

Calvados/Cognac/Brandy

Apple Jack	12
Calvados	28
Hennessy VS	14
Hennessy VSOP	15
Hennessy XO	49
Hennessy Paradis	111
Martelle VS	13
Remy Martin VSOP	11

Liqueurs

Amaro Montenegro	12
Antica Formula	11
Aperol	11
Baileys	11
Barsol Pisco	11
Campari	11
Drambuie	12
Fernet Branca	11
Licor 43	11
Limoncello	13
Lychee Liquor	11

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.

Winter all day Menu

Nibbles	
House marinated warm Mount Zero Olives ^(VG, GF)	10
Three Mills sourdough with balsamic olive oil ^(GFO)	13
Moonlight Flat oyster with cucumber & mint mignonette ^(DF, GF)	6ea 30 half doz
Crispy cauliflower with kimchi mayo ^(VG, GF)	15
Manchego & Fontina cheese arancini with saffron aioli ^(V, GF)	23
Crispy chicken wings, sesame with soy glaze & paprika aioli ^(DF)	18

Small Plates	
Salt-baked heirloom beetroots, macadamia & coconut emulsion, pickled walnut & herb oil ^(VG, GF)	22
San Daniele prosciutto, Chèvre, endive, smoked almond with pomegranate glaze ^(DFO)	24
Hawkesbury calamari, black garlic anchovy sauce & watercress ^(DF)	27
Vannella Burrata, pickled pear, orange shiso gremolata & pumpkin seeds ^(V, GF)	25
Spring Bay mussels, samphire, cherry tomato, chilli, garlic & grilled sourdough ^(GFO)	28
Italian meatball, Scamorza cheese with charred sourdough	28

Large Plates	
Midnight beef burger, sweet relish sauce, bacon, lettuces, American cheese with fries	28
Crispy chicken burger, maple buffalo glaze, slaw with fries	26
Boxgum Grazing Roasted pork belly, romesco, mustard greens with jus ^(GF)	28
Jerk roasted sweet potato, labneh, picked capsicum salsa & dukkha ^(V, VGO)	25
Squid ink pasta, Yamba tiger prawn, blistered tomato, chilli & Basil	28
Braised beef cheeks, sugar snaps, truffle mash with red wine jus ^(GF)	35
Chargrilled steak, parsnip puree, garlic shoots with red wine jus ^(GF)	
– 500gm Rib - Eye	70
– 250gm Scotch fillet	38

Sides	
Seasonal leaves with maple balsamic vinaigrette ^(VG, GF)	12
Roasted green beans with almond & black garlic ^(VG, GF)	12
Skinny fries with smoked paprika aioli with green salt ^(V)	11

Desserts	
Spiced dark chocolate tart, cocoa soil ^(GF)	22
Sticky date pudding with burnt orange caramel ^(DF, GF)	20
Rhubarb sorbet, pickled rhubarb & ginger crumb ^(VG, GF)	18
Chef selection of two artisan cheese, honeycomb & house made lavosh ^(GFO)	30

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

Signature Cocktails

Our signature cocktails and mocktails are an expression of liquid craftsmanship, designed to showcase a diverse spectrum of flavour profiles and sensations.

From bright spice and subtle smoke to delicate herbs, refreshing citrus, and soft effervescence, each drink is carefully composed with precision, balance, texture, and imagination at its core. Every element is thoughtfully considered to delivered a layered, refined, and memorable experience.

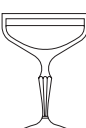
	Blanco Paloma Milk punch Tequila, grapefruit, lime & coconut	20
	Ziggy Stardust Peanut butter washed spiced rum, orange, vanilla, passionfruit & whites	24
	Maybe Sour Kaffir lime vodka, lime, elderflower & whites	22
	Cognac No1 Burnt butter cognac, Grand Marnier, Amaretto & bitters blend	28
	Gin Tiki Chai gin, yellow chartreuse, vanilla, coconut cream, banana, lemon & nutmeg	23
	El Dorado Corn chip infused reposado tequila, corn liqueur, homemade corn syrup, chili bitters & lime	23

Prefer a classic? Our bar team would be delighted to prepare your favorite timeless cocktail.

Midnight Trolley Experience

All 28

An elevated journey through three spirit-forward cocktails, carefully curated by our team of expert mixologists. Each drink is meticulously stirred to perfection and presented tableside, transforming the craft and theatre of the bar into an intimate, immersive experience brought directly to you.

