

COCKTAILS

- Rise & Fall 22
Four Pillars 'Yuzu' gin, apple, quince vermouth, Prosecco, bergamot bitters
- Shot in the Dark 25
Four Roses bourbon, Black Forest amaro, citrus, Unico Zelo yuzu vermouth
- Dirty Margy 25
Batanga tequila blanco, olive brine, chenin blanc, citrus, agave
- Death in the Valley 26
Four Pillars 'Bloody Shiraz' gin, absinthe, strawberry, hibiscus, sparkling blueberry & native lemongrass
- Zahrat Daiquiri 26
Planteray '3 Stars' white rum, passionfruit marigold, 'In The Weeds' herbal liqueur, banana, citrus
- The Don (contains nuts, egg) 36
Gospel rye, Furneaux 'Flinders Island Peated', Bunya Nut rum, Madeira, macadamia, pecan
- Halva-tini (contains sesame, gluten) 14
Vanishing Point vodka, Marionette apricot, coconut cold brew, halva foam

FRIENDS OF NOMAD



Saison Aperitifs is the passion project of Embla chef and co-owner, Dave Verhuel. They produce stunning seasonal vermouths and amari, each one celebrating a single key ingredient, picked at its peak, and backed by a harmonious blend of supporting botanicals.

- Black Fog 24
Saison 'Black Walnut' vermouth, NOMAD's bitters, citrus, ginger beer

NON-ALCOHOLIC

Egyptian Spritz	16
<i>Strawberry & hibiscus, blueberry & lemongrass, salted lemonade</i>	
The Cactus (contains sesame, chilli)	17
<i>Lyre's Agave, jalapeño veredita, elderflower, pineapple, citrus</i>	
Raspberry & Guava Mule	18
<i>Lyre's Amaretti, raspberry, guava, citrus, ginger beer</i>	
Our Sangria	16
<i>Wednesday's Domaine Vignette, pomegranate & yuzu syrup, bitter lemon tonic</i>	
Yuzu Soda	12
<i>Yuzu juice, cane sugar, soda</i>	
Raspberry Hojicha	13
<i>Hojicha, raspberry, agave</i>	
Wednesday's Domaine 'Cuvée' Sparkling Rosé	15
NON n°3 'Toasted Cinnamon & Yuzu'	13
Hiatus 'Pacific Ale'	12
Four Pillars 'Bloody Bandwagon' Shiraz Gin	11

BEER & CIDER

'Wanderer' Pale Ale by NOMAD - 4.5%	13
Bright brewery 'Alpine' Lager - 4.5%	13
Fontaine 'Wiggida Wak' WC Pilsner - 4.5%	16
Willie the Boatman 'Little Legend' Pale - 3.5%	13
Slow Lane 'Conditioned' Hazy Pale - 5.4%	15
Slow Lane 'North East South West' IPA - 6%	17
Lobo 'Trad' Apple Cider - 4.5%	14
King River 'Mango Berliner Weisse' - 3.8%	18

We cannot guarantee that our drinks will be allergen-free, as they are prepared in an area that also handles nuts, dairy, sesame, eggs, and other allergens. No modifications can be made to house cocktails.