

# *Cheddar.*

*Welcome to the home of cocktails  
and shareplates in the Hills.  
Our Californian inspired small bar  
and kitchen has been created  
to ensure you taste a unique range  
of cocktails, craft beers, wines,  
shareplates and artisanal cheeses.*

*Through extensive "taste testing"  
we have hand-picked and  
created each beverage on the menu,  
we even grow our own herbs.*

*Cheers!*



# Cocktails



## SLACK JAWED YOKEL 19

*Bumpkins have more fun, let's be real.  
A few of these and you'll be well on your way.*

Bourbon, blackberry, peach, plum, chai, lemon. Boom!

## SOCKS FOR CHRISTMAS 18

*Again, Nan?!  
Delay early onset dementia with this long forgotten recipe.*

Gin, St. Germain elderflower liqueur, vanilla, basil and freshly pressed apple and pineapple juice

## LUCILLE 24

*This? This is Lucille, and she is AWESOME.*

House rum mix (white, gold, spiced and 151 overproof) with fresh grapefruit, cinnamon, falernum, absinthe & watermelon  
Served with a flaming lime husk. (Limit 2 per person)

## THE LYCHEE ONE 20

*It's exactly what you thought you wanted, trust us....*

Vodka, wild foraged rose vermouth, lime, lychee and a crack of white pepper, served martini style

## BYE FELICA 18

*Remember it. Write it down. Take a picture.  
We don't give a fuck! Bye, Felisha.*

Sloe gin, lime, hibiscus, rose water and charged w sparkling wine

## PIU FORTE, PAPA 19

*Oh stop it you. Join us on a consensual journey,  
get your safe word ready!*

Amaretto, Jim Beam rye whiskey, lemon, orgeat, egg white and cherry bitters; a twist on a traditional sour

# Cocktails



## WAMBALAM 20

*Woah Black Betty! Silky smooth and deliciously unctuous.*

Herradura Plato tequila is laced with Mr. Black coffee liqueur Amaro Montenegro, stirred down with a dash of chocolate sugar and orange bitters.

## WINNIE BLUES v3.1 21

*You know the score; we soak our homegrown thyme and rosemary bourbon, dehydrate, then smoked in a glass.*

Monkey Shoulder, Antica Formula and Ardberg 10

## MOURNING DEW 20

*Stick your mojito up your cabana. Look, we love mojitos as much as the next person, but why not try something slightly different ?*

Fruity and floral Japanese green tea, Flor de Cana white rum with the winning mint and lime combination

## THE HILLS THREE 19

*Not invited to the party? We got your back bro. This will be your friend....Shhhh baby, it's ok!*

Vodka, Aperol, passionfruit, lime and pineapple

## STRANGER TINGS 20

*In a world full of 10s, be an Eleven.*

Gin, falernum and grapefruit are shaken and then topped with Colonial IPA

## WHITE GIRL WASTED 20

*This delightful milkshake is Instagram worthy, just don't blame us when the Uber driver refuses to pick you up.*

Spiced rum, vanilla ice cream, pumpkin, cinnamon & nutmeg

# Mocktails

## APPLES & PEARS 12

You'll be jogging up the stairs after a few of these. An apple, a pear, some cinnamon & vanilla. It ain't complicated. 2 of your 5 a day.

## JE SUIS ORANGE 12

Today, we are all one. One orange, coconut syrup, lemon and soda.

## UNCLE TICKLE FINGER'S ICED COOLER 12

Black tea, peach, lemon and soda. It'll touch you in places you never imagined.

