

# Midnight BAR

1.0 Food

3.0 Cocktails

5.0 By the glass

7.0 Beers

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

# To Eat

## Nibbles

House marinated mixed warm Ligurian olives <sup>(VG, GF)</sup>	<b>8</b>
Three Mills sourdough with truffle butter <sup>(DFO)</sup>	<b>11</b>
Moonlight Flat oysters with wasabi mignonette <sup>(DF, GF)</sup>	<b>5.5ea</b>
	<b>29 half doz</b>
Chargrilled shishito pepper, miso tahini dip <sup>(GF, VG)</sup>	<b>16</b>
Crispy cauliflower, kimchi mayo <sup>(V, GF, DF)</sup>	<b>15</b>
Shoestring fries with parmesan, and garlic aioli <sup>(V)</sup>	<b>11</b>

## Light

Crispy chicken wings with sesame and soy glaze, and spicy dip <sup>(DF)</sup>	<b>16</b>
Kimchi and zucchini smash with grilled sourdough <sup>(VG, GFO)</sup>	<b>16</b>
Vannella mozzarella, compressed honeydew, endive, orange <sup>(GF, V)</sup>	<b>18</b>
Scallops, cauliflower purée, bronze fennel <sup>(GF)</sup>	<b>28</b>
Chicken liver pâté, cornichon, fig jam, buckwheat and caraway crackers <sup>(GF, DF)</sup>	<b>29</b>
Calamari, black garlic anchovy sauce, watercress <sup>(GF, DF)</sup>	<b>25</b>
Glazed lamb ribs, pomegranate molasses <sup>(GF, DF)</sup>	<b>24</b>
Grilled pork neck, pumpkin emulsion, jus <sup>(GF, DF)</sup>	<b>23</b>
Meat balls, smoked mozzarella, grilled sourdough	<b>24</b>

## Large

Cod, coconut, chilli, curry leaf, heirloom cherry tomatoes, herbs <sup>(GF, DF)</sup>	<b>32</b>
Spiced chargrilled cauliflower, golden raisins, pine nuts, almond emulsion <sup>(GF, VG)</sup>	<b>24</b>
Steak ciabatta sandwich, caramelised onion, sundried tomatoes, and fries	<b>26</b>
Midnight grilled chicken burger, beetroot relish, chipotle aioli, rocket, and fries	<b>24</b>
Wild mushroom risotto, Parmigiano Reggiano, sage, hazelnut gremolata <sup>(GF, V)</sup>	<b>24</b>
400gm ribeye, sauteed onion, roasted kipfler potatoes, jus <sup>(GF, DF)</sup>	<b>48</b>

## Sides

Mixed leaves and wild rocket salad, citrus vinaigrette <sup>(GF, VG)</sup>	<b>10</b>
Roasted green beans, black garlic, almond <sup>(GF, VG)</sup>	<b>11</b>
Burnt cauliflower mash <sup>(GF, VG)</sup>	<b>11</b>

## Sweet

Dark chocolate roulade, raspberry, vanilla cream, caramelised white chocolate shard <sup>(GF)</sup>	<b>17</b>
Mango sorbet, coconut sago, passion fruit <sup>(GF, VG)</sup>	<b>14</b>
Green cardamom ice cream, ginger crumb, macaron wafer	<b>16</b>
Artisan cheese selection with honeycomb and lavosh	<b>26</b>

*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

<b>Winter Sun</b> Cinnamon-infused Cachaça, orange, lemon juice, passionfruit and honey syrup <i>Profile:</i> Heady with spices and lip-smacking citrus, finishing with fruity, mellow sweetness.	22
<b>Bitter Pill</b> Olive oil-washed Havana Añejo, Cynar, cherry, and plum bitters <i>Profile:</i> Juicy cherry backed up by a dense and aromatic kick. Herbaceous with sweet citrus.	21
<b>Persephone</b> Antipodes Gin, pomegranate, apple juice, lemon juice, rhubarb syrup and egg whites <i>Profile:</i> Fresh red fruits, juniper fragrance and jammy rhubarb.	21
<b>Nom Nom Pomme</b> Hennessy VS, Amaretto, apple brandy, lemon juice, and sugar <i>Profile:</i> Like taking a swig of Calvados Brandy right before the last bite of a frangipane tart.	22
<b>Malaccan Nights</b> White Light Vodka, elderflower, Umeshu, lime juice, foam, pandan and mango syrup <i>Profile:</i> Light and fresh with the scent of elderflower, sweetened by juicy mango and earthy pandan.	21
<b>Citron Twist</b> Monkey Shoulder, Suze, Davo Plum, tamarind, and orange bitters <i>Profile:</i> Powerful and boozy, dense from the tamarind and fresh with boutique native bitters.	22
<b>Pep in Your Step</b> Gekkeikan Sake, chilli, yuzu juice, muddled cucumber, and sugar <i>Profile:</i> Cool cucumber and fragrant yuzu wrapped up in a warm jumper of chilli.	21
<b>Granny Smith's Tarts</b> Laird's Applejack, Mure, lemon juice, sugar, and lavender bitters <i>Profile:</i> A rural cottage kitchen complete with floral lavender, fresh lemons, tart berries, and crunchy apples.	22

