
36 Short, Rhubarb	<i>Adelaide, SA</i>	13
Prohibition Gin, Bathtub Cut <small>ABV 69%</small>	<i>Adelaide, SA</i>	18
Imperial Measures, Ounce Shiraz	<i>Adelaide, SA</i>	14
Applewood Distillery, Applewood Gin	<i>Adelaide Hills, SA</i>	13
Little Juniper Gin, Signature	<i>Adelaide Hills, SA</i>	13
Never Never, Oyster Shell	<i>Mclaren Vale, SA</i>	14
Mt Compass Spirits, Barrel Aged Gin	<i>Mt Compass, SA</i>	16
Settlers Spirits, Coriander Leaf	<i>Mclaren Vale, SA</i>	18
Australian Distilling Co, Australian Gin		13
Fluerieu Gin, American Oak	<i>Fleurieu Peninsula, SA</i>	15
Barossa Distilling Co, Budburst	<i>Barossa, SA</i>	12
Seppeltsfield Road, Savoury Allsorts	<i>Barossa, SA</i>	14
Kangaroo Island Spirits, Old Tom	<i>Kangaroo Island, SA</i>	14
Flinders Gin, Quangdong	<i>Flinders Ranges, SA</i>	16
Seven Seasons, Green Ant	<i>Larrakia, NT</i>	15
Kyoto Distillery, Ki No Tea	<i>Kyoto, Japan</i>	15
House of Suntory, Roku	<i>Osaka, Japan</i>	14
Peddlers Gin Co., Salted Plum	<i>Shanghai, China</i>	14
Monkey 47, Schwarzwald Dry	<i>Black Forest, Germany</i>	16
1888 Heritage, Royal Sedang	<i>Cognac, France</i>	14
Hendricks, Original	<i>Girvan, Scotland</i>	13

莫妮卡

BEERS/ CIDER

Roving Can , (See Board for Current Brew)		12
Bowden Brewing , <i>Draught</i> 4.6%	Adelaide, SA	12
Loophole , <i>Slippery Fish Mid Strength</i> 3.5%	Limestone Coast, SA	12
Little Creatures , <i>Pacific Ale</i> 4.4%	Fremantle, WA	13
TwoBays , <i>Pale Ale</i> 4.5% GF	Mornington Peninsula, VIC	13
Mismatch Brewing , <i>Dark Ale</i> 5.5%	Adelaide Hills, SA	13
Watsacowie , <i>Ginger Beer</i> 4.5%	Yorke Peninsula, SA	13
Bowden Brewing , <i>Hard Lemonade 'Yeet'</i> 4.2%	Adelaide, SA	13
Asahi , <i>Super Dry</i> 5%	Osaka, Japan	12
Yebisu , <i>Premium</i> 5%	Tokyo, Japan	13
Hitachino Nest , <i>Yuzu Lager</i> 5.5%	Tokyo, Japan	13
Heaps Normal , <i>Half Day Hazy (Non Alcoholic)</i>	Dandenong, VIC	10
The Barossa Cider Co , <i>Apple Cider</i>	Barossa, SA	11

APERETIF/VERMOUTH

Rhubi, Rhubarb Mistelle	<i>Sydney, NSW</i>	12
Lillet, Blanc	<i>Podensac, France</i>	10
Suze, Bitters	<i>Auvergne, France</i>	10
Chartreuse, Green	<i>Grenoble, France</i>	15
Montenegro, Amaro	<i>Emilia-Romagna, Italy</i>	10
Fernet Branca, Amaro	<i>Milan, Italy</i>	12
Campari, Bitters	<i>Milan, Italy</i>	11
Aperol, Aperitif	<i>Veneto, Italy</i>	10
Manchino, Secco Vermouth	<i>Torino, Italy</i>	10
Cocchi, Di Torino Vermouth	<i>Piedmont, Italy</i>	10