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*Classic cocktails available upon request,  
please ask our bar staff*

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# Craft Beers

Tecate, Lager, 4.5% (MEX)	8
Colonial, Draught, Kolsch, 4.8% (WA)	9
Black Brewing Co., Honest Ale, 4.5% (USA)	10
Sierra Nevada, Pale Ale, Pint, 5.6% (USA)	16
Brewdog, Elvis Juice, Grapefruit IPA, 6.5% (UK)	13.5
Wolf of the Willows, XPA, 4.7% (VIC)	11
Yulli's Brewery, Norman, Australian Ale, 4.9% (VIC)	12
BVB, Chocolate & Coffee Stout, 7% (SA)	12
Colonial, Berties, Apple Cider, 4.6% (VIC)	10

## Red

GL / BT

Lock & Key, Cabernet Sauvignon 2014 (NSW)	10 / 40
Geoff Merrill, Cabernet Sauvignon 2011 (SA)	11 / 44
Rolf Binder, Shiraz 2015 (SA)	12 / 50
Trentham Estate, Pinot Noir (NSW)	10 / 40
Jed, Malbec 2014 (ARG)	/ 60
Poggiotondo Organic, Chianti 2015 (ITA)	/ 60
Lunar Apoge, Grenache Syrah 2015 (FRA)	/ 70
Kilikanoon Prodigal, Grenache 2013 (SA)	/ 80
Section D4, Nebbiolo 2013 (VIC)	/ 80
Bois De Rolland, Bordeaux 2014 (FRA)	/ 60
Haut-Boutisee, Bordeaux 2011 (FRA)	/ 120

## Rose'

Bouchard Aine & Fils, Cuvee Rose 2014 (FRA)	11 / 50
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# White

	GL / BT
Scorpius, Sauvignon Blanc (NZ)	10 / 40
Port Phillip Estate, Sauvignon Blanc 2016 (VIC)	14 / 70
Trentham Estate, Moscato (NSW)	10 / 40
3 Drops, Chardonnay, 2015 (WA)	11 / 50
Down The Lane, Pinot Gris (VIC)	10 / 40
Twelve Signs, Riesling (NSW)	10 / 40
Bouchard Aine & Fils, Chablis 2014 (FRA)	/ 100
Coppabella Sirius, Chardonnay 2014 (NSW)	/ 120

# Sparkling *and* Champagne

De Bortoli, Prosecco (VIC)	12 / 40
La Boheme, Cuvee Blanc (VIC)	14 / 50
Moet & Chandon Imperial Brut (FRA)	/ 135
Moet & Chandon Rose (FRA)	/ 156
Moet & Chandon Ice Imperial (FRA)	/ 185
Don Perignon Brut Vintage 2006 (FRA)	/ 420
Don Perignon P2 Vintage 1998 (FRA)	/ 800

# Spirits

## VODKA

Belvedere	12
42 Below	10.5
Ketel One	11

## WHISK(E)Y

Ardbeg 10	15
Ardbeg Corryvreckan	25
Glenfiddich 12	13
Glenfiddich 14	18
Balvenie 12	16
Ghosted Reserve	25
Laphroaig 10	16
Lagavulin 8	19
Glenmorangie Original	13.5
Glenmorangie Nectar D'or	17
Jameson	10
Jim Beam Rye	10
Starward	18.5
Makers Mark	10
Woodford Reserve	12
George Dickel	10.5
Hudson Baby Bourbon	16
Hudson Manhattan Rye	16

## GIN

Hendricks	
Poor Toms	
The Botanist	
Ink	
Monkey 47	
Mezcal Gin	
Four Pillars Barrel Aged	

## COGNAC

Hennessy VS	11
Meukow VSOP	14
Hennessy XO	40

## RUM

Flor de Cana Extra Seco	12.5
Flor de Cana Anejo Oro	12.5
Ron Zacapa 23	18
Kraken Black Spiced	10
Stolen Smoked	10
Plantation Pineapple	13.5

## TEQUILA

Herradura Plata	12
Herradura Anejo	16
Skelly Reposado	16
Skelly Anejo	18
Siete Leguas 7 Reposado	19
Espolon Blanco	10
Fortaleza Anejo	25
Arette Suave Anejo	25

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