WILLIAM FARRER HOTEL

COCKTAILS

SIGNATURE COCKTAILS

ESPRESSO MARTINI • 21
Bold espresso shaken with vodka and coffee liqueur for a smooth, rich finish

APEROL SPRITZ • 19
Light, bright and bittersweet with Aperol, prosecco and a fresh orange lift

GIN SPRITZ • 19
A floral, refreshing spritz with gin, elderflower and sparkling prosecco

FRENCH MARTINI • 21
Chambord, vodka, sugar syrup and pineapple juice

VANILLA MULE • 21
Vanilla Galliano and ginger beer served crisp, spicy and refreshingly smooth

JAPANESE SLIPPER • 21
A zesty melon cocktail with Midori, Cointreau and a clean citrus finish

PASSION 43 MARTINI • 21
Tropical martini of Licor 43, vodka and Passoa with a passionfruit-style sweetness

STRAWBERRY SMASH • 21
Juicy strawberry and pink gin shaken into a fresh, fruit-forward serve

BERRY & ELDERFLOWER • 21
Gin, Chambord and St-Germain Elderflower blended for a fragrant berry finish

MOJITO • 21
White rum, mint and lime topped for a crisp, refreshing classic

CARAFES TO SHARE

Serves 3 - 4

MIDORI ILLUSION • 38
A fun, fruity carafe with melon liqueur, tropical notes and a bright party finish

ELDERFLOWER & CUCUMBER G&T • 38
A refreshing gin carafe with elderflower, cucumber and a clean botanical finish

FRUIT TINGLE • 38
A colourful citrus-style share cocktail with a sweet, nostalgic sparkle

PIMM'S CUP • 28
A bright, easy-drinking share serve with Pimm's, fruit and refreshing summer flavours

FROZEN COCKTAILS

BLUE SMURF • 18
Blue Curaçao, Malibu, pineapple juice topped with lemonade

PINEAPPLE MARGARITA • 18
Tequila, Cointreau, lime, agave and pineapple

HAPPY HOUR | $15 COCKTAILS FRIDAY & SATURDAY | 4PM - 6PM *Excludes carafes*