

Midnight HOTEL

1.0 Food

3.0 Cocktails

6.0 By the glass

7.0 Beers

Please note, a 15% surcharge applies on Sundays and public holidays.

To Eat

Nibbles

House-marinated warm Mount Zero olives ^(VG, GF)	9
Three Mills sourdough with balsamic & olive oil ^(GFO)	12
Crispy cauliflower with kimchi mayo ^(VG, GF)	15
Moonlight Flat oyster with pineapple & jalapeño mignonette ^(DF,GF)	ea 6 half doz 30

Small Plates

Beetroot & pomelo tartare with horseradish cream ^(V)	18
Vannella burrata with preserved tomatoes, pickled lemon & strawberry with basil oil ^(V, GF)	21
Sliced mortadella with caperberries, pepper drops, endive & pistachio ^(DF)	21
La Narval sardines with hazelnut gremolata, lime, wild sorrel & sourdough ^(GFO)	23
Tempura eggplant with sesame miso & spicy pimento emulsion ^(V)	26
Tuna with avocado wasabi crème, grapefruit, nori cracker & yuzu dressing ^(DFO,GF)	28

Gluten-free bread available upon request. (V) vegetarian, (VG) vegan, (VGO) vegan option, (GF) gluten free, (GFO) gluten free option, (DF) dairy free. Dishes are subject to change at the venues discretion.

Large Plates

Midnight Wagyu burger with house-made beetroot relish, brie, garlic aioli, cucumber pickle & fries	28
Southern style chicken burger with house-made slaw, spicy sauce & fries	26
Porchetta with celeriac purée, green chard & jus	28
Butternut pumpkin with black rice & curry sauce ^(VG, GF)	24
Squid ink pasta with tiger prawns, cherry tomatoes & bottarga	28
Jerk-spiced chargrilled barramundi with spinach purée & herbs ^(GF, DF)	35
Beef cheek with truffle mash, Brussels sprout, fried garlic & red wine jus ^(GF)	32
Chargrilled steak with carrot & cumin purée & jus ^(GF)	200gm wagyu rump 38 500gm ribeye 63

Sides

Winter salad with citrus vinaigrette ^(VG, GF)	12
Roasted green beans with furikake ^(VG, GF)	12
Truffle mash with crispy potato skin ^(GF)	15
Skinny fries with chipotle aioli & green salt ^(V)	11

Sweet

Vegan chocolate mousse, chocolate soil & dark chocolate chard ^(VG, GF)	21
Roasted pineapple ice cream, caramelised pineapple ring & hazelnut crumb ^(GF)	18
Tiramisu, coffee mousse & mascarpone	20
Zesty lemon tart with toasted meringue	18
Chef selection of two artisan cheeses, honeycomb & housemade lavosh ^(GFO)	30

Signature Cocktails

Verdelle 22

White Light Vodka, Chartreuse Green, Midori, Lime, Pandan, Chamomile Syrup & Whites
Profile: A silky and refreshing cocktail with herbaceous depth, floral notes, and a citrusy pandan twist.

Call Me Grape 22

Bacardi White Rum, Cointreau, Red Wine & Brown Sugar Syrup, Citric Acid & Plum Bitters
Profile: A rich and balanced cocktail with dark fruit notes, citrus sharpness, and a smooth, spiced finish.

Undertow 22

Kraken Black Cherry Rum, Amaro Montenegro, Honey Syrup, Pineapple Juice & Lemon
Profile: A bold and tropical cocktail with spiced warmth, bittersweet complexity, and a bright honey citrus finish.

Mezcal You Later 22

Los Siete Misterios Mezcal, Monkey Shoulder, Lemon Juice & Spiced Syrup
Profile: A smoky and smooth cocktail with a rich mezcal base, balanced by the warmth of spiced syrup and a citrusy kick.

Pluma 23

El Jimador Tequila, Aperol, Lavender Liqueur, Citric Sugar & Plum Bitters
Profile: A vibrant and floral cocktail with bright citrus, soft lavender sweetness, and a gently bitter edge.

No Chill 23

Woodford Reserve Bourbon, Cynar, Chilli Liqueur, Lemon Juice, Sugar Syrup & Orange
Profile: A bold and bittersweet cocktail with rich bourbon depth, a hint of heat, and a zesty citrus lift.

Sez Me 23

Hennessy Cognac, Caramel Liqueur, Sesame oil, Citric Sugar & Whites
Profile: A rich and decadent cocktail with smooth cognac, sweet caramel, and a hint of sesame, balanced with a touch of citrus sweetness.

Spill the Chai 22

Underground Gin, Vanilla Liqueur, Chai Syrup, Lemon Juice & Milk
Profile: A creamy and comforting cocktail with warm chai spices, smooth vanilla, and a citrus twist, perfect for cozy moments.

