



MARTINI MENU \$12

Classic Martini

Night Merchant Vodka or Gin Dirty or with a Lemon Twist

Vesper Martini

Night Merchant Gin, Night Merchant Vodka, Lillet Blanc with a Lemon Twist

Valentino Martini

Night Merchant Gin, Sweet Vermouth, Campari with and Orange Twist

The Dirty Once

Olive Oil Infused Night Merchant Gin, Lemon Juice, Sugar Syrup

HOUSE COCKTAILS \$12

Mango Margarita

Night Merchant Agave Spirit, Mango Puree, Mango Vok, Lime Juice

Passion Fruit Spritz

*Night Merchant Makers Gin, Lemon Juice, Passion fruit,
Bimbadgen Sparkling Semillon*

Tom Yum Martini

*Night Merchant Rum, Malibu, Lemongrass & Ginger Tea,
Fresh Chilli Lime, Sugar Syrup*

Chilli and Porter Mule

*Night Merchant Vodka, Robust Porter, Fresh Chilli Lime,
Spicy Ginger Beer*



SMALL BITES

Half-Shelled Scallop

Baked Western Australian scallops coated in citrus butter, wasabi & prosciutto crumb

\$6 each

Lobster Brioche

North Queensland Lobster Tail sauteed & glazed with fragrant garlic butter, soy sauce & mirin, served on toasted brioche & topped with Japanese Tobiko & chopped chives

\$12

Wood-Grilled Flatbread

Charred flatbread, brushed with confit garlic, house made chimichurri & feta

\$18

Potato Rosti

Crispy rosti potatoes served with nori, pickled ginger & siracha mayo

\$18

Mushroom Bruschetta

Grilled Ciabatta, served with red wine and cream sauteed mushrooms & finished with pecorino

\$9