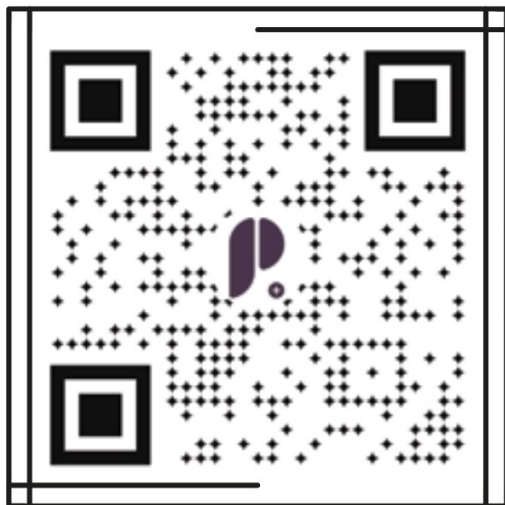


# gramercy

BAR AND KITCHEN

VIP  
MEMBER



**SIGN UP TO RECEIVE MEMBER  
DISCOUNTS & PRIORITY ACCESS TO  
OUR UPCOMING EVENTS!**

# Bar Tapas

**Crumbed olive bites**, honey-mustard sauce (veo) **10**

**Mac 'n' cheese bites**, remoulade (v) **15**

**Chicken wings (500g) gochujang or adobo** **18**

**Crispy chicken bites**, kewpie & lemon **18**

**Chorizo sausage rolls (5)**, bbq & cheese sauces **18**

**Cauliflower & broccoli bites**, Moroccan spiced with siracha yogurt **18**

**Arancini (5)**, wild mushroom, spinach with gruyere & truffle mayo (v) **18**

**Fish tacos (3)**, pickled cabbage, pineapple & jalapeno salsa, mojo dressing **18**

**Ossobuco croquettes (5)**, with chimmichurri, kewpie mayo & pecorino **25**

**Szechuan squid tentacles**, served crispy with aioli & lemon **23**

**Quesadilla**, chipotle chicken, herbs & cheese with guacamole & mojo dressing **23**

**Korean fritters**, kimchi, chilli, spring onion, sesame seeds,  
soy & vinegar sauce (gf) **22**

**Lamb ribs**, mint glaze, herb salad, chimi churri dressing (gf) **22**

**Scallops**, parsnip puree, sobrassada, swiss chard, crispy kale & herbs (gf) **28**

**Vegie nachos**, tomato salsa, guacamole, cheese sauce & sour cream (v, veo, gf) **22**

**Loaded chips**, tomato & pineapple salsa, cheese sauce (v, veo) **16**

***add chilli con carne to nachos or chips \$8***

All orders to be placed at the bar | No take away available

v– vegetarian, ve– vegan, veo– vegan option, gf– gluten free,  
gfo– gluten free option

# Feed Me?

**Let our chef's show you our best!**

**For groups of 3 or more**

**Enjoy two courses selected from our a la carte menu and specials!**

## **Bar Modern 36pp**

Selections from our tapas menu great for trying a little of everything!

## **Lavish Dining 68pp**

Shared entrée and choice selections from our grill and specials

Please provide any dietaries at the time of ordering

# Between Bread

**Cheeseburger**, house made beef patty, bacon, pickles, cheese, cos, tomato, red onion, & burger sauce in a potato bun with chips 28

*Double it up \$8, extra patty & bacon*

**Chicken burger**, charred thigh & brie, pickled beetroot, ranch, cos, red onion, in a turkish bun with chips 28

**Steak sambo**, scotch fillet, gruyere, pickled turnip, peperonata, cos & Worcestershire aioli in a ciabatta panini with chips 33

**Fish sambo**, battered hake, tartare, salsa verde, pickles, cos, red onion in a ciabatta panini with zucchini chips 29

All burgers and sambos have a gluten free option that comes with side salad and no chips + \$2.50

