

## TO DRINK

## COCKTAILS

**HOLLYWOOD 75**

22

hendricks, chamomile agave, lemon juice,  
prosecco, fresh cucumber juice & ribbon

**BLIND TIGER**

25

tequila reposado, aperol, lemon, fresh carrot  
juice, homemade ginger syrup, fennel

**SLIPPERY WHEN WET**

25

dry vermouth, four pillars navy, caviar

**FRANKY'S 42**

22

lemon grass vodka, st germain, honey syrup,  
lemon juice, apple juice, pomegranate juice

**BLUE EYED GIRL**

23

dry sake, ink gin, blue curaçao, lemon juice, aloe,  
yuzu puree, red sugar

**DECEMBER 12TH FASHIONED**

59

hennesy xo, muscat, demerara syrup, mulled  
wine bitters

## FORGOTTEN CLASSICS

**RAT PACK MANHATTAN**

25

jack daniels single barrel, rosso vermouth,  
dry vermouth, grand marnier, angostura bitters,  
cherry

**NUCLEAR DAIQUIRI**

22

plantation double aged rum, green chartreuse, lime  
juice, sugar syrup, falernum syrup, saline solution

**NEGRONI**

23

gin, sweet vermouth, camapari, orange zest

**ESPRESSO MARTINI**

22

vodka, kahlúa, coffee

**OLD FASHIONED**

23

woodford double oak, angostura bitters, sugar  
syrup, orange twist, cherry

**BLUE ANGEL G&T**

22

roku gin, dry vermouth, blue curaçao, cointreau,  
luxarado maraschino, tonic, cherry

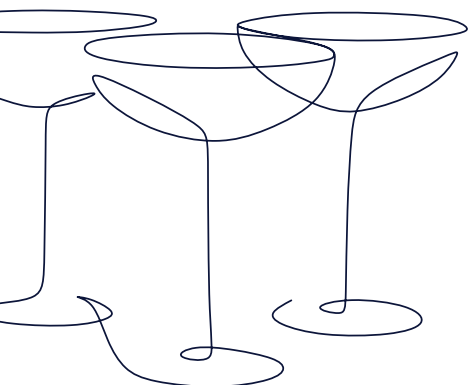
**MARTINI**

24

selected spirit + vermouth, served with lemon zest,  
lime zest and olives

vodka      grey goose  
              belvedere  
              ciroc  
              kettle one

gin          four pillars  
              hendricks  
              tanqueray  
              adelaide hills  
              archie rose



FOOD **TO EAT** MENU

**LARGE PACIFIC OYSTERS** (*half dozen*) 30

fresh large pacific oysters with blue eyes's lychee and cucumber gin granita

**BLUE EYES CAVIAR & VODKA** 49

our signature blue eyes experience – a pearl spoon of white sturgeon caviar paired with a shot of russian vodka

**CHEESEBOARD (2 PPL)** 29

jindi double cream brie + ford farm truffer cheddar, two styles of crackers, quince paste and marinated figs

**CHEESEBOARD (3-4 PPL)** 49

red wine immersed moro + honey washed rind and truffle + black garlic manchego, two styles of crackers, quince paste, marinated figs and seasonal fruits

*additional cheese: gorgonzola blue cheese [+8] / jindi double cream brie / truffer black truffle cheddar [+16]*

**CHARCUTERIE BOARD (2 PPL)** 59

full blood wagyu bresaola (marbling score 9) + prosciutto, + spanish salami + pork and fennel salami de palma, turkish bread, whole dill pickles, duck liver and cognac

## BAR SNACKS

**RUSTIC CUT CHIPS** 12

with a wattleseed and thyme seasoning and your choice of bush tomato relish or truffle aioli

**SUN-DRIED TOMATO, BASIL AND BOCCONCINI ARANCINI** 19

our arancini blend of sun-dried tomatoes, basil and parmesan cheese melts perfectly into a bocconcini center and accompanied by blue eyes signature truffle mayo

**LEMON MYRTLE HALLOUMI STICKS** 21

six sticks served with bush tomato relish

**WARM ORANGE AND THYME MARINATED OLIVES** 11

penfield olive mix of kalamata, jumbo green, manzanilla and leccino olives – a perfect addition to your antipasto or cheese board

**MAPLE SYRUP AND HONEY ROASTED CASHEWS** 11

sweet, salty and subtle spicy notes make these irresistible