



COCKTAILS

BAR SPECIALITIES

BUBBLE GUM MARGARITA

El Jimador Tequila, Cointreau, Bubble Gum Liqueur and lime juice. Blended with ice and a dash of lemonade for a hint of sweetness. Served in a sugar rimmed glass and lime wedge.

M V
\$23.50 \$25.00

HAKUNA MATATA

A tropical and fruity delight, this glorious cocktail is blended with vodka, peach schnapps, Malibu, mango puree and orange juice leaving you with a carefree experience

\$23.50 \$25.00

TEQUILA BLUE STRAWBERRY COOLER

Shaken with ice this refreshing Tequila Blu based cocktail with a blend of rose syrup, strawberry puree, pineapple juice and a splash of lime with freshen your spirit ready for the party ahead.

\$17.10 \$18.60

APPLE OLD FASHIONED

Both smooth and sweet, this take on a classic is sweetened with Apple whiskey and offers a couple of dashes of orange bitters and finished with Jack Daniels Tennessee fire, served with a smoked cinnamon stick.

\$25.70 \$27.20

PASSIONFRUIT HARLEY

A taste of summer, with notes of vanilla, citrus and caramel from Licor 43, mixed with Vodka and Orange Juice. Served in a tall glass over ice, with passionfruit pulp.

\$23.50 \$25.00

GIGGLE WATER

A cocktail that is as fun as it sounds! A combination of Chambord, Malibu, simple syrup and lemon juice. Shaken, strained and served in a coup glass and garnished with a dried lemon wheel.

\$23.50 \$25.00

CATS PYJAMAS

Passionfruit liquor, Cointreau, Vodka, Mango and lemonade. Blended with ice, and served in a highball glass, and garnished with a dried passionfruit wheel.

\$23.50 \$25.00

CLASSICS

OLD FASHIONED

Both smooth and sweet, this timeless classic is sweetened with sugar and offers a couple of dashes of orange bitters and finished with Makers Mark Bourbon Whiskey, a smoked cinnamon quill and fresh orange peel to garnish.

M V
\$21.40 \$22.90

WHISKEY SOUR

A refreshing classic cocktail with Monkey Shoulder Scotch Whiskey combined with lemon and lime juice, simple syrup strained through ice to for a chilled finish with a lemon peel garnish.

\$23.50 \$25.00

AMARETTO SOUR

A complex cocktail with an Amaretto buzz and sugar for sweet note. Contrasted with lemon and lime juices paired with a dash of orange bitters to give this drink a smooth finish. Garnished with a stemmed maraschino cherry for that extra hit of sweet.

\$21.40 \$22.90

MANHATTAN

A blend of rye whisky, sweet vermouth and a few dashes of bitters, this classic is stirred with ice, then strained into a coupe glass with a maraschino cherry to garnish.

\$20.30 \$21.80

NEGRONI

Feel like you're in Venice or Rome with this popular cocktail. Built with gin, vermouth rosso and then garnished with an orange peel.

\$20.30 \$21.80

JAPANESE SLIPPER

Made from Midori, Cointreau, and lemon juice. Shaken with ice and garnished with a maraschino cherry. This cocktail was created by Jean-Paul Bourguignon in Melbourne at the Mietta's Restaurant in 1984.

\$18.20 \$19.70

RETRO

	M	V
FRUIT TINGLE <i>A cult classic! Vodka, blue curacao, and lemonade. Mixed together and served in a tall glass, topped up with lemonade and grenadine.</i>	\$16.10	\$17.60
MIDORI ILLUSION <i>A refreshing throwback! Vodka, conintreau, pineapple juice and Midori. Shaken and poured into a tall glass, and topped with a pineapple wedge.</i>	\$16.00	\$17.50
MIDORI SPLICE <i>Midori, Malibu & pineapple juice mixed in a tall glass, and served with a layer of cream. Garnished with a pineapple wedge, and glace cherry.</i>	\$16.00	\$17.50
SEX ON THE BEACH <i>As fun to drink as it is to say! Served in a tall glass, with all the optical illusions you desire! We combine Vodka, Peach Schnapps, orange & cranberry juice poured over ice. Garnished with a orange wheel.</i>	\$18.20	\$19.70
HARVEY WALLBANGER <i>You won't be able to get Harvey off your lips once you've tried it! He's built tall and strong with Vodka, Galliano Vanilla mixed with orange juice, and served over ice with a orange wheel.</i>	\$18.20	\$19.70
PINA COLADA <i>There is no question if you will like this cocktail! Pampero Blanco Rum, Malibu & pineapple juice blended with ice, and filled to the brim in our hurricane glass, and garnished with a pineapple wedge.</i>	\$18.20	\$19.70
COSMOPOLITAN <i>We know her, we love her, others want to be her! The queen of all cocktails is built with Ketel One Citroen, Cointreau, lime & cranberry juice. Shaken and stained into the iconic coup glass, and garnished with an orange wheel.</i>	\$19.30	\$20.80

MARTINI

M V

GREY GOOSE ESPRESSO MARTINI

\$23.50 \$25.00

This one is only for the bold. A blend of Grey Goose Vodka, coffee liqueur, simple syrup and a shot of fresh espresso coffee. Shaken with ice, strained and garnished with 3 coffee bean

LYCHEE MARTINI

\$19.30 \$20.80

A sweet twist on a classic. Paraiso & Vodka, combined with Lychee syrup & juice. Shaken with ice and strained into a coup glass, and garnished with a fresh lychee.

