

THE OLD CLARE

THE ROOFTOP

FOOD MENU

MADE FOR THE MIDDLE OF THE TABLE, OUR DISHES ARE DESIGNED TO BE SHARED. MIX, MATCH AND ENJOY A SELECTION OF FLAVOURS, ALLOWING YOUR TABLE TO CREATE A DINING EXPERIENCE THAT'S AS SOCIAL AS IT IS DELICIOUS.

SMALL PLATES

OYSTERS (A)	36/72	KINGFISH CRUDO (A)	24
Sydney Rock Oysters, mignonette, lemon ½ dozen or dozen		blood orange, fried capers, native greens	
GRILLED FLATBREAD	12	MORETON BAY BUG ROLL (A)	25
confit garlic		sriracha mayo, eschalots, chive, tobiko	
DIPS	6 ea.	LAMB KOFTA SLIDERS	18
Hommus (V) (VG) Whipped Ricotta & Capsicum (V) Olive Tapenade (V) (VG)		pickled red onion, cheese, toum (2 pcs)	
Combo price (3 dips)	24	FRIES	14
		lemon pepper salt, toum (V) (VG)	
CUCUMBERS & TARAMOSALATA (A)	22		
sweet baby peppers, salmon roe			

FROM THE GRILL

VEGETABLE SKEWERS	18	WATERMELON & FETA SALAD	21
zucchini, onions, capsicum, mushroom, balsamic glaze (2 pcs) (V) (VG)		honey, mint, extra virgin olive oil (V)	
HALLOUMI SKEWERS	22	LEMON PEPPER CHICKEN GYROS PLATE	38
spiced honey, pistachio dukkah (2 pcs) (V)		grilled chicken thigh, flatbread, fries, tzatziki, seasonal salad <i>perfect for sharing, sharing for 4+</i>	
CALAMARI SKEWERS (A)	24	WAGYU SIRLOIN	60
squid ink aioli, chilli oil (2 pcs)		200g MBS4+ wagyu, Ras el hanout butter, beef jus	
		GRILLED YAMBA TIGER PRAWNS (A)	34
		caper and dill butter, lemon (3 pcs)	

DESSERTS

LEMON SORBET (V) (VG)	8	CHEESECAKE POPS	14
		flavours change weekly, please ask staff for flavour of the week (V)	

SEAFOOD ORIGIN: (A) = AUSTRALIAN, (I) = IMPORTED, (M) = MIXED
ALL SEAFOOD SERVED ON THE ROOFTOP IS SOURCED LOCALLY

All credit card transactions incur a 1.5% surcharge. A 15% surcharge applies on Sundays and public holidays. Groups of 8 or more incur a 10% service charge. Please keep in mind we don't split bills.

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BEVERAGE MENU

SIGNATURE COCKTAILS

THE BUG ROLL MARTINI 23
Bulldog Gin, Fino Sherry, Manzanilla Sherry,
Citrus Spray

THE CHIPPENDALE DIRTY 23
Ketel One Vodka, Noilly Pret, House Olive
Brine, White Soy Sauce

SUNSET NEGRONI 24
Bulldog Gin, Autonomy Davidson Plum
Aperitivo, Campari

SUNBURNT SPRITZ 25
Tanica Aperitif, Regal Rogue Wild Rose, Marionette
Bitter Curacao, Sparkling Brut, Soda

MIDNIGHT SWIM 22
Olmea Altos Blanco Tequila, Coconut Water,
Lime Juice, Kaffir Lime Syrup, Pineapple Juice

THE WALNUT CLUB 25
Bulleit Rye Whiskey, Saison Walnut Vermouth

SALTBUSH LEMONADE (Low Alc.) 19
Flor de Cana 4Yr Rum, Lemon Juice,
Saltbush Syrup, Soda Water

ROOFTOP GLOW (Low Alc.) 19
Aperol, Marionette Apricot Brandy, Orange Juice,
Peach Puree, Soda

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CLASSIC COCKTAILS

MARTINI 21
Bulldog Gin or Ketel One Vodka, Dry Vermouth

DAIQUIRI 23
Flor De Cana Rum, Lime, Sugar

NEGRONI 21
Bulldog Gin, Campari, Sweet Vermouth

OLD FASHIONED 22
Makers Mark Bourbon, Sugar, Bitters

MARGARITA 23
Olmecca Altos Blanco Tequila, Grand Marnier, Lime, Sugar

WHISKY SOUR 23
Johnnie Walker Black Whisky, Lemon, Aquafaba, Sugar

ESPRESSO MARTINI 23
Ketel One Vodka, Kahlua, First Press Coffee, Sugar

AMARETTO SOUR 23
Disaronno Amaretto, Lemon, Aquafaba, Sugar

OTHER CLASSICS AVAILABLE

BEERS

<u>TAP</u>	SCH	PINT
ASAHI SUPER DRY 5.0% Japan	14.5	17
4 PINES HAZY PALE ALE 5.1% Australia	12	15.5
HAHN SUPER DRY 4.6% Australia	9	12

BOTTLES **& CANS**

CORONA Mexico	11
GREAT NORTHERN SUPER CRISP Australia	10
PERONI NASTRO AZZURO 3.5% Italy	9
BROOKVALE UNION GINGERBEER Australia	13
GUINNESS 4.2% Ireland	13
LITTLE CREATURES PIPSQUEAK APPLE CIDER Australia	12
CINCIN SPRITZ RANGE Australia	20
ASAHI 0% (Non-Alc.) Japan	7

WINES

SPARKLING & CHAMPAGNE

GLASS BOTTLE

NV DAL ZOTTO ‘PUCINO’ PROSECCO
King Valley, VICTORIA

14 70

NV MUMM MARLBOROUGH ‘BRUT PRESTIGE’
Marlborough, NEW ZEALAND

18 92

NV PERRIER-JOUËT ‘GRAND BRUT’
Epernay, FRANCE

35 185

WHITE

VOYAGER ESTATE SAUVIGNON BLANC SEMILLON
Margaret River, WESTERN AUSTRALIA

14 65

BREGANZE ‘SAVARDO’ PINOT GRIGIO’
Veneto, ITALY

15 69

MANDRAROSSA FIONA
Sicily, ITALY

15 70

VASSE FELIX ‘FILIUS’ CHARDONNAY
Margaret River, WESTERN AUSTRALIA

16 72

RIESLINGFREAK ‘NO.4’ RIESLING
Eden Valley, SOUTH AUSTRALIA

17 79

J. DE VILLEBOIS CHENIN BLANC
Loire, FRANCE

16 72

SHAW + SMITH SAUVIGNON BLANC
Adelaide Hills, SOUTH AUSTRALIA

19 89

WINES

ROSE

GLASS BOTTLE

NICK SPENCER ROSE
Margaret River, WESTERN AUSTRALIA

15 73

PINK FLAMINGO
Veneto, ITALY

17 80

RED

DERWENT ESTATE 'LIME KILN' PINOT NOIR
Derwent Valley, TASMANIA

18 85

POGGIO ANIMA 'SAMAEL' MONTEPULCIANO
Tuscany, ITALY

14 67

**CHAFFEY BROS 'LA CONQUISTA' TEMPRANILLO
GARNACHA BLEND**
Barossa, TASMANIA

15 72

DUNE 'THE EMPTY QUARTER' GSM
McLaren Vale, SOUTH AUSTRALIA

15 73

BEST'S GREAT WESTERN CABERNET SAUVIGNON
Grampians, VICTORIA

16 77

VOYAGER ESTATE SHIRAZ
Margaret River, WESTERN AUSTRALIA

17 82