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KITCHEN & BAR

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# At a Glance

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## Mini Cocktails

<b>Mini Martini</b> Sipsmith Dry Gin, Dolin Dry Vermouth, Lemon Peel or Olive	\$12
<b>Mini Negroni</b> Tanqueray Gin, Campari, Punt E Mes, Orange Bitters	\$12

## Sparkling Wine

<b>Bandini Prosecco</b> · Veneto, IT	\$13
<b>Louis Roederer Collection 243 NV</b> · Champagne, France	\$32

## Moscato & Rosé

<b>Borgo Moscato 2022</b> · d'Asti Piedmont, Italy	\$14
<b>Rameau d'Or Provence Rosé 2021</b> · Côtes de Provence, France	\$16
<b>Yangarra Rosé 2022</b> · McLaren Vale, SA	\$15

## White Wine

<b>Totara Sauvignon Blanc 2022</b> · Marlborough, New Zealand	\$14
<b>Domaine Roux Les Côtilles Aligoté Vin de France 2020</b> · Burgundy, France	\$15
<b>Credaro 'Kinship' Chardonnay 2022</b> · Margaret River, WA	\$17

## Red Wine

<b>Famille Roux Les Côtilles Pinot Noir 2021</b> · Burgundy, France	\$16
<b>La Boca 'Las Calles' Malbec 2021</b> · Mendoza, Argentina	\$15
<b>Poggio Anima Chianti DOCG 2021</b> · Tuscany, Italy	\$15
<b>Kármán Tinto Rioja Tempranillo 2021</b> · Roija, Spain	\$15
<b>Whistler Atypical Shiraz 2022</b> · Barossa Valley, SA	\$16

## Beer

<b>Birra Moretti 4.6%</b> Italy	\$11
<b>Pilsner Urquell 4.4%</b> Czech Republic	\$11
<b>Yulli's Seabass Mediterranean Lager 4.2%</b> Alexandria, NSW	\$11
<b>The Mill Brewery Mosaic Pale Ale 5.1%</b> Collingwood, VIC	\$12

# Chefs Menu

\$85

Olives. Walnut. Mint. Pomegranate Molasses.

Focaccia Bread. Chorizo Chive Butter.

Carpaccio of Bresola. Parmesan Whip. Shallot. Crispy Caper. Sorrell.

Vou-au-vent. Chicken. Leek. Brie.

Burrata. Fennel Jam. Fefferoni. Sourdough.

Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.

Portobello. Enoki. Mushroom Risotto. Truffle Salsa. Asparagus. Nasturtium Oil.

*or*

Moreton Bay Bug. Vongole. Saffron Linguini. Lemon. Garlic. Chilli. Pangrattato.

*or*

Lamb Backstrap. Pistachio Dukkah. Pumpkin. Hummus.

*or*

400g Grilled Rib Eye Steak. Gremolata. Anchovy Caper Butter. Seeded Mustard.  
(+ \$20)

Broccolini. Labne. Chilli. Pangrattato.

Fried Kipfler Potatoes. Dill. Crème Fraiche. Mustard.

*(4+ Diners Choose Two Mains)*

# Plates

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Olives. Walnut. Mint. Pomegranate Molasses.	\$12
Focaccia Bread. Chorizo Chive Butter.	\$12
Oysters. Mignonette. Shallot Red Wine Vinegar.	(3) \$15 (6) \$30
Gratin. Horseradish. Parmesan.	(3) \$18 (6) \$36
Vou-au-vent. Chicken. Leek. Brie.	(2) \$18
Burrata. Fennel Jam. Fefferoni. Sourdough.	\$24
Fried Zucchini Flowers. Caponata. Pine Nuts. Basil.	\$22
Chicken Liver Cognac Parfait. Bread Butter Pickles. Crostini.	\$20
Twice Baked Gruyere Thyme Souffle.	\$24
Carpaccio of Bresola. Parmesan Whip. Shallot. Crispy Caper. Sorrell.	\$24
Blue Swimmer Crab Lasagne. Tomato Cream Bisque. Abalone Essence.	\$30
Portobello. Enoki. Mushroom Risotto. Truffle Salsa.	
Asparagus. Nasturtium Oil.	\$39
Moreton Bay Bug. Vongole. Saffron Linguini. Lemon.	
Garlic. Chilli. Pangrattato.	\$44
Lamb Backstrap. Pistachio Dukkah. Pumpkin. Hummus.	\$48
400g Grilled Rib Eye Steak. Gremolata. Anchovy Caper Butter.	
Seeded Mustard.	\$60
Broccolini. Labne. Chilli. Pangrattato.	\$17
Gem Lettuce. Anchovies. Toasted Seeds. Balsamic Cream.	\$15
Fried Kipfler Potatoes. Dill. Crème Fraiche. Mustard.	\$17

