




ESPRESSO + KITCHEN + BAR

MARTINI+CO



DINING MENU

 www.martiniandco.com.au

WERRIBEE | PLENTY VALLEY | BAYSIDE | ROCKINGHAM | KNOX



"Martini+Co requests all patrons with allergies or other dietary requirements to please inform their waitstaff prior to ordering. As this is a mix use kitchen due to environmental factors allergens may not be excluded 100% from the main declared allergens."

MARTINI'S GRAZING BAR

Martini says.. let's eat....drink....repeat

ARANCINI BALLS V 17.90

Mushroom and mozzarella cheese risotto balls served with napoli, roquettes, balsamic glaze and parmesan

PORK AND GINGER DUMPLINGS 16.90

Fried pork and ginger dumplings served with Asian slaw and thai dressing

HERB GARLIC BREAD V 12.90

ADD CHEESE 3.50

Fresh Garlic herb butter on toasted focaccia bread

CALAMARI FRITTI 17.90

Served with citrus salad, tartare sauce, balsamic glaze and a lemon wedge

GET IN YOUR WINGS- BUFFALO OR BBQ 17.90

Your choice of chicken wings and drumlets served with blue cheese dressing

GRILLED PRAWNS Gf 21.90

Served with Asian salad, crispy shallots, spicy aioli and lemon wedge

MUSSELS- SUGO FINTO OR CREAMY WHITE SAUCE TO SHARE 42.90

Tossed in your choice of sauce, finished with fresh parsley and served with rustic bread

CLASSIC BRUSCHETTA V 15.90

Fresh diced tomato, basil and red onion served with whipped feta, drizzled with vincotto, balsamic glaze and extra virgin olive oil

DIP 'EM V 19.90

Chef's choice of dips served with lightly toasted Turkish bread and marinated olives

PORK BITES Gf 16.90

Crispy skin pork belly with homemade barbeque sauce and apple slaw

MEATBALLS 21.90

Pork and Veal Meatballs tossed in tomato sugo finto with parmesan cheese and rustic bread

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CHILLI CHEESE BREAD V 15.90
Jalapenos, chilli flakes, mozzarella cheese on garlic herb focaccia bread

MEXCELLENT NACHOS V 22.90
ADD BOLOGNESE 7.90 | ADD PULLED PORK 7.90
Crunchy corn chips, homemade salsa Fresca, jalapenos, mozzarella cheese served with sour cream and guacamole

SALMON AND POTATO CROQUETTE 17.90
Served with tartare sauce and petit salad

| FRESH OYSTERS | HALF A DOZEN | DOZEN |
|---------------|--------------|-------|
|---------------|--------------|-------|

| | | |
|---------|-------|-------|
| NATURAL | 24.90 | 42.90 |
|---------|-------|-------|

| | | |
|------------|-------|-------|
| KILPATRICK | 29.90 | 49.90 |
|------------|-------|-------|

PRAWN TWISTERS 16.90
Served with petit salad and spicy aioli

MOZZARELLA STICKS 18.90
Served with petit salad and spicy aioli

Martini says... LOAD UP!

MEXICAN CHILLI FRITES V 18.90
ADD BOLOGNESE 7.90 | ADD PULLED PORK 7.90
Beer battered frites, paprika, Jalapeños, hot sauce, spicy aioli, chilli flakes and mozzarella cheese

SWEET POTATO FRITES V GF 13.90
ADD FETA & SUMAC 3.90
w/ cumin salt

POTATO WEDGES V 13.90
ADD CHEESE & BACON 7.90
With sour cream and sweet chili

MARTINI'S FRIED ONION RINGS V 13.90
w/ paprika salt

BEER BATTERED POTATO FRITES 12.90

EXTRA ADD ONS 1.00

AIOLI
PARMESAN CHEESE
SOUR CREAM
SPICY AIOLI
BBQ SAUCE
FRESH CHILLI
TARTARE SAUCE

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MARTINI'S SUPERFOOD BAR

*Martini says.... Like beer garden,
but different*

CALAMARTINI SALAD 29.90

ADD CHORIZO 5.00

Fried calamari served with a raw slaw, spanish onion, roasted capsicum, fresh cucumber, Asian fusion herbs, coriander and crispy shallots with house Thai dressing

