

marketlane
bar.

A merchant service fee of 3% applies to Amex, Dinner and JCB cards, a 1.5% fee applies to all other cards

CASSIC COCKTAILS

Espresso Martini	\$20.00
<i>A good old serving of the daily grind with Absolut Elyx, coffee liqueur and vanilla syrup</i>	
Cosmopolitan	\$20.00
<i>Absolut Elyx and Cointreau, shaken and strained with cranberry juice and freshly squeezed lime juice</i>	
Brandy Alexander	\$24.00
<i>Brandy-based cocktail containing St Agnes brandy, crème de cacao and cream, garnished with some freshly grated nutmeg</i>	
Godfather	\$22.00
<i>It is duo made of equal parts Chivas 12 year old scotch whiskey and Amaretto, served on ice in an old fashion glass</i>	
Whiskey Sour	\$24.00
<i>Chivas 12 year old scotch whiskey, freshly squeezed lemon juice and sugar, and an egg white. Shaken and served on the rocks</i>	
Mojito	\$22.00
<i>A generous splash of Havana 3, muddled fresh lime, sugar and a slap of fresh mint topped up with soda water</i>	
Rusty Nail	\$24.00
<i>Simply mix scotch and Drambuie over ice. It is designed to be a sophisticated, slow-sipping drink</i>	
Old Fashion	\$24.00
<i>Regarded as the king of all bourbon cocktails, muddle brown sugar, bitters and Makers Mark bourbon, served on the rocks</i>	
Manhattan	\$20.00
<i>The bourbon brother of a martini, stirring Makers Mark bourbon, sweet vermouth and bitters garnished with a cherry</i>	
Black Russian	\$22.00
<i>A great after dinner cocktail the Black Russian combines vodka and coffee liqueur</i>	

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CHAMPAGNE COCKTAILS

Bellini \$28.00

A very refreshing pre-dinner cocktail that contains G.H Mumm Champagne, peach liqueur and peach puree

Champagne Cocktail \$30.00

Made with sugar, Angostura bitters, G.H Mumm Champagne and Martell VSOP cognac

SIGNATURE COCKTAILS

Rialto's White Chocolate Martini \$22.00

For everyone with a sweet tooth, this contains white chocolate liqueur, Absolut Elyx vodka, Frangelico and fresh cream

Paddington Bear \$22.00

For lovers of marmalade this cocktail contains Four Pillars marmalade, Melbourne Gin Co, our rooftop honey and a squeeze of fresh lemon

OUR AUTUMN SEASONAL COCKTAILS

AppleJack Autumn \$22.00

Culminations of warm & crisp flavours harmoniously unite to give you "Autumn" in a glass. Applejacks apple bourbon, orange liquor, maple syrup with dash of tobasco, top it all off with a crisp Apple cider and voila!

Sweet Peach Cobbler \$22.00

A light take on a classic, with Honey bourbon, sweet peach puree & peach schnapps, lemon juice with a spritz of soda water

Lychee Martini \$22.00

A fragrant take on the classic martini, the beautiful perfume and delicious taste of lychee liquor, juice and vodka

Margarita Meets Mojito \$22.00

A fresh twist on the traditional margarita, using Olmeca Tequila, Cointreau, fresh lime juice, strawberries and mint

MOCKTAILS

Eastern Breeze

\$16.00

Infused with 'dew from the heavens', this naturally sweet mocktail is playful and cool, refreshing and lightly spiced.

Passion fruit, fresh lime juice, coconut water, ginger beer

Chamomile & Apple Ice Tea

\$12.00

This is a delicate and calming combination bound to please.

Chamomile, apple, roof-top honey

Citrus & Mint Smash

\$12.00

Guaranteed to cool and refresh.

Fresh lemon, lime, mint leaves, sugar syrup, soda water

Honeyed Apple Julep

\$12.00

A soothing and refreshing beverage to be enjoyed just about anywhere.

Apple juice, roof-top honey syrup, fresh mint leaves