# Mains & Salad

**Fennel & Beetroot**, frizee, orange, radish, red onion, cherry tomatoes, & pinenuts with citrus dressing (ve, gf) 27

**Green goddess**, cos, celery, cucumber broccoli, green beans, radish (ve, gf) 27

*Both salads with a choice of halloumi, tofu, or chicken*

**Gnocchi**, slow cooked whole beef cheek ragu 32

**Fish and chips**, battered hake, salad, tartare & lemon 27

**Chicken parmi**, ham, napolitana sauce, mozzarella, salad & chips 29

**Chef's Fish of the Day**, please see the chef's specials mp

# From the Grill

## **Hanger steak 300g 33**

chimmichurri dressing, salad garnish & chips

## **Striploin 300g 45 | Rib eye 350g 59**

served with chips and salad or

crispy polenta, wilted spinach & charred asparagus <sup>(gf)</sup>

with a choice of jus, mushroom, or pepper sauce

## **Extras & sauces**

sour cream | aioli \$2 | jus | pepper | mushroom | hot sauce \$3

haloumi | tofu | marinated chicken \$7 | 180g scotch steak \$12

bacon \$6 | side salad \$5

## **Kids meals available on request**

All orders to be placed at the bar | No take away available

v– vegetarian, ve– vegan, veo– vegan option, gf– gluten free,

gfo– gluten free option

# Platters

**Ready to order, each comes with 15 servings or pieces**

**Chicken wings**, with adobo or gochujang **40**

**Kimchi fritters**, chilli, spring onion, sesame seeds, soy & vinegar sauce (gf) **45**

**Mac 'n' Cheese bites** with remoulade (v) **45**

**Arancini**, wild mushroom, spinach with gruyere & truffle mayo (v) **50**

**House made chorizo sausage rolls** with BBQ & cheese sauces **50**

**Tacos** pickled cabbage, pineapple & jalapeno salsa, mojo dressing **65**

Choice of fish | chicken | mushroom (ve)

# Cocktails

- 16 **Absolut Cosmo** Absolut Citron Vodka, Cointreau, Cranberry & Lime
- 14 **Aperol Spritz** Aperol, San Martino Prosecco & Soda
- 18 **Bloody Good Mary** Absolut Vodka, Worcester, Tabasco & Tomato
- 19 **Buffalo Old Fashioned** Buffalo Trace Bourbon, Sugar & Bitters
- 19 **Buffalo Sour** Buffalo Trace Bourbon, Lemon, Sugar , Wonderfoam
- 18 **Espresso Martini** Absolut Vanilla Vodka, Mozart Chocolate, Kahula & Espresso
- 16 **French Martini** Absolut Vodka, Chambord & Pineapple
- 20 **Goslings Dark Storm** Goslings Black Rum, Ginger Beer & Lime
- 18 **Havana Mojito Original | Passionfruit** Havana 3, Mint, Lime & Soda
- mp **Martini** (choice of Gin|Vodka & Dry|Wet|Dirty)
- 12 **Mimosa** San Martino Prosecco, Peach Monin & Orange
- 24 **Mumm-osa** Mumm Champagne & Orange
- 18 **Negroni** Malfy Gin, Martini Rosso & Campari
- 18 **Olmecca Margarita Original | Spicy** Olmecca Tequila, Cointreau & Lime
- 17 **Tommy's Margarita** Olmecca Tequila, Lime & Agave Monin

# Wine

## WHITE

	S	L	B
<b>Vidal, SB</b> , Marlborough, NZ Juicy citrus, tangy grapefruit, and tropical fruit	10	17	45
<b>Five Tales, SSB</b> , Margaret River, WA Juicy and rich with tropical fruit flavours and herbal hints	11	18 <sup>50</sup>	50
<b>Swell Season, Riesling</b> , Margaret River, WA Dry, acidic and soft with bright flavours and aromas	13	20	58
<b>Trentham, Moscato</b> , Trentham Cliffs, NSW Light and sweet with juicy tropical fruit flavours	10	17	45
<b>Tim Adams, Pinot Gris</b> , Clare Valley, SA Bright notes of pear, lychee and white peach	11	18 <sup>50</sup>	50
<b>Valle Viti's, Pinot Grigio</b> , Friuli, ITA Roses, acacia blossom, apricot with hints of walnut and spice	10	17	45
<b>Sella, Soave DOC Classico</b> , Verona, ITA Dry and balanced with white and tropical fruit aromas	15	22	65
<b>Via Caves, Chardonnay</b> , Margaret River, WA Regional stone fruit, grapefruit and citrus flavours	11	18 <sup>50</sup>	50
<b>Levant, Chardonnay</b> , Yarra Valley, VIC Orange blossom, Meyer lemon and subtle savoury notes	15	22	65
<b>LH, 'Katherine's Paddock' Chardonnay</b> , Yarra Valley, VIC Lemon curd, red apple, elderflower, sage leaf & caraway seed notes	34	54	150