# For After

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Chocolate Coconut Pannacotta. Macerated Cherries.	
Chocolate Crumble. Cherry Sorbet.	\$17
Orange Blossom Labne. Rhubarb. Pistachio. Kataifi.	\$17
Selection of Cheese. Crisp Bread. Quince. Fruit. Nuts.	
	1 Selection \$18. 2 Selections \$25. 3 Selections \$32
Affogato.	\$8
Tempis Fugit Banana Liqueur \$9. Mozart Dark Chocolate Liqueur \$9	
Massenez Pear William Brandy Liqueur \$9. Walnut Aperitif \$9	

# Classic

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\$23

(Mini Serve \$12)

## House Martini

Sipsmith Dry Gin  
Dolin Dry Vermouth  
Lemon Peel or Olives



## House Negroni

Tanqueray Gin  
Campari  
Punt E Mes  
Orange Bitters



## Smokey Burns

Laphroaig 10 Yr  
Punt E Mes  
DOM Benedictine  
Drambuie  
Bitters



# Zesty & Robust

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\$23

## Athena's Design

Archie Rose Vodka  
Kalamata Olive  
Aloe Vera  
Fino Sherry  
Lemon



## Babylon

Beefeater Gin  
Rosella  
Peach Aperitif  
Yellow Chartreuse  
Lemon  
Foam



## Rendezvous

Beefeater Gin  
Lillet Blanc  
Rocket  
Fennel  
Cucumber  
Absinthe  
Lime  
Pepperberry Olive Oil



# Playful & Refreshing

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\$23

## Original Sin

Calvados  
Sultana  
Pommeau  
Dijon Mustard  
Lime  
Ginger Beer  
Bitters



## Monello

Bacardi Blanca  
Genepi  
Branca Menta  
Strawberry Gum  
Orange Blossom  
Lime



## Bel Bazar

Housemade Limoncello  
Italicus di Bergamotto  
Raspberry  
Saltbush





# Curious

\$24

## Pronto!

Aged Grappa  
Pepperoncini  
Mango  
Green Cardamom  
Lime  
Bitters



## Tommy Gusto

Rooster Rojo Blanco  
Aperol  
Tomato  
Basil  
Sumac  
Greek Yoghurt  
Lime  
Tomato Meringue  
Australian Bush Dukkah



## French Breakfast

Monnet Cognac VS  
Mr Black Coffee Amaro  
PX Sherry  
Butter  
Toasted Croissant  
Tobacco Bitters



# Non-Alcoholic Cocktails

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\$15

## No Mistake

Strawberry  
Chinotto  
Non-Alcoholic Prosecco  
Lemon



## Quick Buck

Four Pillars  
Non-Alcoholic Dry Gin  
Peach  
Ginger  
Tarragon  
Lemon



## Mirage

Non-Alcoholic Absinthe  
Cucumber  
Pink Peppercorn  
Lime  
Basil Oil



# Beer & Cider

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<b>Menabrea Lager</b> 4.8% Italy	\$11
<b>Birra Moretti</b> 4.6% Italy	\$11
<b>Pilsner Urquell</b> 4.4% Czech Republic	\$11
<b>Yulli's Seabass Mediterranean Lager</b> 4.2% Alexandria, NSW	\$11
<b>Balter Cerveza</b> 4% Currumbin Waters QLD	\$11
<b>Philter Coldie Pale Ale</b> 3.5% Marrickville, NSW	\$11
<b>The Mill Brewery Mosaic Pale Ale</b> 5.1% Collingwood, VIC	\$12
<b>Deeds XPA</b> 4.2% Glen Iris, VIC	\$11
<b>Bodriggy Dark Ale</b> 5.2% Abbotsford, VIC	\$12
<b>Two Bays Draught GFB</b> 4.5% Mornington Peninsula, VIC	\$11
<b>Heaps Normal Half Day Hazy</b> 0.5% Dandenong, VIC	\$11
<b>Yulli's Margot Dry Apple Cider</b> 5% Alexandria, NSW	\$11

## Sparkling Wine

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<b>Bandini Prosecco</b> · Veneto, IT	\$13 / \$59
<b>Lark Hill Blanc de Blanc</b> · Canberra, ACT	\$72
<b>Clover Hill Tasmanian Cuvee NV</b> · Pipers River, TAS	\$115
<b>Delamere Sparkling Blanc de Blanc 2016</b> · Pipers Brook, TAS	\$140
<b>Louis Roederer Collection 243 NV</b> · Champagne, France	\$32 / \$150

## Moscato & Rosé

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<b>Borgo Moscato 2022</b> · d'Asti Piedmont	\$14 / \$64
<b>Rameau d'Or Provence Rosé 2021</b> · Côtes de Provence, France	\$16 / \$74
<b>Shadowfax Minnow Rosé 2022</b> · Geelong, VIC	\$73
<b>Pio Cesare Rosy Rosé Langhe DOC 2021</b> · Piedmont, Italy	\$115
<b>Yangarra Rosé 2022</b> · McLaren Vale, SA	\$15 / \$69

