

# Curate

## Cocktail Exhibition

Step inside our liquid art gallery, where four Artist Collectives come to life in every glass. Each collection features three original, house-crafted cocktails that deconstruct, innovate, subvert or explode with colour, just as their namesake painters did on canvas.

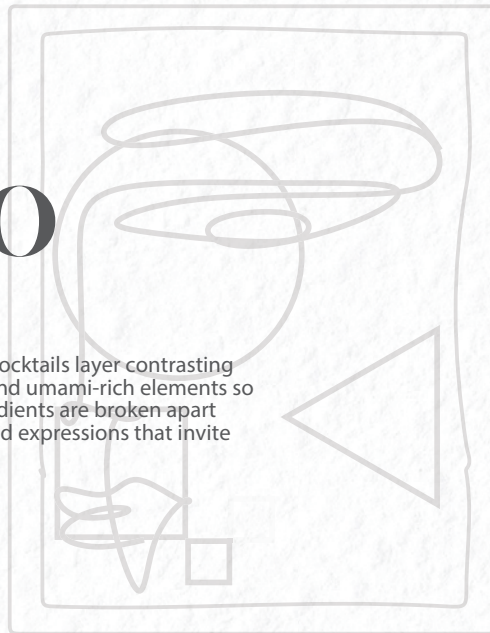
A concise bar-graphic beside each cocktail charts four sensory metrics, potency (alcohol intensity), sweet and sour levels, plus a mouthfeel cue (silky, spicy, umami, creamy, etc.)

All 12 cocktails are crafted in small batches: foams, infusions, and clarifications are prepared in-house to ensure the highest quality and vibrant presentation.

Enjoy the exhibition!

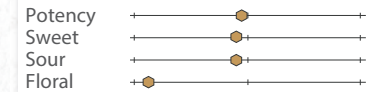
# PICASSO collective

Inspired by Cubist fragmentation, these cocktails layer contrasting “planes” of taste...floral, herbal, savory, and umami-rich elements so each sip shifts perspective. Familiar ingredients are broken apart and reassembled into playful, multifaceted expressions that invite you to savour every fractured note.



## La Lychee \$23

Tanqueray Gin  
Lillet Blanc  
Lychee  
Botanicals & Yuzu

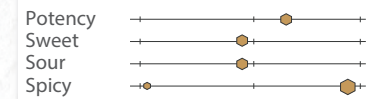


Refreshing Lychee Martini



## Salón Picante \$24

Tequila  
Mezcal  
Pisco  
Golden Umeshu  
Lime

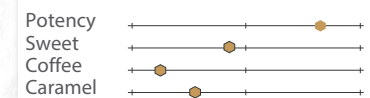


Robust, Plum, Smokey



## Café Lafayette \$29

Diplomatico Reserva  
Mirin  
Cacao  
Coffee  
Miso Powder Rim



Umami Backed O'Fashioned

# DA VINCI collective

Where art meets science: these cocktails employ advanced techniques to unveil intricate layers. Each drink embodies Leonardo's spirit of innovation and meticulous study of nature, transforming raw ingredients into harmonious expressions.



## Drip by Pri \$25

Tanqueray Sevilla  
Licor 43  
Yuzu  
Mango  
Greek Yoghurt

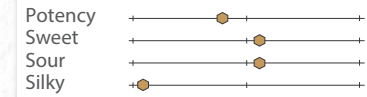


Clarified Real Mango Lassi



## Celestial \$25

Toki Whiskey  
Grand Marnier  
Kiwi & Musk Melon  
Sencha & Thyme  
Coconut



Clarified Key Lime Pie



## Volare \$24

Tanqueray Gin  
Jalapeno  
Grapefruit  
Elderflower Foam (egg white)



Floral, Fruity, Foamy

# Van Gogh collective

Bursting with bright fruit essences, floral accents, and textured elements, these cocktails evoke Van Gogh's bold brushstrokes and while most sips blaze with vivid, fruit-driven hues, a few delve into moody, earthy depths like a midnight sky in paint.



