



JAM

at

SIRI HOUSE

SIGNATURE COCKTAILS

SPUDNI – \$24

Gin, sour cream, rice paper, onion chutney

*A savoury cocktail inspired by the humble sour cream
and onion potato chip*

MAIZE RUNNER – \$25

Roasted coconut bourbon, peanut froth, corn salt

*A spin on an Old Fashioned that presents
homely ingredients in a unique way*

MELTING PORT – \$25

White port, dark rum, burnt butter, peach tuile

*A decadent dessert-style drink reminiscent of
home baked pastries*

EASTERN PROMISES – \$24

White sesame rum, sake, cacao white, pickled lotus seed

*A celebration of the subtle flavours,
ingredients and symbolism of the Orient*

BURNING MIDNIGHT SOIL – \$27

Mezcal, banana, sherry blend, sandalwood

*A dramatic homage to the surrounding forest floor that made
its way for JAM at SIRI HOUSE*

21 GUNS – \$25

**Late harvest sauvignon blanc, vouvray brut, cuban
oregano distillate, amaro dust**

*A bright, sparkling blend of wine and spirit that is the
perfect sip for special occasions*

“APPLE/MARTINI” – \$22

Vodka, fennel, apple, moringa

*A refined, “grown up” version of the classic club cocktail
that we all know too well*

FROM THE BAR CART

A selection of easy-drinking batched cocktails created by our bar team, perfect for whetting your appetite before a meal

SIRI HOUSE NEGRONI - \$15

Gin infused with Thai red tea, Campari, sweet vermouth

UMEMI - \$15

Vodka infused with green tea, umeshu, lime

SCOTCH AND HONEY - \$15

Scotch, fernet branca, honey, citrus

SPIRITS

Gin

- \$21 Botanist, Scotland
- \$21 Greater Than, India
- \$22 Harpusa, India
- \$22 Hendricks, Scotland
- \$22 Le Gin de Christian Drouin, France
- \$23 Colombian Aged Gin, South America
- \$23 Bluecoat, USA
- \$23 Mombasa Club, UK
- \$24 Melbourne Gin Company, Australia
- \$24 Monkey 47 Sloe Gin, Germany
- \$24 Paper Lantern, SEA
- \$25 Dodd's Gin, UK
- \$25 Four Pillars Bloody Shiraz, Australia
- \$25 Monkey 47 Dry Gin, Germany
- \$28 Chendol Gin, Singapore
- \$28 Rojak Gin, Singapore
- \$30 Black Tomato Gin, Netherlands
- \$30 Kangaroo Island Old Tom, Australia
- \$34 Apoteca Horseradish, UK
- \$36 Potheary Gin Thai Blend, UK

Vodka

- \$16 Skyy Vodka, USA
- \$18 42 Below, New Zealand
- \$20 Ketel One, Netherlands
- \$22 Grey Goose, France
- \$22 Our/Detroit, USA
- \$24 Black Cow, UK
- \$26 Arbikie Chilli, Scotland
- \$28 Belvedere Unfiltered, Poland

Rum

- \$18 Mount Gay Black Barrel, Barbados
- \$19 Veritas White Rum, Jamaica
- \$20 Plantation 3 Stars, Caribbean
- \$20 Plantation Dark, Caribbean
- \$20 Diplomatico Mantuano, Venezuela
- \$22 Black Tears Spiced Rum, Cuba
- \$23 Diplomatico Reserva Exclusiva, Venezuela
- \$24 El Dorado 12, Guyana
- \$26 Ron Zacapa 23, Guatemala
- \$26 Pusser's Navy Rum, Nelson's Blood, Caribbean
- \$31 Gosling's Old Rum, Bermuda

Agave

- \$20 Milagro Silver, Mexico
- \$24 Ocho Reposado, Mexico
- \$28 Sparkle Donkey Reposado, Mexico
- \$30 Casamigos Reposado, Mexico
- \$22 Del Maguey Vida de san luis mezcal, Mexico
- \$28 Pierde Almas Joven mezcal, Mexico

Whisky

American

- \$19 Wild Turkey 101
- \$20 Russell's Reserve
- \$22 Rittenhouse rye
- \$23 Elijah Craig
- \$26 Laird's Jersey Lightning Apple Brandy
- \$30 Westland American Oak

Asian

- \$32 Togouchi 12, Japan
- \$48 Iciro's Malt Mizunara Wood Reserve, Japan

Irish

- \$24 Bushmill Triple Distilled

Scottish

- \$20 Monkey Shoulder
- \$25 Nomad
- \$26 Bruichladdich Classic Laddie
- \$26 Aberlour 12
- \$28 Caol Ila 12
- \$29 Port Charlotte 10
- \$30 Oban 14
- \$31 Glenfiddich 15
- \$32 Lagavulin 16
- \$34 Craigelachie 13
- \$34 Balvenie 14
- \$36 Aultmore 12
- \$38 Highland Park Dark Origins

