

*Wines*  
*by the glass*

*House White Wine 8*

*Peller Estates Chardonnay 10*

*Babich Sauvignon Blanc 10*

*Gewurztraminer 10*

*Heritage Series Pinot Gris 10*

*House Red Wine 8*

*Peller Estates Merlot 10*

*De Bortoli Shiraz 10*

*Red Rooster Pinot Noir 10*

*Heritage Series Cabernet 10*

*½ litre red and white wines 25*



**COPPER CHIMNEY**  
RESTAURANT & BAR

*Bar Menu*

## Cocktails For your Pleasure

### Blue Sky Martini

vodka, hpnotiq, 7up with a touch of soda

### Cosmopolitan

vodka, cranberry juice,  
a touch of orange juice and Grand Marnier

### Passion Paradise Martini

butterscotch liquor, crème de banana, 7up and Frangelico

### Chocolate Godiva Martini

Cappuccino Godiva, crème de cacao, Baileys and milk

### Appleton Mojito

rum, soda water, mint leaves, blue curacao, lime

### Planter's Punch

white rum, dark rum, Grand Marnier, lemon juice,  
grenadine, soda

### Bombay Sunset

spiced rum, Absolut Mandrin, coconut,  
orange and pineapple juice

### Kama Sutra

lemon and lime juice with melon liqueur and vodka

### Martini Royal

chambord, currant and cranberry

### The Apprentice

tequila, peach schnapps, orange and grapefruit juice

**\$8.95 each**

## Tapas

### Bruchetta

marinated tomatoes and basil drizzled with  
infused extra virgin olive oil ..... 11

### Crab Cakes Bombay

mango and papaya relish, toasted cumin,  
ginger lime dressing..... 11

### Garlic Mussels

simmered in a cream garlic, ginger and cilantro  
Goa sauce. Recommended with garlic naan bread ..... 16

### Chicken Tikka Reshmi

chunks of chicken breast marinated in garlic,  
ginger, coriander and turmeric masala  
slow cooked in a tandoori oven ..... 11

### Goat Cheese Filled Tiger Prawns Pakora

tamarind date chutney and field greens ..... 12

### Aloo Tikki

pan fried potatoes stuffed with peas, coriander,  
cilantro, pepper and cumin masala ..... 11

### Calamari

dusted with a trinity of flours, fried and served with  
apple and mango chutney..... 12

### Shammi Kebab

minced lean lamb mixed with crushed lentils drizzled  
with a spicy masala served with mint chutney..... 12

### Mushroom and Peas Samosa

Flaky pastry samosa filled with mushrooms,  
peas and well cooked onions and spices ..... 12

### Pan Seared Sea Scallops, Mushrooms

in a chilli lime sauce ..... 12

### Madras Lamb Chops

Marinated lamb chops in yogourt, garlic, ginger and  
coriander with a dash of Madras curry sauce ..... 16