## Ivory Rose #2 \$24

Vodka  
Peach  
Vanilla  
Guava  
Pineapple & Passionfruit

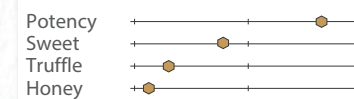


Tropical & Fruity



## House of Henny \$29

Truffled Cognac  
Jack Daniels Honey  
D.O.M. Benedictine  
Rhubarb Bitters

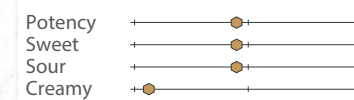


Smoked Cognac



## Amalfi Amano \$23

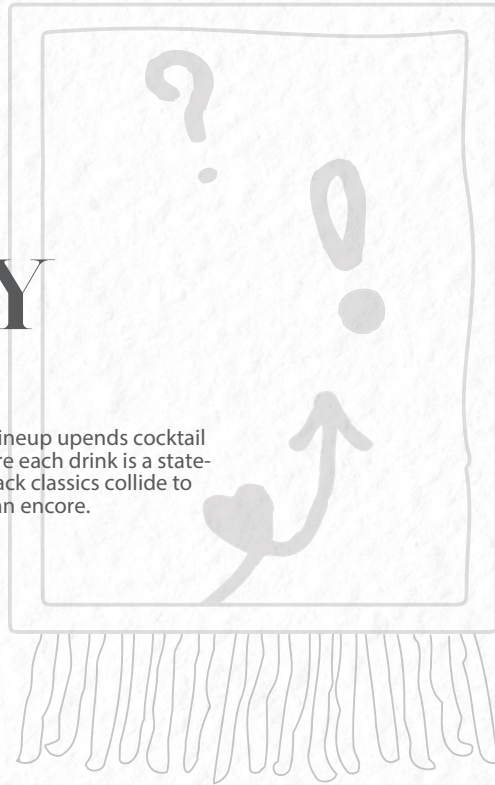
Amaretto (Bourbon-ed)  
Mozart White Chocolate  
Pomegranate  
Cranberry



Nutty, Berries, & W/Chocolate

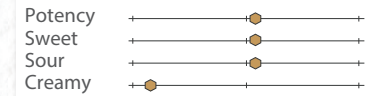
# BANKSY collective

Channelling Banksy's guerrilla spirit, this lineup upends cocktail conventions with street-art swagger where each drink is a statement. Here wild mashups and stripped-back classics collide to surprise, provoke, and leave you craving an encore.



## Return of the Panda \$25

Whey-Vodka  
Pandan  
Toasted Rice  
Coconut  
Yuzu



Sticky Rice + Crisp Pandan



## Loco Lechosa \$23

Tequila Repasado  
Papaya  
Honey  
Lime  
Calamansi

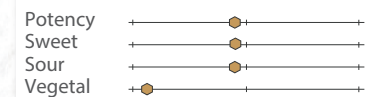


Fruity Margarita



## Eden Spritz \$24

Limoncello  
Yuzu  
Basil & Fennel  
Prosecco



Limoncello Spritz (Ultra)

# Curate

## Drinks

As our cocktail exhibition draws to a close, the gallery lights gently shift inviting you to explore a curated selection of fine wines, craft beers and classic spirits. From crisp whites and bold reds to locally brewed ales and worldwide spirits, this next chapter celebrates flavour in every form.

Pick up a glass, raise a toast, and let the journey continue.

### WINES

#### SPARKLING

	150ML	250ML	750ML
Cantine Vedova Prosecco <i>Veneto</i>	\$13.00		\$63.00
Folklore Sparkling <i>Western Australia</i>	\$12.00		\$58.00
Heidsieck Monopole NV <i>Champagne</i>	\$25.00		\$120.00
Idée Fixe Premier Brut <i>Margaret River</i>			\$120.00
Pommery Brut NV <i>Champagne</i>			\$140.00

