

LA SAL

Cocktails

La Sal's cocktails are creative and high quality w. use of fresh juices, locals herbs & spices & kitchen prepared infusions and compots. The list is about balancing classics w. innovative & unique cocktails.

BELLINI - CLASSICS

25

Created in 1948 at Harry's Bar in Venice, the "Bellini" cocktail was named after the 15th century Painter famed for using glowing pink in his masterpieces.

Traditional Peach w. Peach Liquor w. Peaches

Cosmopolitan w. Cranberry & Cointreau

Mixed Berry w. Framboise, Raspberries, Strawberries & Blueberries

CREATIVE BELLINI'S

27

CDM Bellini

Fresh Ginger muddled w. Absolut & Lychee Liqueur, & crowned w. Bubbles

Bloody Bellini

Served w. Basil & Roasted Garlic infused Absolut, Chili infused Absolut, Oven Roasted Tomato Juice & Bloody Mary Spices

Tokyo Kimono Bellini

A super dry Bellini w. Grapefruit & Kaffir Lime shaken w. Sake & Grand Marnier topped w. Bubbles

Orange Cardamom Bellini

Orange poached w. Honey, Cardamom & Balsamic teamed w. Cointreau & Absolut & topped w. bubbles

Strawberry & Mint

Fresh Strawberries are teamed w. Strawberry Jus, Grand Marnier & Mint leaves then topped w. Bubbles

MOJITO – CLASSICS

22

Classic w. Mint, Lime, Palm Sugar & Bacardi

Mixed Berry w. Berries, Framboise & Bacardi

Passionfruit w. Passionfruit, Passionfruit Syrup & Bacardi

CREATIVE MOJITO'S

25

5 Spiced Poached Apple & Cinnamon Mojito

Raisin & Cinnamon Infused Bacardi w. Fresh Lime, Mint Leaves muddled w. Palm sugar & poached Cinnamon & Clove Apple & topped w. Soda

Spiced & Peppered Pineapple Mojito

Five spiced Bacardi w. Lime, Mint, Palm Sugar & Pineapple Compote flavoured w. Sarawak Pepper & Star Anise topped w. Soda

Young Coconut Mojito

Young Coconut flesh muddled w. Fresh Lime, Mint & Palm Sugar infused w. 5 Spiced Bacardi & Malibu, topped w. Soda

Spicy Thai Mojito

Thai Infused Absolut & Bacardi are floated on crushed ice over muddled Limes, Palm Sugar, Mint & Ginger, topped w. soda

MARTINI - CLASSICS

22

Dry w. A swirl of dry Vermouth & Gordons Gin

Perfect w. Sweet and Dry Vermouth & Gordons Gin

Lychee w. Lychee Liqueur, Lychee's & Absolut

CREATIVE MARTINIS

25

Saffron & Vanilla Martini

The is for the dry martini fan w. Saffron & Vanilla infused Absolut w. Grand Marnier & a splash of Galliano

Tom Yam Martini

This is a super dry Martini & not for the faint hearted. Lemongrass, Galangal, Kaffir Lime & Ginger infused Absolut w. Chili & Coriander infused Absolut. This seriously tastes very much like the famous Asian soup... just with a slightly different effect...

Spiced Pineapple Martini

A more refreshing Martini w. Absolut combined w. 5 Spice infused Bacardi shaken w. Caramelized & Spiced Pineapple Compote & freshly squeezed juice – served straight up

Star Dust Martini

A refreshing & easy to drink Martini w. Absolut married w. Lychee Liqueur lifted w. Lemongrass syrup & freshly pressed Apple Juice – served straight up

Italian Espresso Martini

A perfect after dinner Martini w. a Double shot of Illy Coffee, Frangelico & Galliano rimmed w. fresh cream

POPULAR COCKTAILS – CLASSICS

22

Margarita w. Jose Cuervo Tequila, Cointreau & Lime w. a Salt Rim

Daiquiri; w. Bacardi & Triple Sec blended w. your choice of fruit & Ice
Mango, Passionfruit, Lime, Mixed Berry, Pineapple & Banana

