

B A R

M E N U



PARAMOUNT HOUSE COCKTAILS

Rum 'n' Raisin Old-Fashioned	\$19
<i>Havana Club Especial, Pedro Ximinez, chocolate and Angostura bitters</i>	
Southside	\$20
<i>Gin, lime juice, sugar syrup, mint</i>	
Apocalypto	\$21
<i>Mild chilli infused Pisco, acai liqueur, lime and egg white</i>	
The Jablonski	\$19
<i>Applejack whiskey, King's ginger liqueur, apple and lime, Whiskey Barrel Aged Bitters</i>	
A Clockwork Orange	\$22
<i>Solerno Blood Orange Liqueur, Havana Especial, blood orange and lemon juice. egg white</i>	
Maple Pecan Old Fashioned	\$20
<i>Roast pecan infused bourbon, Peychaud's Bitters</i>	

NEGRONIS

Sloe Rose Negroni	\$20
<i>Gin, Sloe gin, Lillet Rosé, Campari</i>	
White Gold Negroni	\$20
<i>Gin, Lillet Blanc, Suze</i>	
Classic	\$20
<i>Gin, house blended 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
Murray's Whale Ale	\$8.5
Young Henry's Newtowner	\$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

Ciello 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 Rose <i>Champagne</i>	\$240
Përier-Jouët La Belle Èpoque <i>Champagne</i>	\$280

WHITE

La La Land Pinot Gris <i>Murray River</i>	\$12/60
Domaine Clos Sauvignon Blanc <i>Loire Valley</i>	\$14/70
Thorn Clark Sandpiper Riesling <i>Eden Valley</i>	\$13/65
Even Keel Chardonnay <i>Tumbarumba</i>	\$70
Belluruche 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>	
Chateau Les Mesclances Romane Rose	\$70
<i>Provence</i>	
Small Fry 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>	
Zinio Tempranillo	\$13/65
<i>Rioja</i>	
Elvira Touriga Nacional	\$75
<i>Douro</i>	
Di Conti Apassimento Sangiovese Primitivo	\$70
<i>Puglia</i>	

DIRECTOR'S SPECIAL COCKTAILS

Up In Smoke	\$23
<i>Alipus San Andres Mescal, Rittenhouse Rye Whiskey, Averna Amaro with an Ardbeg whisky float</i>	
Cadillac Margarita	\$21
<i>Tequila, Aperol and lemon juice with a Grand Marnier foam</i>	
Moonhattan	\$22
<i>Crazy Uncle Barrel Aged Moonshine, House blended vermouth, dash of Cointreau Noir and Cherry Heering, orange bitters</i>	
Jacked Amaretto Sour	\$22
<i>Di Sarrono Amaretto, Wild Turkey Bourbon, lemon juice, sugar syrup and egg white, dash of Whiskey Barrel Aged Bitters</i>	
My Fair Lillet	\$22
<i>Zubrowka Vodka, Lillet Blanc, apricot peach liqueur, twist of lemon</i>	
Strangelove	\$22
<i>Bourbon, apricot brandy, raspberry syrup, fresh mint over crushed ice</i>	

FOOD

Smoked Roasted Almonds	\$6
McClure's Chilli Pickle Crisps	\$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

