

ANVIL SIGNATURE COCKTAILS

THE SLAY QUEEN

23

A blend of Aperol, Limoncello and Passionfruit with a dash of Aquafaba, - a slightly bitter, but very appealing cocktail.

TWISTED MARG

24

Our Coconut Margarita... but better!

A blend of 1800 Coconut Tequila, Ambra Blood Orange Liqueur, lime juice and coconut sugar syrup.

FROSTY FRUIT

24

A nostalgic, grown up take on our favourite icy pole.

Vodka, Passionfruit, and Orange Juice with house-made orange vanilla syrup.

TROPICAL DEATH

22

A golden oldie, back again.

Midori, Malibu, pineapple juice, and lemonade.

JAM SLAM

21

Our take on the classic American sandwich.

Skrewball Peanut Butter Whiskey, Chambord and house-made raspberry syrup.

SPICY MARGARITA

23

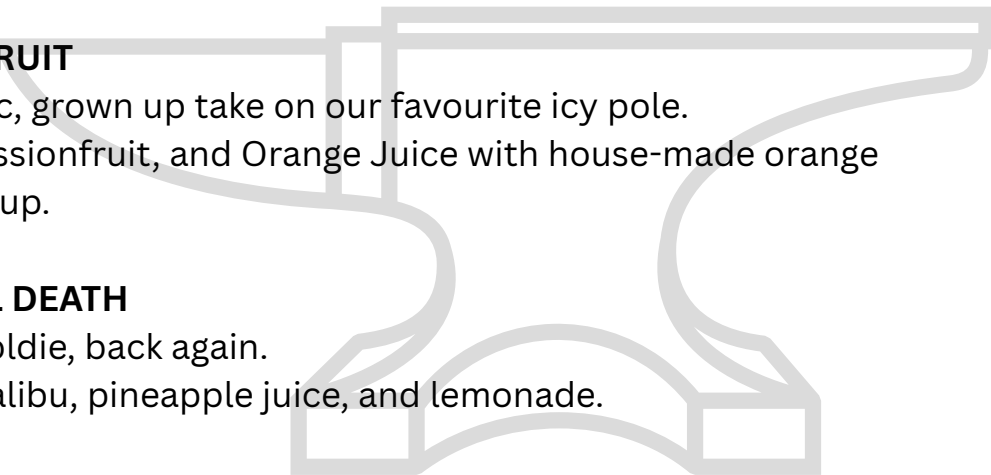
Our classic marg, - with a spicy kick.

Tequila, Cointreau, lime juice, simple syrup and chilli.

JAPANESE SLIPPER

23

Invented in Melbourne in 1984, this blend of Midori, Cointreau, and lemon juice is a classic making a heroic comeback



HULK SMASH 23

A fan favourite carried over from the last menu.

Gin, kiwi fruit and St-Germaine Elderflower liqueur topped with soda.

BLUSH BOMB 23

A perfect balance of bitter and sweet.

Paraiso Passionfruit Liqueur, Aubrey Grapefruit Liqueur, grapefruit juice and a dash of Aquafaba.

RHUBARB RESET 23

A mix of Rhubi Rhubarb liqueur, vodka, lemon juice and Aquafaba, with house-made raspberry syrup, and a dash of bitters.

SPRITZERS

PEACH FLOWER SPRITZ 18

Peach Liqueur and Elderflower topped with Prosecco.

TROPICAL SPRITZ 20

Malibu, Passoa, Passionfruit and Coconut topped with Prosecco.

LIMONCELLO SPRITZ 17

Limoncello and soda topped with Prosecco.

APEROL SPRITZ 17

Aperol, soda and fresh orange topped with prosecco.

PEACH VANILLA SPRITZ 17

Wild Brumby Peach Nectar Liqueur and Vanilla Galliano with soda, topped with Prosecco.

Our bartenders have years of experience crafting cocktails, and love to mess around with flavours. If there's something you'd like - just ask! We're always happy to play around and experiment, and you might just teach them something new.

All our cocktails are vegan friendly and gluten free.