CREATIVE POPULAR COCKTAILS

Sun Kissed Margarita - shaken or blended

22

Jose Cuervo Tequila & Grand Marnier shaken w. Kaffir Lime Leaf, Lemongrass Syrup & Lemon Juice - strained into a salted Margarita coupe

Sun Soaked Sangria

75

House blend of Merlot & infused w. Triple Sec, 5 Spice Bacardi, Brandy, Cranberry & Juice, Lemongrass Syrup & Seasonal Fruits topped w. Lemonade – served in a 1.25 lt pitcher

White Sangria Pitcher

House blend of Sauvignon Blanc combined w. Saffron & Vanilla infused Absolute, Napoleon Mandarin, Triple Sec, Lychee Juice, seasonal Fruits, fresh Lime Juice and topped w. Lemonade

Ebony & Ivory Marquise

25

Baileys & Cream shaken w. ice then layered over Chocolate Grappa, Mozart's Dark Chocolate & topped w. rich shavings of Dark & Milk Chocolate

Berry Shortbread

Framboise, fresh Mixed Berries, Maple Syrup & Cointreau combined together & then finished with a layer of Baileys cream float

LONG COCKTAILS – CLASSICS

22

Mai Tai w. Myers Rum, Bacardi, Triple Sec, Apricot Brandy & Fresh Juices w. Grenadine

Pina Colada w. Bacardi, Malibu, Coconut Milk & Fresh Pineapple Juice

Toblerone w. Baileys, Kahlua, Frangelico, Honey, Cream & Chocolate Sauce

Cuba Libre w. Bacardi, Fresh Limes & Coke

Singapore Sling w. Gin, Cherry Brandy, Dom Benedictine, Cointreau & Fresh Lemon Juice w. a drop of Angostura's Bitters

LONG CREATIVE COCKTAILS

25

Spicy Strawberry Mule

Fresh Strawberries muddled w. Limes & Sweet Basil, shaken w. Chilli & Coriander infused Absolut & Triple Sec Topped w. Ginger Beer

Dragon Cooler

An impressive bright purplish red long drink of Red Dragon Fruit Muddled w. Fresh Lime shaken w. Absolut, Triple Sec, Fresh Lime, a touch of Ginger Beer & topped w. Soda

CDM Colada

Bacardi & Mount Gay Rums, a suggestion of Passionfruit Liqueur balanced w. Pineapple & Orange juices & topped w. nitrogen charged Coconut Cream & Toasted Coconut shavings – served long over ice

Palm Sugar Punch

Limes & Oranges Muddled w. Palm Sugar, topped w. Dark Rum. Mandarin Napoleon & topped w. Crushed Ice & Ginger Ale

CAPRIHINA – CLASSICS

22

Cachaca is a Sugarcane Liqueur originating from BrazilIt was first produced in the 1530's & then later had a resurgence with the invention of the Caprihina

Classic w. Lime, Palm Sugar & Cachaca

Peach w. Preserved Peaches, Peach Liquor & Cachaca

Mango w. Fresh Mango, Passionfruit Syrup & Cachaca

CREATIVE CAPRIHINA

25

Mixed Berry Caprihina

Blueberries, Strawberries, Raspberries & fresh Limes muddled w. Palm Sugar Topped w. Crushed Ice, Framboise & Cachaca

Lemongrass & Lychee

Fresh Lemongrass muddled with Lime, Lychee & Palm Sugar & topped w. Crushed Ice, Lychee Liquor & Cachaca

Dragonfruit

Dragonfruit is muddled w. fresh Lime & Palm Sugar & topped with crushed ice & Cachaca

NON ALCOHOLIC COCKTAILS

Our range has been put together for those who prefer unleaded versions of cocktails but who enjoy a more premium taste

Pineapple Crush

18

Spiced Pineapple Compote is teamed w. Fresh Pineapple Juice & topped w. nitrogen charged Coconut Cream

Berry Nice

Fresh Berries, Maple Syrup & Cream blended together w. a Grenadine sinker

Cinnamon Apple Non-Mojito

Fresh Apple & Spiced Apple Compote shaken w. Mint, Lime & Lemongrass syrup & fresh Apple Juice

Watermelon Cooler

Fresh Watermelon, Cinnamon syrup, Mint & Limes married together w. Ice & crowned w. Ginger Beer