Midnight Classics

Violette Affair 21

Antipodes Gin, Lychee, Violette Liqueur & House-Made Citric Sugar

Peach Me 23

El Jimador Tequila, Vida Mezcal, Peach & Thyme Syrup, Lime Juice & Saline

Dragonstone 2.0 22

Underground Gin, Amaretto Disaronno, Dragonstone Purée & Bubble

Spice Runner 21

Sailor Jerry Rum, Fireball, Apple Juice, Lime Juice & Ginger Syrup

When In Rio 22

Tea Infused Cachaca, Cointreau, Lime Juice, Orange Marmalade & Saline

Classic cocktails are available on request.

Signature Mocktails

Lime Light 15

Lyer's Amaretto, Apple Juice, Lime Juice & Ginger Beer

London Calling 14

Lyer's London Dry, Cranberry Juice, Honey Syrup, Lemon Juice & Soda

Chinotto, please 15

Four Pillar Shiraz Bandwagon, Lemon Juice & Chinotto

By the Glass

Sparkling

2022	Borgo Molino Asolo Prosecco Millesimato	Veneto, ITA	15	72
NV	Josef Chromy Cuvee	Relbia, TAS	16	75
NV	Taittinger Brut Reserve	Champagne, FRA	25	145

White

2023	Stadt Krems Gurner Veltner	Niederosterreich, AT	15	72
2024	Isable Estate Sauvignon Blanc	Marlborough, NZ	15	70
2022	Gigi by Bandini Pinot Grigio	Veneto, ITA	16	75
2022	Yarrowood Tall Tails Chardonnay	Yarra Valley, VIC	15	72

Rosé and Sweet

2023	Nick O'Leary Rose	Canberra District, NSW	14	65
2023	Maison Saint Aix Rose	Provence, FRA	14	68
2022	"Tintero" Moscato Dásti DOCG	Piedmont, ITA	14	68
NV	Valdespino Pedro Ximénez El Condado	Jerez, ESP	14	

Red

2023	Fringe Société Pinot Noir	Southwest, FRA	15	68
2022	Su Soi Cannonau Grenache Di Sardegna DOC	Sardinia, ITA	16	72
2023	Clonakilla Hilltops Shiraz	Canberra District, NSW	16	72
2023	Deepwoods Estate Cabernet Merlot	Margaret River, WA	15	72
2022	Peter Lehmann Hill & Valley Tempranillo	Barossa Valley, SA	15	68

Gin Bowls

Create Your Own Gin Bowl

25

Pick your favourite gin from our back bar or let our team recommend. We'll design a custom gin bowl, paired with Fever-Tree tonic and your fresh garnishes of choice.

Sit back, relax, and enjoy your personalised creation!

Underground Shiraz (Canberra, ACT)

22

Underground Shiraz Gin paired with Fever-Tree Aromatic Tonic

Profile: Deep, rich berry notes from macerated Shiraz grapes blend with bright citrus, soft spice, and a juniper backbone. The Mediterranean tonic adds a light floral lift and enhances the fruit-driven complexity.

Garnish: Orange slice and rosemary sprig

Four Pillar's Olive Leaf (Yarra Valley, VIC)

22

Four Pillars Olive Leaf Gin paired with Fever-Tree Mediterranean Tonic

Profile: Savoury and textural, with notes of olive brine, rosemary, bay leaf, and lemon myrtle. Mediterranean tonic complements the gin's herbal depth with a soft citrus lift.

Garnish: Green olive and lemon slice

Hendrick's (Girvan, SCT)

22

Hendricks Gin paired with Fever-Tree Elderflower Tonic

Profile: Elegant and floral with rose and cucumber botanicals at the forefront. Elderflower tonic enhances the gin's delicate character with a soft, fragrant sweetness.

Garnish: Cucumber and rose petal

Roku (Osaka, JPN)

22

Roku Gin paired with Fever-Tree Indian Tonic

Profile: Smooth and balanced with delicate notes of cherry blossom, yuzu, green tea, and sansho pepper. Light tonic allows the subtle botanicals to shine with a crisp, clean finish.

Garnish: Ginger slice and lemon twist

Beer

On tap

Bentspoke Braddon Ale	8	11	13
Bentspoke Crankshaft	9	12	14
4 Pines Japanese Lager	9	11	14
Brookvale Union Ginger Beer	10	13	15
Capital Brewing Co. Coast Ale	8	11	13
Seasonal Beer (ask our team what's on tap)	9	12	14

In tins & bottles

Heaps Normal Half Day Hazy 375ml, <0.5%	Canberra, ACT	9
4 Pines Pacific Ale 375ml, 3.5%	Manly, NSW	10
Better Beer Zero Carb Lager 355ml, 4.2%	Griffith, NSW	11
Two Bays Gluten Free Pale Ale, 375ml, 4.5%	Mornington, VIC	12
Young Henry Cloudy Apple Cider 375ml, 4.6%	Newtown, NSW	11
Furphy Original Ale 375ml, 4.4%	Geelong, VIC	11
Byron Bay Lager 355ml, 4.2%	Byron Bay, NSW	11
Kosciuszko Pale Ale 330ml, 4.5%	Jindabyne, NSW	11
Corona Extra 355ml, 4.5%	Mexico	11