

Midnight BAR

1.0 Snacks

2.0 Cocktails

3.0 By the glass

4.0 Beer

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

To Eat

Little Bites

Wallis olives, Martini spritz ^(GF, VG)	9
Prawn toast, smoked soy ^(DF)	16
Oysters ^(GF, DF)	
Natural	4.5 ea
Yuzu mignonette	4.5 ea
Skinny chips, fennel salt ^(GF, VG)	11
Crispy cauliflower, kimchi mayo ^(V, GF)	14
Polenta and Parmesan fries, Pecorino ^(V, GF)	13
Corn ribs, habanero, agave mayonnaise ^(VG, GF)	16

Large Bites

Sliced charcuterie, sourdough fingers, pickles ^(DF)	24
Seared king salmon, pickled cucumber, horseradish ^(GF, DF)	24
Stracciatella, cucumber, nasturtium, basil, lime, grilled sourdough ^(V, GF)	23
Chicken katsu sandwich, tonkatsu sauce, lotus root chips	28
Grass-fed minute steak sandwich, grilled sourdough, mustard greens, Comté, chips	28
Spaghettini, cuttlefish, tomato, smoked butter, citrus, pangrattato	32
Grilled hanger steak, Café de Paris sauce, your choice of salad or chips ^(GF)	38

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

Classic cocktails and mocktails also available on request.

The Smoke Show	20
Espolòn Blanco, Chivas, jalapeño agave, lemon and grapefruit juice, ginger syrup	
<i>Presentation:</i> Shaken and double strained. Served in a rocks glass under a smoking cloche.	
Whiskey Chai	19
Maker's Mark, Fernet-Branca, honey, chai tea	
<i>Presentation:</i> Shaken and double strained. Served in a rocks glass with burnt dehydrated orange.	
Spice Runner	18
Sailor Jerry, Fireball, lime and apple juice, ginger and agave syrup, egg whites	
<i>Presentation:</i> Shaken and double strained. Served in a chilled coupe glass and garnished with star anise.	
The Nutcracker	20
Vodka, Frangelico, Kahlua, coconut cream	
<i>Presentation:</i> Shaken and double strained. Served in a Nick & Nora glass and garnished with a chocolate rim.	
Blossom Forest	20
Saffron gin, sake, lime and cranberry juice, sugar syrup	
<i>Presentation:</i> Shaken and double strained. Served in a tall glass, topped up with elderflower tonic, and garnished with thinly sliced lime.	
Midnight Sunrise	19
Vodka, passionfruit liqueur, passionfruit and lemon juice, sugar syrup	
<i>Presentation:</i> Shaken and double strained. Served in a chilled coupe glass and garnished with passionfruit powder.	
Lilac Wine	20
Hendrick's gin, violet liqueur, dry red wine, egg whites, lemon, sugar and ginger syrup	
<i>Presentation:</i> Shaken and double strained. Served in a chilled coupe and garnished with dehydrated flowers.	
Below Zero	20
Black Sambuca, mint liqueur, violette liqueur, lime juice, sugar syrup	
<i>Presentation:</i> Double strained. Served in a Nick & Nora glass and garnished with mint.	

Gin Bowls

Poor Toms (Sydney, NSW)

Navy strength gin paired with FeverTree elderflower tonic

Garnish: Strawberry and fennel

Tasting notes: A rich, classic, full-bodied gin with a whiff of grapefruit and an all-night-long liquorice juniper finish

Four Pillars (Yarra Valley, VIC)

Rare dry gin paired with FeverTree Mediterranean tonic

Garnish: Orange

Tasting notes: A classically smooth gin combines Asian botanicals with citrus notes from fresh orange and native lemon myrtle. A truly modern Australia gin.

Roku (Osaka, JPN)

Roku gin paired with FeverTree Indian Tonic

Garnish: Ginger

Tasting notes: Six very special botanicals sourced from Japan. Complex, multi-layered, yet harmonious flavour with a smooth, silky texture. Traditional gin taste in the base, plus Japanese botanical top notes of yuzu.

Hendrick's Lunar (Girvan, SCT)

Lunar Moonlight gin paired with FeverTree Mediterranean tonic

Garnish: Cucumber and lemon

Tasting notes: Conceived under the influence of the celestial light of the moon by Master Distiller Lesley Gracie, Hendrick's Lunar gin yields an alluring complexity. This smooth gin is deliciously suffused with mellow warmth and replete with a subtle citrus finish.

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By the Glass

Sparkling

2018	Borgo Molino Prosecco Brut	Veneto, ITA	14	68
NV	Taittinger Prestige Cuvée	Champagne, FRA	19	114

White

2020	Garagiste 'Le Stagiaire' Pinot Gris	Mornington Peninsula, VIC	17	78
2019	Nick O'Leary Riesling	Canberra District, NSW	15	79
2021	Alkoomi Chardonnay	Frankland River, WA	15	72

Orange and Rosé

2018	Alzitella Île de Beauté Rosé, Merlot, Grenache	Corsica, FRA	11	55
2019	Growers Gate Moscato	Great Southern, WA	12	55

Red

2021	Punt Road Pinot Noir	Yarra Valley, VIC	15	69
2019	Kármán Garnacha, Tempranillo	Rioja, ESP	13	62
2021	Mada Syrah Nouveau	Canberra District, NSW	15	69

Dessert

NV	Valdespino Pedro Ximenez	Jerez, ESP	13	60
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Beer

On tap

Bentspoke Braddon Ale	8	9	12
Bentspoke Crankshaft IPA	8	12	13
James Squire Ginger Beer	8	11	13
White Rabbit Dark Ale	8	11	13
Capital Brewing Co. Coast Ale	8	10	12
Karaoke Kingu Japanese Rice Lager	8	10	12

In tins

Heaps Normal Quiet XPA 355ml, <0.5%	Canberra, ACT	8
Bentspoke Easy Cleansing Ale 375ml, 3.2%	Canberra, ACT	9
Furphy 375ml, 4.4%	Geelong, VIC	9
Little Creatures XPA 355ml, 4.9%	Fremantle, WA	11
Yulli's Brews 'Seabass' Mediterranean Lager 375ml, 4.2%	Alexandria, NSW	12
Moo Brew Pilsner 375ml, 5%	Bridgewater, TAS	11
Bentspoke Crankshaft IPA 375ml, 5.3%	Canberra, ACT	13
Apple Thief Granny Smith Cider 330ml, 4.5%	Batlow, NSW	12