

Midnight BAR

01. Snacks

2.0 Cocktails

3.0 By the glass

4.0 Beer

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

To Eat

Little Bites

Wallis olives, Martini spritz ^(GF, VG)	9
Prawn toast, smoked soy ^(DF)	16
Oysters ^(GF, DF)	
Natural	4.5 ea
Yuzu mignonette	4.5 ea
Skinny chips, fennel salt ^(GF, VG)	11
Crispy cauliflower, kimchi mayo ^(V, GF)	14
Polenta and Parmesan fries, Pecorino ^(V, GF)	13
Corn ribs, habanero, agave mayonnaise ^(VG, GF)	16

Large Bites

Sliced charcuterie, sourdough fingers, pickles ^(DF)	24
Seared king salmon, pickled cucumber, horseradish ^(GF, DF)	24
Stracciatella, cucumber, nasturtium, basil, lime, grilled sourdough ^(V, GF)	23
Chicken katsu sandwich, tonkatsu sauce, lotus root chips	28
Grass-fed minute steak sandwich, grilled sourdough, mustard greens, Comté, chips	28
Spaghettini, cuttlefish, tomato, smoked butter, citrus, pangrattato	32
Grilled hanger steak, Café de Paris sauce, your choice of salad or chips ^(GF)	38

Gluten-free bread available upon request.

(V) vegetarian, (VG) vegan, (GF) gluten free, (DF) dairy free. Dishes are subject to change at the venue's discretion.

Signature Cocktails

Classic cocktails and mocktails also available on request.

Monkey Business	21
Monkey Shoulder whisky, Aperol, crème de mûre and lemon juice	
<i>Presentation:</i> Shaken and double strained. Topped up with ginger beer. Served in a coupe glass under a smoking cloche	
Origin Dispute	20
La Diablada pisco, Chambord, lime juice, plum bitter and Prosecco	
<i>Presentation:</i> Shaken, single strained and served in a wine glass. Garnished with mint	
So Phresh	21
Canberra Distillery vodka, Canton liqueur, lychee, green apple and lime juice	
<i>Presentation:</i> Shaken and double strained in a coupe. Garnished with a lychee	
The Local Cuban	19
Sailor Jerry Savage Apple, prosecco, grapefruit, lime, simple syrup and mint	
<i>Presentation:</i> Shaken, double strained and served in a chilled coupe. Topped up with Italian prosecco and a floating mint leaf	
Yotam's Stuff	20
Tequila Jimador Blanco, Vida Mezcal, grapefruit juice and jalapeño agave	
<i>Presentation:</i> Shaken, double strained and served in rock glass. Topped with a grapefruit slice and jalapeño salt	
When in Rio	20
Sagatiba Christalina Cachaça, Cointreau liqueur, orange and lime juice, and simple syrup	
<i>Presentation:</i> Shaken, double strained and served in a rocks glass. Garnished with dehydrated orange	
Lilac Wine	20
Hendrick's gin, violet liqueur, dry red wine, egg whites and lemon	
<i>Presentation:</i> Shaken, double strained and served in a chilled coupe. Garnished with dehydrated flowers	

Gin Bowls

Poor Toms (Sydney, NSW)

Navy strength gin paired with FeverTree elderflower tonic

Garnish: Strawberry and fennel

Tasting notes: A rich, classic, full-bodied gin with a whiff of grapefruit and an all-night-long liquorice juniper finish

Four Pillars (Yarra Valley, VIC)

Rare dry gin paired with FeverTree Mediterranean tonic

Garnish: Orange

Tasting notes: A classically smooth gin combines Asian botanicals with citrus notes from fresh orange and native lemon myrtle. A truly modern Australia gin.

Roku (Osaka, JPN)

Roku gin paired with FeverTree Indian Tonic

Garnish: Ginger

Tasting notes: Six very special botanicals sourced from Japan. Complex, multi-layered, yet harmonious flavour with a smooth, silky texture. Traditional gin taste in the base, plus Japanese botanical top notes of yuzu.

Hendrick's Lunar (Girvan, SCT)

Lunar Moonlight gin paired with FeverTree Mediterranean tonic

Garnish: Cucumber and lemon

Tasting notes: Conceived under the influence of the celestial light of the moon by Master Distiller Lesley Gracie, Hendrick's Lunar gin yields an alluring complexity. This smooth gin is deliciously suffused with mellow warmth and replete with a subtle citrus finish.

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By the Glass

Sparkling

2018	Borgo Molino Prosecco Brut	Veneto, ITA	14	68
NV	Taittinger Prestige Cuvée	Champagne, FRA	19	114

White

2021	Clonakilla Sauvignon Blanc, Semillon	Canberra District, NSW	14	68
2020	Fritz's Riesling	Rheinhessen, DEU	13	62
2021	Alkoomi Chardonnay	Frankland River, WA	15	72

Orange and Rosé

2018	Alzitella Île de Beauté Rosé, Merlot, Grenache	Corsica, FRA	11	55
2019	Growers Gate Moscato	Great Southern, WA	12	55

Red

2021	Punt Road Pinot Noir	Yarra Valley, VIC	15	69
2019	Kármán Garnacha, Tempranillo	Rioja, ESP	13	62
2021	Mada Syrah Nouveau	Canberra District, NSW	15	69

Dessert

NV	Valdespino Pedro Ximenez	Jerez, ESP	13	60
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Beer

On tap

Bentspoke Braddon Ale	8	9	12
Bentspoke Crankshaft IPA	8	12	13
James Squire Ginger Beer	8	11	13
White Rabbit Dark Ale	8	11	13
Capital Brewing Co. Coast Ale	8	10	12
Karaoke Kingu Japanese Rice Lager	8	10	12

In tins

Heaps Normal Quiet XPA 355ml, <0.5%	Canberra, ACT	8
Bentspoke Easy Cleansing Ale 375ml, 3.2%	Canberra, ACT	9
Furphy 375ml, 4.4%	Geelong, VIC	9
Little Creatures Dog Days Session Ale 355ml, 4.4%	Fremantle, WA	11
Yulli's Brews 'Seabass' Mediterranean Lager 375ml, 4.2%	Alexandria, NSW	12
Moo Brew Pilsner 375ml, 5%	Bridgewater, TAS	11
Bentspoke Crankshaft IPA 375ml, 5.3%	Canberra, ACT	13
Blackman's Arthur Smoked Porter 330ml, 6%	Torquay, VIC	13
NOMAD Cookies & Cream Double Milk Stout 375ml, 7.8%	Brookvale, NSW	13
Apple Thief Granny Smith Cider 330ml, 4.5%	Batlow, NSW	12