

STRATO

melbourne

cocktails \$26



beyond violet

butterfly pea flower gin, guava soju,
lychee liqueur, guava sparkling water
(floral, tropical, sweet)



caribbean breakfast

spiced rum, peanut butter whisky,
coffee liqueur, maple syrup
(rich, nutty, robust)



confectioner

banana liqueur, hazelnut liqueur,
amaretto, cinnamon, vanilla custard
(creamy, nutty, sweet)



monkey mango

cachaca, coconut tequila, coconut
water, mango puree, mint, cucumber,
coconut foam
(tropical, refreshing, verdant)



moondance

premium australian vodka, crème de
cacao, smoked passionfruit purée, fresh
green apple juice
(tropical, sweet, fruity)



noir skyline

basil infused gin, dom benedictine,
cucumber, celery bitters, pinot noir
(herbal, complex, fruity)



plum action

tequila, plum aperitif, yuzu gin, plum
bitters, lime
(citrusy, tangy, herbaceous)



the reporter

mango yoghurt washed bourbon, italicus,
homemade ginger wine
(fruity, creamy, zesty)



toki - wi

japanese whisky, pomme verte liqueur,
green apple seltzer, kiwi purée,
ginger, lemon
(refreshing, tart, crisp)



yuzu negroni

yuzu gin, campari, yuzu vermouth,
lemon water
(citrusy, bitter, refreshing)

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mocktails \$16



blueberry sour

amaretti, blueberry purée, lemon, egg white

(sweet, tangy, zesty)

*contains nuts



ruby harmony

ruby grapefruit juice, lyre's italian orange, white chocolate syrup, passionfruit purée

(tangy, citrusy, indulgent)



sakura

jasmine tea, cherry blossom, rose, raspberry tonic

(floral, delicate, refreshing)

bar snacks

kaviari oscietra caviar 20gm \$149

blackman bay pacific oysters (Tasmania) 9ea

choice of pomegranate & mint (GF, DF)

marinated olives (Vg) 12

house bread (V) 12

pepe saya butter

fries & yuzu aioli 12

tortilla chips (Vg) 15

roasted red pepper hummus

potato, foie gras, croquettes 28

caramelised apple chutney

three g beef short ribs 22

seasoned with garlic, ginger, green onions
with asian slaw

charcuterie platter 48

wagyu bresaola, beef salami, lamb prosciutto,
berries, grissini served with house condiments

victorian cheese platter (V) 46

3 kinds of cheese, lavosh, grapes, figs & apricot jam

(GF) Gluten Free | (V) Vegetarian | (DF) Dairy Free | (Vg) Vegan (N)
Contains Nuts | *Can be Vegan

Please advise our waitstaff of any dietary requirements prior
to ordering and we will endeavour to accommodate.

All credit card transactions incur a processing fee of 1.5%.
A 10% weekend surcharge applies on both Saturdays and Sundays
and 15% on Public Holidays.