

BOTTLE SERVICE

INCLUDES MIXERS & GARNISH

Belvedere 700ml	240
Grey Goose 700ml	260
Sailor Jerry 700ml	240
Chivas Regal 700ml	240
Hendricks 700ml	250
Bombay 700ml	250

SPECIALS

TUESDAY

Free corkage at Level One
Fresh as F@*k - 25% off our Fresh Selections

WEDNESDAY

Let the fun be gin - 1/2 price G&T's all day

THURSDAY

1/2 price chicken dishes all day

FRIDAY

Happy Hour - \$6 selected beer and wines from 4-9pm

SATURDAY

Bar Shout! - 3 for 2 Espresso Martinis between 8-9pm

WEEKLY

Lunch Special - \$6 selected beer and wines with any main meal on week days
Early Evening menu - \$49 per person order before 6pm to get two plates and a glass of wine at Level One

HOME OF THE ESPRESSO MARTINI

Electra House Original →→→ 18

People's choice winner Espresso Martini Festival 2018

Lets be honest; every bartender will say their espresso martini is 'the best in town'.
Here at Electra, we don't like the small talk... You be the judge.

Warm Salted Caramel →→→ 21

We know exactly how to warm your cockles.

Frezpresso Martini™→→→ 15

You saw it at Electra first! The original, frozen espresso martini

Give it a Chai →→→ 20

Cinnamon, spice and all things nice.

Chocolate Red Velvet →→→ 19

We've gone and done it again! Your favourite cake x espresso martini = Yum Yum!

Electra House Hotel is proudly a plastic-straw free venue
Please ask if you would like a compostable straw with your drink

Please note a 1.1% surcharge may apply to card payments.

WINE LIST

CHAMPAGNE

(125ml)

	Gls	Btl
NV / Pol Roger / Epernay	20	99
NV / Bollinger Special Cuvee / Champagne		135
NV / Ruinart Blanc De Blancs		360
NV / Louis Roederer Brut Premier / Reims		180
NV / Billecart-Salmon Brut Reserve / Champagne		180
2005 / Dom Perignon / Epernay		350
NV / Krug Grande Cuvee / Reims		390

SPARKLING

(125ml)

NV / Chandon Brut / Adelaide Hills	11	55
2018 / Harvest Blanc de Blanc/ Adelaide Hills	12	57
2017 / Golding 'Last Hurrah' Pinot Chardonnay / Adelaide Hills	9	44

WHITE

(150ml)

2017 / Freddy Nerks Bianco Sauvignon Blanc/ Adelaide Hills	9.5	45
2016 / Chaffey Bros 'Not Your Grandma's Riesling' / Eden Valley	10	47
2017 / Howard Vineyard Sauvignon blanc / Adelaide Hills	11	52
2018 / BK Wines Pinot Grigio / Adelaide Hills	12	57
2017 / Sew & Sew 'Sashiko' Chardonnay / Adelaide Hills	10	48
2015 / Famille Hugel Aromatic White Blend / Alsace, France	10	47
Mars Needs Moscato / Adelaide Hills	8	36

COCKTAILS

Freaky-deaky Pineapple Tiki →→→ 19

Puerto Rico meets Tokyo in this fusion of tropical and Asian flavours - served long and over crushed ice.
White rum, tamarind, lime, pineapple, bitters and seven spice.

Okar Amaro Spritz →→→ 17

A perfect South Australian spritz to quench your summer thirst!
Okar Amaro, Harvest Sparkling Blanc de Blanc, soda, orange.

COCKTAIL CARAFES →→→ \$ 3 8

TO SHARE BETWEEN 2 - 3

Smokin' Berries

A long and berry-full G&T with a hint of smoke
Ngin2 strawberry gin, smoked strawberry syrup, blueberry liqueur, tonic and apple

Tongue in Cheek

A perfect balance between sweet and sour
Bacardi Carta Blanca, tamarind shrub, Dolin Rouge and pineapple

The Daffodil

Refreshing botanicals and sweet floral notes
Hendricks gin, elderflower, apple, mint, bitters and cucumber

Vuja' De

Warming spiced citrus with a surprise of chocolate
De Kuyper apricot brandy, white cacao, orange, lime stock, cinnamon and star anise

COCKTAILS

Go Figure →→→ 18

Embracing this incredibly luscious fruit's delicate aroma and sweet flavour, we have combined the world's first fig liqueur Esprit de Figs with a lemon shrub to create a refreshingly balanced tippie.

Profile: Sweet, Autumnal, Balsamic Lemon

Strawberries and Cream →→→ 20

We use nGin2 strawberry macerated gin from Valencia to create our own fruity, yet tart take on this classic dessert.

Profile: Fruity, Tarty, Sour

Mango Spiceballer →→→ 18

Think of a tropical paradise... The smell of fresh mango, coconut and rum. Then combine that with hints of smoke, spice and green chilli topped with the scent of fresh curry leaf.

Profile: Mango, Spice, Uplifting

Watermelon Spritz →→→ 18

Embrace minimal waste! Watermelon rind is macerated in Aperol to infuse a subtle vegetal character in the liquor. Simply combined with fresh watermelon juice and topped with Prosecco for a sustainable twist on the classic.

