

THIRTY6

EAT DRINK MEET

BAR THIRTY6 is a true reflection of
contemporary cuisine with ingredients
locally sourced.

Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.

please note 1.4% surcharge applies for all credit card transaction.
15% surcharge applies on Public Holidays.

FOOD

Artisan Cheese Board	30
Selection of hard cheese, soft cheese, blue cheese, quince paste, assorted crackers, homemade lavosh	
Charcuterie Platter	30
Selection of dry-cured, mildly smoked and air-dried/fermented Milano alami, prosciutto crudo & capocollo, pickled vegetable, cream cheese filled cherry pepper, marinated stuffed olives	
Warm marinated Gibson's Grove Olives	12
Sydney Rock Oyster (4pc)	22
Cucumber mignonette	
Trio of Dips (V)	16
Grilled Turkish bread	
Mac & Cheese Croquette	18
served with capsicum jam	
Pulled Beef Slider	22
12hrs braised beef brisket with bush tomato relish	
Pulled Lamb Shoulder Taco	20
Smoked labneh, cilantro, grilled corn salsa	
Pan Fried Prawn Gyoza	18
Served with ponzu dipping sauce	
Grilled Organic Haloumi & Puffed Wild Rice Salad	20
Davidson plum dressing	
Steak Sandwich	25
Porterhouse steak, arugula, vine ripened tomato, brie cheese balsamic onion jam, seeded mustard mayonnaise, ciabatta bread	

FOOD

Parkview Burger	25
Homemade beef burger patty, lettuce, vine ripened tomato, cheddar cheese whisky bacon jam, crispy onion ring, brioche bun	
Southern Fried Chicken Burger	25
Chef's special southern fried chicken thigh fillet, chipotle mayonnaise, lettuce, vine ripened tomato, brioche bun	
Beer Battered Flathead Fillet	30
Served with chips, salad, tartar sauce	
Veal Wiener Schnitzel	39
Served with rocket & parmesan salad, black garlic aioli	
Grainage 300gm Scotch Fillet (GF,DF)	52
served with seasonal vegetable, jus	
Half Sous Vide Spatchcock (GF,DF)	35
Served with white bean & chorizo stew	
Mushroom Bolognese Linguini	32
Served with fresh basil, grana padano	
Rosemary & Parmesan Fries, Truffle mayo	12
Charred Broccolini, Roasted Almond (V,GF,DF)	12
Mashed Potato (V,GF)	12
Seasonal Vegetable, EVO (V,GF,DF)	12
Mixed Leaf Salad, Citrus Dressing (V,GF,DF)	12

FOOD

DESSERT

Chef's Signature Kaffir Lime Panna Cotta (GF) 16
Served with wattle seed crumb, fresh seasonal berries

Chocolate Lava Cake 16
Served with mixed berries, vanilla bean ice cream

Spanish Churros 16
Served with cinnamon sugar, chocolate sauce

CHAMPAGNE / WHITE

CHAMPAGNE

Moët & Chandon Brut Impérial NV	Champagne, France	24/145
Piper Heidsieck Brut	Reims, France	25/155
Veuve Clicquot Brut Yellow Label NV	Champagne, France	165

SPARKLING

Da Luca, Prosecco	Northern Region, Italy	12/58
T'Gallant, Chardonnay Pinot Noir	Multi Region, VIC	14/62

WHITE

3 Tales, Sauvignon Blanc	Marlborough, NZ	12/58
Skillogalee, Skilly Riesling	ClareValley, SA	13/58
Hill Smith Estate, Chardonnay	Eden Valley & Adel Hills, SA	14/62
Brokenwood, Semillon	HunterValley, NSW	14/68
Rockburn, Pinot Gris	Central Otago, NZ	14/68
Philip Shaw, Arneis	Orange, NSW	68
Catalina Sound of White, Sauvignon Blanc	Marlborough, NZ	68
Shaw+Smith, Riesling	Adelaide Hills, SA	72
The Lane, Beginning Chardonnay	Adelaide Hills, SA	78
Domaine William Fevre, Petit Chablis	Chablis, France	89
Petaluma YL, Chardonnay	Piccadilly Valley, SA	98

MOSCATO

Fiore	South East Australia	12/55
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RED

RED

First Creek, Shiraz	Hunter Valley, NSW	12/58
La Boheme, Pinot Noir	Yarra Valley, VIC	12/58
Castelli Estate, Silver Cabernet Merlot	Great Southern, WA	13/62
Tar & Roses, Sangiovese	Heathcote & Central, VIC	13/62
Rymill The Dark Horse, Cabernet Sauvignon	Coonawarra, SA	14/65
Robert Oatley, Signature GSM	McLaren Vale, SA	65
Argento Reserve, Malbec	Argentina	68
Soul Growers Provident, Shiraz	Yarra Valley, VIC	72
Hardys HRB, Cabernet Sauvignon	Multi Region, SA & WA	73
Josef Chromy, Pinot Noir	Tasmania	85
Giant Steps, Pinot Noir 'Primavera Vineyard'	Yarra Valley, VIC	145

ROSÉ

Rose, Rose	King Valley, VIC	13/56
Collector Shoreline	Canberra District, NSW	14/58
M De Minuty	Provence, France	15/70

