

HIGH
BAR

White

*"21 Little Goats Creek Sauvignon Blanc,
Marlborough, NZ*

14 / 58

*"19 Longboard Pinot Gris, Bendigo VIC
11 50*

13 / 55

*"18 Leura Park Chardonnay, Bellarine
Peninsula, VIC 13 69*

15 / 72

Red

13 / 57 *19 Cockscomb Organic Cab Sauvignon,
McLaren Vale, SA 12 54*

14 / 59 *"20 Ingram Road Pinot Noir, Yarra Valley,
VIC 12 55*

14 / 59 *"19 Zontes Footstep Shiraz, McLaren Vales,
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Rose

18 Santa & D'sas Rose', King Valley, Victoria

14 / 59

Fizz

12 / 60 *Pierre Larousse Blanc de Blancs France NV*

120 *Moët & Chandon Champagne, France NV*

Vodka

Below 42	12
Kai	12
Ketel One	13
Zubrowka	12
Beluga	13
Grey Goose	14

GIN

12	Bombay London Dry
13	Tanqueray
12	Gordons London Dry
15	Hendricks
14.5	Four Pillars Rare Dry
14.5	Four Pillars Spiced Negroni
16	Four Pillars Navy Strength
14	Hayman's Dry
14	Hayman's Sloe
16.5	Monkey 47 Dry
16.5	Monkey 47 Sloe

Bourbon

Bulleit	13
Jack Daniels	12
Jim Beam White	12
Basil Hayden's	13.5
Woodford Reserve <i>Double Oaked</i>	14

12	Bacardi
12	Sailor Jerry
13	Havana 7 Year
12	Bundaberg
12	Captain Morgan
13	Kraken
13	Cruzan
14	Plantation 3 Star
15	Mount Gay XO
15	Ron Zacapa 23
15	Diplomatico Reserva

Scotch

Ardberg <i>10 Year</i>	16
Bowmore <i>12 Year</i>	14
Bowmore <i>18 Year</i>	30
Cragganmore <i>12 Year</i>	16
Glenfiddich <i>12 Year</i>	13
Glenfiddich <i>15 Year</i>	18
Glenmorangie <i>10 Year</i>	13
Glenmorangie <i>12 Year</i>	16
Glenmorangie <i>Lasanta</i>	16
Johnnie Walker <i>Red</i>	12
Johnnie Walker <i>Black</i>	13
Johnnie Walker <i>Green</i>	16
Johnnie Walker <i>Blue</i>	32
Laphroig <i>10 Year</i>	13
Macallan <i>Rare Cask</i>	58
Octomore <i>8.1</i>	24
Octomore <i>8.4</i>	28
Talisker <i>10 Year</i>	17

13	Bushmills <i>Black Bush</i>
12	Jamesons
13	Tullamore Dew <i>12 Years</i>

Irish

Bulleit <i>Rye</i>	13
Canadian Club	12
Rittenhouse	14
Woodford	14

16	Amrut <i>India</i>
20	Nikka Coffee Grain <i>Japan</i>
20	Nikka Taketsura Pure Malt <i>Japan</i>
15	Starward Two-Fold <i>Australia</i>
16	Starward Wine Cask <i>Australia</i>

world

12	Don Julio Blanco
15	Don Julio Reposado
16	Don Julio Anejo
12	Jose Cuervo Agave
16	Casamigos Reposado
17	Codigo Blanco
17	Codigo Reposado
25	Codigo Anejo

tequila

Cognac

Bardinet VSOP	12
Courvoisier VSOP	14
Metaxa Brandy	14
Courvoisier XO	28
Remy XO	38
Hennessy XO	42

14	Gekkeikan Sake
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Sake

Aperitifs

Aperol	12
Baileys	12
Campari	12
Chambord	12
Chartreuse Green	15
Chartreuse Yellow	13
Cointreau	13
Disaronno	12
Drambuie	13
Frangelico	13
Galliano Vanilla	13
Kahlua	13
Lillet	13
Limoncello Capri	14
Midori	13
Pampelle	13
Pimms	12
Southern Comfort	12

12	Cynar
12	Luxardo
12	Montenegro
12	Pernod
12	Suze
12	Averna

Beers

Asahi <i>Japan</i>	12
Mr Finch Apple Cider	12
Corona <i>Lager</i>	12
Peroni <i>Lager</i>	12
Kaiju Crush <i>Tropical Pale Ale</i>	13
Little Creatures <i>Pale Ale</i>	12
Cascade <i>Light</i>	10
Moon Dog Laguna Matata Sour Ale	13

Amaro

Penicillin 22

Scotch, Honey, Lemon

Originally created by Australian bartender Sam Ross in New York, the Penicillin Cocktail takes warming, soothing flavours of honey, lemon juice, and fresh ginger and fortifies them with a good dose of Scotch Whiskey. In years since, the Penicillin has become as close to a household word as any cocktail since the cosmopolitan.