Profile: Watermelon, Dry, Refreshing

The Daisy →→→ 18

Shaken Settlers Gin, citrus and elderflower... The Daisy has a sweet start with a zesty finish.

Profile: Elderflower, Citrus, Botanic

Life's a Beach →→→ 18

A mark above your tropical punch, you'll find that the sweet subtle notes of agave and coconut are built over London Dry and crushed ice to keep your cocktail upliftingly cold as you sip!

Profile: Tropical, Coconut, Agave

WINE LIST

ROSÉ

(150ml)

2018/ Unico Zelo 'The Magnifique' Riverland/Adelaide Hills	11	53
2016 / Chaffey Bros 'Not Your Grandma's Rosé / Eden Valley	10	47
2017 / Freddy Nerks Mataro rose/ Kuyto Forest	9.5	45

RED

(150ml)

2016 / Mr. Mick Novo Sangiovese Malbec / Clare Valley	9	39
2015 / Mars Needs Shiraz / Clare Valley	9	42
2017 / Freddy Nerks Rosso Dolcetto / Adelaide Hills	9.5	45
2017 / Karatta Wines "The Geologist" Cab Sav / Robe	9.5	42
2017/ Seville Estate 'Sewn' Pinot Noir / Yarra Valley	11.50	51
2017 / Ricca Terra 'Marathon Man' Cabernet Merlo / Riverland	10.5	50

GIN & TONIC

My Gin, My Gin →→→ 13

Made exclusively for Electra House by our friends at Settlers, My Gin, My Gin is a bright, vibrant and citrus forward gin with a subtle native backbone of botanicals including finger lime, lemon myrtle and salt bush. Now it's your gin too.

Served with: Dehydrated Pineapple + Fever Tree Mediterranean Tonic

Larrikin London Dry - VIC →→→ 14

Native lemon myrtle, followed by herbaceous aniseed and spicy cinnamon myrtle are the forefront of this Gin's Larrikin behaviour.

Served with: Lemon Myrtle + Juniper + Fever Tree Indian Tonic

Roku - JAP →→→ 14

You'll find a hit of yuzu and cherry blossom on your palate, finished with herbal tea. We've thrown in slices of fresh ginger to keep your tastebuds refreshed and ready for your next sip of this elegant juniper juice.

Served with: Fresh Ginger + Fever Tree Indian Tonic

Fig Gin- SA →→→ 15

'We have such an amazing fig produce here, why not make this fun at parties?' - Glen Ewin Estate
Using figs gently poached from their trees and distilled into a sweet, earthy and moreish profile that'll keep you coming back.

Served with: Dehydrated Lemon + Fever Tree Mediterranean Tonic

Ounce Gin →→→ 16

Reverse engineered to stand out, Ounce Signature has it all - sweet vanilla, savoury cardamom, and all the sweet citrus combined into a vessel that is as sexy as its bright juniper flavour!

Served with: Orange wheel +Fever Tree Mediterranean Tonic

78 Degrees Sunset - SA →→→ 14

78 Degrees have done it again with this beautiful pink gin. It bursts with local and sustainable botanicals that result in more of a Rose wine flavour profile than its juniper base.

Served with: Dehydrated Ruby Red Grapefruit + Fever Tree Aromatic Tonic

GIN & TONIC

Four Pillars Rare Dry - VIC →→→ 14

Pillar 1 - They call their copper pot still Wilma

Pillar 2 - The water used is triple filtered from the Yarra Valley

Pillar 3 - They use local, classic and adventurous botanicals to keep the mouthfeel guessing

Pillar 4 - Its one of the pioneers of small batch Australian Gin - sip for support!

Served with: Orange Slice + Black Peppercorn + Fever Tree Indian Tonic

Never Never Triple Juniper →→→ 14

Described as a 'juniper judo chop right in the flavour bone' this bright, citrusy gin is all about the juniper that makes gin what it is.

Served with:Lemon Peel + Fever Tree Mediterranean Tonic + Thyme

Settlers Coriander Leaf - SA →→→ 14

One of Rowland's latest creations, this spicy, sherbet driven coriander gin that has a completely fresh and flavourful bite from start to finish. The gin takes an oriental profile that balances spice and sweetness, the perfect summer gin.

Served with: Lime Wheel + Cracked Pepper + Fever Tree Mediterranean Tonic

MEMO - VIC →→→ 13

MEMO has just six botanicals chosen in the distillation, with the standout being cascar, a cherry fruit that hugs the same soil as coffee beans. The Melbourne Barista Hipsters cup of tea, or better yet - cup of coffee.

Served with: Fresh Coffee Bean + Dried Cranberries + Fever Tree Mediterranean Tonic

Seedlip Spiced →→→ 13

What to drink when you're not drinking? Alcohol-free distilled spirit with botanicals of allspice, cinnamon, oak, lemon and grapefruit. All the delicious, none of the naughty.

Served with: Dehydrated Pink Grapefruit Slice + Cardamon + Fever Tree Aromatic Tonic

Have you visited our incredible Bombay Gin Garden?

Just look outside and be amazed!