Mango Thickey

Fresh Mango, Banana & Cream blended together & served w. a trickle of Caramel sauce

Virgin Ginger Tom

The famous Casa del Mar version of the Toms Collins which has been enjoyed here for a number of years

Tame Dragonfruit

Purplish red Dragonfruit is muddled w. Ginger & Lime Juice & topped w. Soda

Palm Punch

An Unleaded Punch w. Fresh Oranges, Limes & Palm Sugar topped w. fresh Orange Juice & Ginger Ale

BEER & STOUT

Tiger	12
Carlsberg Draught	12
Carlsberg Draught – Pint	15
Carlsberg	12
Guinness Stout	15
Heineken	16
Corona	19
Gaymers Apple Cider	18

VODKA

Absolut	15
42 Below	19

GIN

Gordons	15
Bombay Sapphire	19

TEQUILA

Sierra	15
Jose Cuervo Gold	19

RUM

Bacardi	15
Mount Gay	15
Myers	15

BLENDS & MALTS

Ballentine Finest	15
Johnnie Walker Black Label	19
Chivas Regal 12 year	19
Glenmorangie 10 years	19
Macallan 18 years	48

CANDIAN, IRISH, SOUR MASH & RYE

Jim Beam	15
John Jameson	15
Canadian Club	18
Jack Daniels	18

APERITIFS

Martini Bianco, Martini Rosso, Martini Extra Dry	15
Campari	15
Pernod	
Pimm's # 1	
Dubonnet	
Noilly Prat	

LIQUEURS & FRUIT BRANDIES

Cherry Brandy, Coffee Brazil, Apricot Brandy, Cachaca Crème de Cacao (Light & Brown), Crème de Menthe, Kirsch, Framboise, Limoncello, Lychee Liqueur, Malibu, Raspberry	14
Amaretto, Bailey's, Cointreau, Drambuie Frangelico, Galliano, Grand Marnier, Kahlua Mandarin Napoleon, Tia Maria Sake, White Sambucca Mozarts Chocolate Liqueur, White, Milk or Dark	16

SOFT DRINK

Bitter Lemon, Coke, Diet Coke, Ginger Ale, Soda, Sprite & Tonic	7 7
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FRESHLY SQUEEZED JUICE

Apple, Lime, Lemon, Mango, Orange,	10
Pineapple, Watermelon	10
Mixed Fruit Juices	10
Fresh Tropical Fruit Frappe	10
Fresh Young Coconut	14

CHILLED JUICE

Mango, Orange, Pineapple, Tomato, Grapefruit & Cranberry	8
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MINERAL & SPARKLING WATER

San Pellegrino Sparkling -500ml	15
San Pellegrino Sparkling – 1000ml	20
Evian – 500ml	15
Evian – 1500ml	25
Local Mineral Water – 1500ml	10

LA SAL

BIN ENDS

Limited stock of these items at this at discounted prices.

SPARKLING

NV	Canaletto Sparkling Pinot Gris	Trento Italy	70
NV	Drappier Brut 375ml	Carte D'or France	100
NV	Drappier Rose	Carte D'or France	250
95	Krug Rose	Epernay France	680

WHITE

Sauvignon Blanc

06	Houghton Pemberton	Western Aust	120
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Riesling

05	Mount Riley	Marlborough NZ	70
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RED

Cabernet Sauvignon

97	Mormoreto Frescobaldi	Toscana	280
97	Wynns John Riddoch	Coonawarra	280

Shiraz/Syrah

96	Wynn Michael Hill	Coonawara S.A.	280
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COGNAC

	Martell Cordon Bleu		30
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CIGARS

Romeo & Julieta Churchill 50

Medium – Strong but at the same time creamy. A true masterpiece & a fine example of a fat Cuban cigar. Complex flavors of wood, spice, leather & countless nuances of cocoa, espresso & vanilla combines with a perfect draw. 178mm & 2 hrs

Cohiba Lanceros 65

Medium to Robust – The Lanceros delivers a dark honey taste with a lot of cedar-spicy notes. Fantastic regular draw & in spite of his thin shape, the Lanceros delivers a rich & round smoke. 192mm & 1.5hrs

