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*Rose Garden*

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Let us take you away from Melbourne for a few moments! Close your eyes & you'll swear you're back on that cruise ship or tropical holiday. Our bartenders love their tiki drinks & this is their take on a few favourites.

**EMERALD SWIZZLE ..... 22**

Who doesn't like Chartreuse? Our take on the Chartreuse Swizzle; herbal, milky & very boozy. #swizzlelife

**Green Chartreuse, Coconut Milk, Orgeat, Pineapple Juice**

**HUMUHUMUNUKUNUKUAPUA'A ..... 20**

This drink hails from Marcovaldo Dionysos of Smuggler's Cove, San Francisco. The Humuhumunukunukuapua'a is named after Hawaii's state fish. Try saying it three times quickly! #tikilife

**Bombay Sapphire, Orgeat, Lemon, Pineapple, Peychaud's Bitters**

**SHAMA LAMA DING DONG ..... 20**

The 'Honolulu Honey', made by Georgi Radev from Mahiki London, was the inspiration for the SLDD. If you liked our summer cocktail the 'Missionary Downfall', this drink is for you. Tropicana in a cup! #tikitime

**Bacardi 8, Mango, Pineapple, Honey, Lime**

**COCONUT GRENADE ..... 20**

Hailing from our resident Englishman Alex Tilleray, our in-house tiki nerd brings you this great classic tiki style drink. #gettothechoppa

**Bacardi Oro, Angostura 7, Passionfruit, Coconut, Lime**

**HAWAIIAN HEALER (HH) ..... 20**

Coming out of the tropical blue waters of Richmond, Melbourne, this twist on the 'Blue Hawaiian' is brought to you by the Rose Garden's loudest bartenders; Alex & Kevin. Light, refreshing & silky. #pointbreak

**Bacardi 8, Blue Curacao, Pineapple, Lime, Coconut**

**SKIPPING GIRL SOUR ..... 20**

One of our house favourites, this drink is for little Audrey in Abbotsford. Sweet, sour & creamy.

**Absolut Citron, Pineapple, Mint, Coconut, Citrus**

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Let's face it, none of us would be here if it wasn't for our mothers. This section is an ode to our mothers for everything they have done for us. These concoctions have been fashioned after their favourite cocktails.

**MRS. TILLERAY ..... 22**

The perfect summer night cap; smooth & refreshing. This drink is for Alex's mother, word Mrs. Tilleray word.

**Bacardi 8, Makers Mark, Sweet Vermouth, Honey, Fernet Branca, Coffee & Chocolate Bitters**

**MS. TINGLINO ..... 20**

This drink was made to carry on the Tingleino legacy. Kev's mother loves Mojitos (who doesn't?!). This hybrid of a Mojito & a Breakfast Martini is to be enjoyed at any time of the day.

**Bacardi Blanco, Pink Grapefruit, Marmalade, Lime, Mint, Sparkling Wine**

**MS. DUGGAN ..... 22**

Amongst other things, Paul's mother is notorious for eating Jaffas all the way through a movie. We have taken her love for this little red candy & mixed it with Melbourne's most loved cocktail; the Espresso Martini.

**Mozart White Chocolate Vodka, Kahlua, Triple Sec, Coffee**

**MRS. HOWES ..... 22**

For Logan's mother, this take on the classic cocktail the 'Vesper', would leave Mr. Bond himself wanting another drink. A floral style martini, stirred down to perfection.

**Old Tom's Gin, Vanilla Infused Lillet Rosé, Maidenii Dry Vermouth, Crème de Violette**

**MRS. LAM ..... 21**

Not being a big drinker, Rebecca wanted to create a lighter, refreshing style cocktail for her mother. Citrus forward, bright & energising.

**Bombay Sapphire, Pavan, Umeshu, Honey, Lime**

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A selection of sweet, sour & savoury cocktails. These drinks are friendly yet refined & ever so delightful!

**HOUSE AMARETTO SOUR ..... 20**

The king of the revived cocktail Jeffrey Morgenthaler's take on the classic Amaretto Sour, a mix of whiskey & Disaronno to give this drink a well-rounded flavour.

**Disaronno, Makers Mark, Lemon, Egg White**

**PORNSTAR MARTINI ..... 20**

Created by Douglas Ankrah, hailing from Lab in London. The Pornstar Martini is the perfect balance of sweet & sour.

