





*Amidst the stars, our glasses raised,  
In Solus' embrace, memories glazed.  
Flavors dance, a liquid song,  
In every sip, a tale belongs.*

*From ancient casks, stories unfold,  
A symphony of tastes, untold.  
In whispered secrets, spirits share,  
A journey of taste beyond compare.*

*Toast to nights of laughter's glee,  
To love, to joy, to being free.  
In Solus' realm, where dreams take flight,  
We savor each sip, embracing the night.*



## SIGNATURE COCKTAILS

### **Elixir of Solus 14**

Gin, Cacao Liqueur, Yuzu, Vanilla, Cucumber, Pink Pepper

### **Whispering Palm 14**

Rum Infused with oak smoked pepper, Melon Liqueur, Guanabana, Lychee, Lemon, Pomegranate Foam

### **Rose Euphoria 15**

Gin, Triple sec, Lanique Rose Liqueur, Lemon, Yuzu, Champagne Foam

### **Réve de Poiré 15**

Cognac, Poire Williams, Pear Puree, Lemon, Honey

### **New Fashioned 15**

Bourbon, Dates Melassas, Bitters with Smokey Intrigue

### **Velvety Fig 14**

Vodka, Fig Puree, Yuzu, Blue Pea Tea, Syrup, Egg White, Dash of Soda

### **Sereno de la Noche 14**

Reposado Tequila, Italicus, Lime, Chilli, Syrup, Grapefruit Soda

## CHAMPAGNE COCKTAILS

### **Paradise Sparkle 16**

Coconut Rum, Pineapple, Passion Fruit Puree, Vanilla, Lime, Champagne

### **Giardino dell'Eden 16**

Limoncello, St-Germain, Basil, Champagne

### **Bubbly Berry 16**

Chambord, Mixed Berry Puree, Lemon, Hibiscus Syrup, Champagne

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## SOLUS MARTINIS

### **Hibiscus Harmony Martini 14**

Hibiscus Infused Rum, Hibiscus Syrup, Lime, Angostura Bitter

### **Saffron Spice Martini 15**

Saffron Infused Vodka, Dry Vermouth, Orange Bitter

### **Matcha Madness Martini 14**

Matcha Infused Gin, Honey Syrup, Lemon

### **Coconut Crème Martini 15**

Coconut Infused Rum, White Chocolate Liqueur, Coconut & Double Cream

Our team is thrilled to make your favourite classic!  
Just let our welcoming staff know what you're in the mood for.

## NON ALCOHOLIC COCKTAILS

### **Tropical Temptation 9**

Guava Juice, Vanilla, Passion Fruit, Yuzu

### **Vanilla Sky Tea 8**

Blue Tea, Lemon, Vanilla

### **Berry Citrus Crush 9**

Strawberry Puree, Raspberry, Grapefruit Juice

### **Chai Fusion 8**

Chai, Pineapple, Syrup, Apricot Puree

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## WINES BY GLASS & CARAFE

### SPARKLINGS & CHAMPAGNE

VINTAGE		REGION	125ML
NV	Prosecco Superiore Brut, Asolo, Prapian Estate Lemon - Pear - Floral	Italy	8
2022	Prosecco Rosé Brut, Sacchetto Strawberry - Raspberry - Cream	Italy	10
NV	Champagne Duval-Leroy, Brut Réserve Rich - Grapefruit - Textured	France	15

### WHITE

			175ML	500ML
2022	Grillo 'Vitesse', Sicily, Colomba Bianca Peach - Orange - Blossom	Italy	9	24
2022	Grüner Veltliner 'Löss', Kamptal, Weingut Rabl Lime Zest - White Pepper - Full	Austria	10	26
2022	Old Vine Chenin Blanc, Breedekloof, Olifantsberg White Peach - Pineapple - Butter	South Africa	12	33
2021	Chardonnay 'Village', Yarra Valley, Yering Station Apricot - Brioche - Toast	Australia	13	38
2022	Sauvignon Blanc, Pioneer Block 1 'Foundation Block', Marlborough, Saint Clair Gooseberry - Passionfruit - Grass	New Zealand	14	40

### ROSÉ

2022	Rosado, 'Actum', Bodegas Nodus Red Currant - Raspberry - Herbal	Spain	9	24
2022	Rosé, 'Whispering Angel', Côtes de Provence Cherry - Floral - Cream	France	16	45

Wines served at 175ml (125ml on request), Spirits served at 50ml (25ml on request).

