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Cocktails
Snacks
Disco

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Cocktails
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MINI cocktails

GIN MARTINI	11
Four Pillars Rare Dry / Dry Vermouth / Lime Twist	
VODKA MARTINI	11
Wheatley Vodka / Dry Vermouth / Lemon Twist	
NEGRONI	11
Gin / Campari / Sweet Red Vermouth	
MARGARITA	11
Tequila Blanco / Orange Liqueur / Lime	
ESPRESSO MARTINI	11
Vodka / Coffee Liqueur / Coffee Concentrate	
PINA COLADA	11
Rum / Coconut Cream / Pineapple / Lemon / Lychee	
PICKLE MARGARITA	11
Mezcal / Tequila Reposado / Charred Lime / Pickle Juice	

MIDTOWN MIDTOWN MINI HOUR

\$6 MINI COCKTAILS

6-7PM



WED - SAT

WINE

Sparkling

G/B

BANDINI PROSECCO	13/60
NV / Veneto, IT	
MOET & CHANDON IMPERIAL	29/185
NV / Champagne, FR	
DOM PERIGNON	85/490
2013 / Champagne, FR	

White

G/B

LARK HILL REGIONAL RIESLING	14/65
2023 / Canberra District, NSW	
GIGI PINOT GRIGIO	14/65
2023 / Veneto, IT	
CANNONBALL CHARDONNAY	18/90
2021 / Sanoma, USA	

Rose'

G/B

PETIT AMOUR	13/60
2022 / Mediterranean IGP, FR	
AIX ROSE'	-/95
2022 / Provence, FR	

Red

G/B

RISING PINOT NOIR	15/70
2023 / Yarra Valley, VIC	
DOMAIN DUBOST	19/95
2022 / Beaujolais, FR	
SCALA, CIRO ROSSO	19/95
2020 / Calabria, IT	

CLASSIC **cocktails**

VESPER MARTINI 26
Gin / Vodka / Lillet Blanc / Lemon
Twist

AVIATION 23
Gin / Maraschino Liqueur / Creme de
Violette / Lemon

KIR ROYALE 28
Moet & Chandon Imperial / Creme de
Cassis / Raspberry

NEW YORK SOUR 25
Bourbon / Lemon / Angostura Bitters /
Whites / Red Wine

TOM COLLINS 21
London Dry Gin / Lemon / Soda

SAZARAC 26
Sazerac Rye / Absinthe Bitters /
Lemon Twist

HEMINGWAY DAIQUIRI 24
Rum / Lime / Maraschino Liqueur /
Ruby Grapefruit

CLOVER CLUB 23
Gin / Lemon / Raspberry / Whites

CORPORATE CARD **cocktails**

MILLIONAIRE MARTINI 66
Belvedere 10 Vodka / Caviar
Vermouth / Caviar Bump

STAYIN' ALIVE 35
Honey & Bacon Fat-Washed Buffalo
Trace Bourbon / Charred Lemon /
Finger Lime / Apple Crisp

HUGH HEFNER 42
Pornstar Martini / Passionfruit Brulee
/ Moet & Chandon Imperial

1942 MARGARITA 75
Don Julio 1942 / Cointreau / Lime /
Zest Salt

BARREL **aged**

NEGRONI 28
Four Pillars Rare Dry / Campari / Red
Vermouth

OLD FASHIONED 28
Starward Two-Fold Bourbon / Bitters

FOOD menu

Share

GREEN OLIVES	7
House marinated olives	
FOCACCIA	9
Rosemary / Honey Butter	
FRIES	8
Fries / Aioli	
MORTADELLA	12
Olive Oil / Pickled Chilli	
PROSCIUTTO	12
Olive Oil / Pickled Chilli	
KING FISH SASHIMI	18
Orange & Campari / Pickled Baby Cucumbers / Finger Lime / Green Onion	
TUNA TATAKI	21
Yuzu Kosho / Soy / Sesame / Green Onion	
CHEESEBURGER	25
Onion / Pickles / Burger Sauce / American Cheese / Martins Seeded Bun	

Cheese

BAROSSA CAMAMBERT	18
125g - Barossa Valley, SA	
MONTE NARDI	32
150g - Nimbin Valley, NSW	
MEREDITH GOATS	17
100g - Meredith, VIC	

Dessert

MERINGUE	15
Pepper Berry Meringue / Lemon Cream / Strawberry / Finger Lime / Honey	
BROWNIE	14
Chocolate Brownie / Sour Cherry / Lemon Cream	

SIGNATURE cocktails

RHUBARBARA STREISAND	25
Rhubi / Sloe Gin / Apricot Brandy / Red Vermouth / Whites / Candied Rhubarb	
MAKING LOVE AT MIDNIGHT	26
Rum / Berry Compote / Coconut / Lychee / Lemon / Pineapple Foam	
PICKLE MARGARITA	24
Tequila Reposado / Mezcal / Charred Lime / Pickle Juice / Cinnamon & Chilli Honey	
WHISKEY APPLE	23
Travellers Whiskey / Clarified Apple Juice / Lemon / Sugar / Apple Oleo	
MIDORI SPLICE	25
Midori / Pear Eu Die Vie / Archie Rose White Cane / Mango / Coconut / Clarified Milk Punch	
MARIA BIANCO	27
Applewood Gin / Clarified Tomato Juice / Passionfruit & Jalapeno Cordial / Spiced Honey	
FILTHY MARTINI	25
Never Never Triple Juniper Gin / Banana Olive Brine / Absinthe / Dry Vermouth / Riesling	

*All tables incur a 10% gratuity fee when paying