

Spruce Bar Menu

Spruce Bar Menu & Promotion is only available from
Monday-Friday 5:30pm-7:00pm*
(Excluding Public Holiday)

Handmade Salsa with Corn Chips/8

Mini Spruce Burger/3 (min 2 pcs)

Mini Antipasto Platter /14

Hand Cut French Fries /6

Imported French Cheese Plate with Assorted Breads /15

Ahi Tuna Tartar with Avacodo on Ciabatta/13

Spruce Calamari with Housemade Tartar Sauce/8

“Spruce Wings” with Carolina Hot Sauce/ 12

After Work Promotion *

Torresella, Prosecco, Extra Dry, Italy
12gls / 55btl

Asahi Super Dry Beer Jug / 29

Spruce Signature Margarita Jug / 45

O:TU Sauvignon Blanc 2008,
Marlborough , New Zealand /55btl

Spirits & Liquors

Gin (Hendrick's /16, Bombay Sapphire /15, Beefeater /14)

Vodka (42 Below /14)

Rum (Captain Morgan /14, Havana Club/14)

Tequila (Sauza Gold/14)

Campari /13 Frangelico /14

Amaretto /13 Cointreau /14

Pimm's /14 Jameson Irish Whisky / 16

All price included the Soda Mixer

SINGLE MALTS & BLENDED

HIGHLANDS 30ml

Glendronach 12 yrs. 14

rich, creamy with sherry sweetness

Aberlour 15 yrs. 17

round, anise and orange flower

Balvenie 12 yrs. Double Wood 17

nutty, cinnamon, orange blossom and sherry

Macallan 18 yrs. 21

smooth, late peat and woody

Edradour 10 yrs. 17

peppermint, cream and malty

SKYE

Talisker 10 yrs. 16

smoky, pepperiness and long finish

ISLAY

Lagavulin 16 yrs. 20

peat smoke, burnt grass and roasted coffee beans

Bowmore 16 yrs. 1989 42

smoke, dried fruit and sea salt

Laphroaig 10 yrs. Cask Strength 19

seaweed, earth and complex

ORKNEY

Highland Park 12 yrs. 18

succulent, heather honey and maltiness

CAMPBELLTOWN

Springbank 10 yrs. 18

tinned pear, citrus and faint smoke

BLENDED

Johnnie Walker Black Label 14

vanilla, balance and a suggestion of smoke

KENTUCKY BOURBON

Makers Mark 14

buttered toast, molasses and maple syrup

Evan Williams 18

spicy, sweet vanilla, toasted oak and toffee

Blanton's Original 19

sweet citrus, light vanilla and honey

Blanton's Special Reserve 15

raisin, spice and toast

JAPANESE WHISKY

Suntory Yamazaki 12 yrs. 17

honey, cookie and perfumy

Nikka Miyagikyo 12 yrs. 20

vanilla, gentle peat and tang

Nikka Yoichi 10 yrs. 22

soft smokiness, peat and creaminess

ARMAGNAC

Baron Legrand 1971 27

DIGESTIFS

60 ml pour

Sambuca 15

Limoncello 15

Nonino Grappa 15

Marc de Bourgogne (Boudier) 17

DESSERT

All of our desserts are made from scratch every day by our in house pastry team.

The Signature Spruce Sundae / 15
Key Lime Semifreddo / 12
Steamed Ginger Date Pudding / 12
Spruce Cheesecake of the Day / 9
Tarts and Cakes / 9 ea. a la mode / 3
We Serve Premium Häagen Dazs Ice Cream

COFFEE & TEA

We Serve Giancarlo Coffee from Melbourne

Long / 5 Americano / 5
Espresso / 4 Macchiato / 5
Café Latte / 6 Café au Lait / 6
Cappucino / 6 Mocha / 6
Hot Chocolate / 6 Masala Chai Tea / 6

Hot Tea (Exclusively by Tea Drop) / 6

Selection

<i>Fruits of Eden</i>	<i>Mango Mist</i>	<i>Moroccan Mint</i>
<i>Honeydew Green</i>	<i>English Breakfast</i>	<i>Lavender Grey</i>
<i>Malabar Chai</i>	<i>Cleopatra's Champagne</i>	<i>Lemongrass Ginger</i>



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