



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 & CARMEL** 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
Pipsqueek Apple Cider	13

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

CHAMPAGNE	BOTTLE	150ML
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>Strathbogrie 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.

AUSTRALIAN WOOD DUCK RILLETTE (GF ON REQUEST) 26
pickled raspberries and blackberries with brioche croutes.

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.



55north.com.au

