



N O R T H

B A R · N T H W O L L O N G O N G

BEVERAGE MENU

SIGNATURE COCKTAILS

Pistachio Creamtini \$24

Smirnoff Vodka, Frangelico, Chocolate Liquor, Coconut Milk, Pistachio Cream, Kataifi

S'More to Love \$20

Salted Caramel Byron Bay Vodka, Baileys, Chocolate Liquor, Coconut Milk, Marshmallows (served as a hot cocktail)

Apple Pie by the Fire \$23

Fireball, Byron Bay Amaretto, Apple Juice, Lemon Juice, Egg White

Passionate Ember \$22

Vodka, Aperol, Pineapple Juice, Lime Juice, Vanilla Syrup, Passionfruit Pulp

Without A Trace \$22

Buffalo Trace Rum, Pineapple Juice, Lime Juice, Sugar Syrup, Bitters

Berrycello Bliss \$22

Vodka, Limoncello, Lemon Juice, Pineapple Juice, Muddled Strawberry, Sugar Syrup

Lychee Breeze Mojito \$23

Bacardi, Lychee Liquor, Peach Schnapps, Lime juice, Mint

MOCKTAILS

Strawberry & Lime \$12

Cranberry Juice, Apple Juice, Sugar Syrup, Muddled Strawberry & Lime, Lemonade

Lemon Sherbet \$11

Pineapple juice, Muddled Lemon, Lime & Mint

CLASSIC COCKTAILS

Cosmopolitan \$20

Smirnoff Vodka, Cointreau, Lime Juice, Cranberry Juice

Espresso Martini \$20

Smirnoff Vodka, Kahlua, Espresso, Sugar Syrup

French 75 \$20

Hendricks Gin, Prosecco, Lemon Juice, Sugar Syrup

French Martini \$20

Chambord, Smirnoff Vodka, Vanilla Syrup, Pineapple Juice

Margarita \$20

Casamigos Reposado Tequila, Cointreau, Sugar Syrup, Lime Juice

Vodka Martini \$20

Grey Goose, Cinzano Dry Vermouth

Gin Martini \$20

Hendricks, Cinzano Dry Vermouth

Negroni \$20

Campari, Hendricks, Cinzano Red Sweet Vermouth

Old Fashioned \$20

Makers Mark, Orange Bitter

Whiskey Sour \$20

Makers Mark, Lemon Juice, Sugar Syrup, Egg White

WINE

Welcome to our curated selection of New South Wales' finest family-owned wineries, a heartfelt collaboration that bridges the warmth of family enterprises with the spirit of community.

At Novotel Wollongong, part of the family owned Oscars Group, we cherish the values of dedication, tradition, and personal touch.

Principles that resonate deeply with the family-run wineries featured here.