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## WINES BY GLASS & CARAFE

### RED

<i>VINTAGE</i>		<i>REGION</i>	<i>175ML</i>	<i>500ML</i>
2022	'Mariana', Alentejano, Herdade do Rocim Chocolate - Strawberry - Luscious	Portugal	9	24
2021	Terre degli Osci, 'Anima Osca' Rosso, Tenimenti Grieco Red Cherry - Fresh - Thyme	Italy	10	26
2020	Merlot Gran Reserva, Colchagua, Viña Echeverría Blackberry - Coffee - Earth	Chile	11	29
2019	Rioja Crianza, Finca San Martín, Torre de Oña Cranberry - Black Cherry - Barrique	Spain	12	33
2022	Pinot Noir 'Origin', Marlborough, Saint Clair Raspberry - Floral - Delicate	New Zealand	13	36
2021	Malbec 'The Apple Doesn't Fall Far From The Tree', Lujan de Cuyo, Mendoza, Matias Riccitelli Plum - Damson - Rich	Argentina	14	40

### SWEET WINE

			<i>100ML</i>
2016	Barros LBV Port, Douro	Portugal	10

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## SPARKLINGS & CHAMPAGNES

<i>VINTAGE</i>		<i>REGION</i>	<i>BOTTLE</i>
NV	Prosecco Superiore Brut, Asolo, Prapian Estate	Italy	34
2022	Prosecco Rosé Brut, Sacchetto	Italy	36
NV	Chalklands' Classic Cuvée Brut, Simpsons Wine Estate	England	60
NV	Champagne Duval-Leroy, Brut Réserve	France	80
NV	Champagne Taittinger, Prestige Rosé	France	100
NV	Champagne Ruinart, Blanc de Blancs	France	160
NV	Champagne Krug, 'Grande Cuvée'	France	300

## WHITE WINES

2022	Grillo 'Vitese', Sicily, Colomba Bianca Peach - Orange - Blossom	Italy	32
2022	Grüner Veltliner 'Löss', Kamptal, Weingut Rabl Lime Zest - White Pepper - Full	Austria	36
2022	Old Vine Chenin Blanc, Breedekloof, Olifantsberg White Peach - Pineapple - Butter	South Africa	42
2021	Chardonnay 'Village', Yarra Valley, Yering Station Apricot - Brioche - Toast	Australia	50
2022	Sauvignon Blanc, Pioneer Block 1 'Foundation Block', Marlborough, Saint Clair Gooseberry - Passionfruit - Grass	New Zealand	56
2022	Riesling, Spitzer Federspiel, Wachau, Weingut Johann Donabaum Dry - Mineral - Vibrant	Austria	62
2022	Chablis, Michel Gayot Rich - Textured - Opulent	France	70

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## WHITE WINES

<i>VINTAGE</i>		<i>REGION</i>	<i>BOTTLE</i>
2021	Albariño 'O Con', Xosé Lois Sebio Peach - Cream - Spice	Spain	80
2022	Sancerre 'Silex', J. de Villebois Green Apple - Fennel - Citrus	France	110
2021	Chardonnay, Russian River Valley, Senses Wines Crisp - Saline - Subtle	USA	140
2019	Meursault 1er Cru, La Pièce sous le Bois, Prosper Maufoux Butter - Classic - Elegant	France	180

## ROSÉ WINES

2022	Rosado, 'Actum', Bodegas Nodus Red currant - Raspberry - Herbal	Spain	32
2022	Rosé, 'Railway Hill', Simpsons Wine Estate Stone fruit - Cranberry - Textured	England	45
2022	Rosé, 'Whispering Angel', Côtes de Provence Cherry - Floral - Cream	France	62

## RED WINES

2022	'Mariana', Alentejano, Herdade do Rocim Chocolate - Strawberry - Luscious	Portugal	32
2021	Terre degli Osci, 'Anima Osca' Rosso, Tenimenti Grieco Red Cherry - Fresh - Thyme	Italy	36
2020	Merlot Gran Reserva, Colchagua, Viña Echeverría Blackberry - Coffee - Earth	Chile	40

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## RED WINES

<i>VINTAGE</i>		<i>REGION</i>	<i>BOTTLE</i>
2019	Rioja Crianza, Finca San Martín, Torre de Oña Cranberry - Black Cherry - Barrique	Spain	45
2022	Pinot Noir 'Origin', Marlborough, Saint Clair Raspberry - Floral - Delicate	New Zealand	52
2021	Malbec 'The Apple Doesn't Fall Far From The Tree', Lujan de Cuyo, Mendoza, Matias Riccitelli Plum - Damson - Rich	Argentina	58
2021	Château du Gravillon, Saint-Émilion Stewed Fruits - Bay - Oak	France	62
2019	Barolo, Patres, San Silvestro Red Cherry - Clove - Violet	Italy	68
2018	Chianti Classico Riserva, Badia a Coltibuono Silk - Strawberry - Leather	Italy	70
2016	Shiraz, 'The McRae Wood', Clare Valley, Jim Barry Wines Velvet - Dark Fruit - Concentrated	Australia	80
2021	Gevrey-Chambertin, Domaine Bidault Vegetal - Red Cherry - Rustic	France	110
2018	Barolo, Cannubi, Michele Chiarlo Leather, Black Cherry, Cigar	Italy	140
2016	Château Batailley, 5ème Cru Classé, Pauillac Cedar - Complex - Textured	France	180