## ROSE

<b>Triennes, Grenache Rose</b> , Provence, FRA Strawberries and white flowers with hints of vanilla	12	19 <sup>50</sup>	53
<b>Pierre et Papa, Cinsault Rose</b> , Languedoc-Roussillon, FRA Red fruits, cherries and raspberries flavours	10	17	45



# Wine

## SPARKLING

<b>San Martino, Prosecco</b> , Vazzola, ITA Extra dry, with green apple & melon fruit flavours	11 <sup>50</sup>	50
<b>Chandon, Brut</b> , Yarra Valley, VIC Fresh and vibrant finish with hints of apple sorbet, lemon zest and nougat	15	65
<b>Mumm, Grand Cordon</b> , Champagne, FRA Citrus fruits, green apples, white pears with brioche and nuts notes	23	110
<b>Mumm, Rose Grand Cordon</b> , Champagne, FRA Dry with hints of ripe strawberries, cherries and raspberries	24	120
<b>Bollinger, Special Cuvée</b> , Champagne, FRA Pear, brioche and spicy aromas with notes of fresh walnut	36	150

## RED

**S L B**

<b>Troppo, Light Red</b> , Adelaide Hills, SA Red cherry, cranberry and golden apples notes. <b>Served chilled</b>	12	19	55
<b>Wilybrook Estate, Cabernet Sauvignon</b> , Margaret River, WA Rich with dark fruits and a plush tannin	14 <sup>50</sup>	22 <sup>50</sup>	61
<b>Levant, Pinot Noir</b> , Yarra Valley, VIC Red cherry, plum and rhubarb flavours	15	22	65
<b>Chalk Hill, Tempranillo Grenache</b> , McLaren Vale, SA Red cherry and red currant fruits with layers of spice and floral notes	12	19	55
<b>Langmeil, 'Prime Cut' Shiraz</b> , Barossa, SA Satsuma plum, raspberry with hints of liquorice and spice notes	12	19	55
<b>Trentham Estate, Shiraz</b> , Trentham Cliffs, NSW Notes of black cherry, berries & chocolate	11	17	48
<b>LH, 'Melissa's Paddock' Syrah</b> , Yarra Valley, VIC Notes of cherries, cocoa nib, cardamom, smoked brisket and paprika	45	69	190

# Draught Beer

Sch Pint

## *Seasonals*

Biggie Juice, East coast IPA 6%	12 <sup>50</sup>	13
Rocky Ridge, Jindong Juicy Pale Ale, 5.0%	13 <sup>50</sup>	15 <sup>50</sup>
White Lakes 'Street Ale', 3.5%	10 <sup>50</sup>	12 <sup>50</sup>
Cannabis Botanical Dist., Pink Lemonade, 4.2%	14 <sup>50</sup>	16 <sup>50</sup>
Single Fin, Summer Ale, 4.5%	12 <sup>50</sup>	14 <sup>50</sup>
Heineken, 5.0%	13 <sup>50</sup>	15 <sup>50</sup>
Thatchers Cider, 4.8%	10 <sup>50</sup>	12 <sup>50</sup>
Margaret River Brewhouse, Kolsch, 4.7%	10 <sup>50</sup>	11
Coopers, Pale Ale, 4.5%	11	13
Coopers, Lager, 4.2%	10 <sup>50</sup>	11
Swan Draught, 4.4%	11	13
Hahn Super Dry, 3.5%	10 <sup>50</sup>	12 <sup>50</sup>
Hahn Super Dry, 4.6%	12	14
Little Creatures 'Little Hazy Lager', 3.5%	14	14
Little Creatures 'Pale Ale', 5.2%	13 <sup>50</sup>	15 <sup>50</sup>
Stone & Wood 'Pacific Ale', 4.4%	13 <sup>50</sup>	15 <sup>50</sup>
James Squire, Ginger Beer, 4.0%	14 <sup>50</sup>	16 <sup>50</sup>
Guinness, 4.2%	12 <sup>50</sup>	14 <sup>50</sup>
Kilkenny, 4.3%	12 <sup>50</sup>	14 <sup>50</sup>

