

VOID BAR

COCKTAILS

X+ MARTINI – \$10

Gin, vermouth, verjus, celery, salt

X+ MANHATTAN – \$10

Rye, vermouth, bitters, maraschino

ANDY GALLOWAY – \$18

Cognac, peach, greengages, lemon oleo

CHALLENGES IN CHIHUAHUA – \$20

Tequila, nectarine, sugar and acid

BATTER SWINGS – \$20

Gin, fino. yellow chartreuse, verjus and celery

PINEAPPLE HIGHBALL – \$18

Starward Twofold whisky, pineapple, soda

SPIRITS

For a list of our extensive spirits selection, scan the QR code below.

Or visit: x.mona.net.au/voidspirits



VOID BAR

WINE

- 2019 Moorilla Praxis Sparkling Riesling – \$10/50
- 2015 Moorilla Muse Extra Brut – \$15/75
- 2015 Moorilla Muse Brut Rose - \$15/75
- 2018 Moorilla Muse Pinot Gris – \$10/50
- 2017 Moorilla Muse Sauvignon Blanc – \$10/50
- 2017 Moorilla Muse Chardonnay – \$12/60
- 2017 Moorilla Muse Riesling – \$12/60
- 2020 Stoney Vineyard Rosé – \$10/55
- 2018 Moorilla Praxis Pinot Noir – \$10/50
- 2015 Moorilla Muse Syrah – \$18/ \$90
- 2015 Moorilla Muse Cabernets – \$13/ \$65

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
 - Moo Brew Tassie Lager can – \$8
- 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

VOID BAR

SWEET TREATS

SEASONAL DANISH – \$7.50

ORANGE, PISTACHIO, ROSEWATER CAKE – \$7.50

VEGAN SALTED CARAMEL, APPLE, CINNAMON – \$7.50

WALNUT, BLUEBERRY BROWNIE, BLUEBERRY MARSHMALLOW KNOT – \$7.50

SEASONAL PETIT FOURS – \$16

SAVOURY TREATS

From 12pm

ROASTED PEPPER, GUINDILLA, BRIOCHE, FETA – \$7.50

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, FENNEL RAGU, OLIVE & BASIL PIZZETTA – \$16