莫妮卡

AGAVE

<i>Clase Azul, Plata</i>	<i>Los Cabos</i>	32
<i>Fortaleza, Blanco</i>	<i>Jalisco</i>	20
<i>Clase Azul, Reposado</i>	<i>Los Cabos</i>	38
<i>Don Julio, Reposado</i>	<i>Jalisco</i>	15
<i>Espolon, Reposado</i>	<i>Jalisco</i>	13
<i>Espolon, Anejo</i>	<i>Jalisco</i>	14
<i>Flor Del Desierto, Cascabel</i>	<i>Chihuahua</i>	28
<i>Mal bien "Espadin", Mezcal</i>	<i>Oaxaca</i>	14

VODKA

<i>Pluto Spirits, Pluto Vodka</i>	<i>Fluerieu Peninsula, SA</i>	13
<i>House of Suntory, Haku</i>	<i>Osaka, Japan</i>	14
<i>Belvedere, Pure</i>	<i>Masovain, Poland</i>	15
<i>Grey Goose</i>	<i>Picardy, France</i>	14
<i>Lychee Estate, Lychee Vodka</i>	<i>Guandong, China</i>	14

NON ALCOHOLIC

NON Wines

NON no.1	12(G)/58(BTL)
Salted Raspberry & Chamomile (Sparkling)	
NON no.3	12(G)/58(BTL)
Toasted Cinnamon & Yuzu (Still)	

Soft Drinks

Coke No Sugar	5
Coke	5
Sprite	5
CAP1 Ginger Beer	6
Fever Tree Lime & Yuzu Soda	6
Fever Tree Mediterranean Tonic	6
Besa Orange	6
Besa Apple	6
Sunraysia Cranberry	4

莫妮卡

NON ALCOHOLIC

LYRES Spirits \$10

Agave Blanco	<i>"Tequila"</i>
Amaretti	<i>"Almond Liqueur"</i>
American Malt	<i>"Bourbon"</i>
Italian Orange	<i>"Orange Bitter Amaro"</i>
London Dry	<i>"Dry Gin"</i>
Orange Sec	<i>"Orange Liqueur"</i>
White Cane	<i>"White Rum"</i>
Classico	<i>"Prosecco"</i>

Non Alcoholic Cocktails \$17

One in a Million

London Dry, Amaretti, Bitter Orange, Passionfruit, Citrus, Sparkling

Gin Gin Mule

London Dry, Mint, Ginger Beer

Clover Club

London Dry, Citrus, Berries

Amaretti Sour

Amaretti, Citrus, Foam

Tommy Margarita

Agave Blanco, Lime, Agave

Watermelon Daiquiri

White Cane, Citrus, Watermelon

Sakura Whiskey Squeeze

Traditional Malt, Orange, Cherry Blossom

OTHER SPIRITS

SARANGHAE SOJU BTL 360ML

20

Yoghurt

Peach

Lychee

SOJU BOMB SET

36

1 choice of Soju + 2 Asahi

SAKE FLIGHT

35

4x 30ml pours from Blackmarket Sake;

2018 Akishika Shuzo, Moto +1

2021 Mioya Shuzo, Yuho 55

2021 Miyoshino Jozo, Nansen

Heiwa, Tsuru-Ume Yuzushu



BLACK
MARKET
SAKE

莫妮卡

SAKE

Heiwa, *Tsuru-Ume Yuzushu*

A fantastic Japanese substitute for limoncello. Heiwa has combined 1 year old sake with yuzu juice to create this vibrant yuzushu. With a bright zest and intense freshness of pure yuzu, it is best enjoyed over ice.

16/60ml

Akishika Shuzo, *2018 Moto +1*

This unique sake is made by creating the 'Moto' or starter and then making just one addition (Hatsuzoe) of rice, water and koji (as opposed to three additions normally). The result is a sake full of flavour and acidity, with a sweet and savoury edge that lingers on the palate.

