

WELCOME TO
GIMLET AT CAVENDISH HOUSE

“I always listen to what I can leave out.”
— Miles Davis

COCKTAILS

CLASSIC



Gimlet

TANQUERAY, MOSCATO,
TRIPLE CITRUS CORDIAL, GERALDTON WAX
22

Cavendish House Martini

TANQUERAY NO 10, VERMOUTH BLEND,
CITRUS BITTERS, SELECTION OF OLIVES
28

Tommy's Margarita

DON JULIO TEQUILA, POIRE WILLIAMS, AGAVE,
LIME & BEESWAX
23

Aviation

TANQUERAY, WHITE VERMOUTH,
MORELLO CHERRY WINE, CRÈME DE VIOLET
20

Green Almond Mai Tai

RUM BLEND, FERMENTED GREEN ALMOND,
MACADAMIA, LIME, WRAY & NEPHEW
21

Hazelnut Old Fashioned

ARMAGNAC, BOURBON, HAZELNUT BUTTER,
APRICOT EDV, CREAM SHERRY
23

COCKTAILS

HOUSE DRINKS



Vermouth Cup

OLIVE HERB VODKA, VERMOUTH BLEND,
LEMON VERBENA, GINGER ALE, SEASONAL FRUITS

14

Shakerato

ACOBIA BITTER, CAMPARI,
RED GRAPES

22

Hojicha Highball

JOHNNIE WALKER BLACK, PEAR,
TOASTED GYOKURO SODA

19

Apple Tritter

TANQUERAY GIN, CALVADOS, APPLE,
FIG LEAF, LIME, SALTED ABSINTHE

22

Harvest Sour

RYE WHISKEY, APPLEJACK, LEMON,
EGG WHITE, BITTERS

23

Nouveau Carré

DON JULIO TEQUILA BLANCO, COCCHI AMERICANO,
BENEDICTINE, PEYCHAUD BITTERS

24

COCKTAILS

SINGLE-SERVE



Marigold Spritz

CYNAR, CLAIRIN, PASSIONFRUIT MARIGOLD,
SPARKLING WINE

17

Campari and Watermelon

CAMPARI, FRESH WATERMELON, MEZCAL

12

Positano

CAVENDISH HOUSE AMARO BLEND, COLA,
ROOIBOS, AGRICOLE, SODA

14

Rye and Dry

GOSPEL STRAIGHT RYE, HOUSE GINGER BEER,
GREEN TEA, YUZU

16

COCKTAILS

NO ALCOHOL



Nomosa

LYRE'S ITALIAN ORANGE, ORANGE JUICE,
WHITE TEA AND KUMQUAT LEAF, PINEAPPLE VERJUS

14

Apple and Sorrel

SEEDLIP GARDEN, GRANNY SMITH APPLE,
ELDERFLOWER, LEMON AND SORREL

12

Juniper and Tonic

JUNIPER AND CORIANDER SEED OIL, TONIC

11

Paloma Spritz

SEEDLIP GROVE, BLOOD ORANGE KOMBUCHA,
CUCUMBER, VERJUS, SODA

12

BEER AND APERITIF

APERITIF



Belsazar Rosé Vermouth

12

Acobia Bitter

15

ON TAP



Peroni Nastro Azzurro

11

BOTTLED



Menabrea Bionda Lager

9

Sample Pale Ale

11

Moo Brew Session Ale

12

Future Mountain Alameda Golden Sour

20

Mismatch Strawberry Berliner Weisse

16

Golden Axe Apple Cider

10

Clausthaler Unfiltered Non-Alcoholic Beer

8

WINE BY THE GLASS

SPARKLING AND CHAMPAGNE



2013 Pierre Gimonnet et Fils Cuvée Paradoxe

CHAMPAGNE, FRANCE

29

NV Sittella Chenin Blanc

SWAN VALLEY, WESTERN AUSTRALIA

13

NV Ruggeri Prosecco Valdobbiadene Superiore

VENETO, ITALY

16

WHITE



2020 Hughes & Hughes Riesling

COAL RIVER VALLEY, TASMANIA

16

2019 Terra do Rio Arinto

RIVERLAND, SOUTH AUSTRALIA

11

2020 Hahndorf Hill White Mischief Grüner Veltliner

ADELAIDE HILLS, SOUTH AUSTRALIA

14

2019 Le Battistelle Montesei Soave Classico Gargenega

VENETO, ITALY

16

