



COCKTAILS

LEVEL ONE

M - MEMBERS | V - VISITORS

JUGS & COCKTAILS

CHEEKY PUNCH

Stolichnaya premium vodka and Sailor Jerry rum mixed with pineapple and cranberry juice - for those who are a little bit cheeky.

M - 29 V - 32



PASSIONFRUIT MOJITO

A vibrant mix of fresh mint, lime and Havana Club white rum paired with passionfruit puree - a drink that will transport you to a tropical vacation.

M - 28 V - 31



ORANGE BLOSSOM

Don't be fooled by the innocent name - this sweet blossom packs a zesty punch. Mixing Hendricks Gin and Aperol for a spring delight that will make you blossom.

M - 17.5 V - 20



GOLD DIGGER

She may take yo money and yo car, but this gold digger ain't messing. Mixing Bombay & sloe gin for that feelin' of bling.

M - 17.5 V - 20



SUNSET BOULEVARD

Take a drive into the sunset from Hollywood to Malibu with a smooth blend of Malibu coconut rum, vodka, Chambord, orange and passionfruit - a drink with enough class even for Marilyn.

M - 17.5 V - 20



CARIBBEAN MAMA

Be transported to the vibrant Caribbean waters as Cuban and Jamaican rum meet coconut cream and cinnamon - a mother of a drink that will give you serious island vibes.

M - 18.5 V - 21



VOODOO CHILD

A distinctive juicy mix of spiced rum, amaretto, sloe gin and mango syrup - a rich flavour bomb in a cool glass packing a punch.

M - 17.5 V - 20



KAHUNA

Kahuna, in Hawaiian means a wise man. Well consider this drink a wise cocktail. A tropical concoction with a Jim Beam Rye kick, banana liqueur, blue curacao and mango puree.

M - 18.5 V - 21



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FROZEN DAIQUIRI

Nothing says Summer better than blended white rum and fruity liqueur (strawberry, mango, watermelon or banana) - try them all!

M - 18.5 V - 21



TOBLERONE

Blended Baileys, Kahlua, Frangelico, cream and a squeeze of honey creates a rich concoction that gives you the taste of chocolate decadence. A work of art in appearance and mixology.

M - 17.5 V - 20

GRANNY'S APPLE PIE

This is one that granny would approve of with Zobrowka vodka, Licor 43, apple juice and cinnamon - a homemade apple pie in an iced drink.

M - 18.5 V - 21



CUBAN REVOLUTION

Havana 7 Anos, white creme de cacao and maple syrup - a sweet and liberating concoction that Fidel Castro would love.

M - 17.5 V - 20



SALTED CARAMEL ESPRESSO MARTINI

Forget the vodka redbull, this is the cocktail connoisseur's way of combining caffeine and vodka with a salted caramel twist.

M - 17.5 V - 20



ESPRESSO MARTINI

It's rich, it's indulgent with a perfect shot of espresso, a sumptuous mix of vodka and coffee liqueur. Who would have thought vodka and espresso go so well together?

M - 17.5 V - 20

LIGHTNING McQUEEN*

Race through route 66 with a drink that is as red hot as radiator springs. A delicious blend of Midori, Frangelico, strawberry puree and a splash of lime juice, one you could only find at Flo's V8 cafe.

M - 17.5 V - 20



ROSE DELIGHT

Roses are red, nothing in this drink is blue, but this cocktail is filled with Nikka vodka, Crème de cassis, pineapple juice, rose water & a squeeze of lime just for you.

M - 17.5 V - 20



COCKTAILS

MOJITO*

A vibrant and invigorating mix of fresh mint, lime and of course Havana Club white rum - the perfect drink for any occasion.

M - 17.5 V - 20



BLACK FOREST MARTINI

For those who are after a little more adventure, this twist on a classic martini combines vodka and Chambord infused with dark chocolate liqueur and a splash of mixed berries.

M - 17 V - 19



MADAME ZESTY

Bonjour! Madame Zesty is the French sister of the classic cosmo combining French Grey Goose vodka, Chambord and Cointreau - a good balance of sweetness and zest.

M - 18.5 V - 21



LYCHEELICIOUS*

A delicious mix of Soho, Lychee liqueur, Chambord, fresh lime and strawberries - a sweet and shaken mix that doesn't dissappoint.

M - 17 V - 19

BLUE LOTUS

Just like the flower this can be described as evoking a calm euphoria. Mixing Soho lychee liqueur, blue curacao and vodka, this is the lychee version of a martini.

M - 17 V - 19



PINA COLADA*

Havana Club, Malibu, coconut cream and pineapple juice. A creamy, fruity concoction for those who like geing caught in the rain.

M - 17.5 V - 20



Enjoy the taste of Four Pillars Gin with this deliciously crafted tasting paddle. With three different flavors to choose from, this paddle will leave you wanting more...

Four Pillars Gin Paddle 25 27.5

Three nips of gin served with garnish and a Fever Tree Tonic

Olive Leaf

Juniper with a savoury overlay of coriander seed, rosemary, olive leaf, olive oil, bay leaf, lemon myrtle, macadamia, orris root, and fresh lemon and grapefruit.

Yuzu

A mix of lemon, mandarin, cumquat and grapefruit aromatics – all bright and fresh citrus notes – while the addition of finger lime adds some deeper citrus character.

Bloody Shiraz

With fresh pine forest juniper notes followed by citrus then raspberry and spice, and is shows plenty of that classic Yarra Shiraz white pepper.



THE INFINITY TOWERS

Enjoy our exclusive cocktail range The Infinity Towers with a selection of delicious cocktails in a 3L tower.

MIND STONE

A unique blend of caramel vodka, hint of vanilla and orange liqueur, topped with orange juice and lemonade. But will it control minds from far and away? Only time will tell.

M - 80 V - 88



SOUL STONE

Take a trip to planet Vimor in search of the Soul Stone - a classic blend of prosecco, lemonade and aperol may be mistaken for Italy instead.

M - 80 V - 88



POWER STONE

Lychee liqueur, white rum with a mix of coconut, grenadine and tropical juices - a drink for those willing to unleash the power.

M - 80 V - 88



REALITY STONE

Is this the manifestation of Aether? A spicy blend of Tequila, vanilla liqueur with a zesty mix of cranberry and ruby red juice, this concoction may leave you feeling sorts of evil.

M - 80 V - 88

SPACE STONE

An out-of-this-world blend! Combined of white rum and blue liqueurs, topped with coconut cream and fizzy lemonade.

M - 80 V - 88



TIME STONE

Midori liqueur, sake, lychee liqueur, blended with James Squire Ginger Beer and lemonade - something different for beer lovers.

M - 80 V - 88



MEMBERS - 80 VISITORS - 88

THE SNAP - CAN'T DECIDE? LET OUR STAFF PICK YOUR FLAVOUR WITH THE SNAP OF THEIR FINGERS!

HRSL TRADING HOURS

MONDAY: 10:00am – 1am
TUESDAY: 10:00am – 1am
WEDNESDAY: 10:0am – 2am
THURSDAY: 10:00am – 2am
FRIDAY: 10:0am – 4am
SATURDAY: 10:0am – 4am
SUNDAY: 10:00am – 1am

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