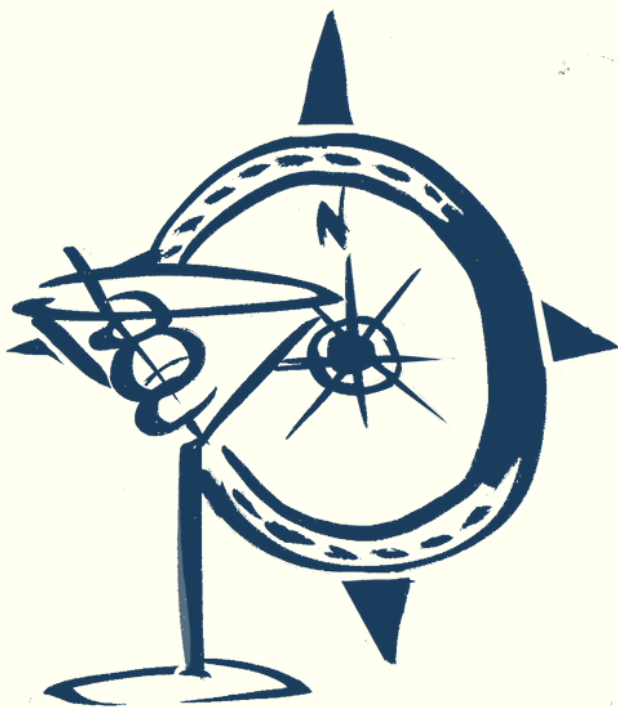




N O R T H

Beverage Menu

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North Signature Cocktails

Lychee Paradise Bacardi, Malibu, Lychee Paraiso, Lime Juice, Pineapple Juice	24
Emerald Fizz Pavan, Midori, Lime Juice, Sugar Syrup, Soda	22
Amaretto Solstice Amaretto, Peach Schnapps, Lemon Juice, Sugar Syrup, Fee Foam	23
Sevilla Sunset Negroni Tanqueray Sevilla, Sweet Vermouth (Dolin), Campari, Orange Juice	22
Rhubarb & Ginger Spritz Whitley Neill Rhubarb & Ginger Gin, Ginger Liquor, Prosecco, Soda	22
Summer Berry Sour Pavan, Chambord, Strawberry Monin Purée, Lemon Juice, Sugar Syrup, Fee Foam	22
Velvet Cherry Martini Ink Gin, Pavan, Maraschino Liqueur, Lemon Juice, Sugar Syrup	23
Spicy Pineapple Margarita Rooster Pineapple Tequila, Cointreau, Lime Juice, Pineapple Juice, Muddled Fresh Chilli	23
Passionfruit Amber Smirnoff Vodka, Aperol, Passionfruit Pulp, Lime Juice, Pineapple Juice, Vanilla Syrup	22



Classic Cocktails

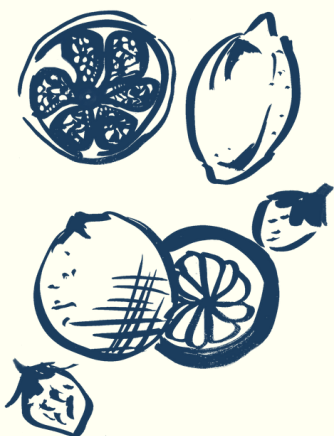
Amaretto Sour Amaretto, Lemon Juice, Sugar Syrup, Fee Foam	22
Cosmopolitan Vodka, Cointreau, Cranberry Juice, Lime Juice	18
Espresso Martini Vodka, Kahlúa, Espresso, Sugar Syrup	18
French Martini Vodka, Chambord, Pineapple Juice, Lime Juice, Vanilla Syrup	18
Long Island Vodka, Casamigos Tequila, Bacardi Rum, Lime Juice, Cointreau, and Sugar Syrup	24
Margarita Casamigos Tequila, Cointreau, Sugar Syrup, Lime Juice, Salt Rim <i>Spicy version available on request</i>	20
Martini Hendricks Gin or Grey Goose Vodka, Dry Vermouth, Lemon Twist or Olive	24
Mojito Bacardi Rum, Fresh Lime, Mint Leaves, Sugar Syrup, Soda Water	20
Negroni Hendricks Gin, Campari, and Sweet Vermouth	23
Old Fashioned Maker's Mark, Orange Bitters, Sugar Syrup	23



III



Non- Alcoholic Cocktails



Miss Agave's Margarita 14
Miss Agave Tequila, Lady Marmalade Triple Sec,
Lime Juice, Sugar Syrup

Fresa Mojito 14
Senorita Bianco, Strawberry Puree, Lime Juice,
Sugar Syrup, Lemonade

Lychee Oasis 14
Senorita Bianco, Lime Juice, Pineapple Juice, Lychee
Monin Syrup, Coconut Monin Syrup

