

**M  
I  
D  
T  
O  
W  
N**



**L  
O  
U  
N  
G  
E**

**M  
I  
D  
T  
O  
W  
N**



**L  
O  
U  
N  
G  
E**

## MINI cocktails

<b>GIN MARTINI</b>	12
Four Pillars Rare Dry / Dry Vermouth / Lemon Twist	
<b>VODKA MARTINI</b>	12
Wheatley Vodka / Dry Vermouth / Lime Twist	
<b>NEGRONI</b>	12
Four Pillars Rare Dry Gin / Campari / Sweet Red Vermouth	
<b>PINA COLADA</b>	12
Flor de Cana Rum / Coconut Cream / Pineapple / Lemon / Lychee	

## SIGNATURE sips (30ml)

<b>CAFE ESPRESSO</b>	16
Espolon Reposado / Coffee Liqueur	
<b>PET WUSSY</b>	13
Smirnoff Vodka / Peach Schnappes / Cranberry	
<b>TROPICAL COCONUT</b>	15
1800 Coconut / Limoncello / White Vermouth	

## HAPPY DAILY hour 5-6:30

<b>MINI COCKTAILS</b>	7 each.
Martini / Negroni / Pina Colada	
<b>CHAMPAGNE</b>	18 each.
Veuve Clicquot 125ml	
<b>SCHOONERS &amp; VINO</b>	9 each.
Ask your bartender	

## WINE

### Sparkling

G/B

<b>BANDINI PROSECCO</b>	13/65
NV / Veneto, IT	
<b>VEUVE CLICQUOT</b>	29/170
NV / Champagne, FR	

### White

G/B

<b>CANTINA RIFF PINOT GRIGIO</b>	14/65
2024 / Veneto, IT	
<b>BLACK COTTAGE SAUVIGNON BLANC</b>	13/60
2023 / Marlborough, NZ	
<b>LARK HILL RIESLING</b>	14/65
2024 / Canberra District, NSW	
<b>SOCIETE CHARDONNAY</b>	13/60
2022 / Cebaza, FR	

### Rose'

G/B

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

### Red

G/B

<b>LIGHTHAND PINOT NOIR</b>	15/70
2024 / Yarra Valley, VIC	
<b>AQUILANI SANGIOVESE</b>	13/60
2022 / Toscana, IT	
<b>BRUNO SHIRAZ</b>	14/65
2023 / Barossa Valley, SA	
<b>FIASCO RED (chilled)</b>	16/75
2023 / Yarra Valley, VIC	

## CLASSICS we love

### VESPER MARTINI 26

Gin / Vodka / Lillet Blanc / Lemon Twist

### MIDORI SPLICE 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

### SOUTHSIDE 24

Gin / Triple Sec / Lime / Mint / Whites

## BARREL aged 90 days

### NEGRONI 28

Four Pillars Rare Dry / Campari / Red  
Vermouth

### OLD FASHIONED 28

Wild Turkey Bourbon / Orange Bitters

## SNACK menu

### Share

### MARINATED OLIVES 7

House Marinated Olives / Orange Zest /  
Pickled Chilli

### GRILLED PITA 9

Olive Oil / Oregano / Salt

### TZATZIKI 11

Cracked Pepper / Dill

### FRIES 8

Aioli

### PROSCIUTTO 12

Olive Oil / Pickled Chilli

### BURRATA 18

Cherry Tomatoes / Basil / Olive Oil /  
Spiced Honey / Salt

### MIDTOWN BURGER 25

Pickles / Creamy Béchamel Sauce /  
American Cheese / Seeded Bun / Fries

### CURED SHARE PLATE 18

Grilled Pita / Prosciutto / Olives / Pickles

### CHEESE SHARE PLATE 24

Lavosh / Camambert Cheese / Goats  
Cheese / Quince Paste

# SIGNATURE cocktails

## PICKLE MARGARITA 24

Espolon Reposado / San Cosme Mezcal /  
Lime Juice / Pickle Brine / 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.*

## 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.*

## HAIR OF THE DOG 24

Bacon Fat-Washed Smirnoff / 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.*

## CAFE NARANJA 22

Liqor 43 / Espresso / Fresh Orange Juice /  
Burnt Butter / Clarified

Sweet ●●●●○

Fruity ●●●○

Savoury ●●●○

*A flip on a classic Carajillo using all of the original ingredients, marinated and clarified together with burnt butter and oat milk. This classic is now a fresh new sip.*

# SIGNATURE cocktails

## MAKING LOVE AT MIDNIGHT 26

Bacardi / Coconut Rum/ Maraschino  
Cherry Brine / Coconut Cream / Lychee /  
Lemon Juice / 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 Bacardi /  
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 Wild Turkey  
Rye / 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.*