



AUDACE

BAR & RESTAURANT

BAR MENU

(12pm - 2 pm, 6pm - 10pm)

TAPAS

Salmon Rillettes, Picked Shallot with Toasted Bread	\$9
Parsnip Confit Cooked in Brown Butter Hay & Homemade Hazelnut Butter	\$11
Focaccia with Mascarpone Black Pepper & Cooked Ham in Truffle Oil	\$12
Pork Bun's Confit & Black Olive	\$12
Duck Terrine, Almond Hazelnut	\$18

CHEESE

Saint Marcelin Served <i>Warm</i> or <i>Cold</i>	\$18
Saint Félicien Served <i>Warm</i> or <i>Cold</i>	\$28
Cheese Platter Selection	\$32

BAR SNACKS / TEA TIME

(11.30am - 12.00am)

Financier	\$2
White Choc Cookie / Nut & Choc Cookie / Spice Almond Cookie	\$2.50
Stuffed Olives / Gourmet Beans/Nuts	\$2
Daily Nibbles	\$2
Porcini Mushroom Popcorn	\$3

Prices are subjected to 7% GST & 10% SVC charge



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CREATION COCKTAIL

Crafted Specially only in Audace, We have made our very own homemade syrups and extractions to create a drink that will cater to your taste buds

Purple Rain

\$20

Gin with Homemade Butterfly Pea Flower Syrup, Daisy Flower Syrup & Ginger Extract

Butter Bee

\$20

Vodka, Homemade Daisy Syrup, Butterscotch Syrup & Lime Juice

Noble Velvet

\$22

Vodka with Homemade Butterfly Pea Flower Syrup, Egg White, Frangelico, Sweet & Sour syrup

Bitter Sweet Symphony

\$22

Kraken Dark Spiced Rum, Momordica Orange & Apple Juice

Bespoke Creation

\$26

Inform the Barman/Woman Your Base & Preference & We Will Whip Something up for you.

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CLASSIC COCKTAIL

Back to basics and go with classics

Old Fashioned

Bourbon, Sugar & Bitters

\$15

Manhattan

Whisky, Sweet Vermouth & Bitters

\$16

Whisky Sour

Bourbon, Fresh Lemon, Egg White & Bitters

\$18

Negroni

Gin, Campari & Sweet Vermouth

\$18

Classic Martini **Shaken or Stirred*

Gin or Vodka & Dry Vermouth

\$18

Dark & Stormy

Rum, Ginger Beer & Lime Juice

\$18

Mojito

Rum, Fresh Mint Leaves & Lime Juice

\$18

Additional charges will apply for premium spirits

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CHAMPAGNE/SPARKLING

	Gls	Btl
Freixenet Gran Seleccion, Cava <i>Varietal</i> Region	14	98
Billecart Salmon Brut Reserve NV <i>Pinot Meunier, Pinot Noir, Chardonnay</i> Marueil Sur Ay	24	168
JM Gobillard Grand Reserve 1er Cru NV <i>Pinot Meunier, Pinot Noir, Chardonnay</i> Hautvillers, Cumieres & Dizy	24	168

ROSE

	Gls	Btl
Chateau de Berne Esprit Mediterranee 2016 <i>Cinsault, Grenache, Carignan</i> Provence	14	98
Bargemone Cuvee Marina 2016 <i>Syrah, Grenache Cabernet</i> Provence	17	115

WHITE

	Gls	Btl
Domaine du Chardonnay Chablis 2015 <i>Chardonnay</i> Burgundy	17	90
Domaine de la Baume 2014 <i>Sauvignon Blanc</i> Languedoc	19	92
Domaine Reverdy & Fils Sancerre 2016 <i>Sauvignon Blanc</i> Loire	20	95
Domaine Plageole Terroirist 2015 <i>Ondec Blanc</i> Gaillac	24	122

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RED

	Gls	Btl
Chateaux Ninon 2014 <i>Carbenet Franc, Merlot, Carbenet Sauvignon</i> Bordeaux	15	65
Domaine Michelot 2013 <i>Pinot Noir</i> Borgogne	17	90
Mas de Libian Bout d'Zan 2015 <i>Grenache, Syrah</i> Cotes du Rhone	19	92
Clos d'Espinou Domaine Remi Jaillet 2014 <i>Grenache, Syrah, Chenancon</i> Corbieres	24	120

DRAFT BEERS

	1/2 Pint	Full Pint
Suntory Premium Malt's	12	17

BOTTLED BEERS

	BKT	Bottle
Suntory Premium Malt's	12	17

HOUSE POUR SPIRITS

	Gls	Bottle
42 Below Vodka / Bacardi Rum / Damrak Gin Famouse Grouse / Jose Cuervo Especial	12	140

PREMIUM SPIRITS

Grey Goose	16	218
Belvedere	18	248
Plantation Original Dark Rum	14	180
Diplomatico Exclusiva Reserva	14	198
Myer's Dark Rum	16	208
Kraken Spiced Dark Rum	16	228

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PREMIUM SPIRITS

	Gls	Bottle
Tanqueray	14	180
G'Vine Floraison	16	258
No 3 Gin	16	258
Hendrick's	18	288
Johnny Walker Black Label	14	188
Bulleit Rye	15	
Signatory Vintage	15	
Talisker 10yr	16	
Togouchi Blended 12yr	18	
Togouchi Blended 18yr	22	
Jim Beam Black	14	
Maker's Mark	16	
Audrey Napoleon	18	
Patron Anejo	16	
Don Julio Blanco	16	

APERITIF / DIGESTIF

Campari / Ricard / Pernod / Chatreuse Verte / Genepi	14
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JUICE & SODA

Apple / Orange / Lime / Cranberry Coke / Coke Light / Ginger Ale / Tonic / Soda	6
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COFFEE / ICE COFFEE

Espresso	4
Long Black / Latte / Cappuccino / Flat White	6

TEA

Earl Grey / English Breakfast / Refreshing Mint / Jasmine Gold / Chamomile / Rooibos Orange	6
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