CHAMPAGNE & SPARKLING

			B	G
NV	JP Chenet	France	75	16
NV	Banrock Station Shiraz	South Aust.	80	
NV	Green Point Brut	Yarra Vic. Aust.	130	
NV	Louis Roederer Brut	Reims France	265	
NV	Moet & Chandon 375ml	Eperney France	160	
NV	Moet & Chandon 750ml	Eperney France	340	
NV	Veuve Cliquot Ponsardin	Eperney France	380	
NV	Moet & Chandon Rose	Eperney France	430	
04	Louis Roederer Rose	Reims France	430	
95	Krug Grande Cuvee	Eperney France	880	
NV	Dom Perignon Cuvee	Eperney France	990	
02	Louis Roederer Cristal Brut 750ml	Reims France	2500	
02	Louis Roederer Cristal Brut 1.5litre	Reims France	4800	

SAUVIGNON BLANC & SEMILLON

08	Veramonte	Casa Blanca Chile	75	16
08	Saint Clair	New Zealand	95	
06	Evans & Tate Classic	Margaret River W.A.	95	
06	Giesen	Marlborough NZ	100	
07	Tulloch Semillon	Hunter Valley NSW	110	
09	Sidewood	Clare Valley Aust.	115	
08	Cloudy Bay	Marlborough NZ	240	

RIESLING

07	Taylors	Clare Valley Aust.	90	19
06	Ninth Island	Tasmania Aust	105	
05	Trimbach	Alace France	105	
08	Petaluma Hanlin Hill	Victoria Aust.	130	

CHARDONNAY

07	Cornellana	Chile	75	16
06	Capel Vale	Margaret River W.A.	90	
06	Stoniers	Mornington Vic. Aust.	115	
02	Vaillon Premier Cru	Burgundy France	190	
04	Petaluma Piccadilly	Victoria Aust.	200	
03	Pulingny Montrachet Bouchard	Burgundy France	330	

OTHER & BLENDS

07	Rufino Orvieto Classico	Italy	75	
06	Danzanti Pinot Grigio	Italy	95	
05	Dopff & Irion Pinot Gris	Alsace France	100	
06	Blue Label Gewürztraminer	Alsace France	110	
06	Chapel Hill Verdelho	McLaren Vale Aust.	140	
06	Cape Mentelle S/B. Semillon	Margaret River Aust.	170	

SHIRAZ / SYRAH			B	G
06	Belleruche M Chapoutier	Cotes d Rhône France	90	20
06	Tulloch Shiraz	Hunter Valley NSW	110	
05	Tatachilla	McLaren Vale Aust.	120	
01	Eileen Hardy	Reynella S.A	560	
CABERNET SAUVIGNON				
06	Stepping Stone	Coonawara S.A.	90	
05	Château La Croix Cab. Franc	Bordeaux France	115	
05	Moondah Brook	Western Aust.	120	
05	Leconfield	Coonawara S.A.	160	
03	Moss Wood	Margaret River Aust.	500	
98	Penfolds Bin 707	Magill Estate Aust.	960	
MERLOT				
07	Morande Pionero	Rapel Valley Chile	75	16
08	Cornellana Barrel Reserve	Rapel Valley Chile	100	
07	Taylors	Clare Valley Aust.	100	
07	Casa Lapostolle	Rapel Valley Chile	115	
PINOT NOIR				
07	St Clair	Marlborough NZ	95	20
06	Stoniers	Mornington Vic. Aust.	115	
06	Green Point	Yarra Valley Aust.	200	
05	Cloudy Bay	Marlborough NZ	260	
01	Gevrey Chambertin	Burgundy France	265	
OTHER				
05	Montepulciano D'bruzzo	Abuzzo Italy	75	
06	Principe Chianti Sangiovese	Tuscany Italy	75	
06	Hungerford Hill Cab. Merlot	Hunter Valley Aust.	95	
03	Antario Barolo DOCG	Falsetto Italy	195	
05	Cape Mentelle Zinfandel	Margaret River W.A	235	
ROSE				
06	Canaletto	Salento Italy	90	19
DESSERT WINE				
04	Wolf Blass Gold Label	N S.W Aust	105	
03	De Bortoli Noble One Botrytis Semillon	N.S.W Aust	195	
ALCOHOL FREE WINES				
NV	Fre Sparkling Brut	United States	100	
NV	Fre Chardonnay	United States	95	
NV	Fre Merlot	United States	95	