	The Night Shift Rye whisky, date vermouth, bitters & absinthe rinse <i>Profile: Rich, warming, and spiced with a subtle herbal lift.</i>
	Midnight Martini Oyster shell gin, vermouth & lemon myrtle perfume <i>Profile: Crisp, saline, and aromatic with coastal freshness.</i>
	Charred Boulevard Smoked bourbon & sweet vermouth Campari <i>Profile: Smoky, bittersweet, and deeply balanced.</i>

Signature Mocktails

Pink Zing Lyre's London Dry, raspberries, lime & Fever Tree soda	15
Orange Eclipse Four Pillars Bandwagon, lemon, pineapple, butterfly pea & Fever Tree blood orange soda	17
Sencha Silk Lyre's London Gry, sencha green tea, kiwifruit, pandan & chamomile syrup, yuzu soda	17

By the Glass

Sparkling	
2022 Borgo Molino Asolo Prosecco Millesimato, Veneto ITA	16 80
NV Ross Hill Blanc de Blancs, Orange NSW	17 85
NV Taittinger Brut Reserve, Champagne FRA	28 145

White	
2025 Shaw + Smith Sauvignon Blanc, Adelaide Hills SA	17 82
2024 Nick O’Leary Riesling, Canberra District ACT	16 76
2024 Nick Spencer Pinot Gris, Hilltops NSW	16 75
2023 First Creek Chardonnay, Hunter Valley NSW	15 70

Rose	
2023 Maison Saint AIX Rose, Provence FRA	17 82

Reds	
2024 Luna Estate Pinot Noir, Martinborough NZ	16 75
2025 The Other Wine Co Sangiovese, Adelaide Hills SA	16 75
2023 Hentley Farm Shiraz, Barossa Valley SA	17 80
2024 Barwang Caberet Sauvignon, Hilltops NSW	15 70

Beer

On tap	
Bentspoke Brewing Co. Crankshaft IPA, ACT	13 15
Capital Brewing Co. Coast Ale, ACT	12 14
Capital Brewing Co. Trail Ale, ACT	12 14
Hawkes Lager, NSW	12 14
Bridge Road Celtic Ale, VIC	13 15
Bentspoke Hazy Pale Ale, VIC	13 15

In tins & bottles	
Bentspoke Brewing Co. Barley Griffin Pale Ale, ACT	12
Bridge Road XPA VIC	13 15
Young Henrys Apple Cider, NSW	11
Capital Alc Less Pacific Ale, ACT	10
Two Bays Gluten Free Pale Ale, VIC	12
Corona Extra 355ml, Mexico	12

Midnight Bar

Premium G&T Collection

A refined take on the classic gin & tonic, reimagined for a more elevated drinking experience. Each serve in the Midnight Bar Premium G&T Collection is carefully composed to highlight the character of a premium gin, paired with a thoughtfully selected Fever-Tree tonic, bespoke garnish, and tailored glassware. The result is a balanced and expressive serve where flavour, aroma, and presentation work together.

Ki No Tea Lime and yuzu, lime oleo, thyme, lemon peel <i>Profile:</i> Green tea, citrus, delicate unami	21
Monkey 47 Indian tonic, orange oleo, flamed orange, thyme <i>Profile:</i> Herbal, spice, complex depth	21
Hendricks Lunar Indian tonic, grapefruit oleo, blueberries, edible flowers <i>Profile:</i> Flora, citrus, berries	19
Green Ant Gin Mediterranean tonic, lemon oleo, lemon, lemon myrtle perfume <i>Profile:</i> Citrus, herbal, aromatic	20
Hendricks Neptunia Elderflower tonic, rosemary syrup, mint, cucumber, cracked pepper <i>Profile:</i> Coastal, flora, citrus	18

Aviation	14
Botanist	14
Canberra Blood Orange	14
Four Pillars Rare	13
Four Pillars Shiraz	14
Hayman Sloe	12
Hendricks	13
Hendricks Flora Adora	15
Hendricks Lunar	14
Hendricks Neptunia	14
Monkey 47	16
Monkey Sloe	16
Never Never	13
PoorToms	13
Roku	13

1800 Coconut	15
Illegal Mezcal	16
Los Siete Mezcal	14
Herradura Anejo	25
Don Julio Anejo	25
Don Julio Blanco	15
Volcan Blanco	13
Volcan Anejo	14

Whiskey

Ardbeg 10	16
Balvenie 16 French Oak	20
Chivas 18	18
Glenfiddich 12Y	15
Glenfiddich 15Y	20
Glenfiddich 18Y	25
Glenfiddich IPA	17
Glenlivet 12	14
Glenmorangie 10	14
Glenmorangie 12	17
Highland Park 12Y	13
Highland Park 16Y	25
Jameson	12
Lagavulin 16Y	21
Laphroaig 10Y	16
Lark Fire	17
Lark Devils	21
Lark Ruby	36
Macallan 12Y	18
Monkey Shoulder	12
Nikka from the barrel	17
Oban 14Y	23
Redbreast 12Y	17
Starward Nova	15
Talisker 10Y	14

Bourbon/Rye

Buffalo Trace	13
Bulliet Bourbon	14
Bulliet Rye	15
Michters Small Batch	16
Rittenhouse	14
Sazerac Rye	13
Wild Turkey Bourbon	13
Wild Turkey	14

Vodka

Belvedere Lake	16
Belvedere Pure	14
Grey Goose	14
Ketel One	12
Reyka	13
Zubrowka	13