**Vanilla Absolut, Passionfruit, Lemon, Sparkling Wine**

**TOMMY'S MARGARITA ..... 20**

This is one for all the tequila drinkers out there! If you love a Margarita, then this will quickly become one of your favourites! Created by Julio Bermejo from Tommy's Mexican Restaurant, San Francisco.

**Olmecca Reposado, Lime, Agave**

**AVIATION ..... 20**

Noted for its beautiful colour, this old-school gin cocktail is as blue as the sky. Created before Prohibition, this staple was lost to the United States after the Noble Experiment.

**Bombay Sapphire, Crème de Violette, Cherry, Lemon**

**AC/DC FIX ..... 22**

A drink created by one of the Rose Garden's original bartenders, Lee Watson. A great punch style tequila drink. Refreshing, light & slightly herbal.

**Rosemary & Thyme Infused Olmecca Reposado, Yellow Chartreuse, Lime, Pineapple, Vanilla**

**WAR & PEAS ..... 21**

This sweet & savoury delight is the creation of the Rose Garden bartender, Sam Wallace.

**Star of Bombay, Dom Benedictine, Snow Peas, Basil, Lime, Firewater, Agave**

**GSH BLOODY MARY ..... 20**

For I am a sinner in the hands of an angry God. Bloody Mary, full of vodka, blessed you are among cocktails. Pray for me now & at the hour of my death, which I hope is soon. Amen!

**Absolut Pure, Horseradish, Tabasco, Celery Salt, Pepper, Lemon, Firewater, Salt, Tomato Juice, Worcestershire**

**WHISKY & FRESH APPLE JUICE ..... 12**

This is a Garden State favourite - so simple & refreshing. Best enjoyed in leafy surroundings.

**Monkey Shoulder, Fresh Pressed Apple Juice**

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Looking for a night cap? Or a stiff drink to get the night started? Then never fear, this section is for you!

**ROSE GARDEN OLD FASHIONED ..... 24**

Sazerac meets an Old Fashioned served over a frozen rose. Blending a variety of whiskies & Cognac, this stirred down drink is the brainchild of Caitlin Bombell.

**Archie Rose White Rye, Rittenhouse Rye, Cognac, Applejack, Maple, Bitters**

**HOT GRASSHOPPER ..... 16**

Looking for a drink this cold night in Melbourne? This drink comes straight out of the 1970's and is the creation of New York bartender Giuseppe Gonzalez.

**Crème de Menthe, Crème White Cacao, Cream**

**FLINDERS ST. HUSTLE ..... 24**

Back by popular demand from last winter. A well-rounded winter drink, perfect for after dinner. Blazed to caramelize all the flavours together & served on fire.

**Makers Mark, Bacardi 8, Cinnamon, Port, Maple, Orange**

**BARREL AGED BIJOU ..... 24**

In French, bijou means "jewel" - an appropriate name for this gem of a cocktail developed by Harry Johnson. According to legend, the ingredients reflect the resplendant colours of three jewels - gin as a diamond, vermouth as a ruby & Chartreuse as an emerald.

**Bombay Sapphire, House Blend Sweet Vermouth, Green Chartreuse**

**RED HILL ..... 22**

A take on the modern classic the 'Greenpoint'. Slightly earthy, dry aperitif style cocktail. The perfect drink before dinner.

**Shitake Mushroom Infused Makers Mark, Suze, Solerno, House Blend Sweet Vermouth**

**FOXCROFT AND TWO SMOKIN' BARRELS ..... 20**

"When you dance with the devil you wait for the song to stop" - Barry The Baptist. This stiff drink is great on a cold winter's night. Blazed & served hot.

**Black Bottle Whisky, Bacardi Fuego, Spiced Calrton Draught Syrup, Bitters**

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Refreshing, approachable & damn tasty.

**GIN-GIN MULE ..... 20**

A great drink from Audrey Sanders of Pegu Club, NYC. If this drink doesn't say summer then nothing else does!

**Archie Rose Gin, Mint, Lime, Ginger Beer, Bitters**

**EL CHUPA NIBRE ..... 21**

Gather around children for the legend of El Chupa Nibre. In the deep dark caverns of the Rose Garden this drink was fashioned. This is a great one to sit back & enjoy in the Beer Garden.