## Non-Alcoholic

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<b>NON 1 Salted Raspberry &amp; Chamomile</b> · Australia	\$12 / \$54
<b>NON 2 Caramelised Pear &amp; Kombu</b> · Australia	\$12 / \$54

# White Wine

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<b>Totara Sauvignon Blanc 2022</b> · Marlborough, New Zealand	\$14 / \$64
<b>Craggy Range 'Te Muna Rd' Sauvignon Blanc 2022</b> · Marlborough, New Zealand	\$79
<b>Shaw + Smith Sauvignon Blanc 2023</b> · Adelaide Hills, SA	\$89
<b>Cullen Grace Madeline 2022</b> · Margaret River, WA	\$94
<b>Dead Man Walking Riesling 2022</b> · Clare Valley SA	\$14 / \$64
<b>Mazzini Riesling 2023</b> · Geelong, VIC	\$76
<b>Domaines Schlumberger Les Princes Abbes Riesling 2020</b> · Alsace, France	\$109
<b>Domaine Roux Les Côtilles Aligoté Vin de France 2020</b> · Burgundy, France	\$15 / \$70
<b>Aphelion Pir Chenin Blanc 2022</b> · McLaren Vale, SA	\$89
<b>Fringe Société Grenache Blanc 2021</b> · Pays d'Oc, France	\$63
<b>Mazzini Fiano 2023</b> · Swan Hill, VIC	\$76
<b>Tomfoolery Pinot Gris 2022</b> · Eden Valley, SA	\$16 / \$74
<b>Shadowfax Pinot Gris 2022</b> · Geelong, VIC	\$79
<b>Credaro 'Kinship' Chardonnay 2022</b> · Margaret River, WA	\$17 / \$79
<b>In Dreams Chardonnay 2022</b> · Yarra Valley, VIC	\$80
<b>Craggy Range 'Kidnappers' Chardonnay 2021</b> · Hawkes Bay, New Zealand	\$89
<b>Jean Dauvissat Pere &amp; Fils Chablis 2021</b> · Chablis, France	\$145
<b>Domenica Marsanne Roussanne 2021</b> · Beechworth, VIC	\$120

## Red Wine

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<b>Fringe Société Pinot Noir 2021</b> · Pays d'Oc, France	\$62
<b>Storm Bay Pinot Noir 2022</b> · Coal River, TAS	\$73
<b>Louis Jadot Côte de Nuits Villages Le Vaucrain 2020</b> · Burgundy, France	\$190
<b>Stonier Pinot Noir 2022</b> · Mornington Peninsula, VIC	\$109
<b>Nanny Goat Vineyard 'Super Nanny' Pinot Noir 2020</b> · Central Otago, New Zealand	\$180
<b>Giant Steps Pinot Noir 2022</b> · Yarra Valley, VIC	\$99
<b>Shadowfax Pinot Noir 2022</b> · Macedon, VIC	\$99
<b>Famille Roux Les Côtilles Pinot Noir 2021</b> · Burgundy, France	\$16 / \$74
<b>Aquilani Sangiovese 2021</b> · Veneto, Italy	\$64
<b>Domaine Louis-Claude Desvignes Morgon Saint-Vincent 2021</b> · Beaujolais, France	\$109
<b>La Boca 'Las Calles' Malbec 2021</b> · Mendoza, Argentina	\$15 / \$69
<b>Poggio Anima Chianti DOCG 2021</b> · Tuscany, Italy	\$15 / \$69
<b>Kármán Tinto Rioja Tempranillo 2021</b> · Rioja, Spain	\$15 / \$69
<b>Pio Cesare Il Nebbiolo DOC</b> · Piedmont, Italy	\$119
<b>Vietti Barolo Castiglione DOCG 2018</b> · Piedmont, Italy	\$320
<b>Henschke 'Five Shillings' Shiraz Blend 2022</b> · Barossa Valley, SA	\$89
<b>Whistler Atypical Shiraz 2022</b> · Barossa Valley, SA	\$16 / \$74
<b>Yangarra Shiraz 2020</b> · McLaren Vale, SA	\$89
<b>Heathcote Estate Shiraz 2019</b> · Heathcote, VIC	\$140

# Aperitif & Amaro

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Aperol	\$12
Campari	\$12
Amaro Montenegro	\$12
Amaro Averna	\$12
Fernet Branca	\$13
Branca Menta	\$12
Amaro Nonino	\$15
Amaro Braulio	\$12
Amaro Lucano	\$12
Mr Black Coffee Amaro	\$14
Cynar	\$12
Rhubi Mistelle	\$12
Rin Quin Quin	\$12

