

Tanqueray Terrace at Customs House

The botanicals, flavours and garnishes has inspired our menu to accompany Tanqueray Gin.

Menu

Served prior to 7pm

Freshly shucked oyster Yuzu + Lime Mignonette (6)	30
Fried Pumpkin Flowers Goats Cheese Sundried Tomato Thyme Preserved Lemon Dressing (5)	16
Smoked Trout and Sweetcorn Fritters Green Goddess Dipping Sauce (5)	17
Duck Confit Croquettes Citrus Sweet + Sour Sauce (4)	16
Spiced Calamari Juniper + Coriander salt Preserved Lemon Dressing	16
Coriander Moroccan Lamb Pie Spiced Yoghurt (3)	18
Beef Brisket Slider Horseradish Slaw Red Cheddar Gin Pickled Cucumber (ea)	5
Moreton Bay Bug Milk Bun Gem Lettuce Cocktail Sauce (ea)	9
Falafel Yoghurt Sweet Tamarind (5)	15
Chips Rosemary Salt Aioli	10

Cheese

Served prior to 8:30pm

Select from the list below to compose your plate per 50g portion:

Bouche D'Affinois | Lyon France

Luxurious double cream, buttery, smooth and soft with a salty tang on the finish

Shadows of Blue | Gippsland Australia

Mild and approachable creamy blue cheese wrapped in a natural wax.

Picolin Chevre | Périgueux France

This creamy and dense goats cheese is flavourful and aromatic with hazelnut notes

Fine Cheese Co. Aged Cheddar | Somerset England

This cloth bound cheddar cheese has been matured in natural caves which helps to give it a characteristic earthy finish

Selection of Two	20
Selection of Three	30

All above cheeses are served with warmed walnut bread and house made lavosh

Dessert

Passionfruit Grapefruit Elderflower White Chocolate Eton Mess	16
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Tanqueray and Tonic

Tanqueray London Dry Gin Tonic <i>Fever Tree Indian Tonic / Lime</i>	14
Tanqueray No. Ten Gin Tonic <i>Fever Tree Mediterranean Tonic / Ruby Grapefruit</i>	18
Tanqueray Rangpur Gin Tonic <i>Fever Tree Mediterranean Tonic / Lime</i>	14
Tanqueray Flor De Sevilla Gin Tonic <i>Fever Tree Naturally Light Tonic / Orange</i>	14
Tanqueray No. Ten Gin + Elderflower Tonic <i>Fever Tree Elderflower Tonic / Dried Cornflowers</i>	18

Classic Gin Cocktails

Flor De Sevilla Negroni <i>Tanqueray Flor De Sevilla / Campari / Antica Formula / Orange</i>	18
Tanqueray No. Ten Martini <i>Tanqueray No. Ten / Dry Vermouth / Ruby Grapefruit Twist</i>	20
Tanqueray Rangpur Tom Collins <i>Tanqueray Rangpur / Lemon Juice / Syrup / Soda Water / Lemon</i>	20

Wine

Sparkling

	Bottle	Glass
NV Moët + Chandon Imperial <i>Épernay France</i>	120	
NV Cake Sparkling Adelaide Hills SA	60	12

White

16 Cake Pinot Gris Adelaide Hills SA	60	12
17 Cape Mentelle Sauvignon Blanc Semillon <i>Margaret River WA</i>	60	

Rosé

16 Rameau d'Or Côtes de Provence Rosé <i>Provence France</i>	60	12
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Red

15 Domaine Chandon Pinot Noir <i>Yarra Valley Vic</i>	65	
16 Cake Shiraz Adelaide Hills SA	60	12

Beer

Cricketers Arms Spearhead Pale Ale 5.2% Vic	8
Yenda Session Lager 3.5% NSW	7

(Wines by the glass are approximately 1.5 standard drinks - 150ml)