

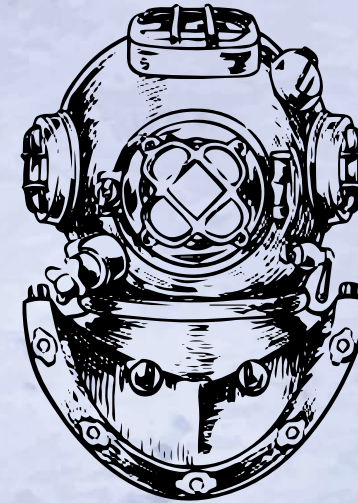


PEARL  
DIVER



# COCKTAILS

*Pearl Diver acknowledges the Traditional Owners of the land on which we stand, the Wurundjeri Woi Wurung people, and pay our respects to Elders past and present. We extend that respect to all Aboriginal and Torres Strait Islander peoples.*



A surcharge of 15% applies on Sundays and all public holidays. All payments processed on card will incur a small transaction fee:  
Visa, Mastercard & Amex (1.5%)  
Debit (0.8%) Speakeasy Group App (1.5%)

## THE PEARL DIVER

25

Butter Washed Bacardi Carto Oro,  
spiced honey, vanilla,  
orange juice, pink grapefruit juice,  
lemon juice, lime juice



Our namesake  
cocktail. A  
twist on the  
tiki classic,  
made with care  
and attention to  
detail. Boozy,  
textured and  
sweet with a  
luscious, juicy  
finish

## SEA & SHELL MARTINI

25

Saint Felix Oyster Shell Gin  
MaidenII Dry Vermouth  
orange bitters  
olive oyster

Our renewed house  
martini. Created to  
celebrate the ritual  
of eating oysters and  
drinking cocktails,  
the two main pillars  
of Pearl Diver. A not  
quite dirty martini  
with flavours of the  
sea, served with  
a liquified olive  
taking the form of an  
oyster.



# MARTINI 24

Served from the freezer ice cold, your way!

## STEP 1: CHOOSE YOUR SPIRIT

### VODKA

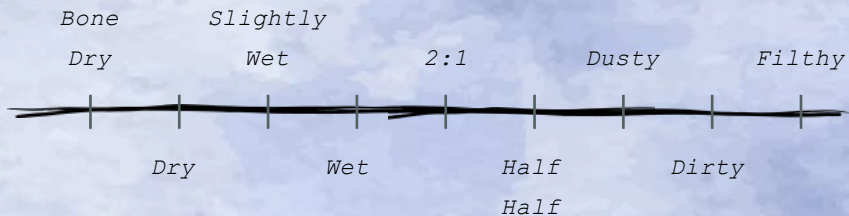
- Belvedere
- Grey Goose
- Absolut Elyx
- Saint Felix
- Midnight



### GIN

- Plymouth
- Beefeater 24
- Brunswick Aces
- Hendricks

## STEP 2: CHOOSE YOUR STYLE



## STEP 3: CHOOSE YOUR MODIFIERS

### VERMOUTH

- Noilly Prat
- Cocchi Americano
- MaidenII Dry
- Lillet Blanc

### LIQUEUR

- Cointreau
- Luxardo Maraschino
- Chartreuse

### DOTS/ DASHES

- Pernod Ricard Pastis
- Orange Bitters
- Islay Whisky

## STEP 4: CHOOSE YOUR GARNISH

### OLIVES

- Sicilian
- Queen Green
- Anchovy Stuffed

### TWISTS

- Lemon
- Orange
- Grapefruit

### PICKLED

- Onions
- Caper Berry
- Cornichon

## MARGARITA 25

A refined, light and bright version of the classic tequila based cocktail. Strong with a touch of sweetness and light citrus notes.

**Olmeca Altos Tequila Blanco, agave syrup, lime verjuice, Australian iced riesling, freeze dried lime salt**



## SOUR 25

A floral cocktail that has a bittersweet start, paired back with white peach and almond on the finish. As pretty as it is tasty.

**Beefeater Gin, white jasmine, Aperol, white peach, lemon and lime juice, orgeat, whites**



## COUNTER PUNCH NO. LU 25

A fruit-forward, juicy mixture of berry and passionfruit with a light, smooth rum at the helm

**Lūla Rum, Chinola, raspberry & chamomile, fresh lime**



## MAI TAI 25

A Tiki classic. One of our favourite tropical cocktails with lashings of rum, a dry orange note, punchy lime and a spiced, nutty finish.

**Havana Especial Cuban Rum, Agricole Rhum, overproof rum, dry curacao, rock candy syrup, lime juice, Angostura Bitters, mint**



## CLIPPER 25

A punchy riff on the classic Pan American Clipper. Pomegranate is the star of the show, paired with winter flavours of apple and chestnut that work wonderfully with Scotch Whisky.

**Glenlivet Founders Reserve Scotch Whisky, apple & chestnut liqueur, lime and lemon juice, house pomegranate grenadine, Pernod Absinthe**



## BLOODY MARY 25

Our famous Bloody Mary gets rugged up for the winter with a hint of white truffle. Full of umami with a spicy finish!

**Wyborowa Vodka, PDCO Mary Mix, lemon juice, hot sauce, white truffle oil, truffle salt, olives**



## BANOFFEE PUNCH 25

This punch is as the name suggests. A rich, sweet and complex liquid banoffee pie with a biscuity finish. Delicious!

**Havana Especial Cuban Rum, Oloroso Sherry, cold drip coffee, banana, biscoff whey**



## FIG & MISO OLD FASHIONED 25

A rich and complex twist on a cocktail staple. Sweet and subtle with a salty finish.

**Glenlivet Founders Reserve, spiced fig, miso, aromatic bitters**



## SAZERAC 25

A boozy little sipper. The famous Sazerac is turned on its head with the addition of peanuts and butter for texture and raspberry for brightness.

**Martell VS Cognac, Peanut Butter**

**Rye Whiskey, raspberry Angostura**

**Bitters, Peychaud's Bitters, Pernod**

**Absinthe Rinse, lemon oil**



## HOT CHOCOLATE 25

Our rendition of a hot chocolate with a dry, sweet spice to the finish. Topped with a layer of cold, lightly whipped cream and shaved chocolate.

**Olmeca Altos Tequila Reposado, white**

**port, Pasilla, white chocolate,**

**lightly whipped cream**



## NO ALCOHOL

### SEASONAL SODA 8

*Seasonal fruits and leaves served tall with citrus and bubbles*

**Seasonal fruits and leaves, citrus, soda water**



### VIRGIN MARY 15

Our house Bloody Mary served without the vodka

**PDCO Mary Mix, fresh lemon juice, hot sauce, truffle oil, spices, olives**