#### WHITE

Cape Mentelle Marmaduke Semillon Sauvignon Blanc <i>Margaret River</i>	\$13.00	\$22.00	\$65.00
Sparrow and Barrow Sauvignon Blanc <i>Marlborough</i>			\$63.00
Castelli The Sum Riesling <i>Great Southern</i>	\$12.00	\$20.00	\$61.00
Plantagenet Angevine Riesling <i>Great Southern</i>			\$83.00
Pikes Fiano <i>Clare Valley</i>			\$68.00
Robert Oatley Signature Chardonnay <i>Margaret River</i>	\$13.00	\$22.00	\$65.00
John Kosovich Unwooded Chardonnay <i>Swan Valley</i>			\$70.00
Wildflower Pinot Grigio <i>Pemberton</i>	\$12.00	\$21.00	\$63.00
John Kosovich 'Mara' Chenin Blanc <i>Swan Valley</i>			\$120.00
The Yard Pinot Gris <i>Pemberton</i>			\$70.00
Castelli Estate Silver Series Sauvignon Blanc Semillon <i>Albany</i>			\$65.00
Alamos Torrontés <i>Argentina</i>	\$13.00	\$23.00	\$64.00

WINES

<u>ROSÉ</u>	150ML	250ML	750ML
Marquis De Pennautier Pays d'Oc	\$12.00	\$21.00	\$63.00
Jilyara Honeycomb Corner Rosé Margaret River	\$13.00	\$20.00	\$62.00
John Kosovich Cabernet Rosé Swan Valley			\$70.00
Château La Gordonne Multi-Millésime Rosé Cotes de Provence			\$88.00
<u>RED</u>			
Ad Hoc Cruel Mistress Pinot Noir Great Southern	\$12.00	\$21.00	\$63.00
John Kosovich Pinot Noir Swan Valley	\$17.00	\$25.00	\$78.00
Vasse Felix Filius Cabernet Merlot Margaret River			\$67.00
Robert Oatley Grenache Shiraz Mourvèdre (GSM) McLaren Vale			\$73.00
Pikes Luccio Sangiovese Clare Valley			\$68.00
Thompson Estate Small Batch Malbec Margaret River			\$65.00
Cape Mentelle Marmaduke Shiraz Margaret River	\$12.00	\$21.00	\$63.00
Hentley Farm Villain and Vixen Shiraz Barossa Valley			\$70.00
Edwards 'Matilda' Cabernet Sauvignon Margaret River	\$14.00	\$19.00	\$68.00
John Kosovich Cabernet Sauvignon Swan Valley			\$81.00
Castelli Estate Shiraz Frankland River			\$86.00

SPIRITS

<u>SCOTCH</u>		<u>AMERICAN WHISKEY</u>	
<b>SINGLE MALT</b>		<b>BLENDED MALT</b>	
Glenfiddich 12 YO Single Malt	\$16.00	Chivas Regal 12 YO Blended	\$13.00
Lagavulin 16 Single Malt	\$31.00	Johnnie Walker Black Label Blended	\$14.00
Oban 14 Single Malt	\$21.00	Johnnie Walker Blue Label Blended	\$39.00
Talisker 10 Single Malt	\$18.00		
<b>JAPANESE WHISKY</b>			
Kurayoshi	\$19.00	Bulleit	\$12.00
Nikka Taketsuru	\$23.00	Bulleit Rye	\$13.00
Yamazaki 12 YO Single Malt	\$55.00	Basil Hayden	\$16.00
<b>OTHER WHISKY</b>		Buffalo Trace	\$13.00
Canadian Club Blended	\$12.00	Jack Daniels	\$12.00
Jameson	\$14.00	Jack Daniels Honey	\$12.00
Slane Triple Casked	\$13.00	Makers Mark	\$13.00
		Michter's Small Batch	\$21.00
		Willett Pot Still Reserve	\$24.00
		Woodford Reserve	\$13.00
<b>RUM</b>			
Bacardi Blanca	\$12.00	Diplomático Reserva Exclusiva	\$16.00
Captain Morgan	\$13.00	El Dorado 8 YO	\$16.00
Bacardi 8 YO	\$14.00	El Dorado 12 YO	\$19.00
Captain Morgan Black Spiced	\$14.00	Havana Club Añejo Especial	\$13.00
Appleton Estate 15 YO Black River Casks	\$23.00	Havana Club 3 Años	\$12.00
Appleton Estate Signature Blend	\$13.00	Havana Club 7 Años	\$16.00
Bumbu Original	\$16.00	Kraken	\$14.00
Bumbu XO	\$17.00	Sagatiba Cachaca	\$13.00
Diplomático Planas	\$14.00		
<b>BRANDY &amp; COGNAC</b>			
St Agnes	\$12.00	Martell Cordon Bleu	\$47.00
Courvoisier VSOP	\$19.00	Martell VSOP	\$17.00
Hennessy XO	\$51.00	Remy Martin 1738	\$24.00