# Bar Highlights

## **Banks & Bloom Ice Vodka \$14**

A not-quite-traditional vodka distilled by freezing, preserving the most delicate blend of native blood limes and samphire. With soft citrus, vanilla, white pepper and a balanced saline minerality palate. Enjoy this nouveau vodka as a dry martini.

## **Código 1530 Rosa Tequila \$16**

Begins with the purity of the Blanco tequila, is then rested for 1 month in un-charred Napa Valley Cabernet French White Oak wine barrels. Leads with bright agave character and finishes with the soft red wine notes of Cabernet. Fantastic to sip or mix!

## **Los Siete Misterios Arroqueno Mezcal \$35**

Made with 100% maguey Arroqueno, which is one of the oldest and largest agave that's used for mezcal production in Oaxaca. It achieves a perfect balance between nose and palate. This complex flavours imparted by the clay pot distillation. Recommended in a refreshing Tommy's Margarita.

## **Bumbu The Original Spiced Rum \$13**

An elevated spiced rum made with pure Barbadian limestone water and native Caribbean ingredients. Sophisticated on the palate with a sweet tropical blend of caramelised bananas, vanilla, sweet caramel & warm spices. Superb on its own or in an Old Fashioned.

## Mount Gay 1703 Old Cask Selection \$25

A blend of aged rums ranging from 10 to 30 years, matured in former bourbon casks giving the rum a cognac-like appeal. The initial sip has hints of vanilla, dark cherries and baked pears with a sweet warm woody flavour. We do recommend sipping it on the rocks, savouring every drop.

## Ratu 5 Year Old Dark Rum \$12

Award-winning rum, aged in charred oak barrels and filtered through coconut shell carbon. This drink has a delightful toffee-vanilla flavour that melts in your mouth. With a liquorice finish and a leathery character. Enjoy it neat or in a delicious Dark & Stormy.

## Oban 10 Year Old Special Release \$18

A single malt, matured in Amontillado-seasoned casks to bring a refined and restrained sherry character to this very softly smoky and briny dram. Sweet hints of wine-poached spiced plum, balanced by vibrant salt and spice with a chilli pepper finish. Can be enjoyed neat or on the rocks with a splash of water.

## Springbank 15 Year Old \$25

A highly-regarded single malt whisky. Made from 100% malted barley and aged in a combination of bourbon and sherry casks to bring an incredible complexity of flavour: dark chocolate, figs, toffee, Brazil nuts and vanilla. Full and rich with notes of oak tannin. Can be enjoyed neat or on the rocks.

## Aisla Bay Sweet Smoke \$13

This exceptional single malt is the perfect balance between Smoke and Sweet. An immediate punch of peat is quickly balanced by a burst of vanilla oakiness. The flavour meanders between smoke, fruit, creamy toffee and back again. With every sip the complexity of the whisky deepens as layer upon layer of flavour is revealed. Recommended to be served neat.

## Glenfiddich IPA Experiment \$20

A no-age-statement whisky that's been finished for three months in casks previously used to brew a bespoke IPA created by the Speyside Craft Brewery. Imbued with unique zesty citrus notes of ripe green apple, William's pear and spring blossom. Complemented by the subtle tang of fresh hops. Best served over a large ice cube with blood orange.

## Chivas Regal Mizunara \$16

A special scotch edition inspired by Japan. Part of the blend is aged in Mizunara casks which is used to age Japanese whisky. Resulting in a spicy whisky bursting with the floral flavours found in traditional whiskies. We recommend to try a classic Whisky Highball with orange.

## Bunnahabhain 12 Year Old \$15

Pronounced 'Bu-na-ha-venn'. This single malt scotch is aged in a mixture of bourbon and sherry casks without chill-filtration or additional colouring. With a light fruit and nut appeal that leads to a spectacular malty sweetness, which evolves into a lingering and beautifully rich full-bodied experience. Best served neat, over ice or with a splash of water.

