

SIXTEEN ANTLERS ROOFTOP BAR



WINE LIST

Champagne

Veuve Clicquot Reims, France

Sparkling Wines

Cloudy Bay Pelorus Marlborough, NZ
Chandon Sparkling Rose Yarra Valley, SA
Bandini Prosecco Veneto, Italy

White Wines

All Saints Moscato Rutherglen, VIC
TaiNui Sauvignon Blanc Marlborough, NZ
Azahara Pinot Grigio Deakin Estate, VIC
Snake and Herring 'Tough Love' Margaret River, WA
Chardonnay

Rose Wines

Reverie Rose Pays d'Oc, France

Red Wines

In Dreams Pinot Noir Yarra Valley, VIC
La La Land Grenache Murray Darling, VIC
Cake Wines Shiraz Adelaide Hills, SA
Credaro 'Five Tales' Cabernet Sauvignon Margaret River, WA

BEER LIST

Bottled Beer & Cider

XXXX Gold
James Boags Premium Light
Hahn Super Dry
Heineken
XXXX Summer Bright Lager
Burleigh Brewing Co. 'Twisted Palm' Tropical Pale Ale

Tap Beer

James Squire 150 Lashes
Brooklyn Lager
Panhead XPA
Little Creatures 'Furphy' Refreshing Ale

Spirits

Scotch

Balvenie 17yo
Cragganmore 12yo
Glenkichie
Glenmorangie "The Original"
Lagavulin
Oban 14 yo
Talisker 10 yo

Gin

Adelaide Hills 78°
Archie Rose
Bombay Sapphire
Brookies Dry
Four Pillars Shiraz
Haymans Sloe
Hendricks
Tanqueray No.10
The Botanist

Bourbon/ Rum

Baron Samedi Spiced
Kraken Black Spiced
Mount Gay
Stolen Smoked
Wild Turkey Rare Breed
Woodford Reserve

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SIGNATURE COCKTAILS

ANTLERS COFFEE

Absolute Vodka, crème de cacao, kahlua, espresso

I'VE GOT THE BLUES

Havana 3yo rum, licor 43, lime juice, blueberries and rosemary

BERRY STORM

Havana dark rum, berries, mint, lime and ginger ale

THAT'S A JEM

Absolut vanilla vodka, chambord, pineapple juice, lime juice

SOUR PEACH

Tanqueray gin, peach liqueur, lemon juice, egg white

SPICED APPLE PIE

Sailor jerry spiced rum, catron pomme de verte, apple juice and pineapple juice

STRAWBERRY SOUR

Tanqueray gin, strawberry liqueur, egg white, lemon juice

CHERRY MARTINI

Vok cherry liquor, Tanqueray 10 gin, martini blanco



CLASSIC COCKTAILS

MARGARITA

Tequila, cointreau, fresh lime juice

OLD FASHION

Woodford bourbon, brown sugar, bitters

APEROL SPRITS

Aperol liqueur, prosecco, soda water

PIMMS No.1 CUP

Pimms, ginger ale, fresh mint, orange, apple

ELDERFLOWER SOUTHSIDE

Tanqueray gin, St. Germain, sugar syrup, mint, fresh limes

MOCKTAIL COCKTAILS

BERRY-LICIOUS

Mixture of seasonal fruits, cranberry juice, and apple juice topped with lemonade

SOURDIVE

Lemon, lime, orange, apple juice, pineapple juice, sugar syrup



Thanks for joining the herd, can't wait to see you again.
stay safe

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BAR FOOD

Mini Brioche Slider – served with Fries

Chicken shawarma, arugula, & yoghurt

Pulled beef brisket, pickled onion, romaine

Tapas

House garlic bread (V)

Beetroot and goats cheese arancini, herb aioli, parmesan (V)

Salt and pepper squid, harissa aioli, micro herb (GF)

Zucchini Fritter, cucumber yoghurt, dukkah

Stone baked bread and dips, beetroot, tzatziki, baba ganoush (v)

Antipasti Board

Prosciutto, mortadella, chorizo, marinated vegetables, olives, guindillas, crisp bread, sour dough bread

Artisan Cheeseboard

Crisp bread, quince, fig jam, muscatel, poached pear

- Byron bay tintenbar triple brie, cow's milk, n.s.w
- Charlton's choice blue, cow's milk, vic
- Kris llyod saltbush chevre, goats milk, s.a

Sides

Fries, aioli (v)

Crispy onion rings, herb aioli (v)

Potato wedges, sour cream & sweet chilli (v)

Our food is prepared in a working kitchen. Please be aware that there is always a risk that traces of allergens may be transferred to ingredients during storage or preparation of food.

Therefore we are unable to guarantee that any food item is free from traces of allergens.

15% public holiday surcharge applies