

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

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

Watermelon Martini

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

Tom Yum Martini

Night Merchant Rum, Malibu, Lemongrass & Ginger Tea, House made Chili Syrup, Lime Juice

Morgan Mule

Captain Morgans Spiced Rum, Fresh Lime, Spicy Ginger Beer

ESCA

Sunset Sessions

SMALL BITES

Half-Shelled Scallop

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

\$6 each

Lobster Brioche

Sweet Lobster sauteed & glazed with fragrant garlic butter, soy sauce & mirin, served on toasted brioche & topped with Tobiko & chopped chives

\$12

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

Mushroom Bruschetta

Grilled Ciabatta, served with red wine and cream sauteed mushrooms & finished with pecorino

\$9

Braised Octopus Skewers (2 pieces)

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

\$16

A 10% surcharge applies on Sundays & 15% on Public Holidays.