

B A R

M E N U



PARAMOUNT HOUSE COCKTAILS

Rum 'n' Raisin Old-Fashioned	\$19
<i>Havana Club Especial, Pedro Ximenez, chocolate, Angostura bitters</i>	
Southside	\$20
<i>Gin, lime juice, sugar syrup, mint</i>	
Apocalypso	\$21
<i>Mild chilli-infused Pisco, acai liqueur, lime, egg white</i>	
The Jablonski	\$19
<i>Applejack whiskey, The King's ginger liqueur, Whiskey Barrel-Aged Bitters, apple, fresh lime</i>	
Stand By Me	\$19
<i>Vodka, Chambord, fresh watermelon, mint, lime</i>	
Maple Pecan Old Fashioned	\$20
<i>Roast pecan-infused bourbon, Peychaud's Bitters</i>	

NEGRONIS

Sloe Rose Negroni	\$20
<i>Sloe gin, Lillet Rosé, Campari</i>	
Milano Negroni	\$20
<i>Gin, cherry-brewed coffee, house blend vermouth, Campari</i>	
White Gold Negroni	\$20
<i>Gin, Lillet Blanc, Suze</i>	
Classic	\$20
<i>Gin, house blend vermouth, Campari</i>	

CLASSICS

Martini classic or dirty, Dark 'n' Stormy, Mint Julep,
Margarita classic or Tommy's, Mojito, Whiskey Sour
Espresso Martini, Cuban Daiquiri, Charlie Chaplin, Clover Club,
Manhattan, London Calling, Pisco Sour, Corpse Reviver, Sazerac, Aviation

LONG & SPRITZED

Adults Only Lemon, Lime & Bitters	\$20
<i>Kaffir lime leaf-infused vodka, Averna Amaro, lemon soda</i>	
Hanzo Spritz	\$21
<i>Yuzu Sake, Massenez Grapefruit Liqueur, Prosecco</i>	
Aperol Spritz	\$17
<i>Aperol, Prosecco, soda</i>	
Mean Girl	\$19
<i>Vodka, St Germain, fresh mint, lime, cucumber, soda</i>	
Godfather	\$18
<i>Campari, Limoncello, blood orange soda</i>	
Paloma	\$20
<i>Tequila, fresh lime, grapefruit soda</i>	
Perfect Storm	\$20
<i>House-made spiced rum, Flaming Ginger Beer, Angostura bitters, lime</i>	

BEER ON TAP

Surry Hills Pils	\$8.5
Asahi Super Dry	\$8
Guest Beer on Tap	\$8.5

BOTTLES & CANS

Hawke's Lager	\$9
Pirate Life Golden Ale	\$9
Asahi Super Dry	\$9
Sydney Brewery Agave Ginger Cider	\$9.5
Sydney Brewery Manly Perry	\$9
Welder's Dog Farmhouse Alcoholic Ginger Ale	\$9.5
Pricky Moses (light beer)	\$7.5

SPARKLING & CHAMPAGNE

Cielo Prosecco <i>Veneto</i>	\$12/60
Dunes and Greene <i>South Australia</i>	\$11/55
Möet & Chandon Imperial Brut <i>Champagne</i>	\$120
Veuve Clicquot <i>Champagne</i>	\$120
Laurent-Perrier Brut <i>Champagne</i>	\$110
Laurent-Perrier Rosé <i>Champagne</i>	\$240
Perrier-Jouët La Belle Époque <i>Champagne</i>	\$280

WHITE

La La Land Pinot Gris <i>Murray River</i>	\$12/60
Domaine Du Clos Sauvignon Blanc <i>Loire Valley</i>	\$14/70
Thorn Clarke Sandpiper Riesling <i>Eden Valley</i>	\$13/65
Even Keel Chardonnay <i>Tumbarumba</i>	\$70
Belleruche Blanc Grenache Blanc <i>Cote Du Rhone</i>	\$70
Pasqua Soave <i>Villa Borghetti</i>	\$70

ROSÉ & ORANGE

La Belle Pierre Rosé	\$13/60
<i>Provence</i>	
Château Les Mesclances Romane Rosé	\$70
<i>Provence</i>	
Smallfry Tangerine Dream Orange	\$15/75
<i>Barossa</i>	

RED

Azahara Shiraz	\$12/60
<i>Mildura</i>	
Jed Wines Malbec	\$14/70
<i>Mendoza</i>	
Moorooduc Estate Pinot Noir	\$15/75
<i>Mornington Peninsula</i>	
Tamburlaine Cabernet Franc	\$75
<i>Orange</i>	
Elvira Touriga Nacional	\$75
<i>Douro</i>	
Di Conti Appassimento Sangiovese Primitivo	\$70
<i>Puglia</i>	

DIRECTOR'S SPECIAL COCKTAILS

Up In Smoke	\$23
<i>Alipus San Andres Mezcal, Rittenhouse Rye Whiskey, Averna Amaro with an Ardbeg Whiskey float</i>	
Sicario	\$21
<i>Habanero-infused tequila, San Andres Mezcal, Ancho Reyes Chile Liqueur, lime</i>	
An Affair To Remember	\$22
<i>Coconut tequila, Drambuie, honey syrup, lemon juice</i>	
Jacked Amaretto Sour	\$22
<i>Disarrono Amaretto, Wild Turkey Bourbon, lemon juice, egg white and a dash of Whiskey Barrel-Aged Bitters</i>	
Splendour In The Grass	\$19
<i>Gin, Green Chartreuse, coriander sugar syrup, muddled cucumber, lime</i>	
A Clockwork Orange	\$22
<i>Solerno Blood Orange Liqueur, Havana Especial, blood orange, lemon juice</i>	

FOOD

Smoked Roasted Almonds	\$6
Cocktail Popcorn	\$6
<i>Sea salt Sriracha & lime</i>	
Big Cheese Toastie	\$12
<i>Aged Tasmanian cheddar, gruyère, mozzarella, chives & crisps</i>	
Hummus	\$10
<i>Served with dukkah & toasted sourdough</i>	
Harvest Plate	\$12
<i>Roasted zucchini, sun-dried tomato, capsicum & artichoke with night rye</i>	
Antipasti Plate	\$25
<i>Prosciutto, seasonal roasted vegetables, olives, aged Tasmanian cheddar, chilli pickles & toasted sourdough (vegetarian option available)</i>	
Gelato Messina Choctop	\$7
<i>Flavour of the Month</i>	

CADDY SNACKS

Bottle of Azahara Shiraz, Popcorn, Lolly Bag	\$68
Bottle of Lala Land Pinot Gris, Popcorn, Lolly Bag	\$68
Double Classic Negroni, Popcorn, Lolly Bag	\$48
Two Surry Hills Pils, Popcorn, Lolly Bag	\$28

