

MENU

55 NORTH

## COCKTAILS

- SIGNATURE LILLY PILLY POP** 19  
Experience the burst of our Lilly Pilly Pop highlighting Manly Spirits Lilly Pilly Pink Gin mixed with hibiscus syrup and a splash of lemon juice finished with a smoke bubble.
- MARMALADE MARGARITA** 23  
Our take on a Spicy Marg featuring marmalade with jalapeno infused Don Julio Blanco, Cointreau, lime juice & agave syrup.
- PEACHY PRINCESS** 22  
A delicate mixture of peachy goodness with other aromatic floral notes. Peach and pear infused Manly Spirits Lilly Pilly Pink Gin, creme de peach, Marie Brizard elderflower, rose syrup, Aquafaba & edible flowers.
- PALOMA SPRITZ** 22  
A sweet, sour and refreshing concoction featuring Prosecco, agave syrup, grapefruit Monin, fresh mint & grapefruit.
- STEYNE SPRITZ** 22  
An Italian inspired zesty aperitif with refreshing citrus notes. Montenegro, Aperol, sparkling rosé, orange bitters, agrum, blood orange slice & rosemary.
- DUSKY WHALER** 22  
A sweet, light-bodied blend of subtle fruity flavors. Gordons Gin, Hakutsuru plum wine, lemon juice, vanilla Monin, cranberry juice, aquafaba & dehydrated raspberry.
- SIGNATURE BRANDY BLAZER** 23  
Enjoy the show as you see the blaze of fire infuse warm cinnamon notes into the perfect winter drink, featuring Hennessy VS, cinnamon, brown sugar and orange bitters.
- B&BP OLD FASHIONED** 23  
Our bread & butter pudding inspired take on the classic featuring nutmeg infused George Dickel Bourbon meets bitters, vanilla Monin, Logan Chardonnay & orange peel.
- MISO & CAMEL** 22  
**ESPRESSO MARTINI**  
An Asian-inspired sweet and salty twist on the classic featuring Smirnoff, Baileys, espresso, white miso and caramel syrup.
- LOCAL TREASURE** 22  
A sour and tangy showcase of one our favorite local supplier's masterful liqueurs. Manly Spirits Limoncello, Chambord, Lillet, Aquafaba, lemon juice, rosemary and fresh raspberry.
- FAIRY BOWER** 22  
A thirst-quenching combination of tropical flavors with a herbal finish. George Dickel Bourbon, Cointreau, orange juice, passionfruit, lemon juice, sugar syrup, dry ginger ale finished with a basil leaf.
- MAR PACIFICO** 22  
Hibiscus infused Pampero white rum, Antica formula, cream of coconut, pineapple juice & strawberry.

Classic Cocktails + Mocktails  
available upon request

## BEER + CIDER

ON TAP	SCHMID	PINT
Stone & Wood	11	14.5
Peroni	11.5	16
Kirin	11.5	16.5
Asahi	11.5	16.5
Furphy Refreshing Ale	11	15.5
Balter Easy Hazy	11	15
Balter XPA	11	15.5
Little Creatures	11	14.5
4 Pines Japanese Lager	10	15
4 Pines Pale Ale	11	16.5
Hahn Super Dry	11.5	15.5
Brookvale Union Ginger Beer	11	15

## AUSTRALIAN BOTTLED BEERS

Crown	12.5
150 Lashes	11
Pacifico	12
White Rabbit Paloma Sour	14
4 Pines Hazy Pale Ale	14
4 Pines Ultra Low	9
Balter Captain Sensible	11

## INTERNATIONAL BOTTLED BEERS

	BOTTLE
Corona	12
Stella Artois	11
Guinness	14
New Belgium Voodoo Ranger IP	16

## SPARKLING + CHAMPAGNE

SPARKLING	BOTTLE	150ML
Dal Zotto Pucino Prosecco NV, <i>King Valley, VIC</i>	57	14
Lark Hill Vineyard Blanc de Blanc, <i>Canberra District, ACT</i>	70	14
<b>CHAMPAGNE</b>	<b>BOTTLE</b>	<b>150ML</b>
Moet + Chandon Imperial, <i>Épernay, France</i>	135	27
NV Perrier Jouet Grand Brut, <i>France</i>	250	-
Champagne Louis Roederer, Blanc de Blancs, <i>France</i>	350	-
Roederer Cristal Brut 2014, <i>France</i>	1000	-
Dom Perignon Luminous 212, <i>France</i>	1200	-
Armand de Brignac Gold, <i>France</i>	1500	-