SPIRITS

GIN

Gordon's	\$12.00	Giniversity Australian Native	\$13.00
Gordon's Pink	\$12.00	Giniversity Botanical	\$14.00
Tanqueray	\$14.00	Giniversity Navy Strength	\$16.00
Tanqueray Sevilla	\$14.00	Hendricks	\$15.00
Tanqueray 10	\$17.00	Roku	\$14.00
Archie Rose Signature Dry	\$15.00	Wild Roads D'ginn Du Sol	\$14.00
Bombay Sapphire	\$14.00	Wild Roads Gin Ne Sais Quoi	\$14.00

VODKA

Smirnoff Red	\$12.00	Haiver Double Distilled	\$12.00
Ketel One	\$13.00	Haku	\$14.00
Absolut	\$13.00	Old Youngs Pavlova	\$14.00
Belvedere	\$15.00	Tattarang Spring	\$14.00
Ciroc	\$16.00	Wild Roads Vodka	\$13.00
Grey Goose	\$16.00		

TEQUILA

Don Julio Reposado	\$17.00	Olmea Altos Plata	\$13.00
Don Julio Añejo	\$18.00	Olmea Altos Reposado	\$14.00
Corazon Extra Añejo	\$17.00	Patron Añejo	\$20.00
La Dama Reposado	\$23.00	Patron El Cielo Prestige Silver	\$32.00
Milagro Silver	\$15.00		

MEZCAL

Del Maguey Vida	\$16.00	Rooster Rojo Añejo	\$15.00
Illegal Joven	\$19.00		

PISCO

Barsol Pisco Quebranta	\$16.00
------------------------	---------

APÉRITIFS

Amaro Montenegro	\$12.00	Cinzano 1757 Rosso Vermouth	\$12.00
Campari	\$12.00	Fernet-Branca	\$14.00
Cinzano 1757 Dry Vermouth	\$12.00		

SPIRITS

LIQUEURS

Amaretto Disaronno	\$13.00	Jägermeister	\$12.00
Baileys	\$12.00	Kahlua	\$12.00
Chambord	\$14.00	Luxardo Maraschino	\$16.00
Chinola Passion Fruit	\$14.00	Luxardo Sambuca Black	\$12.00
Cointreau	\$13.00	Luxardo Sambuca White	\$12.00
Dom Benedictine	\$14.00	Mozart White Chocolate	\$12.00
Frangelico	\$12.00	Tia Maria	\$12.00
Grand Marnier	\$15.00		

BEER

	MIDDY	BOTTLE	PINT
Birra Moretti	\$9.00		\$14.00
Budweiser		\$12.00	
Byron Bay Lager		\$12.00	
Cheeky Monkey West Coast IPA	\$9.00		\$14.00
Corona		\$12.00	
Curate Lager	\$9.00		\$15.00
Guinness	\$10.00		\$15.00
Great Northern Super Crisp		\$12.00	
Hahn 3.5	\$9.00		\$14.00
Heineken	\$10.00		\$15.00
James Squire Ginger Beer	\$10.00		\$15.00
James Squire Orchard Crush Cider	\$10.00		\$15.00
James Squire 150 Lashes	\$10.00		\$15.00
Little Creatures Pale Ale		\$12.00	
Little Creatures Rogers’		\$12.00	
Somersby Pear Cider		\$12.00	
Stella Artois	\$10.00		\$15.00
Stone and Wood Pacific Ale	\$10.00		\$15.00
Swan Draught	\$9.00		\$14.00
5 Seeds Crisp Apple Cider		\$12.00	
Heineken 0		\$12.00	

