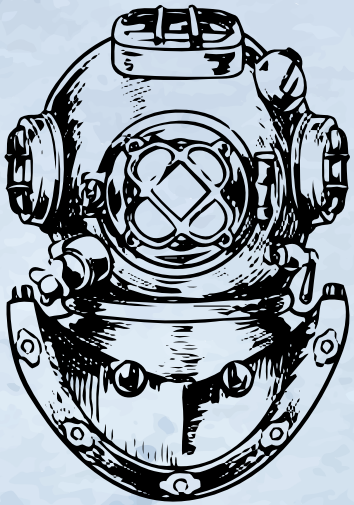
PEARL DIVER

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.

COCKTAILS

SPRING/SUMMER



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(3%)

THE PEARL DIVER

25

Bacardi Oro Rum
Tasmanian Honey
PDCO Tropical
Juice Mixture
Vanilla
Spices

Our namesake cocktail. This is our rendition of the Tiki classic! Adapted for our bar with care and attention to detail.

SEA & SHELL MARTINI

25

Saint Felix Oyster Shell Gin
MaidenII "Coastal" Dry Vermouth
Orange Bitters
Olive Oyster

Our house martini inspired by the ritual of eating an oyster. Made with an oyster shell gin we have created in collaboration with our mates at Saint Felix Distillery.

MARTINI 23

Served from the freezer ice cold, your way!

STEP 1: CHOOSE YOUR SPIRIT

VODKA

Belvedere
Grey Goose
Archie Rose

GIN

Beefeater 24
Fords
Archie Rose Bone Dry

STEP 2: CHOOSE YOUR STYLE

Bone Dry — *Slightly Wet* — *2:1* — *Dusty* — *Filthy*

Dry — *Wet* — *Half Half* — *Dirty*

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

FAVOURITES

Drinks loved by staff and guests that have stood the test of time.

YUZU PAINKILLR 25

Our Tiki-take on the classic Painkiller! Sweet, juicy and spiced with lashings of rum and yuzu!

Havana Club Rum(s), Yuzushu, Yuzu Juice, Coconut, PDCO Tropical Juice Mixture, Agricole Rhum, Nutmeg

BANOFFEE 23

A crystal-clear twist of a banoffee pie. Deliciously rich with hints of banana, coffee and biscuits brought together with rum and the dryness of sherry.

Havana 7 Anos, Oloroso Sherry, Banana, Coffee, Biscoff Biscuit Whey

BLOODY MARY 25

We love Bloody Mary's here at Pearl Diver so we took great care in creating our own. Super textural, spicy and rich in umami, this is a perfect fix-me-up or mess-me-up concoction.

Wyborowa Vodka, PDCO Bloody Mary Mix, Lemon Juice, Hot Sauce(s), Spices.

SEASONAL

The building blocks of three drinks, changed by the addition of one or more seasonal ingredients.

SOUR 23

Our seasonal sour packs a punch! Short and sharp with heaps of flavour from the produce we are excited about using at any one given time.

Wyborowa Vodka, Fino Sherry, Citrus, Seasonal Fruit and Herbs

NEGRONI 25

The classic Negroni, reimagined into a lighter more floral cocktail.

Beefeater Gin, Campari, Sweet Vermouth, Seasonal Fruits & Citrus, Whey

BANDANA 23

Our version of a spicy Margarita with vegetal and herbed characteristics and a dry nutty finish from the sherry.

Altos Blanco Tequila, Amontillado Sherry, Jalapeño, Thyme, Seasonal Fruits & Citrus

SIGNATURE

Three fun and interesting serves using thought provoking ingredients and flavours.

IN THE WEEDS 25

A fresh, salty and umami rich cocktail that evokes the sea through Japanese inspired flavours and ingredients.

Beefeater Gin, Umeshu, Kombu, Shio Koji Caramel, Cucumber and Lime

COUNTER PUNCH 25

A delicious, light and floral Pisco sour with hints of berries and fig leaf.

Barsol Pisco, Chinola, Fig Leaf, Salted Raspberries, Citrus, Whites

SCUBA DIVER 25

A modern twist on the classic rumrunner cocktail. With a punchy berry and liquorice flavour and lashings of different rums this cocktail is as refreshing as it is strong!

PDCO Grog, Amaro Montenegro, Blackberries, Aniseed Myrtle, PDCO Tropical Juice Mixture, Bitters

CLASSICS

Twists on some of our favourite classic cocktails

MARGARITA SGROPPINO 23

The result of a Margarita spending the summer in Italy.

Altos Blanca Tequila, Cointreau, Whole Lime Sorbet, Sparkling Wine

HOTEL GEORGIA 23

What happens when a breakfast martini meets this incredible classic cocktail? Find out.

Beefeater Gin, Breakfast Tea, Orgeat, Muscatel Marmalade, Lemon Juice, Whites

BOBBY BURNS 23

A rich and strong nightcap with a herbaceous finish.

Glenlivet Founders Reserve, DOM Benedictine, Sweet Vermouth, Pastis, Bitters

NO ALCOHOL

VIRGIN YUZU PAINKILLER 12

A tiki-take on the classic Painkiller. Sweet, spicy and juicy without the booze

Yuzu Juice, Coconut, PDCO Tropical Juice Mixture, Nutmeg

PDCO VIRGIN BLOODY MARY 15

Our 'Virgin' no booze version of the classic, full of flavour, spice and umami

PDCO Bloody Mary Mix, Lemon Juice, Hot Sauce(s), Spices.

MANDARIN SODA 8

Full of freshness topped with soda

Fresh mandarin, lime leaf, citrus, soda water.