

Midnight BAR

1.0 Food

2.0 Cocktails

3.0 By the glass

4.0 Beers

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

To Eat

Small

House marinated warm Ligurian olives ^(GF, VG)	9
Freshly shucked Moonlight Flat oysters – choose from natural or finger lime dressing ^(DF, GF)	5 ea
Skinny chips, chipotle aioli ^(GF, VG)	11
Crispy cauliflower, kimchi mayo ^(GF, VG)	15
Vannella Stracciatella, cucumber, fennel seed oil and charred bread ^(V)	17
Chicken winglets with soy sesame seed and mango sweet chilli mayonnaise	16
Rosemary and thyme lamb skewers with smoked yoghurt ^(DFO, GF)	20

Large

Charcuterie selection- sliced meat, artisan cheese, house-made pickles, lavosh ^(GFO)	30
Crispy chicken katsu burger, lettuce, Tabasco aioli, tomato, brioche bun with chips	24
Grass-fed minute steak sandwich, lettuce, Swiss cheese with chips	25
Dukkha spiced pumpkin salad, beetroot, red quinoa, walnut, cherry roma, spinach with raspberry dressing ^(GF, VG)	20
Add on: grilled chicken +5	
Spaghettini, beetroot, anchovies, mussels, capers, smoked butter, pangrattato and prawn oil	25
Pan-fried barramundi, sage butter, capers, lemon, salad and chips ^(DFO, GF)	28
Grilled striploin M3+ 200g, salad, chips and jus ^(DF, GF)	35

Sweet

Chocolate fondant, berries and fennel ice cream	17
---	----

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

Viva La Vida 22

Rittenhouse rye, Mezcal, elderflower liqueur, lime juice, grapefruit juice, red chilli agave, celery juice, and Tabasco sauce

Profile: Smokey, refreshing and spicy with a floral finish

Garden of Curiosity 22

Hendrick's Lunar gin, Chartreuse Yellow, mango nectar, lemon juice and turmeric syrup

Profile: Herbaceous, sweet, and sour with a spice finish

Dragonstone 20

White Light vodka, Amaretto, lime juice, maple syrup, and dragon fruit

Profile: Fruity and refreshing, delivering a sweet, nutty flavour

Floral Fantasy 22

House-infused hibiscus and rose gin, cherry Heering, rockmelon liqueur and green mango juice

Profile: Earthy, floral flavours, creating a balance of sour and fruit tartness

X Calibre 22

Glenmorangie X, Cointreau, Aperol, 9 spice syrup, Peychaud's bitters, and Campari spray

Profile: Complex and bitter, delivering an oaky warmth with a hint of orange flavour

High Tea 25

Hennessy VS, ginger liqueur, galangal syrup, and marmalade reduction

Profile: Boozy, vibrant taste with a strong ginger flavour and notes of vanilla, spice, and dried orange. *Served warm, with amuse-bouche*

Sesame Street 20

El Jimador Blanco, Applejack, lime juice, green apple juice, lychee purée and sesame oil

Profile: Savoury and fresh, creating a delightfully lively drink with a delicate flavour and nutty aroma

Diplomatic Immunity 23

Diplomatico Planas, Chartreuse Yellow, muscat grape liqueur, bitters, olive brine and Absinthe spray

Profile: A complex blend of spirits with herbal accents, floral aromas, and silky mouth feel

Pandemonium 21

White Light vodka, coconut liqueur, blue curacao, yuzu juice and pandan syrup

Profile: Distinctive tart and sourness complimented by grassy vanilla and a hint of coconut

Whiskey Highballs

Glenmorangie

The Original 10 Year Single Malt Scotch Whisky paired with blood orange soda

Profile: Smooth whisky which welcomes you with a rush of citrus, then holds your attention with layers of luscious flavours, bursts of peach, nectarine, apple and a light touch of cocoa

Buffalo Trace

Kentucky straight bourbon whiskey paired with lime and yuzu soda

Profile: Spicy and sweet with caramel, hints of cinnamon, notes of brown sugar and spice, which gives way to oak, toffee, dark fruit and anise

Suntory Toki

Blended Japanese whisky paired with grapefruit soda

Profile: This rounded and sweet Japanese blend has a refreshing citrus character, emphasized by bright pink grapefruit and a uniquely subtle spicy finish

Starward

Two-Fold Double Grain Whisky paired with Dry Ginger Ale

Profile: An innovative expression of both malted barley and wheat whisky, which creates a gentle well balanced and sweet flavour. Notes of tropical spice, spiced vanilla, red apples and berries

Signature Mocktails

Spiced Up

Seedlip Grove, galangal syrup, guava juice, sugar syrup and olive brine

Profile: Fruity and spicy with a slight salty finish

Lychee Sober

Altina La Vie En Rosé, lemon juice and lychee purée

Profile: Natural acidity and lingering rose, with hint of citrus

From the Diaries

Non-alcoholic Four Pillar Bandwagon Rare Dry gin, yuzu juice, grapefruit juice, rose water and pandan syrup

Profile: Warm, sharp, and acidic with heady blossom notes and rose aroma

18

18

18

18

15

15

15

By the Glass

Sparkling

2018	Borgo Molino Prosecco Brut	Veneto, ITA	14	71
NV	Moët & Chandon Impérial Brut	Épernay, FRA	19	117

White

2021	Geologie Riesling	Clare Valley, SA	15	72
2022	Deep Woods Estate Chardonnay	Margaret River, WA	14	68
2022	Mada Pinot Gris	Canberra District, NSW	16	87

Rosé

NV	Chateau Minuty, 'M de Minuty' Rosé, Grenache, Tiberian, Cinsault	Cotes de Provence, FRA	16	78
----	--	------------------------	----	----

Red

2021	Bourke Street Tumbarumba Pinot Noir	Canberra District, NSW	14	68
2020	Nativo Sangiovese	Tollo, ITA	15	71
2021	Clonakilla Hilltops Shiraz	Canberra District, NSW	16	77

Sweet

2021	Growers Gate Moscato	Great Southern District, SA	13	58
NV	Valdespino 'El Candado' Pedro Ximenez	Jerez, ESP	13	65
NV	Bleasdale 'The Wise One' Grand Tawny	Langhorne Creek, SA	13	65

Beer

On tap

Bentspoke Braddon Ale	8	10	12
Bentspoke Crankshaft IPA	8	12	13
James Squire Ginger Beer	9	12	13
Byron Bay Lager	8	11	13
Capital Brewing Co. Coast Ale	8	10	12
Seasonal Beer (ask our team what's on tap)	9	12	13

In tins

Heaps Normal Quiet XPA 355ml, <0.5%	Canberra, ACT	8
Furphy 375ml, 4.4%	Geelong, VIC	9
Full Grunt American Pale Ale 375ml, 4.9%	Tumit, NSW	12
JW Pilsner – Session Lager 375ml, 3%	Tumit, 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