MARTINI SPECIAL SALAD 24.90

ADD PULL PORK 7.90

Fresh spinach, goat cheese, caramelized onion, vine ripened tomatoes, oven roasted pumpkin, red capsicum and toasted pine nuts drizzled with a balsamic dressing and glaze

S+FOOD DETOX MIX SALAD 24.90

ADD PRAWNS 9.90 | ADD GRILLED CHICKEN 7.90

Combining fresh beetroot, spinach, kale, goat cheese, radicchio, broccolini, lettuce, fennel, roasted pumpkin, asparagus, herb infused red quinoa, radish and lemon dressing

CAJUN LAMB COUS COUS SALAD 29.90

Served with cajun lamb fillet, roasted seasonal vegetables, spinach, danish feta, cous cous, dry fruits and drizzled with house tzatziki dressing

BLACK ANGUS SALAD 28.90

Black Angus strips served with roasted capsicum, spanish onion, oven roasted pumpkin, danish feta, vine ripened tomatoes, mesclun salad, thai dressing and shallots

SANTORINI SALAD 24.90

ADD CAJUN LAMB 9.90 | ADD GRILLED CHICKEN 7.90

Lettuce, cucumber, spanish onion, olives, tomatoes, capers, basil, danish feta with lemon dressing

CITRUS SALAD 24.90

ADD LAMB 9.90 | ADD GRILLED CHICKEN 7.90

Cos lettuce, rocket, olives, fennel, tomatoes, cucumber, spanish onion, feta, radish, pomegranate, orange segments drizzled with lemon dressing and finished with sumac

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MARTINI'S PIZZA BAR

Martini says... everyone wants a slice of me

HOUSE MADE PIZZA DOUGH COOKED TO PERFECTION IN
MARTINI'S PIZZA OVEN

(ALL PIZZAS AVAILABLE ON A GLUTEN FREE BASE FOR AN EXTRA 4.90)

THAT'S THE LOT 29.90

Ham, salami, bacon, chorizo, chicken, mushrooms,
Spanish onion, roasted red capsicum, olives, pineapple,
mozzarella cheese, house Napoli and drizzled with bbq sauce

BUFFALO CHICKEN 28.90

Chicken, mushroom, Spanish onion, fresh spinach, red onion,
house Napoli and hot buffalo sauce drizzle with blue cheese
dressing and provolone cheese

I'M A VEGO 27.90

Pumpkin, zucchini, eggplant, spinach, goats cheese, toasted
pine nuts, capsicum, red onion, mushrooms, mozzarella cheese,
house Napoli, basil pesto and drizzled with a balsamic glaze

THREE LITTLE PIGS 29.90

Diced Ham, Italian hot salami, grilled bacon, olives,
spanish onion, capsicum, mozzarella cheese and house Napoli

CHILI PRAWN & CHORIZO 29.90

Cherry tomatoes, Spanish onion, fresh basil, chili flakes,
balsamic glaze with mozzarella cheese and house Napoli

HAWAIIAN TRIP 24.90

Virginian ham, fresh pineapple, house Napoli
and mozzarella cheese

MIDDLE EASTERN SPICED LAMB 29.90

Lamb fillet, roasted pumpkin, Spanish onion, Danish feta,
fresh spinach, house Napoli drizzled with tzatziki

CAPRICCIOSA 29.90

Ham, mushroom, olives, anchovies, artichoke, tomato,
Napoli sauce and mozzarella cheese.

CAPRESE CLASSICA 23.90

ADD PROSCIUTTO 7.90

Medley tomatoes, fresh basil, house Napoli, buffalo mozzarella,
olives, drizzled with a balsamic glaze

BBQ ITALIAN MEATBALLS 28.90

Smoked barbeque sauce, combination of mozzarella and
tasty cheeses, vine tomatoes, spinach, tomato sugo,
fresh basil, roasted capsicum and crispy bacon

WILD MUSHROOM AND TALEGGIO 27.90

Mozzarella cheese, garlic and Napoli based pizza with
wild mushrooms, green pepper, Spanish onion, taleggio cheese
and truffle oil

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MARTINI'S SAUCY BAR

Martini says... don't let your worries spiral out of control gettin' saucy!

