

Ginspiration

Served with garnish and mixer suggestion

Adelaide Orange slice and tonic	\$14
Beefeater Pink Strawberry and lemonade	\$11
Blind Tiger Chilli and ginger ale	\$12
Bombay Fresh lime wedge and tonic	\$13
Botanist Islay Dry Gin Apple and tonic	\$15
Gin Mare Rosemary and Mediterranean tonic	\$16
Hendricks Cucumber and Elderflower tonic	\$16
JJ Whitley Orange wedge and Mediterranean tonic	\$11
Malfy Arancia Orange zest and Mediterranean tonic	\$12
Press and Bloom Rose Strawberry, lime and tonic	\$15
Roku Fresh ginger and tonic	\$15
Tanqueray No. 10 Grapefruit and tonic	\$18

Beer

	SCH	BTL
Balter XPA	\$16	
Brookvale Ginger Beer	\$18	
Iron Bark Lager	\$13	
Carlton Dry	\$12	\$10
Great Northern Super Crisp	\$13	\$10
Peroni	\$15	\$12
Asahi Super Dry	\$11	
Corona	\$12	
Hahn Super Dry (low carb)	\$11	
Pilsner Urquell	\$11	
Tiger	\$12	

Cocktails

French Martini Vodka, Chambord and Pineapple	\$25
Espresso Martini Carmel Vodka, Espresso and Kahlua	\$25
Margarita Tequila, Lime and sugar syrup	\$25
Mojito Rum, Mint, Lime and sugar syrup	\$25
Old Fashioned Bourbon, orange bitter and raw sugar	\$28
Amaretto Sour Amaretto, fresh lemon and sugar syrup	\$25
Hunter Iced Tea “o.o” Ceylon Black Tea syrup and Lemon	\$10
Hunter Bellini Fresh peach puree and hunter valley sparkling	\$16
Negroni Campari, gin, vermouth and orange bitters	\$22
Peach Julep Bourbon, peach and fresh mint	\$25
Raspberry Mule Vodka, raspberry, lime and ginger beer	\$26
Cypress Cocktail of the Month	\$25

RTDs

Bundaberg Rum	\$16
Jim Beam	
Canadian Club	
Hard Rated	
Jack Daniels	

AVANI
Cypress Lakes Resort

Bistro
Beverages

Spring Summer Collection

Hunter Bellini Fresh Peach, Peach Liqueur and Hunter Valley Sparkling	\$16
Aperol Spritz	\$20
The Gin & Tonic Hendricks Gin with cucumber and Elderflower Tonic	\$16
Hunter Valley Negroni	\$22
Pimm’s Cup	\$15
Somersby Apple, Pear Cider	\$11
Hoegaarden German Wheat Beer	\$15

Zero Alcohol Alternatives

Ginger Mule	\$14
Peach Daiquiri	\$14
Passionfruit Margarita	\$14
Avani Well pressed juices	\$14
Tanqueray gin and tonic	\$14
Amarino aperitif spritz	\$14
Peroni “o.o”	\$9
Asahi Super Dry Zero alcohol	\$9
Kombucha	\$7

Wine

<i>BUBBLES</i>	<i>GLS</i>	<i>BTL</i>
First Creek Brut Cuvee NV	\$10	\$60
Tulloch Cellar Door Release Verscato	\$14	\$80
Bimbadgen Sparkling Semillon	\$11	\$65
Bimbadgen Sparkling Rose	\$12	\$70
Tyrell’s Blanc de Blancs	\$190	
Moet & Chandon Brut NV	\$240	
Taittinger Brut NV	\$220	

Wine

WHITE	<i>GLS</i>	<i>BTL</i>
Avani Cypress Lakes White of the month	\$9	\$45
Albarino by Ollie Margan	\$18	\$90
Chardonnay by Bimbadgen	\$15	\$70
Chardonnay by Margan	\$14	\$70
Moscato by Audrey Wilkinson	\$12	\$60
Pinot Grigio by Audrey Wilkinson	\$12	\$60
Pinot Gris Brokenback by Leogate	\$14	\$70
Reisling Wine Lovers by Tamburlaine	\$13	\$65
Semillon Brokenwood Cricket Pitch SSB	\$13	\$65
Semillon, First Creek	\$12	\$60
Sauvignon, Wine Lovers by Tamburlaine	\$13	\$65
Verdelho by Tulloch	\$12	\$60

RED

Avani Cypress Lakes Red of the month	\$9	\$45
Cab Sav by Margan	\$15	\$75
Cab Sav Botanica by First Creek	\$16	\$75
Gamay, Charmless Man by Vinden	\$17	\$85
Merlot, CS Cricket Pitch by Brokenwood	\$12	\$60
Merlot, Joey by Gartelmann	\$16	\$80
Pinot Noir, Tumbarumba by First Creek	\$17	\$85
Sangiovese by David Hook	\$17	\$85
Shiraz by Bimbadgen	\$12	\$60
Shiraz by Gartelmann	\$14	\$70
Shiraz, Wine Lovers by Tamburlaine	\$13	\$65
Tempranillo by Leogate	\$16	\$80

ROSE

Audrey Wilkinson Rose	\$14	\$70
First Creek Rose	\$13	\$65
Bimbadgen Tempranillo	\$16	\$80

Bubbles served at 125ml. Wine served at 150ml.

Selected Spirits

VODKA	
Grey Goose	\$15
Smirnoff	\$11

RUM	
Bacardi	\$11
Morgan Spiced	\$13
Angostura 1824	\$18
Bundaberg	\$11
Kraken	\$15

BOURBON AND WHISKEY	
Jameson	\$13
Jack Daniels	\$11
Jim Beam	\$11
Makers Mark	\$15
Woodford Reserve	\$13

COGNAC AND BRANDY	
St Agnes	\$10
Hennessy VSOP	\$21
Hennessy XO	\$35

SELECTED APERITIF, LIQUEUR & SPIRITS	
Aperol	\$7
Baileys	\$13
Campari	\$7
Cointreau	\$13
Kahlua	\$13
Midori	\$13
Southern Comfort	\$13
Tia Maria	\$13
Sierra Tequila	\$13