

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 olives ^(VG) | 8 |
| Three Mills sourdough and olive oil ^(VG) | 10 |
| Add duo of dips ^(V) | +6 |
| | 5.5ea |
| Moonlight Flat oysters with pepperberry mignonette ^(DF, GF) | 29 half doz |
| Cured meats with house-made pickles ^(DF, GF) | 15 |
| Crispy cauliflower, kimchi mayo ^(GF, VG) | 15 |
| House-made three cheese potato arancini with red pepper sauce ^(V) | 18 |
| Skinny chips with rosemary salt and sriracha aioli ^(GF, V) | 11 |
| Crispy chicken wings with sesame and soy glaze, and spicy dip ^(DFO) | 16 |

Light

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| Vannella burrata with heirloom tomatoes, parsley oil and basil ^(GF, V) | 18 |
| Heirloom baby carrots with shiso and citrus pesto ^(GF, VG) | 16 |
| Tuna sashimi with pickled onion, wasabi cream, yuzu dressing, and watercress ^(GF, DFO) | 25 |
| King prawns in olive oil with garlic, rosemary, and grilled sourdough ^(DF, GF, DFO) | 28 |
| Crispy pork belly with apple butter and jus ^(GF) | 25 |
| Garlic buttered mussels, cherry tomatoes, samphire, lemon myrtle and sourdough ^(GF, DFO) | 25 |
| Rosemary and thyme lamb skewers with tzatziki ^(GF) | 23 |

Large

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| Crispy kale and chickpea salad with avocado, dukkah, and lemon herb dressing ^(GF, VG) | 21 |
| Fresh spaghetti, mushroom, basil pesto, chilli, and garlic ^(V, DFO) | 24 |
| Chicken burger with slaw, dill mayo, pickled jalapeños, and chips | 24 |
| Grass-fed steak sandwich with lettuce, Swiss cheese, and chips | 26 |
| Spiced char-grilled broccoli, golden raisins, pine nuts and almond emulsion ^(GF, VG) | 24 |
| Pan-fried cobia fish, celeriac purée, capsicum salsa, coriander oil ^(GF, DFO) | 32 |
| Confit chicken maryland with braised leek, pearl cous cous, and chicken butter sauce | 32 |
| 200gm scotch fillet with peppercorn sauce, greens, and fries ^(GF, DFO) | 37 |

Sweet

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| Chocolate fondant, berries and ice cream (GF) | 20 |
| Artisan cheese selection with honeycomb and lavosh | 26 |

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

Sunset In Torino 22

Roku Gin, Italicus Rosolio, limoncello liqueur, Peychaud Bitters

Profile: Perfect bittersweet balance, resulting in a refreshing and well-balanced cocktail

Hawaiian Haze 22

Sailor Jerry spiced rum, coconut, lime juice, pineapple juice, and watermelon sugar

Profile: Exotic delight, marrying the spiced richness of Sailor Jerry with coconut, lime, pineapple, and a hint of watermelon sweetness

Beyond Pisco 21

Barsol Pisco, banana liqueur, lime juice, blood orange sugar, and orange bitters

Profile: A vibrant and well-balanced blend of tropical sweetness and citrus tang, reminiscent of a sunny day in Peru or Chile

The Green Grocer 23

Illegal Mezcal, lemongrass liqueur, lime juice, cucumber, jalapeño, mint, sugar and egg whites

Profile: Refreshing, vibrant, zesty cocktail with a smoky twist

Kinship 21

Maker's Mark, butterscotch, lemon juice, grapefruit juice, honey, Peychaud Bitters

Profile: A harmonious blend of sweet, sour, and aromatic flavours with a hint of bittersweet complexity

Chilly then Chill 22

Hendrick's Gin, chilli liqueur, clarified lime juice, sugar, and tonic

Profile: Fusion of botanicals and a spicy kick, creating a unique concoction

Limon Cello Slice 21

Manly Spirit Limoncello, Licor 43, coconut cream, lemon juice

Profile: A lively drink with a hint of spicy intrigue, making it an excellent choice for a flavour adventure

Midnight Classics

So Phresh 21

White Light Vodka, lychee liqueur, lychee purée, apple juice, and lemon juice

Emerald Isle 21

Hendrick's Gin, Chartreuse Green, Dry Vermouth, cucumber, lime juice, and mint

Midnight Sunrise 22

White Light Vodka, Passoã, passionfruit purée, lemon juice, sugar syrup and egg whites

Caribbean Kiss 21

Sailor Jerry Spiced Rum, banana liqueur, pineapple juice, lemon, vanilla, and sugar syrup

