

# ESMÉ

BAR & KITCHEN



## SPARKLING

**Louis Auger Brut** 16/68  
Champagne, France  
Complex notes of bread, biscuits, citrus and apples

**Veuve Clicquot Brut** 125  
Champagne, France  
A perfect balance of strength, aromatic intensity, freshness, and silkiness

**Victoire Vintage** 147  
Champagne, France  
A lively and full palate, underlined by balanced, measured oak

**Gio Prosecco** 14/48  
Northeast Italy  
Deliciously dry sparkling wine with crisp acidity, low sugar and plenty of fruit and character

**Madfish Prosecco** 12/45  
Western Australia  
Crisp, tart apple flesh balanced by a honeyed and creamy richness

## WHITE

**Basileus Riesling (Vegan)** 48  
Clare Valley, South Australia  
Burst of citrus flavours, dominated by juicy lime and lemon zest, hint of green apple and white peaches

**Pinquitos Moscato** 9/36  
Valencia, Spain  
Fruit & floral notes, mandarin peel, honeysuckle, sweet orange blossom

**Paracombe Pinot Gris '23** 12/42  
Adelaide Hills, South Australia  
Melon, honeyed pea and floral notes with fresh flavours of nectarine, nashi pear and crème caramel

**Weather Craft Pinot Gris '23** 64  
Alpine Valley, USA  
Mountain air coolness bringing citrus, guava, nougat and a mineral matching-struck flintiness

**Paladino Pinot Grigio (Vegan)** 14/46  
Delle Venezie, Italy  
Ripe pear, citrus zest, and a touch of white peach

**Rochford's Latitude Sav Blanc '22 (Vegan)** 12/46  
Yarra Valley, VIC  
Tahitian lime & kiwifruit notes, savoury complexity

**Little Angel Sauvignon '23** 14/48  
Marlborough, New Zealand  
Generous passionfruit, lemongrass, gooseberry, citrus

**Jack Estate Chardonnay** 12/46  
Coonawarra, South Australia  
Medium bodied. Slightly nutty & creamy on the palate. Silky mouth feel, finished with a twist of lemon

**Scarborough 'The Obsessive' Chardonnay '21** 93  
Hunter Valley, NSW  
Medium bodied. roasted cashews, stews, stewed pear, nutmeg and cinnamon. Aged in oak

## ROSÉ

**Bouchard Aine & Fils** 14/46  
Beaune, France  
Dry style with subtle rosehips, marshmallow, and a touch of musk. Pleasantly soft in the mouth

**Rhythm & Rhyme Rose (Vegan)** 9/36  
Angove Estate, South Australia  
Deliciously dry sparkling wine with crisp acidity, low sugar and plenty of fruit and character

**Wild Berry Rose** 14/48  
Coffs Harbour, NSW  
Local blueberries. Smooth and refreshing

## RED

**Jack & Jill Pinot Noir '22 (Organic & Vegan)** 14/56  
Geelong, Victoria  
Pristine nose of plums, raspberries, and spice

**Marchand & Burch Morgon** 89  
Cru Du Beaujolais, Gamay  
45 year old vines. Ripe raspberry, forest fruits, anise spice. Full-fruited with a vibrant juicy acidity

**Smoking Barrels Merlot '22** 12/42  
Barossa Valley, South Australia  
Rich, ripe and full, fruit driven wine delivers dark fruit flavours and finishes with soft rounded tannins

**Round Two Shiraz '21** 9/39  
Barossa Valley, South Australia  
Dark cherry, plum, peppercorns, cinnamon & floral notes

**The Musician Cabernet Shiraz '21** 12/42  
Coonawarra, South Australia  
Luscious mulberries and blackcurrant with hints of mint and eucalyptus supported by soft tannins

**Moppity Atrius Cabernet Sauvignon '22** 14/49  
Hilltop, NSW  
Forest fruits with cedary complexity with intense cassis, blueberry and black olive



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# ESMÉ

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## CLASSIC COCKTAILS

<b>Cadillac Margarita</b>	22
Lime juice, 100% agave tequila, Cointreau, sugar syrup	
<b>Negroni</b>	22
Gin, Campari, vermouth	
<b>Amaretto Sour</b>	22
Amaretto, bourbon, bitters, lemon juice, aquafaba	
<b>French Martini</b>	22
Chambord, vodka, pineapple juice	
<b>Espresso Martini</b>	22
Vodka, Kahlua, sugar syrup, espresso	
<b>Cosmopolitan</b>	22
Vodka, triple sec, cranberry, sugar syrup, lime	

## ESMÉ SIGNATURE COCKTAILS

<b>Esmé Champagne Cocktail</b>	19
Grand Marnier, French Champagne, sugar cube, bitters	
<b>Galliano Vanilla Mule</b>	20
Vanilla Galliano, lime juice, ginger beer	
<b>Passionfruit Sour</b>	22
Vodka, gin, Licor 43, vanilla, lemon, passionfruit, aquafaba	

## SPRITZERS

<b>Aperol Spritz</b>	18
Aperol, prosecco, soda	
<b>Limoncello Spritz</b>	18
Limoncello, prosecco, soda	

## GIN BAR

*Emerald Island Distillery, Emerald Beach*

<b>Classic Gin</b>	14
Mediterranean tonic, rosemary, juniper berries	
<b>Mirage</b>	14
Light tonic, slice orange	
<b>Spice Chest</b>	14
Dried orange wheel, on ice	
<b>Ginger Bee</b>	14
Lime wedge, on ice	
<b>Dark Seed</b>	14
Tonic, orange slice, on ice	
<b>Berry Slow Gin</b>	14
Tonic, mint, on ice	

## COCKTAIL JUGS

Spanish Sangria – red or white	38
Pimm's Cup - fruity	42
Mojito – refreshing and minty	45

## BEER ON TAP – POTS & PINTS

Great Northern Super Crisp	8/13
Coffs Coast Pale Ale – King Tide Brewery	9/14

## CANS & BOTTLES

<b>Balter XPA</b>	10
<b>Balter Cerveza</b>	10
<b>Somersby's Apple Cider - Sweet</b>	9
<b>Peroni</b>	9
<b>Hahn Super Dry (Gluten Free)</b>	9
<b>Mr Miyagi Lager</b>	10
<b>Bobby Dazzler Alcoholic Ginger Beer</b>	10
<b>Stone &amp; Wood Pacific Ale</b>	10

## FAUX TAILS – zero alcohol

<b>Grapefruit Paloma</b>	14
Ruby red grapefruit, lime Juice, soda	
<b>Amalfi Spritz</b>	16
Italian spritz, non-alcoholic prosecco, soda	
<b>Virgin Mojito</b>	16
Lyre's white spirit, lime, soda, sugar syrup, mint	

## ZERO ALCOHOL BEER & WINE

Heineken   Peroni   Heaps Normal	8
Rose   Sauvignon Blanc   Shiraz	12/42

## JUICE & SODAS

Apple, Pineapple, Grapefruit (kids cup)	4
Lemon Lime Bitters, Lemonade, Pepsi Max, Creaming Soda, Ginger Ale, Coke	6
San Pellegrino Sparkling Mineral Water 750ml	10



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