

ESCA

Sunset Sessions

MARTINI MENU \$12

Classic Martini

Night Merchant Vodka or Gin Dirty or with a Lemon Twist

Vesper Martini

Night Merchant Gin, Night Merchant Vodka, Lillet Blanc with a Lemon Twist

Valentino Martini

Night Merchant Gin, Sweet Vermouth, Campari with and Orange Twist

Paisley Martini

Night Merchant Gin, Vermouth, Monkey Shoulder, with a Lemon Twist

Cucumber Martini

Hendricks Gin, Elderflower Syrup, Lemon Juice, Fresh Cucumber

HOUSE COCKTAILS \$12

Mango Margarita

Night Merchant Agave Spirit, Mango Puree, Mango Vok, Lime Juice

Passion Fruit Spritz

Night Merchant Makers Gin, Lemon Juice, Passion fruit, Bimbadgen Sparkling Semillon

Bimbadgen Sour

Night Merchant Cask Gin, Lemon Juice, Cherry Brandy Vok

Watermelon Martini

Night Merchant Pink Gin, Watermelon Vok, Watermelon Syrup, Cranberry Juice, Lime Juice

HOUSE WINE POURS

150ml | 250ml

Sam's Shiraz Blend

\$10

\$14

Sam's White Blend

\$10

\$14

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SMALL BITES

Half-Shelled Scallop

Baked Western Australian scallops coated in citrus butter, wasabi & prosciutto crumb

\$6 each

Coffin Bay Oysters

Classic mignonette, eschallots, vinegar & peppercorn

\$6 each

Wood-Grilled Flatbread

Charred flatbread, brushed with confit garlic, house made chimichurri & feta

\$18

Potato Rosti

Crispy rosti potatoes served with nori, pickled ginger & sracha mayo

\$18

Smoked Rainbow Trout Bruschetta

Served with cream cheese, pickled cucumber & aruga caviar

\$9

Braised Octopus Skewers (2 pieces)

Miso almond romesco & charred corn, topped with nahm jim for a hint of spice

\$16