**Olmecca Blanco, Lime, Pink Grapefruit, Basil, Ginger Beer**

**MEZCAL MULE ..... 21**

A twist on the classic Moscow Mule by Jim Meehan of PDT NYC. A slightly smokey, refreshing beverage with a hint of spice.

**Mezcal, Lime, Passionfruit, Ginger, Cucumber**

**ROY'S CUP ..... 20**

This stiff & refreshing drink is a twist on one of Roy's favourite classic rum cocktails, 'Corn n' Oil'. Served in a can & garnished to the max!

**Bacardi 8, Falernum, Mint, Bitters**

**PENICILLIN ..... 22**

Created by New York bartender Sam Ross, the Penicillin takes the warming, soothing flavours of honey, lemon & fresh ginger & fortifies them with a good dose of Scotch Whisky.

**Chivas 12 y.o., Lemon, Honey, Ginger, Laphroaig**

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These drinks are pink & ever so tasty. Need we say more?

**GARDEN STATE SPRITZ ..... 22**

Rain, hail or shine; everybody loves a spritz!

**Strawberry Infused Aperol, Basil, Sparkling Wine**

**PALOMA ..... 20**

The most popular tequila-based cocktail in Mexico. Diffords guide states it was created by the legendary Don Javier Delgado Corona, owner & bartender of La Capilla, in Tequila, Mexico.

**Tromba Blanco, Pink Grapefruit, Lime, Soda, Agave**

**RICHMOND #75 ..... 20**

Our ode to the one and only French #75. We've named it after the tram that gets us from our head office to GSH. Santé!

**Rosemary Infused Absolut, St. Germain, Strawberries, Lemon, Maple Syrup, Sparkling Wine**

**CLOVER CLUB ..... 20**

The Clover Club pre-dates to 1896, prohibition times. In fact, it was named after a Philadelphia men's club with the same name.

**Bombay Sapphire, Grenadine, Lemon, Egg White**

**GEORGE'S BREAKFAST ..... 21**

George was hungry, George was thirsty. Hungry-thirsty some might say.

**Makers Mark, Blackberries, Amaro Montenegro, Lemon, Vanilla, Bitters**

**THE SAKE** (60ml) **G B**  
 Sake One Junmai Sake, Penrith, NSW (375ml) ..... 10.5 / 58

**THE FIZZY** (120ml)  
 NV Dal Zotto "Pucino" Prosecco, King Valley, VIC ..... 12.5 / 69  
 2006 Kreglinger Sparkling Brut Rosé, Pipers Brook, TAS ..... 16.5 / 97  
 NV Louis Roederer Brut "Premier", Reims, Champagne, France ..... 21 / 126

**THE WHITES** (150ml)  
 2016 Pete's Pure "Bianco" Pinot Grigio Blend, Euston, NSW ..... 9.5 / 46  
 2013 Jed Wines "Uco Valley" Torrontés, Mendoza, Argentina ..... 11.5 / 53  
 2015 Athletes of Wine "Alto! Alto!" Chardonnay Blend,  
 Multi-Regional, VIC (Glass, 750ml or 1.5L magnum) ..... 13/64/128  
 2016 Jericho "Fumé Blanc" Sauvignon Blanc, Adeliade Hills, SA ..... 14 / 65  
 2016 Adelina "Watervale" Riesling, Clare Valley, SA ..... 14.5 / 66  
 2016 Mahi Pinot Gris, Marlborough, New Zealand ..... 15 / 67

**THE SHADES** (150ml)  
 2015 Les Vignerons "L'Expérience" Grenache Rosé,  
 Le Sud-Ouest, France ..... 13.5 / 64

**THE REDS** (150ml)  
 2015 Les Vignerons "L'Enthousiasme" Shiraz Blend,  
 Le Sud-Ouest, France ..... 9.5 / 46  
 2015 Chalmers Nero D'Avola, Heathcote, VIC ..... 12 / 60  
 2015 Jordi Miró "Ennak" Syrah/Garnacha/Tempranillo Blend,  
 Terra Alta, Spain ..... 14 / 63  
 2016 Fleet Wines Cabernet Franc, Gippsland, VIC ..... 14.5 / 68  
 2013 Mount Langhi Ghiran "Hollows" Shiraz, Grampians, VIC ..... 15 / 71  
 2014 Quest Farm "Grand Central" Pinot Noir,  
 Central Otago, New Zealand ..... 16.5 / 73

