

## LIQUEURS 30ML

Cointreau	France	8
Crème de cassis	France	8
Chambord	France	8.5
Frangelico	Italy	8.5
Pimm's	England	8.5
Mr. Black	Australia	9
Malibu	Barbados	8.5
Midori	Japan	8.5
Bailey's	Ireland	8.5
Luxardo Maraschino	Italy	8.5
Amaretto di Saronno	Italy	8.5
Dom Benedictine	France	9
Grand Marnier	France	9
Opal Nera Sambuca white	Italy	9
Tia Maria	Jamaica	9
Licor 43	Spain	9

## B'Z BEVERAGE LIST

Our cosy and relaxed softly-lit bar features a comprehensive selection of the finest spirits and botanical cocktails created by our resident mixologist.

Mizz B'z boasts an impressive wine list with multiple selections by the glass, featuring outstanding local producers to the premium international wineries.

The cocktail craze has inspired a refreshing new wave of Pan Asian-inspired cocktails, which take a studious approach to cultural traditions, with high-quality and house-made ingredients.

Payments by credit card incur a 2% merchant service.

10% gratuity applies to groups of 10 people or more

Please advise our staff if you have any dietary requirements.

For bookings phone 1300 649 929 or email [reservations@mizzbz.com.au](mailto:reservations@mizzbz.com.au)

# OUR CREATIONS

## B'Z COCKTAILS

The inspiration for the cocktails designed at Mizz B'z comes from our inspired mixologist Adam Bruce, stimulated by his senses Adam uses the products that characterize and emphasize the Asian cocktail style.

### GETTING STARTED

#### B'Z SAKETINI 18

Hakutsuru Sake | Ketel One Vodka | Umeshu | Ginger

#### LADY OF FLEUR-DE-LYS 18

Don Julio Tequila | Watermelon Liqueur | Pandan | Lime

### SPEEDING THINGS UP

#### BITE THE BULLEIT 18

Five Spice Bulleit Bourbon | Cointreau | Lemon | Malbec

#### BUDDAH'S TEA 18

Green Tea Infused Pampero Rum | Lime | Mint | Kaffir Lime and Honey

## SHERRY 60 ML

NV | Valdespino Manzanilla Jerez, SP 9

NV | Valdespino Pedro Ximénez Jerez, SP 10

## FORTIFIED & PORT 60 ML

Warre's Warrior Portugal 16

Schluck Fortified Barossa, SA 9

\*\*Please ask to see our full wine list for wines by the bottle\*\*

## DIGESTIVES 30 ML

Chartreuse Green France 8.5

Averna Italy 8

Amaro Montenegro Italy 9

Pisco Chile 9

Pisco Plum Chile 9

Carpano Punte Mes Italy 9

Fernet Branca Italy 9

Limoncello Italy 10

Pernod Pastis France 10

Pernod Absinthe France 12

## RUM & CACHAÇA 30ML

Pampero Blanco	Venezuela	9
Pampero Especial	Venezuela	9
Captain Morgan Gold Spiced	Virgin Island	9
Bundaberg Small Batch	Australia	12.5
Havana Club 7yr	Cuba	11
El Dorado 12yr	Guyana	12.5
Ron Zacapa	Guatemala	13
Sagatiba - Cachaça	Brazil	12

## COGNAC 30ML

Hennessy VS	France	11
Hennessy VSOP	France	14
Hennessy Original X.O	France	32

## ARMAGNAC 30MLS

Delord VSOP	France	14
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## CALVADOS & EAU DE VIE 30MLS

Carpene Malvolti Grappa	Italy	11
Roger Groult Calvados 3yr	France	14

## SMOOTH SAILING

### DRAGON'S DEN 19.50

Ketel One Vodka | Lychee Liqueur | Cherry Shrub  
Cherry Bitters | Lemon | Eggwhite | Cherry Sorbet

### MIZZ DEMEANOUR 18

Hennessey VS | Yuzushu | Spiced Syrup | Pineapple |  
Prosecco

### LMH 19

Midori | Cointreau | Laphroaig 10yr |  
Yuzu | Watermelon Popsicle

### THE BLACK STAR 18

Hakutsuru Sake | Maraschino Liqueur | Yuzu |  
Grapefruit Jam

## SLOWING DOWN

### SAIGON SIN 20

Smoked chilli infused Mezcal | Dark Rum | Agave  
Lime | Mint | Smokey Bacon

### FASHIONED FEMME 19.50

Bulleit Bourbon | Ginger Liqueur | Pernod | Angostura  
Bitters | Black Sesame

## SHARING COCKTAILS (4 SERVING PER JUG)

### EMPERORS LEMONADE 40

Ketel One Vodka | Tanqueray Gin | Pampero Blanco  
Don Julio Blanco | Cointreau | Lemon | Lychee  
Black Tea

### RED PANDA 40

Tanqueray Gin | Aperol | Raspberry | Rose Water  
Orange | Pineapple | Ginger Beer

## DESSERT

### WHITE TIGER 18

Pampero Dark Rum | Cointreau | Sherry | Blueberry  
Ginger & Cinnamon | Lemon | Egg White

