

PUBLIC HOUSE

Sit back, settle in and share a Cocktail Tree and PH Grazing Board

The perfect centerpiece to any occasion from birthdays to corporate events or simply just a long lazy afternoon with friends. Please choose from the below options and note you must pre-order by email, hello@publichousealbury.com.au and pay 24 hours prior to your arrival. Payment details are as follows: Account name Public House Albury BSB 012 505 Account number 464264135 Reference your booking name

COCKTAIL TREES

12 cocktails per a tree – choose 3 flavours per tree from the below options to receive 4 of each.

PH Cocktail Tree — \$230

Molly's Cosmo Grey Goose, Cointreau, cranberry juice, lime juice

Espresso Martini Strong espresso, vodka, Tia Maria, Kahlua, simple syrup

Lulu's Lemon Meringue Martini Vodka, Cointreau, limoncello, lemon juice, egg white

Molly's Margarita Silver tequila, Cointreau, fresh lime, agave

French Martini Vodka, Chambord, fresh pineapple juice

Pinacal-Arlo Bacardi Rum, Malibu, coconut, pineapple and lime juice, cream

Goblet Tree — \$260

Double shot goblets served with your choice of the below Gin's or Grey Goose Vodka.

Blood Orange Goblet Gin, blood orange, soda

Hendricks Gin cucumber, lime, mint, tonic

Bombay Sapphire Gin blueberries, lime, soda

Tanqueray Gin Bramble Goblet blackberry, lemon, Chambord

Navy Strength Gin lime, lemon, pink grapefruit, soda

Bloody Shiraz Gin grapefruit, orange, lemon, tonic & soda

JT's Dirty Martini Spritz double shot of either Bombay Sapphire Gin OR Grey Goose vodka, Extra Dry Vermouth, olive juice, soda, martini olives

PH GRAZING BOARD

Serves approx. 10 people and caters for vegetarian, vegan, gluten and dairy free dietary requirements. Seasonal fruit and mixed mini dessert platters available by request.

PH Grazing Board — \$170

Antipasto – cured meats, olives, blue, brie and vintage cheddar cheese, trio of house made vege dips, vege sticks, pumpkin and zucchini fritters with lemon sour cream, selection of fruit, rice crackers.

