

BAR PRIVÉ

At Bar Privé, cocktails are steeped in the great drinking traditions of Europe, with a particular focus on French fortifieds, aperitifs and brandies.

We believe cocktails are more than drinks — they are rituals shaped by occasion, company and time of day. With that in mind, the list is divided into four categories — Aperitif, Signature, Martini and Digestif — offering a natural progression across the evening.

A selection of French and Australian wines and ales are also at hand, alongside a carefully curated range of spirits and liqueurs, each exemplifying quality and provenance.

APÉRITIF

Kir Royale

Louis Roederer Collection 246,
Briottet Crème de Cassis de Dijon

39

Albatross

Four Pillars ‘Olive Leaf’ gin, cara cara orange,
Cocchi Americano, fino, verjus

25

Strawberry Sbagliato

Cocchi Vermouth di Torino, Campari,
Select aperitif, strawberry, cider, sparkling wine

26

Black Cat

Jean Boyer ‘Restanques’ pastis, Coca-Cola

18

SIGNATURE

Rêverie

Le Tertre du Lys d'Or Sauternes,
raspberry, lemon, bergamot, rose

23

Ivy League

Vanishing Point vodka, apple eau de vie,
apple mint, peppermint, lime, soda

26

Wildflower

Planteray light rum, leatherwood honey,
peach, lemon, salt

26

Late Night Fizz

Ocho tequila, mezcal, celery leaf, habanero,
watermelon cream soda (contains dairy)

27

MARTINI

*Every so often we change up our martinis to suit
the season, or the moment.*

*Always something old, something borrowed,
something new...*

Turf Club

Plymouth gin, dry vermouth, plum eau de vie,
maraschino, absinthe, orange bitters

28

Rosie Lee

Tanqueray 'N° Ten' gin, rosé vermouth,
manzanilla, Cocchi Americano,
Peychaud's bitters

34

Cypress

Belvedere vodka, Provençal thyme liqueur,
dry vermouth, hinoki bitters

30

Classic

Four Pillars 'Olive Leaf' gin,
Dolin Vermouth de Chambéry

served from the freezer, in a full or half measure

14 | 28

DIGESTIF

Sazerac

Hennessy VSOP Cognac, Masterson's 10yr rye,
Lemercier absinthe, Peychaud's bitters,
sugar

32

Brut Cocktail

Amer Picon, Dolin blanc vermouth,
Angostura bitters

23

Yellowjacket

The Dalmore 'Sherry Cask' 12yr, gentian,
Cocchi Americano, cacao, wattleseed

44

Après-Ski

Green Chartreuse, VSOP Armagnac, chocolate,
Jersey milk, nutmeg, salt (contains dairy)

served hot

26

NON-ALCOHOLIC COCKTAILS

Piña Colada Fizz

Wood fired pineapple, coconut water,
lime leaf, apple cider vinegar

17

Yuzu, Lime & Bitters

Ito-Farm yuzu, mint, lime zest,
Angostura bitters

17

Hibiscus Royale

Hibiscus, cherry, ginger, lemongrass, nutmeg

17