(AN OPTION FOR GLUTEN FREE PASTA WITH ANY SAUCE AVAILABLE FOR AN EXTRA 4.90. CAN BE VEGAN ON REQUEST)

MEATBALLS SPAGHETTI & CO. 29.90

Italian style veal and pork meatballs cooked in tomato sugo and red wine sauce with grana padano

HOUSE FETTUCCHINI CARBONARA 29.90

Mushroom, diced bacon, onion, garlic, in a creamy white wine sauce, finished with grana padano

SEAFOOD LINGUINE 33.90

Prawns, clams, fish, mussels, calamari, fresh tomato, red chili, basil, onion and garlic tossed in extra virgin olive oil

PRAWNS AND CHORIZO LINGUINE 32.90

Spanish chorizo, prawns, wild mushrooms, pumpkin, fresh chili, sundried tomato, basil, onion and garlic tossed in extra virgin olive oil

SPAGHETTI BOLOGNESE 28.90

Martini's traditional bolognese sauce served with shaved grana padano and fresh basil

LAMB RAGU FETTUCCHINI 30.90

Braised lamb ragu cooked with vegetables, chickpeas tossed in red wine and tomato sugo served with shaved grana padano and herbs

VEAL & CARAMELIZED ONION TORTELLINI 32.90

Roasted pumpkin, garlic, fresh spinach all tossed in burnt butter sauce, garnished with crispy shallots, aged parmesan, balsamic glaze and amaretto crumb

SEAFOOD & CHORIZO PAELLA 36.90

Saffron Arborio rice, fresh chili, prawns, market fish, calamari, chicken, chorizo, clams, and mussels cooked with smoked paprika and Cajun spice

WILD MUSHROOM RISOTTO 29.90

ADD CHICKEN 7.90

Mix Wild mushroom, garlic, onion, fresh spinach, thyme, truffle oil and smoked provolone cheese

PUMPKIN RISOTTO 27.90

ADD CAJUN LAMB 9.90


Roasted pumpkin, spinach, peas, onion, garlic, sage, roasted cashew and smoked provolone cheese

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RAVIOLI BAR


Martini says did you say Ravioli ?

PRAWN & LOBSTER RAVIOLI 32.90
Tossed in café de Paris butter sauce, fresh diced tomato, garlic and parmesan cheese

PUMPKIN & SAGE RAVIOLI  29.90
Roasted pumpkin, sage, garlic and fresh spinach all tossed in burnt butter sauce, garnished with crispy shallots, aged parmesan, balsamic glaze and amaretto crumb


RAVIOLI AL POMODORO  28.90
Four cheese ravioli lightly tossed in tomato sugo, garlic, fresh basil and buffalo mozzarella


RAVIOLI BOLOGNESE 29.90
Martini's traditional bolognese sauce served with shaved grana Padano and fresh basil

RAVIOLI AL FUNGI  29.90
ADD CHICKEN 7.90
Mix wild mushroom, spinach, garlic, thyme, onion, truffle oil cream and Parmesan cheese

GNOCCHI BAR

Martini says... mi amour, fluffy, pillowy gnocchi!

CREAMY MUSHROOM & SPINACH GNOCCHI  29.90
ADD CHICKEN 7.90
Mix wild mushroom, spinach, garlic, thyme, onion, truffle oil and Parmesan cheese

SORRENITA GNOCCHI  29.90
Tossed in tomato sugo, onion, garlic, fresh basil, parmesan cheese and buffalo mozzarella

GNOCCHI BOLOGNESE 29.90
Martini's traditional bolognese sauce served with shaved grana Padano and fresh basil

THREE CHEESE GNOCCHI  29.90
ADD CHICKEN 7.90
Homemade Gnocchi with roasted pumpkin, fresh spinach, semi sun dried tomatoes and sprinkled with lemon & herb pangrattato

APOLLO GNOCCHI 31.90
Chicken, avocado, basil pesto, onion, garlic and roquette tossed in creamy white wine sauce

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MARTINI'S BREAD & BUNS BAR

Martini says.... got buns hun?