NON-ALCOHOLIC

MOCKTAILS

Pina Colada - \$15 <i>Coconut cream, pineapple juice, lime juice, sugar syrup</i>	Pineapple Lemon Fizz - \$15 <i>Pineapple purée, lemon juice, Falernum syrup, top up with soda water</i>
Guava Kiss - \$15 <i>Guava purée, orange juice, lime juice, agave syrup</i>	

SOFT DRINKS	MIDDY	BOTTLE	PINT
Cascade Ginger Beer		\$5.00	
Coca Cola	\$5.00	\$5.00	\$9.00
Coke No Sugar	\$5.00	\$5.00	\$9.00
Dry Ginger	\$5.00		\$9.00
Lemon Lime Bitter	\$6.00		\$10.00
Lemonade	\$5.00		\$9.00
Selection of Juices	\$5.00		\$9.00
Soda Water	\$5.00		\$9.00
Santa Vittoria 1000ml Sparkling Water		\$10.00	
Santa Vittoria 1000ml Still Water		\$10.00	
Santa Vittoria 250ml Sparkling Water		\$5.00	
Santa Vittoria 250ml Still Water		\$5.00	
Sprite		\$5.00	
Tonic	\$5.00		\$9.00

<b>Mushroom Fritti</b> (VO)	\$6
<b>Smoked Salted Almonds</b> (VO)	\$7
<b>Charred Edamame</b> salted with sea salt, garlic oil (V)	\$8
<b>Grilled Sourdough Bread</b> , whipped parmesan and garlic butter (V)	\$10
<b>Olive Tapenade</b> , homemade rosemary focaccia (VO)	\$10
<b>Shoestring Fries</b> , parmesan-paprika salt, sriracha aioli (V)	\$12
<b>Coffin Bay Oysters</b> , 6 freshly shucked oysters, lemon wedges and a splash of Tabasco sauce (GF, DF, NF)	\$30
<b>Curated Beef Tartare</b> , cured egg yolk served with capers, shallots, pickles, Dijon mustard (GF, DF, NF)	\$22
<b>Ahi Tuna</b> with edamame salad, Curate's own yuzu dressing (DF, GF, NF)	\$22
<b>Slow-Cooked Lamb Bulgogi and Kimchi Cigar</b> , gochujang emulsion (NF, DF)	\$20
<b>Curried Chicken Vol-au-vent</b> rich and spiced tomato sauce	\$18
<b>Balinese Styled Chicken Satay</b> , Sambal Merah	\$18
<b>Crispy Pistachio and Sundried Tomato Arancini</b> , lemon mayo (V)	\$18
<b>Braised Savoy Cabbage Skewers</b> , sesame dressing, kewpie mayo (V)	\$18
<b>Shichimi Spiced Crispy Chicken</b> , aïoli, crumbled blue cheese	\$20
<b>Curate Collective</b> aged bresaola, treacle-cured duck breast, sliced Coppa, an assortment of cheeses accompanied by figs & honey crackers, marinated olives, toasted nuts, fresh fruits & berries. Sourced from Australia, France, Italy	\$60
<b>Mt. Barker Chicken Roulade</b> , creamy potato purée, rich red wine jus (NF, GF)	\$34
<b>Baked Barramundi</b> , buttered broccolini, kale with miso sauce (NF, GF)	\$38
<b>Pitch Black Angus Rib Eye 450gm</b> , creamy peppercorn sauce (NF, GF)	\$60
<b>Wagyu Striploin 200gm</b> , Red Wine Sauce (NF, GF)	\$79
<b>Mezzelune Ravioli</b> , stracciatella and truffle oil stuffed ravioli, wild rocket, rustic Napoli and basil sauce, toasted nuts Nut Free & Vegan Option Available	\$28
<b>Brewed Bliss</b> , classic crème caramel scented with earl grey, DoubleTree cookie crumble, short bread and Postcode honey comb Nut Free/ Gluten Free Options Available	\$17
<b>Pistachio Tiramisu</b> , pistachio and espresso infused rich tiramisu with candied pistachio in chocolate shell	\$18
<b>Citrus Posset</b> , mixed berry and elderflower coulis topped with Italian meringue	\$17