SPIRITS

BOURBON WHISKY

Jim Beam White	Kentucky	13
Jim Beam small batch	Kentucky	14
Bulleit Rye	Kentucky	15
Wild Turkey	Kentucky	13
Makers Mark	Kentucky	14
Woodford Reserve	Kentucky	13
Jack Daniel old No.7	Tennessee	12
Gentleman Jack	Tennessee	14
George Dickel No12 Nupk	Tennessee	14

SPIRITS

BLENDED WHISKY

Canadian Club	Ontario	13
Jameson	Ireland	13
Monkey Shoulder	Scotland	14
Chivas Regal 12yo	Scotland	14
Chivas Regal 18yo	Scotland	18
Johnnie Walker Black	Scotland	14
Johnnie Walker Double Black	Scotland	15
Johnnie Walker Blue	Scotland	38

SINGLE MALT WHISKY

Glenlivet 12yo	Speyside	15
Glenlivet French Oak 15yo	Speyside	22
Glenfiddich 12yo	Speyside	14
Glenfiddich 18yo	Speyside	25
Macallan 12yo 'Double Cask	Speyside	22
Macallan 12yo 'Sherry Oak	Speyside	24
Glenmorangie Nectar D'Or	Highlands	22
Glenmorangie 18yo	Highlands	25
Oban 14yo	Highlands	23

SPIRITS

GIN

Beefeater	England	12
Bombay Sapphire	England	13
Tanqueray	Scotland	13
Hendricks	Scotland	15
Aviation	USA	14

TEQUILA

Herradura Palata	Mexico	12
Herradura Reposado	Mexico	13
Don Julio Blanco	Mexico	13
Don Julio Reposado	Mexico	15
1800 Anejo	Mexico	14
1800 Coconut	Mexico	14

VODKA

Absolut	Sweden	13
Ciroc	France	15
Grey Goose	France	15
Belvedere	Poland	14

SPIRITS

RUM

Bacardi	Puerto Rico	12
Bacardi spiced	Puerto Rico	12
Bundaberg up	Australian	12
Captain morgan's spiced	Jamaica	12
Sailor jerry spiced	Caribbean	13
Diplomatico exclusiva	Venezuela	18

LIQUEURS

Malibu	Caribbean	12
Chambord	France	13
Cointreau	France	12
Bailys	Ireland	13
Frangelico	Italy	12
Disaronno amaretto	Italy	12
Amaro montenegro	Italy	12
Kahlua	Mexico	12
Southern Comfort	USA	12
St Germain	France	14

SPIRITS

BRANDY

Chatelle Napoleon VSOP	France	12
Hennessy VS	France	15
Hennessy VSOP	France	19
Martell VS single distil	France	14
Martell Blue swift	France	18

BEER

ON TAP

Furphy	12
Hahn Super Dry	12
Heineken	12
Little Creatures Pale Ale	12

IN BOTTLE/CAN

Little Creatures Hazy IPA	12
4 Pines Freshly Ale	12
Stone & Wood	13
Kirin Ichiban	13
Balter XPA	13
Guinness	14
Little Creatures Pipsqueak Apple Cider	11
James Boag's Premium	11
James Boag's Light	9

COCKTAILS

SIGNATURE COCKTAILS

- Lychee Blossom Martini** 22
Absolut, lychee, lemon, cherry blossom syrup
- Smokey Sunset** 22
Chili infused mezcal, cointreau, lime, grapefruit, hibiscus syrup
- Summer Breeze** 22
Tanqueray, lime, simple syrup, cucumber, soda water
- Pink Lady** 22
Chambord, prosecco, cherry blossom syrup, soda water
- O.M.Lychee** 22
Bacardi, lychee liqueur, malibu, cointreau, peach liqueur, coconut syrup, lime juice
- Strawberry Kiss** 22
Absolut watermelon, strawberry, lime, agave syrup, mint

MOCKTAILS

- Mango Crush** 12
Mango, lemon, coconut syrup, soda water
- Apricot Sunrise** 12
Apricot, pineapple, lychee, lemonade

COCKTAILS

CLASSIC COCKTAILS

Amaretto Sour Amaretto, lemon, simple syrup	20
Aperol Spritz Aperol, prosecco, soda water	20
Bloody Mary Absolut, tomato juice, lemon, worcestershire sauce, tabasco	20
Cosmopolitan Absolut, cointreau, cranberry, lime juice	20
Espresso Martini Absolut, kahlua, espresso, simple syrup	20
French Martini Absolut, chambord, pineapple juice	20
Japanese Slipper Midori, cointreau, lime juice	20
Margarita Herradura plata, cointreau, lime, agave syrup	20
Negroni Tanqueray, campari, sweet vermouth	20
Old Fashioned George Dickel, simple syrup, bitters	20
Whiskey Sour George Dickel, lemon, simple syrup	20

NON ALCOHOLIC BEVERAGE

Strangelove Still Water

350ml	5
750ml	8

Strangelove Sparkling Water

350ml	5
750ml	8

Soft Drinks

Coca Cola, Coke No Sugar, Sprite, Dry Ginger Ale, Tonic Water	5
Red Bull	7

Juices

Orange, Pineapple, Apple, Cranberry, Grapefruit, Tomato	5
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Coffee

Espresso	5
Latte, Cappuccino, Flat White, Mocha, Piccolo, Macchiato, Long Black	5.5

Extra

Extra Shot, Soy, Almond, Oat, Lactose Free	1
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Tea

Breakfast, Earl Grey, Green Jasmine, Chamomile, Rose & French Vanilla, Peppermint	6
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