Clover Club 22

Gin, Lemon, Raspberry, Foam

The Clover Club Cocktail was created prior to prohibition and is Philadelphia's entry into the classic world of cocktails. The Bellevue-Stratford Hotel was the 'in' place to be during the late 1800's in Philadelphia and it played host to a gentleman's only member salon made up of writers and lawyers, named the Clover Club.

Grasshopper 22

Crème de Menthe, Fresh Cream

Believed to have been created in 1918 by Phillip Guichet, the owner of a bar in the French Quarter of New Orleans, Louisiana, the Grasshopper is a sweet, mint-flavoured after dinner drink. The name of the drink derives from its green colour, which comes from its Crème de Menthe.

22 **Blue Blazer**

Scotch, Boiling water, Fire

One of the most famous cocktails of all time, possibly invented by Jerry 'The Professor' Thomas at the El Dorado in San Francisco around 1850. It quickly became the most popular winter beverage in the area. A mix of Scotch Whiskey and boiling water is ignited and poured from one container to another until it is mixed and heated.

22 **Brandy Crusta**

Cognac, Maraschino, Bitters, Lemon

Cognac with dashes of bitters and lemon juice. A fresh, crisp version of the even older Bittered Sling. Created in New Orleans around 1850 by the Spanish caterer Joseph Santini. It is a complicated mix of cognac, maraschino, bitters and lemon juice. This is the first known cocktail to be served with a sugar rim, or any type of garnished rim at all! It is first printed in Jerry Thomas in 1862 and is considered a quintessential New Orleans drink

22 **Cosmopolitan**

Citrus Vodka, Cointreau, Cranberry & Lime

The first reference to a Cosmopolitan cocktail appears in "Pioneers of Mixing at Elite Bars" in 1934. At Manhattan's Rainbow Rooms in 1996, the bartending legend Dale DeGroff came across the Cosmopolitan and perfected his own recipe with the help of Madonna. The rest is history...

Charlie Chaplin 22

Sloe Gin, Apricot Liqueur, Lemon

This was one of the premier drinks of the Waldorf-Astoria in New York City before 1920. The equal mix of citrus, apricot brandy, and sloe gin is a nice gentle mix - although it can be rather sweet.

St Croix Rum Fix 22

Cruzan Rum, Pineapple Syrup, Lime

Named after the Island of St Croix, the cradle for Cruzan Rum. The recipe was born from the Complete Bartender Circa in 1884. It has a sharp, bold flavour from the spiced rum, yet has a pleasant tropical pineapple and citrus flavour - perfect for daiquiris lovers.

Tommy's Margarita 22

Tequila Blanco, Agave Syrup, Lime

Invented by Tequila legend Julio Bermejo at Tommy's Mexican restaurant in San Francisco, California. The agave syrup softens the tequila for a smoother tasting Margarita, it goes down with ease, too much if you are not careful!

Winter Hot Toddy 22

Jamesons Irish whisky, organic honey, lemon and cinamon. A cure all potion to drink next to our fireplace.

20

Negroni*Gin, Campari, Sweet Vermouth*

Invented at Caffè Casoni in Florence Italy in 1919. Legend tells that Count Camilo Negroni asked his friend, bartender Forasco Scarselli, to strengthen his favourite cocktail - The Americano. Refreshing bitter-citrus notes, craved all over the world...

22

Old Fashioned*Whiskey/Bourbon, Gomme, Bitters*

Said to have been created at the Pendennis Club, a gentlemen's club founded in 1881 in Louisville, Kentucky. Bartender and bourbon aristocrat James E. Pepper invented the drink before he brought the recipe to the Waldorf-Astoria Hotel bar in New York City. It lets the flavour of the whiskey shine through nicely...

22

Vodka Espresso*Vodka, Coffee Liqueur, Espresso, Gomme*

Invented by Dick Bradsell back in 1983 during his tenure at the Soho Brasserie, originally christened with the name of Vodka Espresso. A young, future super model came up to the bar and asked Dick for a coffee-based boozy drink, et voila!

**Always feel welcome to ask
for your favourite classic**

Grazing plate

Grilled lamb, chorizo sausage, prosciutto, saganaki, fetta, sun-dried tomatoes, olives, roasted capsicum, zucchini, tzatziki dip & toasted Turkish bread
34.5

Grilled Saganaki served on a sizzling pan with crusty flatbread and a wedge of lemon – 13.5 **GFO**

Prosciutto Wrapped Tiger Prawns
served with guacamole and tomato salsa – 17.5

Cheeseburger Sliders in a brioche bun served with fries (VG & GF options) – 15.5

Crispy Corn Fritters with tomato salsa - 16.5

Burgers with fries

Tusk Beef Burger – 18.5
House made beef patty w caramelised onion, cheese, fried egg, aioli and tomato relish, served with fries **GFO**

Vegan Burger – 19.5
Meat alternative patty w caramelised onion, tomato relish, vegan cheese & lettuce served with fries **GFO/VG**

Chicken Burger – 18.5
Moroccan spiced chicken breast, cheese, tomato relish, lettuce & tomato, served with fries **GF0**

Potato Wedges - 11
served with sweet chilli & sour cream

Shoestring Fries – 9.5
served with tomato sauce **GF**



Available for private events

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