

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)	8
Three Mills sourdough with balsamic olive oil ^(DFO)	12
Moonlight flat oyster with finger lime mignonette ^(GF, DF)	29 half doz 55 doz
Crispy cauliflower with kimchi mayo ^(VG, GF)	15

Light

Olasagasti anchovies, herb salsa, nasturtium, olive oil ^(GF0, DF)	19
Crispy school prawn, herb salt with chili mayo ^(GF)	19
Heirloom carrot, curry leaves, mustard, ajo blanco ^(VG, GF)	15
Vanella burrata, plum, radicchio, elk with honey sherry dressing ^(V, GF)	19
Prosciutto, Guindilla peppers, rock melon, balsamic ^(GF, DF)	24
Tempura zucchini flower, Persian fetta, purple cauliflower, balsamic glaze ^(V, GF)	26
Butter scallop, yellow pepper sauce, dill, parsley oil ^(GF)	28
King salmon Ceviche, finger lime, watermelon radish, yuzu dressing ^(GF, DF)	28

Large

Boxgum Grazing roasted pork belly, apple butter, mustard leaves, jus ^(GF)	28
Grilled chicken ciabatta sandwich, pickles red onion, chipotle aioli, baby cos & fries	24
Midnight Wagyu burger, spicy tomato chutney, Gruyere, garlic aioli, pickles & fries	28
Salt baked celeriac, green tahini emulsion with leek ^(VG, GF)	24
Slow roast lamb shoulder ragu, rigatoni, basil, Pecorino	28
Jerk spice chargrilled Barramundi, spinach puree, seasonal herbs ^(GF, DF)	35
Aged duck breast, cherry, red amaranth with Amaro jus ^(GF, DF)	38
MB5+ Wagyu sirloin, white carrot puree with chimichurri ^(GF, DFO)	43 200gm 65 400gm

Sides

Seasonal mix leaf salad, rhubarb vinaigrette ^(VG, GF)	10
Heirloom tomatoes, mint, lemon vinaigrette ^(VG, GF)	12
Skinny fries with chipotle aioli, herb salt ^(V, GF)	11

Sweet

Lemon sorbet, gin infused mint granita ^(VG, GF)	16
Lavender ice cream, honeycomb, waffle	18
Orange cake, orange gel with vanilla mascarpone ^(GF)	17
Chocolate praline tart, berries, hazelnut	21
Artisan cheese selection with honeycomb and lavosh ^(GFO)	30

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

Signature Cocktails

Violette Affair	21
Antipodes Gin, Lychee, Violette Liqueur and House Made Citric Sugar <i>Profile:</i> A sophisticated cocktail with floral and fruity notes, balanced by a crisp, refreshing finish	
Peach Me	23
El Jimador Tequila, Vida Mezcal, Peach and Thyme Syrup, Lime Juice, Saline <i>Profile:</i> A smoky cocktail balanced by sweet peach, zesty lime, and a hint of salt	
Kwick Fix	22
Bacardi White Rum, Malibu, Green Apple Liqueur, Pineapple and Lime Juice, Kiwifruit, Sugar <i>Profile:</i> A vibrant and refreshing cocktail with tropical fruit flavors and a tangy kick	
Summer Estate	21
White Light Vodka Infused with Camomile Tea, Elderflower Liqueur, Lime Juice, Raspberry, Orange Bitters, Sugar <i>Profile:</i> A floral, tangy, and lightly sweet cocktail with hints of citrus and raspberry	
Monkey's Tail	23
Monkey Shoulder, Banana Liqueur, Lemon Juice, Passionfruit Puree, Sugar, Egg White <i>Profile:</i> A silky, tropical cocktail featuring rich banana, bright lemon, and vibrant passionfruit, with a smooth, refined finish	
Pamplemousse	22
Blood Orange Infused Antipodes Oceanic Gin, Pamplemousses, Lime Juice, Sugar Syrup and Saline <i>Profile:</i> A crisp, citrus-forward cocktail with bold blood orange and grapefruit notes, balanced by a subtle saline finish	
Aurora Amber	21
Caramel Vodka, Amaretto, Blue Sugar, Lemon Juice <i>Profile:</i> A sweet and tangy cocktail with rich caramel and almond flavors, brightened by a touch of citrus	
Sweet Match	22
White Light Vodka, Horchata, Matcha Green Tea, Strawberry Jam, Citrus <i>Profile:</i> A creamy, slightly earthy cocktail with sweet strawberry and zesty citrus notes	