Cognac

- \$19 Remy Martin VSOP
- \$20 Pierre Ferrand 1840

WINE

GLS / BTL

Bubbles

- \$20 / \$90 Vouvray Brut - François Pinon, Loire Valley, France
- \$22 / \$150 MV Nytimber Cuvée Chérie, West Sussex & Hampshire, England
- \$26 / \$150 NV Champagne 'Esprit Nature' - Henri Giraud, Champagne, France
 - \$150 MV Nytimber Rosé, West Sussex & Hampshire, England
 - \$230 NV Champagne Blanc de Blancs - Ruinart, Champagne, France

White

'NATURAL' AND INTERESTING

- \$140 **2015** Côtes-du-Jura 'Naturé' Savagnin - Valentin Morel, Jura, France
- \$140 **2014** Sancerre 'Auksinis' - Sébastien Riffault, Loire, France

LIGHT, FRESH, INTENSE, MINERAL

- \$18 / \$90 **2016** Mosel Riesling - Weiser-Künstler, Mosel, Germany
- \$18 / \$90 **2017** Casablanca 'Terrunyo' Costa Los Boldos Vineyard Sauvignon Blanc - Concha y Toro, Aconcagua, Chile
- \$19 / \$95 **2017** Côtes Du Rhône 'Signature' - Château de la Font du Loup, Rhône,
 - \$115 **2017** Vin de France 'Lady Chasselas' - Mylène Bru, Languedoc, France
 - \$95 **2017** Toscana 'NicoLeo' - PoderNuovo a Palazzone, Tuscany, Italy

RICH, BUTTERY, OAKY

- \$105 **2018** Sancerre 'Chavignol' - Domaine Vincent Delaporte, Loire, France
- \$120 **2017** Chablis 1er Cru 'Vaillons' - Domaine Séguinot-Bordet, Burgundy, France
- \$110 **2015** Bourgogne 'Les Champlains' - Domaine Simon Bize et Fils, Burgundy, France

WINE

GLS / BTL

Red

LIGHT & FRUITY

- \$19 / \$95 **2014** Vin De Savoie Pinot Noir – Domaine Dupasquier, Savoie, France
- \$20 /\$100 **2016** ‘Bourbon Barrel Aged’ Zinfandel – 1000 Stories, California, USA
- \$105 **2017** Willamette Valley Pinot Noir – Failla, Oregon, USA
- \$140 **2014** Savigny–les–Beaune ‘Les Bourgeots’ – Domaine Simon Bize et Fils, Burgundy, France

SAVORY, SPICY, EARTHY

- \$100 **2013** Toscana ‘Therra’ – PoderNuovo a Palazzone, Tuscany, Italy
- \$125 **2017** Contra Costa County ‘Old Vines’ Mourvèdre – Birichino, California, USA
- \$115 **2013** Mendoza ‘Martin Alsina’ Malbec – Finca La Chamiza, Mendoza, Argentina
- \$150 **2015** Saint–Joseph ‘Pleine Lune’ Syrah – La Ferme des Sept Lunes, Rhône, France

BIG, POWERFUL, OAKY

- \$20 /\$100 **2013** Saint–Émilion Grand Cru ‘Le Menut des Jacobins’ – Couvent Des Jacobins, Bordeaux, France
- \$140 **2015** Pays d’Oc ‘Le Merle aux Alouettes’ – Alain Chabanon, Languedoc, France
- \$130 **2017** Châteauneuf–du–Pape – Château de la Font du Loup, Rhône, France
- \$155 **2015** Barolo – Paolo Scavino, Piedmont, Italy

Dessert wine

- \$140 **1996** Coteaux de Saumur ‘Les Étourneaux’ – Château Tour Grise, Loire, France

*vintage might change

SAKE AND UMESHU

GLS / BTL

- \$18 / \$95 Kid Pink Label, Junmai Daiginjo,
Wakayama prefecture
- \$20 / \$105 Kid Sparkling Sake, Junmai Daiginjo,
Wakayama prefecture
- \$95 Hakugakusen wine cell, Junmai Ginjo,
Fukui prefecture
- \$105 Jozan Junmai Daiginjo Echizen, Fukui prefecture
- \$105 Houou Biden Junmai Ginjo, Tochigi prefecture
- \$92 Chie Bijn Junmai, Oita prefecture
- \$18 / \$95 Kikuzakari Umeshu, Nagano prefecture

BEER

\$14 Lager
\$15 Pale Ale
\$15 Bartender's Choice

0%

Mocktail

\$12 Peach, citrus, soda
\$12 Mango, camomile, coriander

Tea

\$8 Selection of Tea

Coffee

\$6 Single
\$8 Double

Water

\$6 Acqua Panna 500ml
\$6 San Pellegrino 500ml

Soda

\$5 Coke
\$5 Sprite