Quencher 21

Tanqueray Gin, watermelon juice, lemon juice, sugar

Classic cocktails are available upon request

Signature Mocktails

Mango Martini 15

Sage and juniper infused Four Pillars Bandwagon Rare Dry Gin, Seedlip Spice 94, and mango syrup

Little Kawaii 15

Pomegranate, pineapple juice, lime juice, sugar syrup, and ginger beer

Memory Lane 15

Lyre's American Malt, Yuzu juice, vanilla syrup, egg whites, Angostura Bitters, and nutmeg

Gin Bowls

Archie Rose (Sydney, NSW)

Signature Dry Gin paired with Fever-Tree elderflower tonic

Profile: A well-balanced flavor with juniper a hit and warm, spicy peppery notes finishing with a lingering sweetness and a wonderful mouthfeel

Garnish: Orange zest, juniper, and coriander seeds

Manly Spirit's (Sydney, NSW)

Lilly Pilly Pink Gin paired with Fever-Tree raspberry tonic

Profile: A classic gin foundation with soft red berries from Lilly Pilly and raspberry, complemented with citrus from native limes and blood orange

Garnish: Edible flower, blood orange, and raspberries

Sipsmith (London, UK)

London Dry Gin paired with Fever-Tree Indian tonic

Profile: Floral notes combining mellow rounded juniper and zesty freshness and finishes with spiced flavours and a hint of emerging lemon tart

Garnish: Cinnamon quill, lemon, and juniper

Hendrick's Neptunia (Girvan, SCT)

Hendrick's Sea Inspired Gin paired with Fever-Tree Mediterranean tonic

Profile: Inspired by seaside botanical's, Neptunia delivers a strong herbal flavour, complimented by floral and citrus notes to enhance the traditional, unforgettable Hendricks taste

Garnish: Cucumber, rose, and lime

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By the Glass

Sparkling

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|------|---|----------------|----|-----|
| NV | Chandon Blanc de Blancs | Champagne, FRA | 17 | 82 |
| 2022 | Borgo Molino Asolo Prosecco Millesimato | Veneto, ITA | 15 | 72 |
| NV | Moët & Chandon Impérial Brut | Champagne, FRA | 19 | 117 |

White

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|------|------------------------------|------------------------|----|----|
| 2022 | Long Rail Gully Riesling | Canberra District, NSW | 15 | 72 |
| 2022 | Murdoch Hill Sauvignon Blanc | Adelaide Hills, SA | 15 | 72 |
| 2022 | Deep Woods Estate Chardonnay | Margaret River, WA | 14 | 68 |

Rosé and Sweet

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|------|--|------------------------|----|----|
| NV | Chateau Minuty, 'M de Minuty' Rosé, Grenache, Tiberian, Cinsault | Cotes de Provence, FRA | 16 | 78 |
| 2022 | Wangolina Moscato | Limestone Coast, SA | 13 | 63 |
| NV | Bleasdale 'The Wise One' Grand Tawny | Langhorne Creek, SA | 13 | 65 |

Red

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|------|---|------------------------|----|----|
| 2022 | Bourke Street Tumbarumba Pinot Noir | Canberra District, NSW | 14 | 68 |
| 2022 | Pizzini 'Nonna Gisella' Sangiovese | King Valley, VIC | 14 | 68 |
| 2021 | Rusden 'Driftsand' Grenache, Shiraz, Mataro | Barossa Valley, SA | 15 | 72 |

Beer

On tap

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| Bentspoke Braddon Ale | 8 | 11 | 13 |
| Bentspoke Crankshaft IPA | 9 | 12 | 14 |
| James Squire Ginger Beer | 9 | 12 | 14 |
| Hawke's Lager | 9 | 11 | 13 |
| Capital Brewing Co. Coast Ale | 8 | 11 | 13 |
| Seasonal Beer (ask our team what's on tap) | 9 | 12 | 14 |

In tins

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| Heaps Normal Quiet XPA 355ml, <0.5% | Canberra, ACT | 9 |
| Furphy 375ml, 4.4% | Geelong, VIC | 10 |
| Full Grunt American Pale Ale 375ml, 4.9% | Tumut, NSW | 12 |
| JW Pilsner – Session Lager 375ml, 3% | Tumut, NSW | 10 |
| Young Henry's Newtowner Pale Ale 375ml, 4.8% | Newtown, NSW | 12 |
| James Squire Orchard Crush Apple Cider 300ml, 4.8% | The Rocks, NSW | 11 |