(SWAP BEER BATTERED FRIES TO ONION RINGS OR SWEET POTATO FRIES FOR AN EXTRA 3.00)

SOUTHERN SPICY CHICKEN BURGER 28.90

Crumbed chicken breast with grilled bacon, American cheddar, lettuce, tomato, house tomato relish with garlic aioli, hot buffalo sauce on a lightly toasted brioche bun and a side of beer battered frites

TEXAN CHICKEN BURGER 28.90

Crumbed chicken breast American cheddar, slaw, jalapeno with garlic aioli on a lightly toasted brioche bun and a side of beer battered frites

BLACK ANGUS BEEF BURGER 28.90

Grilled bacon, lettuce, tomato, American cheddar, caramelized onion, tomato relish, confit garlic aioli served on a toasted brioche bun and a side of beer battered frites and gherkin

PULLED YOUR PORK BURGER 28.90

Slaw, BBQ pulled pork, jalapeno, gherkin and confit garlic aioli on a lightly toasted brioche bun served with a side of beer battered frites

MARTINI CLUB 29.90

chicken, grilled bacon, lettuce, tomato, mozzarella cheese and avocado on focaccia served with garlic confit aioli and a side of beer battered frites, garden salad

OPEN STEAK SANDWICH 31.90

Grain fed Australian scotch fillet, grilled bacon, fried free range egg, American cheddar, rocket, caramelised onion, tomato, tomato relish served with toasted Turkish bread with beer battered frites and garden salad

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MARTINI'S MAIN BAR

Martini says.... I'm kind of a big dill

CLASSIC CHICKEN PARMIGIANA 30.90

ADD GRAVY 4.00 | ADD AIOLI 1.00

Parmesan crumbed chicken breast topped with virginian shaved ham, house Napoli and mozzarella served with beer battered frites and garden salad

ATLANTIC SALMON GF 33.90

Crispy skin salmon with citrus salad with asparagus, beetroot and fennel, orange, balsamic glaze, fennel dill cream sauce

GET IN MY BELLY GF 35.90

Crispy skin pork belly served with parsnip puree, apple fennel and radish slaw with apple cider jus

FISH AND CHIPS 29.90

Beer battered market fish and frites served with a side salad and lemon wedge With tartare sauce

CALAMARI FRY UP 29.90

Salt and pepper crumbed calamari served with beer battered frites, mix salad, tartare sauce and lemon wedge

STACKIN' UP V 27.90

Grilled vegetable stack with haloumi, basil pesto, parmesan cheese house Napoli, olive tapenade served with beer battered frites and salad

CHICKEN SCALLOPINI 36.90

Grilled chicken, garlic, potato mash, broccolini and mushroom sauce

SCOTCH FILLET GF 45.90

ADD MUSHROOM SAUCE 4.50

ADD PEPPERCORN SAUCE 4.50

ADD GARLIC BUTTER 3.50

ADD CAFÉ DE PARIS BUTTER 3.90

ADD GARLIC PRAWNS SAUCE 7.90

Cooked your way with potato mash, broccolini and red wine jus

FRAGRANT THAI CHICKEN CURRY GF 29.90

Chicken, market vegetables, kaffir lime leaves finished in coconut cream, Asian bean shoots and herb salad, served with jasmine rice and crispy shallots

CLASSIC BUTTER CHICKEN 29.90

Served with fluffy basmati rice, pappadums and cucumber raita

MOROCCAN LAMB TAGINE 31.90

Braised Lamb served with market vegetables, chickpeas, cous cous, dry fruits, tzatziki and lemon wedge

CHICKEN SCHNITZEL 32.90

Parmesan crumbed chicken breast served with beer battered potato frites, garden salad and mushroom sauce

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Martini says... Why No Bones?!

LOW AND SLOW BAR-B-QUE PORK RIBS 49.90

Homemade slow cooked bbq pork ribs served with beer battered frites and pineapple slaw

LAMB SHANKS GF 47.90

Slow cooked braised lamb shank in red wine with rosemary, vegetables served with potato mash and broccolini

RIBS 'N' WINGS 49.90

Slow cooked bbq pork ribs and hot buffalo chicken wings served with beer battered frites and pineapple slaw

SIDES

GARDEN SALAD 12.90

POTATO MASH 12.90

STEAM SAUTEED VEGETABLES 12.90

SAUTEED BROCCOLINI 12.90

POTATO FRITES 12.90

POTATO WEDGES 13.90

ONION RINGS 13.90

SWEET POTATO FRITES 13.90



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MARTINI'S TREATS BAR

One does not simply skip desserts.