## CHAMPAGNE ROSÉ

	BOTTLE	150ML
NV Veuve Clicquot Rosé, <i>France</i>	200	32
Ruinart Rosé, <i>France</i>	350	-

## MAGNUM 1500 ML

	BOTTLE	
Veuve Clicquot Yellow Label Magnum, <i>France</i>	600	-
Ruinart Blanc de Blancs Magnum, <i>France</i>	1100	-

## CAVIAR + BUBBLES

Baerri 30g Tin served with bottle of Veuve Rosé Champagne bottle	450
<i>Enjoy our Signature Caviar Bump.</i> Avruga Caviar bump served with glass of Moet Champagne	45
Avruga Caviar Bump	16

## WINES

WHITE	BOTTLE	150ML	250ML
Tar & Roses Pinot Grigio 2022, <i>Strathbogie Ranges, VIC</i>	50	13	16
Penny's Hill 'The Agreement' Sauvignon Blanc 2022, <i>Adelaide Hills, SA</i>	50	12	16.5
First Creek 'Regions' Hunter Valley Chardonnay 2019, <i>NSW</i>	55	11	15.5
Henschke 'Peggy's Hill' Riesling 2022, <i>Eden Valley, SA</i>	60	14.5	16.5
Nick Spencer 'Hilltops' Pinot Gris 2022, <i>Gundagai, NSW</i>	65	14.5	16
Cloudy Bay Sauvignon Blanc 2021, <i>Marborough, NZ</i>	90	19	21
Man O'War Valhalla Chardonnay 2020, <i>Waiheke Island, NZ</i>	130	-	-
Shaw + Smith 'M3' Chardonnay 2021, <i>Adelaide Hills, SA</i>	150	-	-
Pierro Chardonnay 2021, <i>Margaret River, WA</i>	300	-	-
Cullen Kevin John Chardonnay 2021, <i>Margaret River, WA</i>	380	-	-
ROSÉ	BOTTLE	150ML	250ML
Rameau d'Or Petit Amour Rosé 2021, <i>IGP Méditerranée, France</i>	63	12	15
AIX - Maison Saint Aix Rosé 2021, <i>Provence, France</i>	67	13.5	16.5
Domaines Ott 'BY.OTT' Rosé 2021, <i>Côtes de Provence, France</i>	87	17.5	21
RED	BOTTLE	150ML	250ML
Kármán Tinto Rioja Garnacha 2022, <i>Rioja, Spain</i>	58	11.5	14
SA Snake + Herring 'Dirty Boots' Cabernet Sauvignon 2020, <i>Margaret River, WA</i>	60	12	15
Alta Pinot Noir 2022, <i>Regional Victoria</i>	65	11	14
Yangarra 'Preservative Free' Shiraz 2021, <i>McLaren Vale</i>	70	14	17
42 Degrees Pinot Noir 2022, <i>Coal River, TAS</i>	71	17	19
Nick O'Leary Tempranillo 2021, <i>Canberra District, ACT</i>	75	15	19
Aphelion Welkin Nero d'Avola 2021, <i>McLaren Vale, SA</i>	87	17.5	22
Henschke 'Keyneton Euphonium' Shiraz Cabernet Blend 2018, <i>Barossa Valley, SA</i>	170	-	-
Tolpuddle Pinot Noir, <i>Coal River, TAS</i>	200	-	-
DESSERT + FORTIFIED	BOTTLE	150ML	
Chambers Rosewood Ruby, <i>Rutherglen, VIC</i>	45	10	

