

THE POINCIANA

FOOD BAR CAFE MUSIC

WINE LIST

SPARKLING

NV Leconfield 'SYN' Cuvee Blanc McLaren Vale SA	\$22	\$5.00
NV Grant Burge Pinot Noir Chardonnay Brut – Barossa Valley SA	\$40	
NV Pol Gessner Brut Champagne Espernay, France	\$60	
NV Moet & Chandon Brut Imperial – Champagne Espernay, France	\$90	

WHITE

Poinciana House White – ask wait person for description	\$16	\$4
NV 'Monkey Bay' – Sauvignon Blanc – Marlborough NZ	\$25	\$5.50
2001 Mt Pleasant 'Elizabeth' Cellar release – Hunter Valley NSW	\$26	
2006 'The White Hat' Chardonnay Vigonier Sauv Blanc - Yarra Valley, Heathcote VIC	\$27	\$6
NV 'Monkey Bay' – Chardonnay – Marlborough NZ	\$29	
2005 'Alkoomi' Frankland River Riesling WA	\$30	

RED

Poinciana House Red – ask wait person for description	\$16	\$4
2005 Hardey's 'Oomoo' - Shiraz – McLaren Vale SA	\$26	
2004 'Metala' - Shiraz Cabernet – Langhorne Creek SA	\$26	
2004 'The Red Hat' - Shiraz Cab Sav Merlot - Yarra Valley, Heathcote VIC	\$27	\$6
2004 Richard Hamilton Lot 148 - Merlot – McLaren Vale SA	\$28	
2005 'Devils Corner' – Pinot Noir – Tamar Valley TAS	\$30	
2004 'Brothers In Arms' No. 6 – Shiraz Cabernet – Langhorne Creek SA	\$34	
2005 'Nanny Goat' – Pinot Noir – Central Otago NZ	\$51	

Alcohol consumption is restricted to persons 18 years & over.
We ask that you please drink responsibly.

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BEER

LOCAL

Cascade Lite	\$3.50
VB, Tooheys Dry	\$4.50
James Boag Premium, Crown Lager, Coopers Red, Coopers Green	\$5.50

IMPORTED

Corona, Sol, Becks, Heineken, Stella Artois, Red Stripe	\$6.50
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SPIRITS

Basic Spirit	\$6.00
Mid Shelf	\$7.00
Top Shelf	\$8.00
Exotic	P.O.A

COCKTAILS

Mojito - White Rum w muddled Mint & Lime	\$10.00
Caipiroska - Vodka based w Mint & Lime	\$10.00
Caipirinha - Cachaca Sugarcane Liqueur w Mint, Lime & shaved ice	\$10.00
Daiquiri - White Rum w Sugar & Lemon juice & shaved ice	\$10.00
Margarita - salted glass w Tequila, Triple Sec & Lemon juice	\$12.00
Pink Mojito - White Rum base w Raspberries	\$12.00
Japanese Slipper - Vodka, Midori & Lemon juice	\$12.00
Madam Lash - Vodka, Midori & Cranberry juice	\$10.00
Seabreeze - Vodka, Pink Grapefruit, Cranberry juice & Lime	\$10.00
Cosmopolitan - Vodka, Cointreau & Cranberry juice	\$12.00

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COCKTAILS

MUDDLED

- Caprioska - Vodka Lime and Mint \$10
Caipirinha - Cachaca, Lime and Sugar \$10
Mojito - White Rum, Lime, Sugar, Mint and Soda \$12
Kiwito - Jamaican Rum, Lime, Sugar, Mint and Soda \$13
Screaming Harley - The Doctor's secret recipe with raspberries \$13
Basil and Blueberries - Basil, Blueberries, Lime and Soda \$10

MARGARITASVILLE

- The Kaz Special - Tequila, Triple Sec and Lime juice \$12
Mediterraneo - Tequila, Pomegranate and Aperol \$13
Pink Cadillac Convertible - Tequila, Lime and Pink Grapefruit \$12

MULES

- The Clydesdale - Gin, Dry Ginger and Lime \$10
Moscow Mule - Vodka, Dry and Lime \$10
The Moose - Canadian Club, Dry and Lime \$10
Esperanto Mule - Tequila, Dry and Lime \$10
Kingston Mule - Jamaican Rum, Dry and Lime \$10

MARTINI'S

- Classic Gin \$12 Top shelf Gin \$18.00
Classic Vodka \$12 Top shelf Vodka \$18.00
Espresso Martini \$13 Vanillatini \$13 Mochatini \$13 Chocolatini \$13

COCKTAIL GLASSY THINGS

- \$US - Crème De Menthe, Gin and Lime \$12
Mascara Thinner - Gin and Blue Curacao \$12
Japanese Slipper - Midori, Cointreau and Lemon \$12

TALL AND SHORT MIXED THINGS

- Kamikazee - Vodka and Lime \$10
Sou' Easter At The Pass - Gin, Licor 43 and Soda \$10
Sea Breeze - Vodka, Cranberry, Pink Grapefruit and Lemonade \$10
Manny's Mischief - Tequila, Aperol and Lemonade \$10

EXOTICA

- Mezcals and Tequilas with worm salt P.O.A
Absinthe - the whole mind bending green fairy ritual \$15

A word from The Doctor:

Don't see what you fancy on the list? Just ask the Doctor for your favourite libation or to freestyle something for you. Currently we have an organic Tequila and Vodka, soon we will be using exclusively organic Gin, Rum, Scotch and Bourbon too. Where possible, we use produce we grow ourselves organically, Limes, Lemons, Spearmint, Basil, Dragonfruit and Mint to name a few.

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