### RANDY RHUBARB 19

Pisco | Chambord | Amaretto | Rhubarb Shrub |  
Lemon

## FOR THE DRIVERS (MOCKTAILS)

### JAZZY ANGEL 12

Cranberry Juice | Jasmine Tea | Lime  
Kaffir Lime & Honey

### MIZZ B'Z GARDEN 12

Lemongrass | Cucumber | Apple | Lime

Classic cocktails can be made upon request  
with the bartender. Price may vary subject to  
the quality of spirits used **18 - 22**

## BOURBON 30ML

Bulleit	USA	9
Bulleit Rye	USA	11.5
Jack Daniels	USA	10
Canadian Club	Canada	9.5
Woodford Reserve	USA	12
Makers Mark 46	USA	13.5

## SINGLE MALT SCOTCH 30ML

Talisker   10yr	Isle of Skye	13
Laphroaig   10yr	Islay	12
Lagavulin   16yr	Islay	15.5
Dalwhinnie   15yr	Highlands	13.5
Glenmorangie Nectar D'ór	Scotland	13
Glenmorangie Lasanta   12yr	Scotland	12
Oban   14 yr	Highlands	15
Singleton Spey Cascade	Speyside	10
Cragganmore   12yr	Speyside	12
Starward	Melbourne	11.5

## BLENDED SCOTCH WHISKY 30ML

Johnnie Walker Black	Scotland	10
Johnnie Walker Blue	Scotland	34
Jameson Irish Whisky	Ireland	10.5
Monkey Shoulder	Speyside	11

## VODKA 30ML

Ketel One	Netherland	10
Ketel One Citron	Netherland	11
Ciroc	France	13
Belvedere Original	Poland	12
Grey Goose	France	13
Archie Rose	Australia	12

## GIN 30ML

Tanqueray	Scotland	10
Tanqueray No TEN	Scotland	12.5
Jinzu	Scotland	12
Hendrick's	Scotland	13
Bombay Sapphire	England	10.5
Plymouth Sloe	England	12
Archie Rose	Australia	11.5
Four Pillars	Australia	11.5

## TEQUILA 30ML

Don Julio Blanco	Mexico	12
Don Julio 1942	Mexico	29
Del Maguey Mezcal	Mexico	15
Illegal Mezcal Reposado	Mexico	17
Patron XO Café	Mexico	14

## SPARKLING & CHAMPAGNES 125ML

NV Jansz Premium Rosé   Pipers River, TAS	12
2016 Ca'Del Sole Prosecco   Valdobbiadene, IT	12
NV Taittinger Brut   Reims, FR	24
NV Taittinger Brut Rosé   Reims, FR	24

## WHITE 150ML

2010 Kilikanoon "Mort's Reserve"   Riesling   Clare Valley, SA	16
2016 Mount Langi   Pinot Gris   Grampians, VIC	11
2015 Grace Wines   Gris de Koshu   Yamanashi, JP	16
2015 Clos Henri   Sauvignon Blanc   Marlborough, NZ	14
2016 Scarborough   Semillon   Hunter Valley, NSW	13
2015 Ocean Eight   Chardonnay   Mornington Peninsula, VIC	18

## ROSE 150ML

2015 Chant du Midi   Rhône Valley, FR	10
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## RED

2013 Domaine de Beauverney   Gamay   Beaujolais, FR	15
2015 Mount Difficulty   Pinot Noir   Central Otago, NZ	20
2015 Vistamar Sepia Reserva   Malbec   Maule Valley, CH	12
2012 Heinrich   SMG   Barossa Valley, SA	14
2013 Xanadu   Cab Sauvignon   Margaret River, WA	12
2013 Jim Barry Pb   Shiraz / Cabernet Sauvignon Clare Valley, SA	19
2015 Tim Smith   Shiraz   Barrosa Valley, SA	13

## DESSERT WINE 75 ML

2014 Glenguin 'The Sticky'   Hunter Valley, AUS	11
2009 Chateau Roumieu   Sauternes, FR	21

## CORAVIN WINES

100 / 150 ML

### WHITE

2014 Tyler Winery 'Dierberg' Santa Barbara, USA	26 / 38
2007 Domaine Faiveley - Grand Cru Burgundy, FR	60 / 89

### RED

2010 Allegrini Amarone DOC   Rondinella / Corvina   Veneto, IT	30 / 60
2001 Henschke Mt Edelstone   Shiraz   Eden Valley, SA	46 / 69
2012 Cristom Sommers Pinot Noir Oregon, USA	18 / 27

## APÉRITIF 30 ML

Campari	Italy	9.5
Aperol	Italy	8
Lillet Blanc	France	8

## BEER & CIDERS

James Boags Premium	Australia	9
James Boags Light	Australia	8
Little Creature "Pale Ale"	Australia	9.5
James Squire "Golden Ale"	Australia	10
Heineken	Germany	9.5
Birra Moretti	Italy	9
Kirin	Japan	10
James Squire Apple	Australia	10
James Squire Pear	Australia	10

\* Daily beer special available \*

## SAKÉ & UMESHU 60ml

Hakutsuru "Saké"	Nara	12
Rin Denshin "Saké"	Tohoku	17
Kozaemon "Yuzushu"	Hokuriku	14
Choya "Umeshu" Classic	Kinki	12

## WATER

Sparkling Moda	Per person	5
Still Moda	Per person	5