

VOID BAR

FOOD From 12pm

MIXED OLIVES – \$12

SALT & PEPPER ROASTED CASHEWS – \$10

PARMIGIANO REGGIANO, GREEN OLIVES, GRISSINI – \$16

SALUMI PLATE, GUINDILLA PEPPERS – \$18

SUMMER TOMATO, ZUCCHINI FLOWER, GOAT CURD PIZZETTA – \$16

TRUFFLE MUSHROOMS & PECORINO PIZZETTA – \$16

PROSCIUTTO, OLIVE & BASIL PIZZETTA – \$16

COCKTAILS

MONA MINI MARTINI – \$10

Gin, vermouth, verjus, celery, salt

SPICY GREEN BEAST – \$22

Absinthe, lime, jalepeño, cucumber, orange bitters

PRETTY IN PINK – \$20

Gin, peach, manzanilla, lemon, strawberries

MIDSUMMER HYSTERICS – \$22

Cognac, Cointreau, apricot cordial, grapefruit bitters, kaffir lime

IMPROVED ADONIS – \$18

Oloroso, sweet vermouth, apricot, Campari

PINEAPPLE HIGHBALL – \$18

Starward Twofold whisky, pineapple, soda

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WINE

- 2019 Moorilla Praxis Sparkling Riesling – \$10/50
- 2014 Moorilla Muse Extra Brut – \$15/75
- 2018 Moorilla Muse Pinot Gris – \$10/50
- 2017 Moorilla Muse Sauvignon Blanc – \$10/50
- 2017 Moorilla Muse Chardonnay – \$12/60
- 2020 Stoney Vineyard Rosé – \$10/55
- 2018 Moorilla Praxis Pinot Noir – \$10/50
- 2013 Domaine A Pinot Noir – \$25/ \$125
- 2015 Moorilla Muse Syrah – \$18/ \$90
- 2015 Moorilla Muse Cabernets – \$13/ \$65
- 2010 Domaine A Cabernets – \$37/ \$185

BEER & CIDER

- Moo Brew Pale Ale – \$9
- Moo Brew Pilsner – \$9
- Moo Brew Dark Ale – \$9
- Moo Brew Session Ale 3.5% – \$8
- Moo Brew Single Hop 440ml can – \$10
- Willie Smith's Traditional Cider 355ml can – \$9

CAPI SOFTS & JUICES

COFFEE & TEA

- Villino coffee as you like it – \$4.50
- Art of Tea pot – \$4.50

SPIRITS

For a list of our extensive spirits selection, scan the QR code below.
Or visit: x.mona.net.au/voidspirits