# Midnight Classics

<b>Spice Runner</b> Sailor Jerry Rum, Fireball Whisky, lime juice, apple juice, ginger, agave syrup, and egg whites <i>Profile:</i> The spicy cinnamon of Sailor Jerry Rum and Fireball Whisky meld with the zesty tang of lime, apple juice and agave.	21
<b>The Smoke Show</b> Jalapeño-infused Reposado, Monkey Shoulder Whisky, grapefruit juice, lime juice, and ginger syrup <i>Profile:</i> A bold fusion of jalapeño-infused Reposado and whiskey, enlivened with tangy grapefruit and lime juices, and subtly sweetened with ginger syrup.	22
<b>Campfire</b> Hennessy VS, Apricot Brandy, coconut, and maple syrup <i>Profile:</i> Warm and oaky with a hint of tropical sweetness.	22
<b>Hibiscus Hijinks</b> White Light Vodka, Aperol, Passoã, lime juice and hibiscus syrup <i>Profile:</i> Citrus zest, balanced with bitter sweetness and floral hibiscus syrup, creating a complex, lively flavor.	21
<b>Classic cocktails are available upon request</b>	
<h1>Signature Mocktails</h1>	
<b>Lyrebird</b> Lyer's Orange, pineapple juice, lime juice, and vanilla syrup	13
<b>Timmy Collins</b> Four Pillars Bandwagon, lemon juice, pandan and mango syrup, and soda	14
<b>Calamantini</b> Seedlip 94, calamansi lime, passionfruit and honey syrup, and plum bitters	14

# Gin Bowls

## Manly Spirit's (Sydney, NSW)

Australian Dry Gin paired with Fever-Tree Indian Tonic

*Profile:* notes of juniper and citrus, seamlessly integrated with herbal and oceanic hints from sustainably foraged local botanicals like sea lettuce and Tasmanian pepper leaf.

*Garnish:* Orange peel and finger lime

## Four Pillars (Yarra Valley, VIC)

Bloody Shiraz Gin paired with Fever-Tree Mediterranean Tonic

*Profile:* Uniquely combines rare dry gin with Yarra Valley Shiraz grapes, resulting in a vibrant, deep cerise spirit. It boasts a complex profile that layers sweet red berry and spice notes with a subtle juniper finish.

*Garnish:* Orange and rosemary

## Hendrick's (Girvan, SCT)

Lunar Gin paired with Fever-Tree Elderflower Tonic

*Profile:* Hendrick's Lunar Gin is infused with a mellow spice and subtle citrus, creating a soft, mysterious balance that's distinctly different from traditional gin expressions.

*Garnish:* Cucumber and rose petals

## Roku (Osaka JPN)

The Japanese Craft Gin paired with Fever-Tree Indian Tonic

*Profile:* A blend of six unique Japanese botanicals complemented by traditional gin botanicals. Delicate floral and citrus character, underscored by a spicy finish.

*Garnish:* Ginger and lemon

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# By the Glass

## Sparkling

2022	Borgo Molino Asolo Prosecco Millesimato	Veneto, ITA	15	72
NV	Moët & Chandon Impérial Brut	Champagne, FRA	19	117

## White

2022	Nashdale Lane 'Colour Series' Medium Dry Riesling	Orange, NSW	16	75
2022	Mada Pinot Gris	Canberra District, NSW	16	75
2022	Deep Woods Estate Chardonnay	Margaret River, WA	14	68

## Rosé and Sweet

2023	Nick O'Leary Rosé	Canberra District, NSW	14	65
2022	Wangolina Moscato	Limestone Coast, SA	13	63
NV	Bleasdale 'The Wise One' Grand Tawny	Langhorne Creek, SA	13	65

## Red

2023	Lethbridge Wines, 'Menage a Noir' Pinot Noir	Lethbridge, VIC	16	75
2019	Laughing Jack, 'Jack's Shiraz'	Barossa Valley, SA	16	75
2022	Long Rail Gully Cabernet Sauvignon	Canberra District, NSW	16	75

# Beer

## On tap

Bentspoke Braddon Ale	<b>8</b>	<b>11</b>	<b>13</b>
Bentspoke Crankshaft IPA	<b>9</b>	<b>12</b>	<b>14</b>
Tumut River Ginja Ninja	<b>9</b>	<b>12</b>	<b>14</b>
4 Pines Japanese Lager	<b>9</b>	<b>11</b>	<b>14</b>
Capital Brewing Co. XPA	<b>9</b>	<b>12</b>	<b>14</b>
Seasonal Beer (ask our team what's on tap)	<b>9</b>	<b>12</b>	<b>14</b>

## In tins

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