

Midnight BAR

1.0 Food

3.0 Cocktails

6.0 By the glass

7.0 Beers

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

To Eat

Nibbles

House marinated mixed warm Ligurian olives ^(VG, GF)	8
Three Mills sourdough with truffle butter ^(DFO)	11
Moonlight Flat oysters with wasabi mignonette ^(DF, GF)	5.5ea
	29 half doz
Chargrilled shishito pepper, miso tahini dip ^(GF, VG)	16
Crispy cauliflower, kimchi mayo ^(V, GF, DF)	15
Shoestring fries with parmesan, and garlic aioli ^(V)	11

Light

Crispy chicken wings with sesame and soy glaze, and spicy dip ^(DF)	16
Kimchi and zucchini smash with grilled sourdough ^(VG, GFO)	16
Vannella mozzarella, compressed honeydew, endive, orange ^(GF, V)	18
Scallops, cauliflower purée, bronze fennel ^(GF)	28
Chicken liver pâté, cornichon, fig jam, buckwheat and caraway crackers ^(GF, DF)	29
Calamari, black garlic anchovy sauce, watercress ^(GF, DF)	25
Glazed lamb ribs, pomegranate molasses ^(GF, DF)	24
Grilled pork neck, pumpkin emulsion, jus ^(GF, DF)	23
Meat balls, smoked mozzarella, grilled sourdough	24

Large

Cod, coconut, chilli, curry leaf, heirloom cherry tomatoes, herbs ^(GF, DF)	32
Spiced chargrilled cauliflower, golden raisins, pine nuts, almond emulsion ^(GF, VG)	24
Steak ciabatta sandwich, caramelised onion, sundried tomatoes, and fries	26
Midnight grilled chicken burger, beetroot relish, chipotle aioli, rocket, and fries	24
Wild mushroom risotto, Parmigiano Reggiano, sage, hazelnut gremolata ^(GF, V)	24
400gm ribeye, sauteed onion, roasted kipfler potatoes, jus ^(GF, DF)	48

Sides

Mixed leaves and wild rocket salad, citrus vinaigrette ^(GF, VG)	10
Roasted green beans, black garlic, almond ^(GF, VG)	11
Burnt cauliflower mash ^(GF, VG)	11

Sweet

Dark chocolate roulade, raspberry, vanilla cream, caramelised white chocolate shard ^(GF)	17
Mango sorbet, coconut sago, passion fruit ^(GF, VG)	14
Green cardamom ice cream, ginger crumb, macaron wafer	16
Artisan cheese selection with honeycomb and lavosh	26

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

Close to Home Mandarin tea-infused Monkey 47 Gin, macadamia orgeat, blood orange oleo, lemon juice, orange bitters and foam <i>Profile:</i> Fruity, bitter and slightly nutty, made with fresh blood orange and native Australian flavours	20
Winter Sun Cinnamon-infused Cachaça, orange liqueur, lemon juice, passionfruit and honey syrup <i>Profile:</i> Heady with spices and lip-smacking citrus, finishing with fruity, mellow sweetness.	22
Persephone Antipodes Gin, pomegranate liqueur, apple juice, lemon juice, rhubarb syrup and egg whites <i>Profile:</i> Fresh red fruits, juniper fragrance and jammy rhubarb.	21
Nom Nom Pomme Hennessy VS, Amaretto, apple brandy, lemon juice, and sugar <i>Profile:</i> Like taking a swig of Calvados Brandy right before the last bite of a frangipane tart.	22
Citron Twist Monkey Shoulder, Suze, Davo Plum, tamarind, and orange bitters <i>Profile:</i> Powerful and boozy, dense from the tamarind and fresh with boutique native bitters.	22
Pep in Your Step Gekkeikan Sake, chilli liqueur, yuzu juice, muddled cucumber, and sugar <i>Profile:</i> Cool cucumber and fragrant yuzu wrapped up in a warm jumper of chilli.	21
Granny Smith's Tarts Laird's Applejack, Mure, lemon juice, sugar, and lavender bitters <i>Profile:</i> A rural cottage kitchen complete with floral lavender, fresh lemons, tart berries, and crunchy apples.	22
Starlit Ardbeg Wee Beastie, Montenegro, lemon juice, sage and passion fruit syrup <i>Profile:</i> A bold and complex cocktail featuring smoky peat, herbs, lemon, and passion fruit syrup for a unique and refined flavour.	22

