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## HAPPY hour DAILY 6:30-8:30

### CLASSIC COCKTAILS 16 each.

Ask your bartender

### CHAMPAGNE 18 each.

Veuve Clicquot 125ml

### SCHOONERS & VINO 9 each.

Ask your bartender

### WHISKEY APPLES 8 each.

Jack Daniels Apple / Fresh Apple Juice

## SIGNATURE sips (30ml)

### CAFE ESPOLON 16

Espolon Reposado / Coffee Liqueur

### PET WUSSY 13

Smirnoff Vodka / Peach Schnappes /  
Cranberry

### TROPICAL COCONUT 15

1800 Coconut / Limoncello / White Vermouth

## BARREL aged 90 days

### NEGRONI 28

Four Pillars Rare Dry / Campari / Red  
Vermouth

### OLD FASHIONED 28

Wild Turkey Bourbon / Orange Bitters

## 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 SPLICE 23

Midori / Coconut Rum / Pineapple /  
Lemon / Whites

### TOMMY'S MARGARITA 24

Espolon Reposado / Agave / Lime

### PORNSTAR MARTINI 25

Vanilla Vodka / Passion Fruit Liqueur /  
Lime / Sugar / Prosecco

### HUGO SPRITZ 20

Elderflower Liqueur / Prosecco / Soda /  
Mint / Lime

### NEGRONI 24

Gin / Campari / Sweet Red Vermouth

### CHARLIE CHAPLIN 24

Sloe Gin / Apricot Brandy / Lime

### AMARETTO SOUR 24

Amaretto Disaronno / Lemon / Whites

### LYCHEE MARTINI 24

Vodka / Lychee Liqueur / Dry Vermouth /  
Lemon / Sugar

## SNACK menu

### Share

### MARINATED OLIVES 7

House Marinated Olives / Orange Zest /  
Pickled Chilli

### MIDTOWN BAGEL 4

Pomegranate Molasses / Sesame Seed

### HUMMUS 12

Tomato / Parsley Oil

### FRIES 8

Aioli

### SAUCISSON 15

LP's Cured Pork Sausage / Guindillas

### BURRATA 18

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

### BEEF TARTARE 18

Beef Rump Cap MS 2+ / Potato Crisps

### PORK BELLY\* 36

Maple & Sracha Pork Belly / Pickled  
Daikon / Spring Onion

### MIDTOWN BURGER\* 29

Double Beef Pattie / Bacon / American  
Cheese / BBQ Sauce / Chips

### CURED SHARE PLATE 18

Bagel / Saucisson / Olives / Guindillas

\*Available until 10:00PM

## 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

Liquor 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.*