## Jameson Caskmates Stout \$11

This modern Irish whiskey has been finished in stout-seasoned casks, producing notes of cocoa, coffee and butterscotch while still retaining Jameson's famous triple-distilled smoothness. Best served in a highball glass with soda, ice and orange.

## Nikka Miyagikyo \$19

This single malt whisky from Japan is described as soft and fruity. Using less peaty malt, this whisky is distilled in a pot still heated by indirect steam at a low temperature. Full and rich with floral notes, tropical fruit, beeswax with hints of wood smoke and a strong Sherry cask aroma. Recommended neat or with a dash of chilled water.

## Sazerac 6 Year Old Straight Rye \$15

The combination of rye grains and charred oak barrels results in a bold and distinctive flavour profile that is perfect for sipping or mixing into classic cocktails. Aromas of clove, vanilla, anise and pepper. With subtle notes of candies, spices and citrus. Enjoy it neat or on the rocks.

## UpShot Red Corn \$26

This the first red corn whiskey in Australia. Perfect to enjoy across seasons and in good company. Light and gentle in character with honey, apple and toffee flavours, developed with a creamier mouth feel. Enjoy it over ice.

## Lark Rebellion \$35

A Single Malt finished in Chinotto-Seasoned casks to add a smooth, bitter-sweet edge to the already round and robust spirit. Candied citrus peels, vibrant cola and buttery malt developing towards soft orange custard with a dusting of cinnamon. Best enjoyed neat or over ice.

## Rémy Martin XO \$32

Composed by eau-de-vie, exclusively from the most sought-after vineyards of Cognac: Grande Champagne and Petite Champagne. Smooth with an explosion of floral and fruit aromas to ignite the olfactory senses.

Enjoy neat or with a splash of water.

**Can't find what you're looking for?**

**Ask our team at the bar for the full back bar menu**

# Let the fun beGIN!

with our Gin Passport ♦

**Download our App, become a VIP member  
& start collecting your entries!**

**Earn a stamp every time you purchase one of the selected gins.**

**With every 3 stamps claim a ticket,  
for entry to the draw to win a bottle of speciality gin.  
A winner will be drawn every month!**

## **Cannabis Botanical Sativa Gin \$14<sup>50</sup>**

Distilled with whole Cannabis Sativa (hemp), sustainably nurtured in Denmark. The refreshing, pine notes in juniper compliment the herbaceous green flavours unique to hemp that all meld into the warm citrus and pepper notes of angelica root and coriander. Best enjoyed with ice, tonic and citrus.

## **Wild Road Spirits - Rosè Mami \$12<sup>50</sup>**

Distilled in Bayswater with a blend of lush berries, strawberry leaf, Davidson plum and Red Centred limes. Pair with Fever Tree Mediterranean Tonic and garnish with fresh strawberries or either a lemon or orange slice.

## **The West Winds - Barrel Expedition \$14**

Matured for 2 years in aged Gewürztraminer barrels adds a peppery note to the Margaret River gin's native sage and thyme. The floral aromas of violet and soft pine produce an elegant gin with sophisticated depth. Perfect to mix with soda and a sprig of rosemary and a lemon twist.

## **Patient Wolf - Blackthorn \$12**

This unique Melbourne-distilled gin begins with handpicked sloe berries from Tasmania. Later steeped in Melbourne Dry Gin up to four months resulting in a gin rich in layers of sloe, juniper and spice, with a subtle floral note and a long, dry finish. Delicious just neat, on ice or with a dash of tonic and citrus.





### **Four Pillars - Olive Leaf \$13**

A savoury gin using three types of cold-pressed extra virgin olive oil and olive leaf tea from the world-class groves of Victoria's Cobram Estate. Also in the mix fresh lemon, bay leaves, rosemary, native macadamia nuts and lemon myrtle. Bright and perfect for any Martini or a gin & tonic.

### **Archie Rose - Distiller's Strength \$15**

An overproof gin featuring NSW pear, rose, elderflower and honey collected from their own distillery hives. This spirit is underpinned by pronounced juniper notes, making it a modern classic. Enjoy it in a classic Negroni.