19/60ml

34/120

65/240ml

Mioya Shuzo, *2021 Yuho 55*

The Yuho 55 is brewed to be Sake that is full of flavour and umami with a well balanced acidity. A great harmony of sweetness and vibrant acidity with honeydew melon and spice on the palate with a long and complex finish.

17/60ml

32/120ml

60/240ml

莫妮卡

SAKE

Melbourne Sake, 2023 Single Batch Yamahai

Yamahai is a specific yeast starter culture used in the process of brewing Sake. Melbourne Sake has used rice from Merlivalle Farms in NSW, Koji (A specific Japanese rice that has a special fungus) and water. The 2023 vintage had an influence of No. 9 Yeast from the Japanese Brewing Society and was left to spontaneously ferment and age. This gave it a higher than average ABV and some super rich flavours. Heavily savoury on the palate, expect earthy mushrooms, bold umami and honeyed spice.

Best served at Room Temp.

20/60ml
38/120ml
72/240ml

Miyoshino Jozo, 2021 Nansen

The Nansen is made with organically grown rice polished to only 80%. Also utilising 'Yon-Dan Shikomi' (four-stage fermentation), this unique process creates a wonderfully rich and an elegantly sweet style of sake. Perfect as a substitute for your after dinner fortified wine.

20/60ml
148/500ml

莫妮卡

BAIJIU

Pronounced 'Bye gio' and translates to "White Liquor" it is made from distilled fermented grains and is Chinas national drink.

Similar to Champagne Houses, Distilleries have distinct differences with some distilleries having more hardcore followings than others. Baijiu should be treated the same way as a really good Whiskey, neat and at room temp.

Luzhou Laojiao, Zisha Daqu 52%

Full bodied with a strong complex floral aroma, expect ripe peach cracked black pepper, aniseed and toasted rice on the palate with a uniquely distinct Red Frog Lolly to round it out

*32/60ml
58/120ml
105/240ml*

Pearl Red, Ci Xin 6year 52%

Delightfully smooth with first touchings of Caramel, Anise and Sweet Rice as it rounds out mid palate with earthy tones before finishing on a delicate nutty sweetness. Perfect for beginners.

*26/60ml
48/120ml
93/240ml*

PREMIUM POURS

Clase Azul, *Reposado*

38

Each artisanal ceramic decanter is handcrafted using ancient Mazahua methods in Santa Maria Canchesda, Mexico. Spending 8 months in ex-whiskey barrels after cooking in masonry ovens, the double distilled drop is a beautifully pure, mellow and sweet reposado with a caramelised vanilla that makes it oh so dangerously easy to sip.

Flor Del Deseirto, *Cascabel*

28

Sotol is made from the Sotol plant and not agave, that being said it is hard to not see the similarities to its Tequila and Mezcal cousins. The Cascabel is slightly lighter in body but the aroma is likened to a big buttery bourbon. Caramelised smoothness and mint complement the distinct smokey, gamey hickory on the palate that is a reward from the Rattlesnake meat that they use during the distillation.

Yamazaki, *12 Year*

52

The Yamazaki Distillery is said to be the birthpalce of Japanese Whiskey, opening in 1923 with the countries first Master Distiller Shinjiro Torii. The high demand for this iconic dram has made it harder to get your hands on it every year. A delicate and well-polished Whiskey, the Winter Allspice and subtle peat is the perfect backbone to let the fruity and floral aromatics come through.