Lark Hill Regional Blanc De Blanc

Canberra District, NSW

15 60

2023 Robert Stein Dry Riesling

Mudgee, NSW

15 60

2023 De Beaupaire 'La Comtesse' Chardonnay

Rylestone, NSW

15 63

2016 Audrey Wilkinson Winemakers Selection Semillon Museum

Hunter Valley, NSW

15 68

2023 Cupitt's Ruby Rose

Hilltops, NSW

15 65

2023 Swinging Bridge M.A.W Pinot Noir

Orange, NSW

17 75

2022 P.A.R by Nick Spencer Malbec

Hilltops, NSW

17 75

2023 Nick O'Leary Shiraz

Canberra District, NSW

17 80

WHITE WINE



2023 RockBare The Clare Valley Riesling

Clare Valley, Australia

15

68

2024 Days & Daze Sunswill Organic Pinot Gris

Clare Valley, South Australia

11

48

2023 Two Hands The Boy Riesling

Eden Valley, Australia

16

63

2023 Tai Tira Marlborough Sauvignon Blanc

Marlborough, New Zealand

15

55

2022 Gigi by Bandini

Veneto, Italy

15

58

2023 Inama Vin Soave Classico

Veneto, Italy

82

2024 Shaw & Smith Sauvignon Blanc

Adelaide Hills, Australia

17

80

2023 Catalina Sounds Sound of White Classic Sauvignon Blanc

Marlborough, New Zealand

70

2023 Giant Steps Yarra Valley Chardonnay

Yarra Valley, Australia

90

2022 Big Buffalo Chardonnay

California, USA

16

79

2024 Amelia Park Chardonnay

Margaret River, Australia

80

RED WINE



2023 In Dreams Pinot Noir

Yarra Valley, Australia

17

80

2022 Hesketh Dangerous Type Merlot

Limestone Coast, Australia

12

55

2024 La Boca Malbec

Mendoza, Argentina

13

60

2022 Aquilani Sangiovese

Tuscany, Italy

13

58

2023 Whistler Divergent S.M.G

Barossa Valley, Australia

14

65

2023 Mojo Shiraz

McLaren Vale, Australia

11

50

2023 Tar & Roses Tempranillo

Heathcote, Australia

13

60

2024 Yangarra Estate 'Circle' Shiraz

McLaren Vale, Australia

15

66

2023 Poggio Anima Chianti DOCG

Tuscany, Italy

55

2021 Mountadam 550 Shiraz

Eden Valley, Australia

53

2022 Contesa Montepulciano d'Abruzzo

Abruzzo, Italy

75

2021 Henschke Keyneton Euphonium Shiraz Blend

Barossa Valley, Australia

100

ROSE & MOSCATO



2023 Fringe Societe Rose
Pays d'Oc France

11

50

2023 Maison Saint Aix Dry Rose
Provence, France

17

78

Kismet Moscato
Victoria, Australia

15

60

SPARKLING



Cloud Street Sparkling NV
South Eastern Australia

12

55

Dal Zotto Pucino Prosecco NV
King Valley, Australia

15

60

Bandini Prosecco NV
Veneto, Italy

15

63

42 Degrees South Premier Cuvee Sparkling NV
Tasmania, Australia

78

Champagne Tattinger Brut Prestige NV
Champagne, France

25

120

2018 Roederer Vintage Rose
Champagne, France

120

2015 Roederer Cristal Brut
Champagne, France

890



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FOOD MENU

TO SHARE

South Coast Rock Oysters
\$7each | 3 for \$19 | 6 for \$36
mignonette dressing

Prawn & Lobster Rolls
\$25

Citrus mayo, crispy potato, butter lettuce, toasted brioche

Golden Fried Zucchini Flowers
\$24

Stuffed with whipped ricotta, feta & lemon zest, parmesan dust, broad bean kernels, tomato agrodolce puree

*Vegan option available, served with Moroccan spiced pumpkin flowers and pepitas

Crispy Sesame Prawn Toast
\$20

Chilli jam, roasted sesame aioli

Steamed Chicken & Garlic Chive Dumplings (4)
\$16

Chilli oil, black vinegar, scallion crisp

Torched Burrata
\$27

With pickled pear, cherry tomatoes, pancetta and rosemary croutons

*Vegan option available served with grilled sourdough and vegan fetta

Buttermilk Fried Chicken
\$22

Native honey glaze, chilli salt

Char Siu BBQ Pork Skewers
\$25

Yuzu sesame glaze, fresh lime, toasted sesame

Sticky Lamb Ribs
\$32

Tomato ketchup, maple & paprika glaze, smoked eggplant puree, crispy shallots

Bowl of Chips
\$12

Tomato sauce, aioli

Something More

Crispy Chicken Burger

\$25

Fermented chilli & maple glaze, slaw, pickled cucumber, iceberg, spanish onion, milk bun, chips

Vegan Spiced Pumpkin Burger

\$25

Sumac vegan yoghurt, onions, lettuce, tomato, soft bun, chips

Wagyu Beef Burger

\$25

Truffle aioli, smoked cheddar, caramelized onion, crispy pancetta, iceberg, tomato, spanish onion, milk bun, chips

Sumac Spiced Chicken Salad

\$22

Cos hearts, orange and fennel salad, olive tapenade, mint yoghurt dressing

Something Sweet

Limoncello Tiramisu

\$16

Mascarpone cream, lemon-soaked sponge, white chocolate shavings

Dark Chocolate & Miso Caramel Fondant

\$17

Black sesame crumble, sake gelato

Fromage

\$45

Chef's selection of three Artisan cheeses served with lavosh, quince, muscatels and apple



Kids Menu

Poke Bowl \$9

Cherry tomatoes, cucumber, cheese cubes, lettuce, apple wedges

Chicken Nuggets \$12

Chips and tomato sauce

Spaghetti Napoli \$12

Rich tomato sauce

Spaghetti Bolognese \$14

Rich tomato and beef sauce

Cheeseburger Sliders \$14

Chips and tomato sauce

Fruit Bowl \$8

Seasonal fruit

Ice-cream \$8

Vanilla Ice-cream with sprinkles