2018 Serra i Barceló Aocalà Garnatxa Blanca

TERRA ALTA, SPAIN

19

2019 Closerie des Alisiers Chardonnay

BURGUNDY, FRANCE

26

2020 From Sunday Chardonnay

ORANGE, NSW

13

WINE BY THE GLASS

NEITHER WHITE NOR RED



2019 Dub Style Tangerine Skin Contact Riesling

EDEN VALLEY, SOUTH AUSTRALIA

14

2018 Riotor Grenache Blend Rosé

PROVENCE, FRANCE

16

RED



2019 Domaine A Stoney Vineyard Pinot Noir

COAL RIVER VALLEY, TASMANIA

16

2018 Philippe Robert Pinot Noir

Marsannay Champs-Perdrix

BURGUNDY, FRANCE

29

2018 Château de Pizay Gamay

BEAUJOLAIS, FRANCE

14

2018 Piero Benevelli Langhe Nebbiolo

PIEDMONT, ITALY

18

2019 Chalmers Nero d'Avola

HEATHCOTE, VICTORIA

14

2018 Fallen Giants Shiraz

GRAMPIANS, VICTORIA

16

2019 Atalaya Laya Garnacha Tintorera

ALMANSA, SPAIN

11

BAR SNACKS

Bar nuts

5

Country sourdough, cultured butter

6

Rock oyster, seaweed butter and rye

5

Caviar service- traditional accompaniments

House – Grand Cru Baerii 30g / 50g

160 / 240

Giaveri, Beluga 30g / 50g

190 / 310

Anchovy toast, café de Paris, 2 pieces

8

Crudites, fromage blanc

14

Gnocco fritto, bresaola and parmesan, 2 pieces

8

Preserved garfish, aioli, grilled sourdough

24

Lyonnaise sausage, pickled chilli

16

Saucisson, Sicilian green olives

16

French fries

8

Cheese Service

Served with honeycomb and fruit bread

20

DESSERT COCKTAIL AND DIGESTIF

COCKTAIL

Champagne Ramos

TANQUERAY, ORANGE BLOSSOM, LEMON, EGG WHITE, CHAMPAGNE

24

Chet Baker

AGED RUM, JAMAICAN RUM, SWEET VERMOUTH,
HONEY, ANGOSTURA BITTERS

22

HALF SIZE

Mini Manhattan

RYE WHISKEY, SWEET VERMOUTH, ANGOSTURA BITTERS

12

FROM THE FREEZER

Nonino & Wattleseed

15

DIGESTIF

Vecchio Amaro del Capo

CALABRIA, ITALY

15

Antinori Tignanello Grappa

TUSCANY, ITALY

23

Salomon Undhof

Marillenbrand Apricot Eau de Vie

WACHAU, AUSTRIA

15

Cardenal Mendoza Brandy de Jerez

JEREZ, SPAIN

22

Jean Fillioux Cognac Grande Champagne

So Elegantissime XO

CHARENTES, FRANCE

32

TO FINISH

SWEET



2017 Kracher Auslese Cuvée
Chardonnay / Welschriesling

BURGENLAND, AUSTRIA

15

2015 UWC Samos Phyllás Moschato Aspro

SAMOS, GREECE

10

2009 Château Guiraud Sauternes
Premier Grand Cru Classé

BORDEAUX, FRANCE

29

FORTIFIED



Egly-Ouriet Ratafia de Champagne

CHAMPAGNE, FRANCE

25

Campbells Liquid Gold Classic Topaque

RUTHERGLEN, VICTORIA

15

Warre's Otima 10yo Tawny Port

DOURO VALLEY, PORTUGAL

17

Toro Albalá Marqués de Poley Cream

MONTILLA-MORILES, SPAIN

13

Romate Cardenal Cisneros Pedro Ximénez

JEREZ, SPAIN

15

Henriques & Henriques Boal 10yo

MADEIRA, PORTUGAL

18

1991 D'Oliveiras Malvazia Sweet Frasqueira (bottled 2019)

MADEIRA, PORTUGAL

30