

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.

To Eat

Nibbles

House-marinated warm Mount Zero olives ^(VG, GF)	9
Three Mills sourdough with balsamic & olive oil ^(GFO)	12
Moonlight Flat oyster with soy, lime and yuzu mignonette ^(DF, GF)	ea 6 half doz 30
Crispy cauliflower with kimchi mayo ^(VG, GF)	15
Edamame with sesame oil, chilli flakes and nori powder ^(VG, DF)	10

Small Plates

Grilled zucchini flowers with sunflower tahini yoghurt, chilli oil & crispy curry leaves ^(V, GF)	19
Vannella burrata with heirloom tomatoes, grilled plum, pickled strawberry & fried quinoa ^(V, GF)	23
Sliced salami with orange, rocket leaf, fennel, Guindillas pepper & mustard lemon dressing ^(DF)	24
La Narval mussels with salsa verde, pickled onion & olive crumb, served with sourdough ^(GFO, DF)	25
Tempura eggplant with sesame miso & spicy pimento emulsion ^(V, DF)	25
King salmon tartare with wakame cracker & yuzu dressing ^(DF, GF)	28

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.

Large Plates

Midnight Wagyu burger with caramelised onion, cheddar, garlic aioli, roasted red pepper & fries	28
Buttermilk fried chicken burger with coleslaw, pickles, smoked paprika mayo & fries	26
Roasted pork belly with cauliflower purée, mustard greens & jus ^(GF)	28
Harissa tahini spiced cauliflower with golden raisins, pine nuts & almond emulsion ^(VG, GF)	24
Lumaconi pasta with tiger prawn, asparagus, cherry tomato, anchovy & pangrattato	28
Chargrilled barramundi with daikon yuzu purée and seasonal herbs ^(GF)	35
Grilled half chicken with black rice and curry sauce ^(GF, DF)	30
Chargrilled steak with roasted garlic and jus ^(GF)	200g Wagyu sirloin 38 600g T-bone 70

Sides

Seasonal mixed leaf salad with mango vinaigrette ^(VG, GF)	12
Roasted green beans with furikake ^(VG, GF)	12
Heirloom tomatoes with mint and balsamic vinaigrette ^(VG, GF)	15
Skinny fries with smoked paprika aioli and green salt ^(V)	11

Sweet

Vegan chocolate, raspberry & coconut pebble with raspberry coulis ^(VG, GF)	22
Roasted banana ice cream with chocolate soil & black sesame tuile ^(GFO)	20
Tiramisu with limoncello, mascarpone & white chocolate	21
Berry sorbet with lime gin granita & blueberry gel ^(VG, GF)	18
Chef selection of two artisan cheeses, honeycomb & housemade lavosh ^(GFO)	30

Signature Cocktails

Rosie Nosey

23

Grey Goose Vodka, Chambord, Rosemary Syrup, Lemon Juice & Prosecco

Profile: Sparkling and fruity with berry, citrus, and a fresh rosemary twist.

Spill the Chai

23

Underground Gin, Vanilla Liqueur, Chai Syrup, Lemon Juice & Milk to clarify

Profile: A creamy and comforting cocktail with warm chai spices, smooth vanilla, and a citrus twist, perfect for cosy moments.

Verdelle

22

Grey Goose Vodka, Chartreuse Green, Midori, Lime Juice, Pandan & Chamomile Syrup & Whites

Profile: A silky and refreshing cocktail with herbaceous depth, floral notes, and a citrusy pandan twist.

Undertow

22

Kraken Black Cherry Rum, Amaro Montenegro, Sugar Syrup, Pineapple Juice & Lemon

Profile: A bold and tropical cocktail with spiced warmth, bittersweet complexity, and a bright honeyed citrus finish.

No Chill

23

Woodford Reserve Bourbon, Cynar, Chilli Liqueur, Lemon Juice, Sugar Syrup & Orange

Profile: A bold and bittersweet cocktail with rich bourbon depth, a hint of heat, and a zesty citrus lift.

Agave You a Reason to Smile

24

Lemongrass & Ginger Infused Patrón Blanco, Liqueur de Citronelle, Lime Juice, Agave & Blood Orange Soda

Profile: Bright and refreshing with citrus, a hint of lemongrass-ginger warmth, and a fizzy blood orange finish.

Sunset in Kyoto

23

Underground Gin, Strawberry Infused Aperol, Yuzu Juice, Sugar Syrup & Basil

Profile: Light and fruity with tangy yuzu, sweet strawberry, and a touch of fresh basil.

Speyside's Funk

23

Monkey Shoulder Scotch, Crème de Banana, Pineapple Shrub & Spice

Profile: Smooth and tropical with creamy banana, tangy pineapple, and a playful Scotch kick.