FRENCH MARTINI

\$19.30 \$20.80

You'll be saying Oui Oui for this one! Chambord, vodka and a splash of pineapple juice make up this easy to drink cocktail. The perfect way to start the night of with a group of friends.

PINKATINI

\$18.20 \$19.70

If you prefer a gin based martini then this is the one for you. This delicious drink is built with Gordons Pink Gin, French Liqueur Chambord, simple syrup and a dash of lemon juice. Shaken well with ice and strained into a chilled martini glass with a lemon twist to garnish.

PASSIONFRUIT MARTINI

\$19.30 \$20.80

A picture perfect drink! Vodka, Mozart White Chocolate Liqueur & Licor 43 shaken with ice and strained into a coup glass. Garnished with edible flowers.

APPLE MARTINI

\$19.30 \$20.80

Vodka, Apple Schnapps & Licor 43, shaken and strained not once but twice! Served in a coup glass, and garnished with a fanned apple.

PORN STAR MARTINI

\$19.30 \$20.80

Worth the risk to indulge in something scandalous! Loaded into a shaker is Vodka, Passoa Passionfruit, Vanilla Syrup & lime juice, shaken with ice. Served in a martini glass, and garnished with a dried passionfruit.

VODKA MARTINI

\$21.40 \$22.90

We simply add Belvedere Vodka and dry vermouth to a mixing glass stirred with ice until chilled. Served double strained into a chilled martini glass with your choice of a twist of lemon or green olives to garnish

GIN MARTINI

\$19.30 \$20.80

We simply add Hendriks Gin and dry vermouth to a mixing glass stirred with ice until chilled. Served double strained into a chilled martini glass with your choice of a twist of lemon or green olives to garnish

CREAMY

BANANA BRULEE

A blend of Vok Advokaat and White Curacao with caramel sauce and cream. Shaken with ice and served in a martini glass..

M V
\$16.10 \$17.60

O MICKEY

A wicked and delectable blend of Baileys, Frangelico, Kahlua, cream and chocolate sauce that is sure to tempt chocoholics and hazelnut lovers.

\$19.30 \$20.80

GOLDEN GAYTIME

Dessert in a glass is the best way to describe this cocktail. With smooth butterscotch schnapps and both white and dark Mozart Chocolate Liqueur. Served in a Nutella and crushed nuts rimmed glass that has been swirled with chocolate and caramel sauce. Not for the faint hearted.

\$21.40 \$22.90

BRANDY ALEXANDER

A delicious combination of Courvoisier Cognac VS, Bols Crème De Cacao White & cream shaken with ice and strained into a martini glass dusted with nutmeg, and garnished with maraschino cherries

\$17.10 \$18.60

BIG BOY GLOW

INFINITY WAR

Blue bols, peach schnapps and vodka topped with refreshing lemon squash and sliced peach to garnish.

M V
\$23.50 \$25.00

KRYPTONITE

A hero's biggest weakness. This neon coloured cocktail is not as villainous as its name makes out. Combined with Midori and vodka, this beld is mixed with ice and topped with Mother Energy Drink for a fnal kick.

\$23.50 \$25.00

BULL FIGHTER

A warrior amongst our cocktail range, this drink combines the fruity flavours of lychee liqueur and black raspberry Chambord, mixed with vodka and then topped with Mother Energy Drink.

\$25.70 \$27.20

WOO WOO

The diva within the range. A combination of Peach Schnapps, Vodka and cranberry juice, combined and served.

\$23.50 \$25.00

LONG ISLAND ICED TEA

It's a New York classic with a Panthers twist. Built with ice, this drink is blended with tequila, white rum, vodka, gin, and Cointreau. Topped with coke and garnished with fresh lemon

\$23.50 \$25.00

BLUE CHEVY

Not just a sweet ride, the Blue Chevy is an evening pickup ready just for summertime. This fruity cocktail blends together Malibu, vodka and Bols Blue topped with pineapple juice.

\$23.50 \$25.00

HULK

The super hero of our cocktail range at Dom's, this ever popular drink is a neon coloured drink combined with melon liqueur, Cointreau, Malibu and vodka. Built over ice and topped with pineapple juice.

\$23.50 \$25.00

DOM'S SHARED FISH BOWL

Shared Between Two People

DOM'S GOLDEN DREAM

A summery and tropical dream. In a large fish bowl, we combine Passionfruit CFT, Licor 43, Vodka and pineapple juice combined, and served with ice and garnished with lime wheels.

M V
\$42.80 \$44.30

BLUE LAGOON

Dip your toe into our Blue Lagoon! In a large fish bowl, we combine Vodka, Malibu, Bols Blue Liqueur, lime juice and sprite, with sugar syrup. Garnished with lime wheels and candy fish.

\$42.80 \$44.30

ASK OUR STAFF ABOUT
OUR FISH BOWL SPECIALS



GRAZING

M\$ 35 V\$ 40

CHEESEBOARD FOR TWO

*A Variety of three cheeses, grapes,
strawberry's and crackers*