## SWEET WINES

2016	Barros LBV Port, Douro	Portugal	62 (750ml)
2017	Castelnau de Suduiraut	France	50 (375ml)
2022	'Elysium' Black Muscat, Quady Winery	USA	40 (375ml)

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## VODKA

Belvedere - Pure	12	Konik's Tail - Vodka	14
Grey Goose	13	Nikka - Coffey Vodka	15
Grey Goose - Le Citron	13	Sauvelle - Vodka	14
Beluga - Noble	15		

## RUM

Havana Club 3 Year Old Rum	10	Aluna Coconut	13
Havana Club 7 Year Old Rum	12	Angostura 1919	13
Wray and Nephew	13	Sailor Jerry	13
Diplomatico Reserva Exclusiva	15	Plantation Pineapple	13
Gosling's Black Seal	15	Abelha Organic Cachaca Silver	13
Appleton Estate Rare Blend 12YO	14	Zacapa 23	18

## TEQUILA & MEZCAL

El Rayo - Plata	13	Patrón Silver	14
VIVIR - Reposado	14	Patrón Reposado	15
VIVIR - Anejo	18	Dos Hombres Mezcal	18
VIVIR - Coffee Liqueur	12	Ocho - Blanco	13
Don Julio - Reposado	15	Ocho - Reposado	14
Don Julio - 1942	35	Pensador Mezcal Joven (Oaxaca Espadin)	14

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## GIN

Whitley Neill <small>Connoisseur's Cut</small>	12	Martin Miller's Gin <small>Original</small>	13
Whitley Neill - Dry Gin	12.5	Sipsmith	13
Nikka - Coffey Gin	15	Elephant Gin	14
Monkey 47 - Dry Gin	14	Elephant Gin Orange	14
Tanqueray - London Dry Gin	12	Gin Mare	14
Tanqueray - No. TEN	14	City of London <small>Old Tom Gin</small>	13.5
Plymouth - Gin	13.5	Hendrick's Gin	13.5

## BOURBON & RYE

Knob Creek - 9 Year Old	14	Sazerac Rye	14
Eagle Rare - 10 Year Old	14	Bulleit Rye	14
Woodford Reserve <small>Distiller's Select</small>	13	Rittenhouse Rye <small>Bottled In Bond</small>	14

## APÉRITIFS & DIGESTIFS

Sassy Calvados	10	Campari	8
Barsol Pisco	10.5	Baileys	8
Chambord	9	Frangelico	8
Disaronno	8	Benedictine	10
Limoncello	8	Domus Ruche Grappa	11

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## SCOTCH

Johnnie Walker - Black Label	13	Talisker 10 Year Old	15
Johnnie Walker - Blue Label	35	Macallan 12 Year Old Double Cask	20
Glenmorangie 10	15		

## IRISH WHISKEY

Jameson - Black Barrel	13	Redbreast 12 Year Old (By Jameson)	15
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## JAPANESE WHISKEY

Suntory Hibiki Japanese Harmony	22	Nikka From The Barrel	18
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## COGNAC

Courvoisier V.S	13	Remy Martin X.O	35
Hennessy V.S	14	Remy Martin 1738	15
Hennessy X.O	35		

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## BEERS & CIDER

Noam Bavaria Berlin Lager Born In Munich 5.2%, 330ml	6
Empress Premium British Lager Organic Gluten Free 4.5%, 330ml	6
Empress Premium British IPA Limited Edition 5.9%, 330ml	6
Lucky Saint Alcohol Free Beer 0.5% ABV, 330ml	5
Maison Sassy Brut Cider France, Normandy, %5.2, 330ml	6

## SOFT DRINKS

Juices (Orange / Apple / Pineapple / Grapefruit)	4.5
Coke / Diet Coke	4
Double Dutch Soda / Tonic / Light Tonic / Ginger Beer / Double Lemon	4
Grapefruit Soda	4
Le Tribute Olive Lemonade	6
Still Spring Water (750ml)	4.5
Sparkling Spring Water (750ml)	4.5

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## POT OF TEA

Breakfast Blend	4	Darjeeling	4
Earl Grey	4	Fresh Mint	4
Green	4	Decaf Breakfast Blend	4
China Rose Petal	4		

## COFFEE

Espresso	3	Flat White	4
Macchiato	3.5	Cappucino	4
Americano	3.5	Latte	4

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*Our venue is available for exclusive hire.*