Midnight Classics

So Phresh 2.0

23

Underground Gin, Lychee Liqueur, Lychee Purée, Apple Juice & Lemon Juice

Kwick Fix

23

Diplomatico Planas Rum, Malibu, Apple Liqueur, Pineapple Juice, Lime Juice, Kiwifruit & Sugar

Midnight Sunrise

23

Grey Goose Vodka, Passoa, Lemon Juice, Passionfruit Purée, Egg Whites & Sugar Syrup

Pep In Your Step

22

Gekkeikan Sake, Massenez Chilli Liqueur, Yuzu Juice, Cucumber & Sugar

Southeast Treat

23

1800 Añejo Coconut, Sake, Mango Nectar, Coco Lopez & Sugar Syrup

Classic cocktails are available on request.

Signature Mocktails

Pink Zing

15

Lyre's London Dry, Raspberry, Lime, Sugar & Sprite

Orange Eclipse

17

Four Pillars Bandwagon, Lemon Juice, Pineapple Juice, Butterfly Pea Syrup & Fever Tree Blood Orange Soda

Maple Solstice

16

Lyre's American Malt, Lemon Juice, Maple Syrup & Saline

Gin Bowls

Create Your Own Gin Bowl

25

Pick your favourite gin from our back bar or let our team recommend. We'll design a custom gin bowl, paired with Fever-Tree tonic and your fresh garnishes of choice.

Sit back, relax, and enjoy your personalised creation!

Underground (Canberra, ACT)

23

Underground Gin paired with Fever-Tree Indian Tonic

Profile: A bold take on the classic G&T. Underground Gin's deep botanical character meets the crisp citrus bite of Fever-Tree Indian Tonic.

Garnish: Orange Peel & Rosemary Sprig

Hayman (London, UK)

23

Hayman's Sloe Gin paired with Fever-Tree Elderflower Tonic

Profile: Hand-picked wild sloe berries gently rested for depth, lifted by Fever-Tree Elderflower Tonic. A ruby-hued serve, rich in dark fruit, subtly sweet, and refreshingly elegant.

Garnish: Lemon Wheel & Berries

Ink Gin (North Tumbulgum, NSW)

23

Ink Gin paired with Fever-Tree Mediterranean Tonic

Profile: Butterfly pea flower changes colour with tonic, creating a floral, citrus-forward gin with soft, herbaceous notes.

Garnish: Mint Sprig & Lime Wedge

Hendrick's (Girvan, SCT)

23

Hendrick's Neptunia Gin paired with Fever-Tree Raspberry Tonic

Profile: A gin inspired by the sea, reimagined with the fruity vibrance of Fever-Tree Raspberry Tonic. A refreshing G&T that's equal parts botanical, breezy, and berry-kissed.

Garnish: Grapefruit & Rose

By the Glass

Sparkling

2022	Borgo Molino Asolo Prosecco Millesimato	Veneto, ITA	16	80
NV	Josef Chromy Sparkling Rosé	Relbia, TAS	17	85
NV	Taittinger Brut Reserve	Champagne, FRA	25	145

White

2025	Shaw + Smith Sauvignon Blanc	Adelaide Hills, SA	16	80
2024	Nick O’leary Riesling	Canberra District, NSW	15	72
2024	Nick Spencer Pinot Grigio	Canberra District, NSW	15	70
2023	Les Cotilles Chardonnay	Vin de France, FRA	16	78

Rosé and Sweet

2024	Long Rail Gully Rosé	Canberra District, NSW	15	72
2023	Maison Saint Aix Rosé	Provence, FRA	16	85
2022	“Tintero” Moscato D’Asti DOCG	Piedmont, ITA	15	70

Red

2024	Lark Hill Regional Pinot Noir	Canberra District, NSW	15	72
2024	See Saw Incubator Series Gamay	Orange, NSW	15	70
2023	Su Soi Cannonau Grenache di Sardegna DOC	Sardinia, ITA	16	75
2023	Torbreck Woodcutter Shiraz	Barossa Valley, SA	16	75
2023	Long Rail Gully Cabernet Sauvignon	Canberra District, ACT	16	78

Beer

On tap

Capital Brewing Co. Coast Ale	8	12	14
Capital Brewing Co. XPA	8	13	15
Bentspoke Crankshaft IPA	9	13	15
4 Pines Japanese Lager	8	12	14
Brookvale Union Ginger Beer	9	13	15
Seasonal Beer (Ask our team what's on tap)	9	13	15

In tins & bottles

Heaps Normal Half Day Hazy 375ml, <0.5%	Canberra, ACT	9
4 Pines Pacific Ale 375ml, 3.5%	Manly, NSW	10
Better Beer Zero Carb Lager 355ml, 4.2%	Griffith, NSW	11
Two Bays Gluten Free Pale Ale, 375ml, 4.5%	Mornington, VIC	12
Young Henry Cloudy Apple Cider 375ml, 4.6%	Newtown, NSW	11
Furphy Original Ale 375ml, 4.4%	Geelong, VIC	11
Byron Bay Lager 355ml, 4.2%	Byron Bay, NSW	11
Kosciuszko Pale Ale 330ml, 4.5%	Jindabyne, NSW	11
Corona Extra 355ml, 4.5%	Mexico	11