TIRAMISU 14.90
Drizzled with bailey's and amaretto crumb

MACADAMIA AND CHOCOLATE BROWNIE GF 14.90
Served with chocolate ganache, strawberries and vanilla ice cream

PANNA COTTA GF 14.90
Vanilla panna cotta served with berry compote, passionfruit pulp and fresh orange

NUTELLA S'MORES 14.90
Roasted marshmallows on a bed of Nutella and warm almond crumble

PEAR AND STRAWBERRY ALMOND CRUMBLE 14.90
Served with vanilla ice cream

ASSORTED CAKES 10.90
ADD CREAM 1.00
Please ask our friendly staff for selection of delicious dessert served with vanilla Ice cream

BOOZY SUNDAE 25.90
Ice cream, strawberry, baileys, chocolate topping & sprinkles

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MARTINI'S LIQUEUR COFFEE

Martini Says... Let's drink to that!

- IRISH COFFEE** 12.90
Long black with a shot of Jameson, topped with cream
- CALYPSO COFFEE** 12.90
Long black coffee with a shot of Baileys topped with cream
- MEXICAN COFFEE** 12.90
Long black coffee with a shot of Kuala, topped with cream
- JAMAICAN COFFEE** 12.90
Long black coffee with a shot of Jamaican rum, topped with cream
- SOUTH AFRICAN COFFEE** 12.90
Long black coffee with a shot of Amarula, topped with cream
- ITALIAN COFFEE** 12.90
Long black coffee with a shot of Amaretto, topped with cream
- GREEK COFFEE** 12.90
Long black coffee with a shot of Ouzo, topped with cream

MARTINI'S ESPRESSO BAR

A yawn is a silent scream for coffee!

FRESHLY GROUNDED COFFEE CUP 5.00 MUG 6.00
Latte | Cappuccino | Flat White | Long Black | Espresso | Long Macchiato | Short Macchiato | Piccolo

ADD A SHOT OF LIQUEUR 9.90 **ADD A SHOT OF FLAVOUR** 0.70C
Frangelico, Vanilla Galliano, Baileys, Tia Maria, Vanilla, hazlenut, butter scotch or caramel
Amarula or Kahlua

OTHER OPTIONS 0.70C
Soy Milk, Almond Milk, Lactose Free Milk,
Decaf coffee

| | |
|---|--|
| HERBAL TEA CUP 5.50 | HOT CHOCOLATE CUP 5.50 MUG 6.50 |
| English Breakfast, Earl Grey, Green Tea, Peppermint, Camomile, Lemon & Ginger, Chai Tea | CHAI LATTE CUP 5.50 MUG 6.50 |
| | CHOC MOCHA CUP 5.50 MUG 6.50 |

AFFOGATO 10.90
ADD YOUR FAVOURITE LIQUEUR TO
ENHANCE THE EXPERIENCE FROM 9.90
Freshly ground coffee extracted over a scoop
of vanilla ice cream.

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MARTINI'S SPECIALITY COCKTAILS BAR

