

Midnight BAR

01. 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

Wallis olives, Martini spritz ^(GF, VG)	9
Oysters	
Natural ^(GF)	4.5 ea
Bacon jam and smoked breadcrumbs ^(DF)	5 ea
Crispy cauliflower, kimchi mayo ^(V, GF)	14
Prawn toast, smoked soy ^(DF)	16
Shaved lonza, pickles and charred bread ^(DF)	16
Grilled octopus, ajo blanco ^(GF, DF)	23
Skinny chips, smoked pimenton salt ^(GF, VG)	11
Polenta and Parmesan fries, truffled Pecorino ^(GF)	13
Whipped beetroot, fennel, spelt crackers ^(V)	13
Grass-fed minute steak sandwich, grilled sourdough, mustard greens, Comté, chips	28

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 Local Cuban	19
Sailor Jerry Savage Apple, prosecco, grapefruit, lime, simple syrup and mint	
<i>Presentation:</i> Shaken, double strained and served in a chilled coupe. Topped up with Italian prosecco and a floating mint leaf	
Fireside	21
Laphroaig single malt whisky, Canadian maple syrup, Angostura bitters and rye snaps	
<i>Presentation:</i> Stirred and strained into a stemless wine glass. Garnished with rye snaps	
So Phresh	21
Canberra Distillery vodka, Canton liqueur, lychee, green apple and lime juice	
<i>Presentation:</i> Shaken and double strained into a martini glass. Garnished with lychee	
London Calling	19
Tanqueray gin, Gekkeikan sake, earl grey tea, simple syrup and egg whites	
<i>Presentation:</i> Dry and wet shaken before double strained into a coupe glass. Watch for the tiny hearts in the foam; from us to you	
Sunset Drive	20
Tanqueray gin, Solerno blood orange liqueur, dry vermouth and thyme	
<i>Presentation:</i> Stirred until cold and strained into a Nick & Nora glass. Garnished with burnt thyme	
When in Rio	20
Sagatiba Christalina Cachaça, Cointreau liqueur, orange and lime juice, and simple syrup	
<i>Presentation:</i> Shaken and double strained into a rocks glass. Garnished with a dehydrated orange slice	
Terra Firma	19
Monkey Shoulder blended malt whisky, spiced beetroot juice, lemon, agave syrup and Del Maguey Vida Mezcal	
<i>Presentation:</i> Shaken and double strained into a smoked stemless glass. Garnished with a cinnamon quill and sprig of rosemary	
Iceberg	21
Crema de cacao, white rum, coco liqueur, coconut cream and raspberry	
<i>Presentation:</i> Shaken and double strained into a chilled coupe. Dusted with dehydrated raspberry	

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.

Fair (Cognac, FRA)

Fair juniper gin paired with FeverTree Mediterranean tonic

Garnish: Grapefruit and rosemary

Tasting notes: Distilled with organic botanicals of Uzbek juniper berries, angelica root, cardamom, coriander and Timut pepper. The juniper comes through to taste, with cardamom and grains of paradise underpinning the gin and adding a spiced floor. The roots bring a rich, oily mouthfeel with a slightly earthy 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

2019	Mada Sauvignon Blanc	Canberra District, NSW	14	65
2019	Castle Rock Estate Porongurup Riesling	Porongurup, WA	15	72
2019	Gallagher Chardonnay	Canberra District, NSW	14	65

Orange and Rosé

2020	Mallaluka Vermentino	Riverland, SA	16	75
2018	Alzitella Île de Beauté Rosé, Merlot, Grenache	Corsica, FRA	11	55
2019	Growers Gate Moscato	Great Southern, WA	12	55

Red

2019	Table of Plenty Barbera	Gundagai, NSW	14	60
2019	Rusden 'Driftsand' GSM	Barossa, SA	15	69
2020	Head Hearts & Home Dry Red Cabernet, Shiraz	Barossa, SA	15	75

Dessert

NV	Valdespino Pedro Ximenez	Jerez, ESP	13	60
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Beer

On tap

Bentspoke Braddon Ale	7	9	12
Bentspoke Midnight Lager	7	9	12
Orchard Crush Cider	7	9	12
White Rabbit Dark Ale	7	9	12
Capital Brewing Co. Coast Ale	7	9	12
Karaoke Kingu Japanese Rice Lager	7	9	12

In cans

Bentspoke Easy Cleansing Ale 375ml, 3.2%	Canberra, ACT	9
Furphy 375ml, 4.4%	Geelong, VIC	9
Little Creatures Dog Days Session Ale 355ml, 4.4%	Fremantle, WA	11
Yulli's Brews 'Seabass' Mediterranean Lager 375ml, 4.2%	Alexandria, NSW	12
Yulli's Brews 'Norman' Australian Ale 375ml, 4.9%	Alexandria, NSW	11
Moo Brew Pilsner 375ml, 5%	Bridgewater, TAS	11
Bentspoke Crankshaft IPA 375ml, 5.3%	Canberra, ACT	13
Fox Hat Phat Mongrel Oatmeal Stout 375ml, 6.5%	McLaren Vale, SA	13
NOMAD Cookies & Cream Double Milk Stout 375ml, 7.8%	Brookvale, NSW	13
Apple Thief Pink Lady Cider 330ml, 4.5%	Batlow, NSW	12
Heaps Normal Quiet XPA 355ml, <0.5%	Melbourne, VIC	8