

# Midnight BAR

01. Snacks

2.0 Cocktails

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4.0 Beer

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

# To Eat

Wallis olives, Martini spritz <sup>(GF, VG)</sup>	9
Prawn toast, smoked soy <sup>(DF)</sup>	16
Oysters <sup>(GF, DF)</sup>	
Natural	4.5 ea
Yuzu mignonette	4.5 ea
Skinny chips, fennel salt <sup>(GF, VG)</sup>	11
Crispy cauliflower, kimchi mayo <sup>(V, GF)</sup>	14
Polenta and Parmesan fries, Pecorino <sup>(V, GF)</sup>	13
Sliced charcuterie, sourdough fingers, pickles <sup>(DF)</sup>	24
Seared king salmon, pickled cucumber, horseradish <sup>(GF, DF)</sup>	24
Vanella burrata, shiso and caper gremolata, anchovies, grilled sourdough <sup>(V)</sup>	23
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.

<b>Origin Dispute</b>	20
La Diablada pisco, Chambord, lime juice, plum bitter, Prosecco	
<i>Presentation:</i> Shaken, single strained and served in a wine glass. Garnished with mint	
<b>So Phresh</b>	19
Canberra Distillery vodka, Canton liqueur, lychee, green apple and lime juice	
<i>Presentation:</i> Shaken and double strained in a coupe. Garnished with a lychee	
<b>The Local Cuban</b>	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	
<b>Yotam's Stuff</b>	20
Tequila Jimador Blanco, Vida Mezcal, grapefruit juice and jalapeño agave	
<i>Presentation:</i> Shaken, double strained and served in rock glass. Topped with a grapefruit slice and jalapeño salt	
<b>East Meets West</b>	19
Gekkeikan sake, Tanqueray gin, yuzu concentrate, simple syrup and muddled pear	
<i>Presentation:</i> Double strained into a chilled coupe. Garnished with pear	
<b>When in Rio</b>	20
Sagatiba Christalina Cachaça, Cointreau liqueur, orange and lime juice, and simple syrup	
<i>Presentation:</i> Shaken, double strained and served in a rocks glass. Garnished with dehydrated orange	
<b>The Robinsons</b>	20
Absolut vodka, De Kuyper apricot brandy, coconut liqueur, lemon, simple syrup and whites	
<i>Presentation:</i> Dry shaken, double strained and served in a chilled rock glass with toasted coconut	

# 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.

19

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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

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	<b>7</b>	<b>9</b>	<b>12</b>
Bentspoke Midnight Lager	<b>7</b>	<b>9</b>	<b>12</b>
Orchard Crush Cider	<b>8</b>	<b>10</b>	<b>13</b>
White Rabbit Dark Ale	<b>8</b>	<b>10</b>	<b>13</b>
Capital Brewing Co. Coast Ale	<b>7</b>	<b>9</b>	<b>12</b>
Karaoke Kingu Japanese Rice Lager	<b>7</b>	<b>9</b>	<b>12</b>

## In cans

Heaps Normal Quiet XPA 355ml, <0.5%	Canberra, ACT	<b>8</b>
Bentspoke Easy Cleansing Ale 375ml, 3.2%	Canberra, ACT	<b>9</b>
Furphy 375ml, 4.4%	Geelong, VIC	<b>9</b>
Little Creatures Dog Days Session Ale 355ml, 4.4%	Fremantle, WA	<b>11</b>
Yulli's Brews 'Seabass' Mediterranean Lager 375ml, 4.2%	Alexandria, NSW	<b>12</b>
Moo Brew Pilsner 375ml, 5%	Bridgewater, TAS	<b>11</b>
Bentspoke Crankshaft IPA 375ml, 5.3%	Canberra, ACT	<b>13</b>
Fox Hat Phat Mongrel Oatmeal Stout 375ml, 6.5%	McLaren Vale, SA	<b>13</b>
Blackman's Arthur Smoked Porter 330ml, 6%	Torquay, VIC	<b>13</b>
NOMAD Cookies & Cream Double Milk Stout 375ml, 7.8%	Brookvale, NSW	<b>13</b>
Apple Thief Granny Smith Cider 330ml, 4.5%	Batlow, NSW	<b>12</b>