Martini says... I can be shaken or stirred

| | | | |
|---|-------|---|-------|
| PASSIONFRUIT MARTINI White rum, passionfruit and lime juice | 15.90 | SMIGGLE MARTINI Watermelon, vanilla vodka, peach, berry sour and sweet and sour liqueur | 21.90 |
| JAPANESE SLIPPER Midori and triple sec with lemon juice | 15.90 | HYPNOTIC MARTINI Vodka, hypnotiq and lime juice | 18.90 |
| LAZY SUNDAY Tropical rum, pineapple, peach and lime juice | 18.90 | TOXIC AVENGERS Rum, gin, tequila, vodka, midori, lemon and red bull | 25.90 |
| MALIBU SUNSET Coconut rum, pineapple juice, cranberry, lemon and lime | 14.90 | INCREDIBLE HULK Hypnotiq and fireball cinnamon spiced whisky, served over ice | 18.90 |
| WATERMELON MARTINI Gin, watermelon and lemon juice | 18.90 | HUBBA BUBBA Vodka, bubble gum and pineapple juice | 19.90 |
| SWEET POISON Coconut rum, blue curacao, pineapple and lemon juice | 16.90 | ROSE & LYCHEE MARTINI Vodka, rose, lychee juice and lemon juice | 19.90 |
| BERRY PUNCH Vodka, mix berries, fresh lime, mint and cranberry juice | 16.90 | SOUTHSIDE Gin, lime juice and mint | 16.90 |
| ABSINTHE MARTINI Absinthe, vodka, blue curacao and raspberry | 25.90 | TIRAMISU MARTINI Espresso, choc liqueur and baileys | 22.90 |
| BUTTERBEER Bourbon, vodka, honey, apple juice, egg white and topped with beer | 22.90 | POMEGRANATE COSMO Pomegranate, Vodka, triple sec and cranberry juice with lime juice | 19.90 |
| SNOWBALL Spice rum, blue curacao, coconut, pineapple juice and cream | 19.90 | APPLE MARTINI Vodka, Apple sour, lemon with apple juice | 15.90 |
| MANGO BOURBON SMASH Bourbon, mango, basil, topped with soda water | 17.90 | SWEET AS STRAWBERRY Strawberry daiquiri with white rum, fresh lime juice and Crème de Framboise | 19.90 |
| LEMON DROP MARTINI Gin, limoncello, orange liqueur and lemon juice | 16.90 | LYCHEE MARTINI Vodka, lychee juice and lemon juice | 15.90 |
| PINK GIN SPRITZ Sparkling wine, pink gin and a splash of lemonade, finished with fresh strawberries | 16.90 | BRIDESMAID Vodka, hazelnut, vanilla, fresh strawberries and lime | 19.90 |
| TWILIGHT SENSATION MARTINI Vodka, triple sec, peach, cranberry juice, lime juice and blue curacao | 16.90 | PASSIONFRUIT GIN FIZZ Gin, lemon lime, passionfruit pulp, passoa and soda water | 17.90 |
| CORONITA Corona beer, tequila, triple sec and lime juice | 25.90 | VELVETINI Vodka, Chambord, pineapple juice, garnished with lime and raspberry | 15.90 |
| DAIQUIRI QUEEN Strawberry lime cider, strawberry liqueur and vodka | 25.90 | LEMONGRASS COLLINS Lemongrass ginger infused gin, soda and lime | 14.90 |
| RUBY FAIRY FLOSS Vodka, passionfruit, pineapple juice, raspberry liqueur and fairy floss | 25.90 | PALOMA Tequila, grapefruit, soda and lime | 14.90 |

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PEANUT BUTTER CUP 22.90

Whiskey, creme de cacao, baileys, cream, peanut butter

DAISY 14.90

Tequila, orange juice, raspberry and lime juice

COCO BLUE 14.90

Coconut rum, light rum, blue curacao, lemon and lime

FRENCH MARTINI 15.90

Vodka, Crème de Cassis, sweet pineapple juice and lime juice

KISSES XOXO 17.90

White rum, mango, pineapple, passion fruit, mix berries and lime

FRESCO 13.90

Vodka, limoncello, pomegranate and apple juice

NUTELLA MARTINI 18.90**(MARTINI'S FAVOURITE!)**
Nutella, hazelnut, Baileys, honey, coconut and cream**RAINBOW PARADISE 15.90**

Vodka, blue curacao, raspberry, orange juice

RASPBERRY CHEESECAKE MARTINI 22.90

Vodka, vanilla, raspberry, cream and lemon juice

BOMBAY BRAMBLE 18.90

Gin, dark berries, fresh lime and topped up with crushed ice

BLUE LAGOON 16.90

Blue Curacao and Vodka with lemon juice

JACK APPLE 17.90

Bourbon, apple juice and soda water

BLAME IT ON THE APEROL 16.90

Sparkling wine, Aperol and a splash of soda water, finished with fresh orange

BELLINI 14.90

Sparkling wine topped with your choice of liquor (peach, raspberry, dark berries or passionfruit)

S'MORETINI 23.90

Vodka, baileys, chocolate liqueur, cream and roasted marshmallow

PINKLADY 19.90

Vodka, lychee, raspberry and lemon juice

SINGAPORE SLING 22.90

Gin, Dom Beneditine, cherry brandy, dash of bitters and triple sec, granadine and pineapple juice

LICK ME' TILL ICE CREAM 25.90

Baileys, strawberry mozart, white chocolate liqueur, vanilla vodka, cream and ice cream