# Vodka

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Grey Goose, France	\$15
Ketel One, Netherlands	\$13
Ketel One Citron, Netherlands	\$13
Belvedere, Poland	\$14
Haku Vodka, Japan	\$13
Archie Rose True Cut, Rosebery NSW	\$14

# Gin

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Gin Mare Capri, Spain	\$15
Tanqueray, Scotland	\$12
Tanqueray No. 10, Scotland	\$17
Never Never Pink Peppercorn, McLaren Vale SA	\$14
Never Never Oyster Shell, McLaren Vale SA	\$17
Roku, Japan	\$13
Hendrick's, Scotland	\$14
Hendrick's Flora Adora, Scotland	\$15
Haymans Sloe, London	\$12
Haymans Old Tom, London	\$13
Sipsmith, London	\$12
Four Pillars, Healesville VIC	\$13
Four Pillars Bloody Shiraz, Healesville VIC	\$14
Four Pillars Olive Leaf, Healesville VIC	\$14
Generous Gin, France	\$16
Generous Gin Purple, France	\$17
Generous Gin Organic, France	\$17



# Tequila & Mezcal

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Don Julio Blanco	\$15
Don Julio Reposado	\$16
Don Julio Anejo	\$18
Don Julio 1942	\$45
Patron Blanco	\$14
Patron Reposado	\$15
Patron Anejo	\$18
Rooster Rojo Blanco	\$12
Rooster Rojo Reposado	\$13
Rooster Rojo Anejo	\$14
Montelobos Mezcal	\$17
400 Conejos	\$14

# Rum

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Bacardi Spiced	\$12
Bacardi Blanca	\$12
Diplomatico Reserva	\$16
Plantation 3 Star	\$13
Plantation Pineapple	\$14
Plantation Dark	\$13
Plantation OFTD	\$20
Rhum J.M Agricole White	\$15
Leblon Cachaca	\$13

## Brandy, Cognac & Armagnac

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St Remy VSOP Brandy	\$12
Monnet VS Cognac	\$12
Hennessy VS Cognac	\$14
Hennessy VSOP Cognac	\$20
Hennessy XO Cognac	\$55
Domaine Tariquet VS 5 Yr Armangac	\$16
Domaine Tariquet 12 Yr Armangac	\$21
Roger Groult 3 Yr Calvados	\$15

## International Whisky

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Redbreast 12 Yr, Ireland	\$23
Redbreast Lustau, Ireland	\$24
Hibiki Harmony, Japan	\$45
Suntory Toki, Japan	\$13
The Chita, Japan	\$16
Puni Sole, Italy	\$24
Stuaning El Clasico, Denmark	\$24
Stuaning Bastard, Denmark	\$24
Michel Couvreur IntravagaNew Zealanda, France	\$24
Michel Couvreur Overaged, France	\$27
Waubs Harbour Original, Tasmania	\$30
Waubs Harbour Port Storm, Tasmania	\$33
Waubs Harbour Founder's Reserve, Tasmania	\$37

## American Whiskey

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Buffalo Trace	\$13
Eagle Rare 10 Yr	\$20
Angel's Envy	\$18
Maker's Mark	\$12
Sazerac Rye	\$16
Michters Bourbon	\$19
Michters Rye	\$19

## Scotch Whisky

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Laphroaig 10 Yr	\$17
Glendronach 12 Yr	\$18
Glendronach Peated	\$19
Balvenie American Oak 12 Yr	\$21
Balvenie Carribbean Cask 14 Yr	\$23
Bladnoch Samsara	\$22
Bladnoch 14 Yr	\$28
Monkey Shoulder	\$12
The Singleton 12 Yr	\$13
Caol Ila 12 Yr	\$21
The Arran Barrel Reserve	\$15
Glenmorangie Signet	\$60
Glenmorangie Nectar D'Or	\$22
Glenmorangie Quinta Ruban	\$21

## Cold Beverages

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Coca-Cola	\$4
Coca-Cola No Sugar	\$4
Sprite	\$4
Lemon, Lime & Bitters	\$4.5
Fever Tree Ginger Beer	\$5
San Pellegrino Chinotto	\$5
San Pellegrino Aranciatta Rossa	\$5
Surgiva Sparkling Mineral Water 750ml	\$11

## Coffee & Tea

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Clark St Coffee	\$5
Leaf Tea	\$4.5
English Breakfast, Earl Grey, Chamomile, Lemongrass & Ginger, Peppermint, Green Tea	

# Sunday Luncheon at Nectar

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2 Hours  
2 Plates Per Person  
Free Flowing Beverages

Italian Package	\$109
French Champagne Package	\$179
Non-Alcoholic Package	\$99

For more information, please visit our website or ask our friendly staff.