Midnight Classics

Pep In Your Step	21
Gekkeikan Sake, Chilli Liqueur, Yuzu Juice, Cucumber and Sugar	
Midnight Sunrise	21
White Light Vodka, Passoa, Lemon Juice, Passionfruit puree, Sugar and Whites	
Hawaiian Haze	22
Sailor Jerry Spiced Rum, Coconut Liqueur, Lime Juice, Pineapple, Watermelon and Sugar	
Emerald Isle	22
Hendrick's Gin, Chartreuse Geen, Dry Vermouth, Lime Juice, Mint, Cucumber and Sugar	
Limon Cello Slice	21
Cello Limoncello, Licor 43, Coconut Milk and Lemon Juice	

Classic cocktails are available on request.

Signature Mocktails

Candide Midnight	15
Seedlip 94, Passionfruit Puree, Lime Juice and Sugar	
Wagon Wheel	14
Lyer's Amaretto, Lemon Juice, Cherry Syrup and Peychaud Bitters	
Bird of Paradise	15
Four Pillar Bandwagon, Lemon Juice and Blood Orange Soda	

Gin Bowls

Antipodes Gin Co x Midnight Hotel (Canberra, ACT)

20

Join us for an exciting gin tasting experience featuring Antipodes Gin Co. Enjoy a brainy & savoury **Oceanic Gin**, refreshing masala blend of **Chai Gin**, and the bold **Juniper 3 Gin**. Savor the well-balanced **Original Gin**, the vibrant **Watermelon Gin**, and fragrant & floral **Pink Gin**. This tasting will allow you to explore these distinct gins and appreciate the craftsmanship behind each one.

Add Paired Tonic: 5

Antipodes (Canberra, ACT)

22

Antipodes Pink Gin paired with Fever-Tree Aromatic Tonic

Profile: A bright, floral gin with strawberry and musk, a palate of grapefruit and Kakadu plum, and a subtly sweet, zesty finish

Garnish: Dried Orange and Rosemary

Four Pillar's (Yarra Valley, VIC)

22

Four Pillar's Yuzu Gin paired with Fever-Tree Elderflower Tonic

Profile: A complex gin with pine, lemon, and herbal notes, followed by dark citrus, ginger, and a warm, spicy finish

Garnish: Lemon and Mint

Hendrick's (Girvan, SCT)

22

Hendricks New Release Grand Cabaret paired with Fever-Tree Indian Tonic

Profile: A bright, fruity profile with apricot and peach, leading to a sweet citrusy mid-palate, and finishing with warm elderflower and pepper notes

Garnish: Cucumber and Lime

Malfy (Amalfi Coast, ITA)

22

Malfy Gin con Arnica paired with Fever-Tree Mediterranean Tonic

Profile: A complex blend of orange blossom and juniper with rich, bittersweet citrus and a long, satisfying finish

Garnish: Orange and Lemon Leaf

By the Glass

Sparkling

2022	Borgo Molino Asolo Prosecco Millesimato	Veneto, ITA	15	72
NV	Chandon Brut	Yarra Valley, VIC	18	85
NV	Taittinger Brut Reserve	Champagne, FRA	25	143

White

2023	Catalina Sounds Sauvignon Blanc	Marlborough, NZ	16	75
2023	Nick O'Leary Riesling	Canberra District, NSW	15	72
2023	The Other Wine Co Pinot Gris	Adelaide Hills, SA	15	72
2022	Angasi Tumbarumba Chardonnay	Canberra District, NSW	16	75

Rosé and Sweet

2023	Nick O'Leary Rose	Canberra District, NSW	14	65
2022	"Tintero" Moscato Dásti DOCG	Piedmont, ITA	14	68
NV	Bleasdale 'The Wise One' Grand Tawny	Langhorne Creek, SA	13	65

Red

2022	Saint & Scholar Pinot Noir	Adelaide Hills, SA	16	72
2023	Rusden 'Driftsand' Grenache Shiraz Mataro	Barossa Valley, SA	15	72
2024	Lark Hill Regional Shiraz	Canberra District, NSW	15	72
2021	Fraser Gallop Cabernet Sauvignon	Margaret River, WA	16	75

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

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