## SPIRITS

TEQUILA		SINGLE MALT WHISKEY	
Herradura Plata, <i>Mexico</i>	18	Kuroyoshi Whiskey, <i>Japan</i>	26
Solento Organic Anejo, <i>Mexico</i>	23	Lark Classic Whiskey, <i>Australia</i>	32
Don Julio 1942, <i>Mexico</i>	54	Glenmorangie Signet, <i>Scotland</i>	52
		Dewars 25 yr, <i>Scotland</i>	70
VODKA		Glenfiddich 23, <i>Scotland</i>	82
Stoli Elit, <i>Finland</i>	16	Lark Rare Cask Tokay 100, <i>Australia</i>	116
Crystal Head Aurora, <i>USA</i>	17		
GIN		BLENDED WHISKEY	
Monkey 47 Dry Gin, <i>Germany</i>	15	Johnny Walker Blue Label, <i>Scotland</i>	45
Manly Spirits Lilly Pilly Pink, <i>Australia</i>	16	Yamazaki 12, <i>Japan</i>	60
Four Pillars Olive Leaf Gin, <i>Australia</i>	16	Chivas Regal 25 yr, <i>Scotland</i>	80
Aviation Gin, <i>USA</i>	16	COGNAC	
		Hennessy XO, <i>France</i>	36
RUM		Remy Martin Louis XIII, <i>France</i>	500
Diplomatico Reserve, <i>Venezuela</i>	18	Hennessy Richard, <i>France</i>	1000
Ron Zacapa Centenario 23 yr, <i>Guatemala</i>	18.5		
Ron Zacapa Centenario XO, <i>Guatemala</i>	45		

## BREAKFAST BITES

**TROPICAL SEASONAL FRUITS (V)** 22  
served with Greek yoghurt.

**IN-HOUSE MADE GRANOLA (V)** 16  
accompanied by blueberries,  
yoghurt & Meluka honey.

**SMASHED AVOCADO (GF ON REQUEST)** 28  
served with 2 poached eggs, fresh tomato  
& rocket on sourdough.

### ADDITIONS

**HOT SMOKED SALMON** 6

**HOLLANDAISE SAUCE** 4

**BACON RASHER** 5

**FRENCH TOAST** 26  
served with cinnamon, banana, streaky bacon,  
ricotta & Meluka honey.

## ALL DAY DINING

**REGIONAL OYSTERS (DF, GF)** 6 EACH  
served with Mignonette dressing.

**OYSTERS ROCKEFELLER (GF)** 6.5 EACH

**SIBERIAN OSCIETRA CAVIAR (DF, GF)** 140  
served with crème fraiche and melba toasts points.

**SALT & PEPPER FRIED CALAMARI (DF)** 18  
served with aioli & lemon.

**MACADAMIA CRUSTED KING PRAWNS (DF)** 24  
dressed in smoky mango chipotle.

**MORETON BAY BUG (DF, GF)** 24  
served with red papaya and endive san choy bow  
(macadamia, coriander, papaya).

**SEARED BAY SCALLOPS (GF)** 33  
served with torched fig, jambon crumble and blue cheese zabaglione.

**CRAB TOAST & GRILLED BRIOCHE (GF ON REQUEST)** 33  
blue swimmer crab served with avocado & celeriac remoulade.

**DUCK LIVER PÂTÉ (GF ON REQUEST)** 23  
served with blueberry compote and chargrilled brioches.

**DUKKHA SPICED BURRATA (V, GF ON REQUEST)** 24  
served with confit heirloom tomatoes and chargrilled sour dough.

**CLUB SANDWICH (GF ON REQUEST)** 28  
chicken breast, bacon, cheese, tomato, avocado, lettuce & onion relish.

**PRAWN ROLL** 26  
Queensland King Prawns served with mango Jicama slaw and lime honey aioli.

**CHAMPAGNE BATTERED OCEAN TROUT FILLET (DF)** 38  
served with shoestring fries and tartare.

**BOWL OF SHOESTRING FRIES (V, DF, GF)** 14  
served with our not-to-miss aioli.

Breakfast Bites available till 11am

Discover more on our website.



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