### **Komasa Hojicha \$15**

A wonderful roasted green tea-infused gin, with juniper berries, shochu and Japanese cypress. Complex on the nose, revealing notes of roasted coffee, chocolate and citrus. Pair the gin with soda or even hot water in the same way you would with tonic for an intriguing, fragrant tippie.

### **Berkshire - Dandelion & Burdock \$12**

Copper pot distilled and then gently infused with Dandelion & Burdock. Hints of vanilla, liquorice and honey with a little citrus and ginger spice. Best served with lemonade or ginger ale and lemon.

### **Malfy - Con Arancia \$11<sup>50</sup>**

Distilled in Italy with some of the finest botanicals, including handpicked juniper, Italian oranges and a selection of flavourful Sicilian blood oranges. Refreshing citrus and vanilla sweetness with a touch of tart grapefruit in the background and a crackle of juniper. Perfect in a spritz or with Fever Tree Mediterranean tonic and orange.

# Mocktails & Soft Drinks

<b>Coopers 0%</b>		6
<b>Henieken 0%</b>		6 <sup>50</sup>
<b>Gage Roads Yeah Buoy XPA 0%</b>		8 <sup>50</sup>
<b>Easy Tiger Easy Ale 0%</b>		7 <sup>50</sup>
<b>4 Pillars Bandwagon 0%</b>		6 <sup>50</sup>
<b>N/Amereto Sour</b>	Orgeat Monin & Cherry Syrup, Pineapple & Lemon Juice	10
<b>Non-Collins</b>	4 Pillars Bandwagon, Lemon Juice & Soda	10
<b>Orange Spritz</b>	Orange Spritz Monin, Fever Tree Mediterranean Tonic	9
<b>Passionfruit No-jito</b>	Passionfruit Monin, Mint, Lime Juice & Soda	10
<b>Virgin Mary</b>	Tomato Juice, Worcester, Tabasco & Lemon Juice	10
<b>Virgin Pina Colada</b>	Pineapple Juice, Real Cream of Coconut & Lime Juice	9
<b>Antipodes Still   Sparkling (500ml)</b>		6 <sup>50</sup>
<b>Fever Tree Mediterranean Tonic</b>		5
<b>Coke   Coke Zero</b>		5
<b>Goslings Ginger Beer</b>		6 <sup>50</sup>
<b>Pepsi   Pepsi Max   Schweppes Indian Tonic   Ginger Ale  </b>		
<b>Lemonade   Lemon, Lime &amp; Bitters</b>	sml 4 <sup>50</sup> lg 6 <sup>50</sup>	
<b>Juice Orange   Cranberry   Pineapple   Apple</b>	sml 4 <sup>50</sup> lg 6 <sup>50</sup>	

# Coffee & Tea

<b>Espresso</b>	3 <sup>50</sup>
<b>Double Espresso</b>	4 <sup>50</sup>
<b>Long Black   Flat White   Cappuccino   Latte</b>	4 <sup>50</sup>
<b>Short Macchiato   Chai Latte   Hot Chocolate</b>	4
<b>Long Macchiato   Mocha</b>	5
<b>Iced Latte   Ice Mocha   Ice Coffee</b>	4 <sup>50</sup>
<b>Ice Chocolate</b>	4
<b>Yellowline Cold Brew Coffee</b>	4
<b>Additions</b>	
Decaf	0 <sup>50</sup>
Extra Shot	1
Alternative Milk Oat   Almond   Soy	1
Mug   Takeaway	1 <sup>50</sup>
<b>Tea Pot</b>	5
English Breakfast   Green Tea   Peppermint   Earl Grey Lemon & Ginger	



# gramercy

BAR AND KITCHEN

## We do functions & gift vouchers!

We are also able to tailor our beverage selection to suit your requirements.

Platter and share options available for your event.

We are also able to cater for smaller groups. If you specify your request, we'll take care of the rest.

*All of our menus utilise seasonal produce and as a result, are subject to change.*

Phone: (08) 9481 1020

Email: [info@gramercybarandkitchen.com.au](mailto:info@gramercybarandkitchen.com.au)