

Midnight

HOTEL

10 Food

3.0 Cocktails

5.0 By the glass

60 Beers

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

All day Menu

Nibbles	
House marinated warm Mount Zero Olives ^(VG, GF)	10
Three Mills Sourdough, aged balsamic & extra virgin olive oil ^(GFO, VG)	13
Moonlight Flat Oyster, shallot & yuzu mignonette ^(DF, GF, A)	6.5ea 30 half doz
Crispy cauliflower with kimchi mayo ^(VG, GF)	15
Edamame, sesame oil, chilli flakes & nori powder ^(VG, DF)	11

Small Plates	
King Salmon, finger lime, watermelon radish, yuzu dressing & seaweed cracker ^(DF, GF, I)	27
Vannella Burrata, jalapeño gazpacho, heirloom tomato & peach ^(V, GF)	25
Sliced Mortadella, compressed rockmelon, pickled caperberries, basil salsa verde & pistachio ^(DF, GF)	24
Grilled Zucchini Flower, romesco, goat cheese feta, pepita seeds & curry leaves ^(V, GF)	22
Boxgum Roasted Pork Belly, sweetcorn purée, mustard greens & cider mustard jus ^(DF, GF)	28

Large Plates	
Midnight Wagyu Beef Burger, beetroot relish, aioli, bacon & wild rocket & fries	28
Maple Buffalo Chicken Burger, slaw & seasonal chips	26
Fresh Linguine with WA Pipis, cherry tomatoes, chilli & anchovies ^(A)	28
Harissa-Spiced Cauliflower, golden raisins, pine nuts & pumpkin hummus ^(VG, GF)	28
Chargrilled Barramundi, asparagus, mussel & Champagne beurre blanc, crispy capers & dill oil ^(GF, A)	35
Hanger MB4+ Wagyu Steak, café de Paris butter & jus ^(GF)	250g- 42 500g- 70

Calvados/Cognac/Brandy

Apple Jack	12
Calvados	28
Hennessy VS	14
Hennessy VSOP	15
Hennessy XO	49
Hennessy Paradis	111
Martell 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

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 deliver a layered, refined, and memorable experience.

Bubbles and Spritz



Crimson Sunset
Italicus, Yuzu, Blood Orange, Pineapple Syrup, Prosecco **23**



The Riviera
Vodka, Chilli Liqueur, Jalapeno, Mediterranean Tonic **22**



Kyoto Mist
Ki No Tea Gin, Ginger Liqueur, Lime and Yuzu Soda **22**

Sweet, Sour & Shaken



Havana by Night
Rum, passionfruit, vanilla, lime, nutmeg **22**



Gin Tiki
Chai gin, yellow chartreuse, vanilla, coconut cream, cinnamon, lemon & nutmeg **23**



Maybe Sour
Kaffir lime vodka, limoncello, plum bitters, lime, elderflower & whites **23**

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

Gin

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
Poor Toms	13
Roku	13

Tequila/Mezcal

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

Sides

Leaf Salad, pickled radish & pomegranate dressing ^(VG, GF)	12
Heirloom Tomatoes, mint & lemon vinaigrette ^(VG, GF)	15
Skinny fries with chipotle aioli & herb salt ^(V)	11

Desserts

Vegan Chocolate, rice puff & cocoa soil ^(VG, GF)	22
Green Cardamom Ice Cream, ginger crumb & macaron wafer	18
Mango Sorbet, coconut sago & passion fruit ^(VG, GF)	20
Chef selection of two artisan cheese, honeycomb & house made lavosh ^(GFO)	30

(V) Vegetarian | (VO) Vegetarian on request | (VG) Vegan | (VGO) Vegan on request | (GF) Gluten free | (GFO) Gluten free on request | (DF) Dairy free | (DFO) Dairy free on request

Seafood origin: (A) Australian | (I) Imported | (M) Mixed origin

Dishes are subject to change at the venues discretion.

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		28 155
White		
2025 Shaw + Smith Sauvignon Blanc, Adelaide Hills SA		17 82
2024 Nick O’Leary Riesling, Canberra District ACT		16 76
2024 Yabby Lake Pinot Gris — Mornington Peninsula, VIC		17 82
2023 First Creek Chardonnay, Hunter Valley NSW		15 70
Rose		
2023 Maison Saint AIX Rose, Provence FRA		17 82
Red		
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 Cabernet 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 Summit Hazy Mid, ACT		12 14
Hawkes Lager, NSW		12 14
Midnight Lager		13 15
Seasonal Tap, ACT		13 15
In tins & bottles		
Bentspoke Brewing Co. Barley Griffin Pale Ale, ACT		12
Bridge Road XPA VIC		13
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
James Squire Ginger Beer, NSW		12

Bourbon/Rye

Buffalo Trace	13
Bulldog Bourbon	14
Bulldog Rye	15
Michter's 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

Stirred and delicate



Cognac No1

Burnt butter cognac, Grand Marnier, Amaretto, Triple Bitters Blend, Burnt Butter Wash.

28



Hibiscus Saint

Blanco Tequila, orange curacao, benedictine, smoked thyme and hibiscus syrup, guava, milk clarified..

23



Charred Boulevard

Sazerac Rye Whisky, Sweet Vermouth, Campari

23

Premium Lark Tasting Flight

\$83 Four Lark Whisky Tasting Experience, 30ml each

A curated journey through Lark's distinctive range, showcasing the craft, character and flavour of each expression. Settle in, taste your way through the collection, and discover what makes Tasmanian whisky so special.

Dark Lark – Silky and electric

Fire Trail – Smooth and enticing

Devil's Storm – Full of depth and a warm finish

Ruby Abyss – Deeply complex with delicate peat smoke

Signature Mocktails

Pink Zing

Lyre's London Dry, raspberries, lime & Fever Tree soda

15

Tropical Bandwagon

Four Pillars Bandwagon, coconut, mango, pineapple and cranberry

17

Elderflower Imperial

Lyre's London Dry, Elderflower, Green Tea, Mint, Yuzu Soda.

17