莫妮卡

BRANDY/ COGNAC

<i>23rd Street, Not your Nannas Brandy</i>	<i>Renmark, SA</i>	12
<i>Delord, 1983 Bas Armagnac</i>	<i>Cognac, France</i>	23
<i>Hennesy, XO</i>	<i>Cognac, France</i>	38

RUM

<i>Tin Shed Distilling Co, Requiem 'SS Ferret'</i>	<i>Adelaide, Sa</i>	14
<i>Dead Reckoning Rum, HMS Antelope</i>	<i>Adelaide, SA</i>	22
<i>Dead Reckoning Rum, 'The Sextant'</i>	<i>Adelaide, SA</i>	28
<i>Pluto Spirits, Organic Spiced</i>	<i>Fluerieu Peninsula</i>	13
<i>Pluto Spirits, White Rum</i>	<i>Fluerieu Peninsula</i>	13
<i>Nusa Cana, Spiced Rum</i>	<i>Bali, Indonesia</i>	14
<i>Old Monk, 7yr Dark</i>	<i>Uttar Pradesh, India</i>	16
<i>Plantation, Stiggins Fancy Pineapple</i>	<i>Barbados, South America</i>	18
<i>Plantation, Dark</i>	<i>Barbados, South America</i>	16

WHISK 'E' Y

5Nines, Chardonnay Cask	<i>Adelaide Hills, SA</i>	23
5Nines, Sherry Cask	<i>Adelaide Hills, SA</i>	23
Starward, Two-Fold Double Grain	<i>Melbourne, VIC</i>	13
Kavalan, Classic Single Malt	<i>Yilan, Taiwan</i>	18
House of Suntory, Yamazaki 12 Single Malt	<i>Osaka, Japan</i>	52
Nikka Whiskey, From the Barrel	<i>Chiba, Japan</i>	16
House of Suntory, Hibiki Harmony	<i>Osaka, Japan</i>	18
Kaibustu, Monki	<i>Hyogo, Japan</i>	17
Kaibustu, Doragon	<i>Hyogo, Japan</i>	18

WHISK 'E' Y

Chivas Regal, Chivas 12	<i>Highlands, Scotland</i>	14
Lagavulin, Single Malt 16	<i>Islay, Scotland</i>	19
Laphroaig, 10 years Select	<i>Islay, Scotland</i>	18
Monkey Shoulder, Blended Malt	<i>Speyside, Scotland</i>	14
Balvenie, 14 years Caribbean Cask	<i>Speyside, Scotland</i>	17
Macallan, 12 years Double Cask	<i>Speyside, Scotland</i>	17
Jameson, Triple Distilled	<i>Cork, Ireland</i>	14
Buffalo Trace, Kentucky Straight	<i>Frankfort, USA</i>	13
Makers Mark	<i>Loretto, USA</i>	13
Jim Bean, Rye	<i>Clermont, USA</i>	15
Bulliet, 95 Rye	<i>Shelbyville, USA</i>	13
Angels Envy, Port Barrel Finish	<i>Louisville, USA</i>	22
Skrewball, Peanut Butter Flavoured Bourbon	<i>California, USA</i>	11

LIQUEURS

Two Cats Distillery, <i>The Aristocat Coffee</i>	<i>Adelaide, SA</i>	11
Imperial Measures, <i>Mandeaux</i>	<i>Adelaide, SA</i>	10
House of Suntory, <i>Midori</i>	<i>Japan</i>	10
Pavan, <i>Muscat Grape</i>	<i>Frontignan, France</i>	11
Saint Germain, <i>Elderflower</i>	<i>Savoie, France</i>	10
Massenez, <i>Creme De Mure</i>	<i>Alsace, France</i>	10
Massenez, <i>Fruit de la Passion</i>	<i>Alsace, France</i>	10
Massenez, <i>Pandan</i>	<i>Alsace, France</i>	10
Massenez, <i>Yuzu</i>	<i>Alsace, France</i>	10
Massenez, <i>Pomme Verte</i>	<i>Alsace, France</i>	10
Massenez, <i>Violette</i>	<i>Alsace, France</i>	10
Disaronno, <i>Amaretto</i>	<i>Lombardy, Italy</i>	10
Frangelico, <i>Hazelnut</i>	<i>Piedmont, Italy</i>	11
Galliano, <i>Vanilla</i>	<i>Piedmont, Italy</i>	11
Kahlua	<i>Veracruz, Mexico</i>	10



