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Cocktails
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MINI cocktails

GIN MARTINI 12

Four Pillars Rare Dry / Dry Vermouth /
Lemon Twist

VODKA MARTINI 12

Wheatley Vodka / Dry Vermouth / Lime
Twist

NEGRONI 12

Four Pillars Rare Dry Gin / Campari /
Sweet Red Vermouth

PINA COLADA 12

Flor de Cana Rum / Coconut Cream /
Pineapple / Lemon / Lychee

SIGNATURE sips (30ml)

DON JULIO CAFE PATRON 16

Don Julio Reposado / Coffee Liqueur

PET WUSSY 13

Vodka / Peach Schnappes / Cranberry

TROPICAL COCONUT 15

1800 Coconut / Limoncello / White Vermouth

HAPPY DAILY hour 5-6:30

MINI COCKTAILS 7 each.

Martini / Negroni / Pina Colada

CHAMPAGNE 18 each.

Veuve Clicquot 125ml

SCHOONERS & VINO 9 each.

Ask your bartender

WINE

Sparkling

G/B

BANDINI PROSECCO 13/65

NV / Veneto, IT

VEUVE CLICQUOT 29/170

NV / Champagne, FR

White

G/B

CANTINA RIEFF PINOT 14/65

GRIGIO

2024 / Veneto, IT

BLACK COTTAGE 13/60

SAUVIGNON BLANC

2023 / Marlborough, NZ

LARK HILL RIESLING 14/65

2024 / Canberra District, NSW

SOCIETE CHARDONNAY 13/60

2022 / Cebaza, FR

Rose'

G/B

PETIT AMOUR 13/60

2022 / Mediterranean IGP, FR

AIX ROSE' -/95

2022 / Provence, FR

Red

G/B

LIGHTHAND PINOT NOIR 15/70

2024 / Yarra Valley, VIC

AQUILANI SANGIOVESE 13/60

2022 / Toscana, IT

BRUNO SHIRAZ 14/65

2023 / Barossa Valley, SA

FIASCO RED (chilled) 16/75

2023 / Yarra Valley, VIC

CLASSICS we love

VESPER MARTINI 26

Gin / Vodka / Lillet Blanc / Lemon Twist

MIDORI SPICE 23

Midori / Coconut Rum / Pineapple /
Lemon / Whites

KIR ROYALE 28

Veuve Clicquot / Creme de Cassis /
Strawberry

NEW YORK SOUR 25

Bourbon / Lemon / Angostura Bitters /
Whites / Red Wine

SEX ON THE BEACH 23

Vodka / Creme de Peche / Chambord /
Orange / Cranberry / Pineapple

HEMINGWAY DAIQUIRI 24

Rum / Lime / Maraschino Liqueur / Ruby
Grapefruit

BARREL aged 90 days

NEGRONI 28

Four Pillars Rare Dry / Campari / Red
Vermouth

OLD FASHIONED 28

Starward Two-Fold Bourbon / Bitters

SNACK menu Share

OLIVES 7

Green Marinated Olives

FOCACCIA 9

Honey Butter

FRIES 8

Aioli

MORTADELLA 12

Olive Oil / Pickled Chilli

PROSCIUTTO 12

Olive Oil / Pickled Chilli

CHEESEBURGER 25

Pickles / Burger Sauce / American Cheese
Seeded Bun / Fries

CURED SHARE PLATE 18

Focaccia / Proscittuo / Mortadella / Olives
/ Pickles

CHEESE SHARE PLATE 24

Crostini / Camambert Cheese / Goats
Cheese / Olives / Quince Paste

Cheese

BAROSSA CAMAMBERT 18

125g - Barossa Valley, SA

MONTE NARDI 32

150g - Nimbin Valley, NSW

MEREDITH'S GOAT 17

120g - Meredith, VIC

SIGNATURE cocktails

RHUBARBARA STREISAND 25

Rhubi / Sloe Gin / Apricot Brandy / Red
Vermouth / Whites / Candied Rhubarb

Sweet ●●●●○

Bitter ●●●○○

Sour ●●○○○

Our take on a classic Charlie Chaplin. The addition of Rhubarb and Red Vermouth amplifies the classic bittersweet taste, while the Whites add a layer of texture and mouth feel that was missing before.

PICKLE MARGARITA 24

Tequila Reposado / Mezcal / Charred
Lime Juice / Pickle Juice / Spiced
Cinnamon Honey

Smoky ●●●○○

Spice ●●●○○

Savoury ●●●○○

Switch the agave out for spiced honey, the fresh lime for charred lime juice and a bit of pickle brine together with mezcal and you've found the perfect drink for a balance of sweet, savoury and smokey.

HAIR OF THE DOG 24

Bacon Fat-Washed Vodka / Midtown
Tomato Punch / Tabasco / Celery Bitters

Sweet ●●●●●

Spice ●●●●●

Savoury ●●●●●

The traditional garnishes for a Bloody Mary is how we make the drink from scratch. Fresh tomatoes are pressed with salt, tajin, pepper, celery bitters and charred jalapeno to make the punch. Fat-washing the vodka from bacon only adds more hair to this dog.

DIRTY, FILTHY MARTINI 25

Four Pillars Olive Leaf Gin / Olive
Infused Dry Vermouth / Off Dry Riesling
/ Absinthe Bitters / Olive Oil

Dirty ●●●●●

Filthy ●●●●●

Martini ●●●●●

Olives, gin, more olives, dry vermouth, olives again, wine???? (olives a fourth time), absinthe (because why not) and you guessed it, olives. Goes great with the olives on our snack menu as well.

SIGNATURE cocktails

MAKING LOVE AT MIDNIGHT 26

Rum / Maraschino Juice / Coconut
Cream / Lychee / Lemon / Pineapple

Foam

Fruit ●●●●○

Cream ●●●●●

Sweet ●●●●○

Not into yoga? This tropical classic gets new life with some added sweetness and colour coming from fresh maraschino cherry juice and a house-made pineapple foam on top.

WHISKEY APPLE 23

Travellers Whiskey / Clarified Apple Juice
/ Lemon / Sugar / Whiskey Float

Alcohol ●●●●●

Fruit ●●●○○

Savoury ●●●○○

The dive bar staple has a fresh coat of paint for a modern bar. Fresh apple juice is still the main ingredient with some added lemon juice for acidity. Punchy at first because of the whiskey float for the whiskey lover, it only gets smoother as the drink blends and mixes together for the apple lover.

STRAWB & BASIL DAQ 25

Strawberry & Basil Infused Rum /
Midtown Strawberry & Basil Punch /
Clarified

Fruit ●●●●○

Fresh ●●●●●

Sweet ●●●○○

A three ingredient super juice. Strawberry, basil and (of course) rum all blended together and served in a short glass to make this (usually) frozen classic a fresh new favourite.

STAYIN' ALIVE 24

Honey & Bacon Fat-Washed Buffalo
Trace Bourbon / Lemon Juice / Spiced
Honey / Marshmallow Foam

Savoury ●●●○○

Spice ●●●○○

Cream ●●●●●

Bacon, honey and bourbon have always paired well with each other separately, so why not combine them? The intensity of the sweet bacon flavour is great on its own but enjoyed best stirring and mixing the foam together.