Mocktails

Tropical Lychee Passion 12
Lime Juice, Pineapple Juice, Lychee Monin Syrup,
Passionfruit Pulp, Lemonade

Strawberry Blitz 12
Lime Juice, Apple Juice, Cranberry Juice, Fresh
Strawberry Puree, Lemonade



Non- Alcoholic Beverages

Fruit Juices

5.50

Orange, Apple, Pineapple, Cranberry or Mango

Soft Drinks

5.00

Coca-Cola, Coca-Cola Zero, Sprite, Ginger Ale,
Tonic, Lemon Fanta, Lemon Lime & Bitters

Hot Beverages



Barista Coffee

Espresso, Piccolo, Macchiato

4

Cappuccino, Latte, Flat White, Long Black, Mocha

5

Hot Chocolate, Chai Latte

5

T2 Teas

English Breakfast, Earl Grey, Sencha Green Tea,
Peppermint, Chamomile

4

Alternative Milk

Almond milk, Lactose-free milk, Soy milk,
Oat milk

0.50

Syrup: Vanilla, Hazelnut , Caramel

0.50

Extras: Extra Shot, Mug Size

0.50



NSW Wine Feature



2023	De Beaurepaire 'La Comtesse' Chardonnay Rylstone, NSW	15 / 63
2016	Audrey Wilkinson Winemakers Selection Semillon Museum Hunter Valley, NSW	15 / 68
2023	Robert Stein Dry Riesling Mudgee, NSW	60
2023	Cupitt's Ruby Rose Hilltops, NSW	65
2021	De Beaurepaire 'Le Marquis' Cabernet Sauvignon Rylstone, NSW	14 / 60
2023	Swinging Bridge M.A.W Pinot Noir Orange, NSW	75
2022	P.A.R. by Nick Spencer Malbec Hilltops, NSW	75
2023	Nick O'Leary Shiraz Canberra District, NSW	80



White



2023	RockBare The Clare Valley Riesling Clare Valley, SA	15 / 68
2023	Tai Tira Sauvignon Blanc Marlborough, New Zealand	15 / 55
2024	Shaw & Smith Sauvignon Blanc Adelaide Hills, SA	17 / 80
2022	Gigi by Bandini Pinot Grigio Veneto, Italy	15 / 58
2022	Big Buffalo Chardonnay California, USA	16 / 79
2023	Two Hands The Boy Riesling Eden Valley, SA	63
2024	Amelia Park Chardonnay Margaret River, WA	80
2023	Giant Steps Yarra Valley Chardonnay Yarra Valley, VIC	90



Sparkling



NV	Dal Zotto Pucino Prosecco King Valley, VIC	15 / 60
NV	Bandini Prosecco Veneto, Italy	16 / 63
NV	Champagne Taittinger Brut Prestige Reims, France	25 / 120
NV	42 Degrees South Premier Cuvee Sparkling NV Coal River, TAS	78
2018	Roederer Vintage Rose Reims, France	120
2015	Roederer Cristal Brut Reims, France	890

Rosé & Moscato



2023	Fringe Societe Rosé Pays d'Oc, France	11 / 50
2023	Maison Saint Aix Dry Rosé Provence, France	17 / 78
2021	De Beaupaire 'Annabelle' Cremant de Rosé Rylstone, NSW	70
2024	Kismet Moscato Yarra Valley, VIC	15 / 60

Red



2023	In Dreams Pinot Noir Yarra Valley, VIC	17 / 80
2022	Hesketh Dangerous Type Merlot Limestone Coast, SA	12 / 55
2024	La Boca Malbec Mendoza, Argentina	13 / 60
2022	Aquilani Sangiovese Tuscany, Italy	13 / 58
2023	Tar & Roses Tempranillo Heathcote, VIC	13 / 60
2024	Yangarra Estate 'Circle' Shiraz McLaren Vale, SA	16 / 66
2023	Te Mata Gamay Noir Hawkes Bay, New Zealand <i>(served chilled)</i>	55
2023	Poggio Anima Chianti DOCG Tuscany, Italy	55
2023	Whistler Divergent S.M.G Barossa Valley, SA	65
2022	Contesa Montepulciano d'Abruzzo Abruzzo, Italy	75
2021	Henschke Keyneton Euphonium Shiraz Blend Barossa Valley, SA	100

Exclusive to the Cellar

2019	Cupitt's Estate 'Dusty Dog' Shiraz South Coast, NSW	80
2017	Kir-Yianni 'Kali-Riza' Xinomavro Naoussa , Greece	95
2018	Louis Jadot Mercurey Burgundy, France	129
2020	Cullen 'Diana Madeline' Cabernet Blend Margaret River, WA	270
2017	Barolo Luigi Einaudi Veneto, Italy	295





N O R T H

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 feta

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

Wagyu Beef Burger \$25

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

Vegan Spiced Pumpkin \$25

Sumac vegan yoghurt, onions, lettuce, tomato, soft 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