

# THE PRINCE

WOLLONGONG

## SIGNATURE COCKTAILS

### CHAMOMILE HIGH CLUB

It may go quick, but you will remember it.

Gin  
Chamomile  
Honey  
Butterscotch  
Lemon

\$19

### NINE IN THE AFTERNOON

Stupendously refreshing.

Gin  
Montenegro  
Chartreuse  
Orange  
Lime  
Basil  
Bitters

\$19

### MOANING MYRTLE

Fancy a bath with an old ghost?

Gin  
Lemon Myrtle  
Cucumber  
Lime  
Nostalgia

\$18

### BOWSERS CASTLE

Sweet and spicy. A drink fit for a King Koopa

Tequila  
Capsicum  
Blood Orange  
Lime  
Salt

\$18

### THE POLTERGEIST

Sweet, savoury, boozy and spooky.

Aged Rum  
Vanilla Bean  
Chocolate  
Hazelnut  
Orange

\$18

### PAVLOVA SPRITZ

We invented it, at The Prince, in  
Australia. (not NZ)

Vodka  
Passionfruit  
Prosecco  
Pineapple  
Lemon  
Vanilla

\$18

Looking for something else? Never fear! We've plenty of cocktails to make your head unclear!  
More cocktails below and we are always happy to make any of the good ol' Classics.

\* read this part really quickly in a monotone voice \*

On public holidays prices may vary and happy hour is excluded, please ask bar staff for any allergen information, 0.75% surcharge for any credit purchases, definitely not approved by the Berejiklian government NSW.

# SMASHABLE CLASSICS

\$18 A POP

## ESPRESSO MARTINI

Lick the stamp and send it.

## MEZCAL MARG

Margarita with a smoke bomb in it.

## AMARETTO SOUR

A Cherry & lemony delight, almost too easy to drink.

## PASSIONFRUIT MOJITO

PASSIONately made.... sorry. We also do the original.

## NEGRONI

If you know, you know.

## PORNSTAR MARTINI

Vanilla & passionfruit vibes, certified by Riley Reid.

## FROZEN STRAWBERRY DAIQUIRI

Ice made in-house, god we work hard.

## MY TIE

Spiced rum with tropical goodness.

## SOUTHSIDE

Gin and mint, look fancy in front of your friends.

## STRAWBERRY COSMO

Just admit it - you love colorful fruity drinks.

## DRAGONSLAYER

Fresh with fire - will bring instagram likes.

## DARK AND STORMY

Made with our favourite rum - Gunnery White.

## ICED VOVO MARTINI

Just like the bikkies nan gave you.

## DRINK FORMALLY KNOWN AS

AKA that purple drink. It tastes like a flying saucer.

# FLUID FROM THE GRAPE



HAY SHED HILL CAB MERLOT	Margaret River, WA	\$9   \$40
SISTERS RUN SHIRAZ	Margaret River, WA	\$10   \$44
ROUGH DIAMOND GRENACHE	Barossa, SA	\$12   \$54
RESERVA PINOT NOIR	Ventisquero, CHILE	\$11   \$49
TWIN ISLANDS SAV BLANC	Marlborough, NZ	\$9   \$40
BLEASDALE PINOT GRIGIO	Bleasdale, SA	\$13   \$59
DAFTE PUNKT RIESLING	Eden Valley, SA	\$12   \$54
MORRISONS GIFT CHARDONNAY	Margaret River, WA	\$11   \$49
REDBANK "EMILY" SPARKLING	King Valley, VIC	\$9   \$40
DUNES & GREENE PROSECCO	Adelaide, SA	\$10   \$44
LUX VERNIT ROSE	Barossa, SA	\$12   \$54

BUT WAIT! THERE'S MORE!

# SHOTS & SLICK MIXES

## BOOZE AND JUICE \$12 \*

A fresh blended apple or a cold pressed orange straight into your liquor of choice.

## WESTERN WOLF \$16

Wolf Lane davidson plum gin with lemon myrtle soda & lime.

## DELICIOUS CHEESECAKE DRANK \$9

Vanilla and lemon - pretty much a Sara Lee cheesecake in liquid form.

## CHERRY LIPS \$10

Pretty much a cherry Starburst chew, we all know strawberry is the best but second aint bad.

## ROKU TONIC \$11

A highball of Roku, tonic and cumber.

## WILD 1 PINK GIN \$13

Sweet pink gin with a slice of orange & soda, made locally, all organic.

## JAMO SHOT \$9.50

Please help our stocktake.... sine metu baby!

## BUBBLE O'HARRIS SHOT \$10

Tastes like a rainbow Paddle Pop, we ain't lion.

## CAFE PATRON SHOT \$50

Did you hear Cafe Patron is discontinued? Get in quick! (Comes with a free Prince T-shirt)

## JUBILANT HOUR

HOUSE BEER SCHOONER \$7

HOUSE BEER JUG \$18

ESPRESSO MARTINI \$13

All good, all the time.

JUNGLE BIRD \$13

Pineapple, Spiced Rum, Lemon, and a splash of Aperol.

HOUSE BEER PINT \$10

HOUSE WINES \$7

FRUIT TANGLE \$13

A better version of a fruit tingle.

LONG ISLAND ICED TEA \$13

Pace yourself, you're not a drinking god.

\* Booze and juices are from \$11, don't think you're ordering a Macallan 12 with juice and getting it for 11 bones.

# FROM THE KITCHEN

BEER BATTERED POTATO SCALLOPS WITH GARLIC + LIME KEWPIE [VE AVAILABLE] \$6

BROCCOLINI SAUTEED WITH GARLIC, ALMONDS, AND MISO DRESSING [VE] [GF] \$7

FRIED PANKO CRUMBED HALLOUMI WITH LIME + SWEET CHILLI MAYO \$8

CHORIZO WRAPPED IN PUFF PASTRY WITH WHIPPED GOATS CHEESE + TOMATO GINGER RELISH \$10

POTATO FRIES WITH GARLIC + LIME KEWPIE [GF] [VE AVAILABLE] \$10

SWEET POTATO FRIES + CUBAN MAYO [GF] [VE AVAILABLE] \$10

HOUSE MADE FLATBREAD WITH BEETROOT HUMMUS + FAVA DIP [VE] \$12

CAULIFLOWER CHEESE GRATIN SERVED WITH SAUTEED GREENS [VE AVAILABLE] \$16

SLOW COOKED LAMB RIBS W MISO + JALAPENO MAYO [GF] \$18

PULLED PORK ON A POTATO BUN WITH BBQ SAUCE, SLAW AND CHIPS [GF AVAILABLE] \$18

CHICKEN SCHNITZEL, CRUMBED IN HOUSE WITH GRAVY, SLAW AND CHIPS \$18

SHARE BOARDS - SELECTION OF MEATS AND CHEESES WITH HOUSE MADE PICKLES, JAMS, AND SEASONAL FRUITS, LAVOSH AND PANE PARADISO SOURDOUGH \$23/\$40 [GF AVAILABLE]