MIDORI SPLICE 16.90

Coconut rum, midori topped with pineapple juice and layered with cream

TROPICAL BAY BREEZE 14.90

Coconut rum, pineapple juice, cranberry juice and granadine

MOSCATO PUNCH 14.90

Moscato, fresh strawberries, lime, mint and topped up with lemonade

TROPICAL MANGO DAIQUIRI 19.90

Mango daiquiri with tropical rum, lime juice and coconut liqueur

PORNSTAR MARTINI 24.90

Vodka, vanilla, passionfruit, white chocolate liqueur and prosecco

SUNRISE 16.90

Vodka, orange juice and granadine

SEX ON THE BEACH 18.90

Vodka, peach schnapps, lemon lime, orange and cranberry juice

BARBIE 15.90

Vodka, raspberry, lychee, lemon lime, soda and mint

SPARKLING PALOMA 13.90

Tequila, grapefruit juice, soda, lime, garnished with mint and lime

BIRTHDAY CAKE 17.90

Vanilla vodka, baileys, cream, whipped cream, sprinkles

BAD GIRLS 19.90

Vodka, passionfruit, peach schnapps, cranberry, orange and pineapple juice

MANGO TANGO 14.90

Light rum, mango, soda, mint, lemon lime

COTTON CANDY DAIQUIRI 19.90

Vodka, bubble gum, raspberry puree, lime juice, garnished with cotton candy

GOING GREEN 14.90

Vodka, apple, cucumber, soda, lime, mint

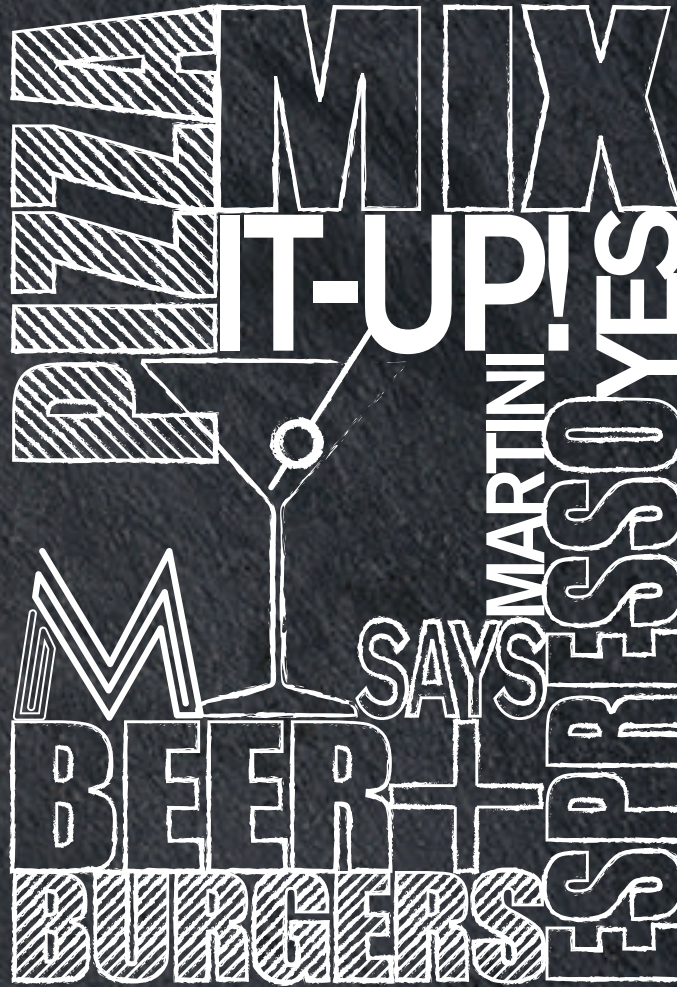
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WERRIBEE | PLENTY VALLEY | BAYSIDE | ROCKINGHAM | KNOX






For **FEEDBACK** email us on enquiries@martiniandco.com.au

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PUBLIC HOLIDAY will incur an extra 15% surcharge in addition to the total amount payable.

All credit card transactions incur a processing fee of 1.0% to 1.5%.

All debit cards incur a processing fee of 0.5% to 1.0%. ŸTap and GoŸ incurs debit/credit card fee.

 Vegetarian  Spicy  Gluten Free Friendly