GRAPPA

Chocolate Grappa	20
Traditional Italian Grappa blended w. Grandua Chocolate	
Grappa Platinum	22
Amarone & Recloto grapes w. spicy aromas evolve against a faintly bitter, dried grapes & cherries	

COGNAC

Calvados Apple Brandy	15
Martell VSOP	15
Remy Martin VSOP	15
Hennessy XO	45

PORT & SHERRY 60MLS

Harvey Bristol Cream Sherry	14
Dow's Ruby Port	15
Taylor's Special Tawny Port	15

LIQUEUR COFFEE

Bailey's Coffee	20
Mexican Coffee w. Kahlua	
Roman Coffee w. Galliano	
Irish Coffee w. Irish Whiskey	
Jamaican Coffee w. Light Rum & Tia Maria	
Kioki Coffee w. Brandy & Brown Crème de Cacao	
Café Calypso w. Dark Rum	
Café Royale w. Brandy	

COFFEE

Latte, Cappuccino, Espresso, Macchiato, Long Black or Decaffeinated Coffee	10
Coffee Plunger or Freshly Brewed	
Double Espresso	12

TEA

English breakfast, Darjeeling, Earl Grey	8
Best of Local Highland	
Chinese Tea – Jasmine or Oolong	
Japanese Green Tea	12
Herbal infusions – Peppermint, Chamomile, Ginger Spice or Rose w. French Vanilla	

GRAPPA: ITALY'S ELIXIR

Grappa was originally made in Bassano del Grappa, a town of around 40,000 residents in Italy's northern Veneto region. It is from this town that Grappa gets its name. Traditionally, made from pomace, the discarded grape seeds, stalks, and stems that are a by-product of the winemaking process, Grappa has been around since the Middle Ages. For generations, Italians have sipped this "firewater" after meals & even added a little to their morning espresso, to "correct" it though was potent enough to get the farmers through the cold winter months. Grappa, largely, remained a drink of the poor workmen & farmers until the 1960s.

TOBACCO

Tobacco, the leaves of the plant *nicotiana tabacum*, came to Europe from the Yucatan peninsular of Mexico in 1558. It was brought by the early explorers of the new world & was popularized in France by Jean Nicot (1530 – 1600), the agent of the king of France in Portugal, at that time. His name commemorated in the tobacco plants itself & the substance, nicotine that is found in tobacco. The first tobacco plants were introduced to England by Sir Walter Raleigh in 1570, & legend has it that he was the first Englishman to take up the habit of smoking. The celebrated story correlates that his servant found smoke arising from his masters ahead & threw the contents of the tankard over his to douse the fire.

Romeo & Julieta	Petit Coronas	29
Mild - This fine cigar is considered to be spicy & a little bit salty, with beautiful aroma, a perfect draw & combustion. 129mm & 1 hr		
Romeo & Julieta	No 3	34
Medium - Medium to Robust complex flavours of floral, nutty, herbal or woods among others 117mm & 45 min		
Monte Cristo	No 4	38
Medium – An earthy smoke with nuances of coffee, cocoa & vanilla flavours. Dry spice for the finale. 129mm & 1 hr		
Monte Cristo	Petit Tubos	42
Medium - Earthiness is combined with some notes of roasted nuts finishing with a hot woody taste. 124mm & 1hr		
Romeo & Julieta	No 1	45
Medium – Medium to Robust & complex flavours of floral, nutty, herbal or woods among others. 136mm & 1hr		
Cohiba	Siglo No 1	52
Mild - This cigar burns very well & it delivers woody notes with hints of cocoa aroma. The final is marked by a touch of spiciness & ends on a hot note. 102mm & 45 min		
Cohiba	Corona Especiales	90
Medium - Shorter than Lanceros, but similar. Rich & elegant, with floral, coffee, vanilla & cocoa flavours. 152 mm & 1.5 hrs		
Cigarettes		14