Midnight Classics

Spice Runner Sailor Jerry Rum, Fireball Whisky, lime juice, apple juice, ginger, agave syrup, and egg whites <i>Profile:</i> The spicy cinnamon of Sailor Jerry Rum and Fireball Whisky meld with the zesty tang of lime, apple juice and agave.	21
The Smoke Show Jalapeño-infused Reposado, Monkey Shoulder Whisky, grapefruit juice, lime juice, and ginger syrup <i>Profile:</i> A bold fusion of jalapeño-infused Reposado and whiskey, enlivened with tangy grapefruit and lime juices, and subtly sweetened with ginger syrup.	22
Campfire Hennessy VS, Apricot Brandy, coconut, and maple syrup <i>Profile:</i> Warm and oaky with a hint of tropical sweetness.	22
Hibiscus Hijinks White Light Vodka, Aperol, Passoã, lime juice and hibiscus syrup <i>Profile:</i> Citrus zest, balanced with bitter sweetness and floral hibiscus syrup, creating a complex, lively flavor.	21

Classic cocktails are available upon request

Signature Mocktails

Lyrebird Lyer's Orange, pineapple juice, lime juice, and vanilla syrup	13
Timmy Collins Four Pillars Bandwagon, lemon juice, pandan and mango syrup, and soda	13
Wagon Wheel Lyre's Amaretti, lemon juice, cherry syrup and Peychaud Bitters	14

Gin Bowls

Manly Spirit's (Sydney, NSW)

Australian Dry Gin paired with Fever-Tree Indian Tonic

Profile: notes of juniper and citrus, seamlessly integrated with herbal and oceanic hints from sustainably foraged local botanicals like sea lettuce and Tasmanian pepper leaf.

Garnish: Orange peel and finger lime

Four Pillars (Yarra Valley, VIC)

Bloody Shiraz Gin paired with Fever-Tree Mediterranean Tonic

Profile: Uniquely combines rare dry gin with Yarra Valley Shiraz grapes, resulting in a vibrant, deep cerise spirit. It boasts a complex profile that layers sweet red berry and spice notes with a subtle juniper finish.

Garnish: Orange and rosemary

Hendrick's (Girvan, SCT)

Lunar Gin paired with Fever-Tree Elderflower Tonic

Profile: Hendrick's Lunar Gin is infused with a mellow spice and subtle citrus, creating a soft, mysterious balance that's distinctly different from traditional gin expressions.

Garnish: Cucumber and rose petals

Roku (Osaka JPN)

The Japanese Craft Gin paired with Fever-Tree Indian Tonic

Profile: A blend of six unique Japanese botanicals complemented by traditional gin botanicals. Delicate floral and citrus character, underscored by a spicy finish.

Garnish: Ginger and lemon

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By the Glass

Sparkling

2022	Borgo Molino Asolo Prosecco Millesimato	Veneto, ITA	15	72
NV	Moët & Chandon Impérial Brut	Champagne, FRA	19	117

White

2022	Nick O'Leary Riesling	Canberra District, NSW	15	72
2022	Mada Pinot Gris	Canberra District, NSW	16	75
2022	Deep Woods Estate Chardonnay	Margaret River, WA	14	68

Rosé and Sweet

2023	Nick O'Leary Rosé	Canberra District, NSW	14	65
2022	Wangolina Moscato	Limestone Coast, SA	13	63
NV	Bleasdale 'The Wise One' Grand Tawny	Langhorne Creek, SA	13	65

Red

2023	Punt Road Pinot Noir	Yarra Valley, VIC	15	72
2019	Laughing Jack, 'Jack's Shiraz'	Barossa Valley, SA	16	75
2022	Long Rail Gully Cabernet Sauvignon	Canberra District, NSW	16	75

Beer

On tap

Bentspoke Braddon Ale	8	11	13
Bentspoke Crankshaft IPA	9	12	14
Brookvale Union Ginger Beer	10	13	15
4 Pines Japanese Lager	9	11	14
Capital Brewing Co. XPA	9	12	14
Seasonal Beer (ask our team what's on tap)	9	12	14

In tins

Heaps Normal Half Day Hazy 375ml, <0.5%	Canberra, ACT	9
4 Pines Pacific Ale 375ml, 3.5%	Manly, NSW	10
Better Beer Zero Carb Lager 355ml, 4.2%	Griffith, NSW	11
Two Bays Gluten Free Pale Ale, 375ml, 4.5%	Mornington, VIC	12
Young Henry Cloudy Apple Cider 375ml, 4.6%	Newtown, NSW	11
Furphy Original Ale 375ml, 4.4%	Geelong, VIC	11
Byron Bay Lager 355ml, 4.2%	Byron Bay, NSW	11
Kosciuszko Pale Ale 330ml, 4.5%	Jindabyne, NSW	11
Corona Extra 355ml, 4.5%	Mexico	11