**THE SWEET & LUSCIOUS**  
 NV Azahara Moscato, Multi-Regional, VIC (120ml) ..... 9 / 48  
 Choya "Extra Years" Umeshu Plum Wine, Kishu, Japan (60ml) ..... 12.5 / 141

FULL GARDEN CELLAR LIST AVAILABLE ON REQUEST

G by the glass B by the bottle



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**BOTTLED BEER**

Napoleone Munich Helles Lager .....	9.5
2 Brothers Kung Foo Rice Lager .....	9.5
Mountain Goat Steam Ale .....	10.5
Feral Hop Hog IPA .....	11
Fixation IPA .....	11
Corona Lager .....	10
Temple Bicycle Beer Summer Ale .....	9.5
Hawkers Pale Ale .....	9.5
4 Pines Pale Ale .....	10
Alpha Pale Ale .....	11
Two Birds Sunset Ale .....	10.5
Trumer Pilsner .....	11
Venom Golden Ale .....	10
Saison Dupont 750ml .....	24.5
Hoegaarden White Beer .....	10.5
Cavalier Brown Ale .....	10
Asahi Super Dry .....	10
Peroni Nastro .....	10
Cascade Premium Light .....	6
Peroni Leggera .....	8

**TINS**

Garage Project Hapi Daze Pacific Pale Ale .....	12
Moo Brew Single Hop 440ml .....	11.5
Pirate Life Pale Ale .....	10.5
Sierra Nevava Pale Ale 473ml .....	13.5
Sample 3/4 IPA .....	9.5
Founders All Day IPA .....	10.5
Mornington IPA .....	10.5
Balter XPA .....	10.5
Fox Hat Phat Mongrel Oatmeal Stout .....	12.5

**CIDER**

Napoleone Cloudy Apple .....	11
Bulmers Original Apple .....	9.5
Bulmers Pear .....	9.5
Dirty Granny Apple .....	9.5
2 Brothers Gypsy Pear .....	10
Willie Smiths Organic .....	14

**GINGER BEER**

Brookvale Ginger Beer .....	11.5
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SNACKS

BEEF JERKY \$8

CHICKPEA CHIPS \$8

FRIED SWEET PRAWNS W. LIME \$14

FLINDERS ISLAND LAMB RIBS \$18

OCEAN TROUT RILLETTE + CRACKERS \$9

SALUMI SELECTION W. RITZ \$24

CHEESE SELECTION W. RITZ \$24

COUNTER MEALS

MARKET FISH W. CAPER BERRIES + WATERCRESS \$20

ROASTED GREEN CHILLI + SPRING BRASSICAS PASTA \$16

GRASS FED PEPPERED SCOTCH FILLET  
W. PICKLED ONIONS + LEAVES \$22

GARDEN STATE HOTEL CHEESEBURGER + FRIES \$18

CHICKEN PARMIGIANA W. MORTADELLA,  
MOZZARELLA + LEAVES \$20

ROASTED PORK BELLY W. LEAVES,  
+ SEEDED MUSTARD \$19

SHARING

- ROASTED PORK BELLY W. CABBAGE SLAW,  
MUSTARD + 4 BUNS \$34
- SLOW COOKED FLINDERS ISLAND LAMB W. LEAVES,  
MAYO + 4 BUNS \$38
- BLACKENED CHICKEN W. SPRING ONION,  
GINGER, CORIANDER + 6 BUNS \$38

SIDES

- SHOESTRING FRIES \$8
- ROASTED POTATOES W. CELERY SALT \$8
- MARKET LEAVES + MUSTARD VINAIGRETTE \$8

LATE NIGHT SNACKS

- KIOSK POT NOODLE \$8
- QUINOA, BROCCOLI & ALMOND SALAD (V) \$8
- AVOCADO & GREEN CHILLI TOASTIE W. SCAMORZA (V) \$9
- MISO ROASTED LAMB PITA WRAP + SHOESTRING FRIES \$12
- PORK & BEEF BOLOGNESE TOASTIE W. MOZZARELLA \$12
- SHER WAGYU HOT DOG W. DIJON MUSTARD  
+ SHOESTRING FRIES \$14
- SHOESTRING FRIES \$8



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