



Let's Share

CRUNCHY FRIES (GF) - 9

fries, rosemary salt

ARANCINI BOLOGONESE - 12

golden and crunchy cheesy goodness on bolognese

ARANCINI SPINACH & FETA - 12

golden and crunchy cheesy goodness on creamy aioli

LEMON PEPPER CALAMARI - 14

twice fried calamari served with lemon and thyme aioli

MEATBALLS - 14

italian meatballs, served on bolognese sauce with charred ciabatta

NOT MEATBALLS (V) - 14

veg meatballs, served on veg bolognese sauce with charred ciabatta

CHORIZO (GF) - 14

spanish spiced pork chorizo with a drizzle of red wine jus

SKEWERS (GF) - 16

signature spiced lamb & chicken served with a garlic puree

250GM SCOTCH FILLET STEAK (GF) - 26

tender, cooked to your liking served with homemade chimichurri

CHICKEN PARMIGIANA (GF) - 24

chicken breast covered with homemade napoli sauce served with side of fries

Bar 61 takes every possible precaution when catering to dietary requirements however cannot guarantee the absence of egg, nuts, soy, milk, wheat, fish and shellfish from anything produced in our kitchen.

Stone Baked Pizza

MARGHARITA (V) - 14

bocconcini, basil

GARLIC & HERB (V) - 14

garlic, sea salt, olive oil

CHORIZO - 18

spiced chorizo, kalamata olives, capsicum

GIUSEPPE - 18

hot salami, olives, mozzarella

CAPRICCIOSA - 18

ham, mushroom, mozzarella, olives

VEGETARIAN (V) - 18

zucchini, pumpkin, kalamata olives, roasted red peppers

SOPRESSA - 18

hot salami, mozzarella, cherry tomatoes, basil, chilli oil

Signature Wings

AMERICAN BBQ - 12

texas style smokey bbq sauce served with pickles

SWEET & TANGY - 12

asian inspired sweet and tangy soy glaze served with pickles

LIME & SAGE - 12

crunchy, golden, lime and sage crumb served with pickles

HOT & FIERY - 12

smothered in our signature hot sauce served with pickles

GF – Gluten Free V – Vegetarian

Loukemades

TRADITIONAL - 12

homemade loukemades with honey, cinnamon, crushed walnuts

NUTELLA - 12

homemade loukemades with nutella, crushed hazelnuts

PISTACHIO - 12

homemade loukemades with pistachio sauce

BISCOFF - 12

homemade loukemades with biscoff glaze

Desserts

CHURROS - 12

homemade churros served with chocolate dipping sauce

TARTUFO - 10

italian gelato covered with chocolate

BACI - 12

italian chocolate sponge covered with hazelnut mousse

Signature Cocktails

LYCHEE MOJITO-18

lychee vodka, lime, ginger beer, mint

LYCHEE MARTINI - 18

vodka, soho, lychee juice

BLINDSIDE - 18

cointreau, rum, sambuca, lemon juice, sugar syrup

PETITE FLEUR - 18

vermouth, licor 43, pernod

APPLE CRUMBLE - 18

fireball whisky, chambord, butter vodka, apple brandy, pomme verte

STRAWBERRY NEGRONI - 18

gin, vermouth, campari, strawberry syrup, mint

RIGHT HAND - 18

rum, campari, sweet vermouth

AVIATION - 18

gin, maraschino liqueur, crème de violette, lemon juice

Please Note: 15% Public Holiday Surcharge Applies

Classic Cocktails

ESPRESSO MARTINI - 18

vodka, kahlua, cold brew coffee

FRENCH MARTINI - 18

vodka, chambord, pineapple juice

PORNSTAR MARTINI - 18

vanilla vodka, passoã, passionfruit puree, lime juice

COSMOPOLITAN - 18

vodka, cointreau, lime juice, cranberry juice

MARGARITA - 18

tequila, cointreau, lime juice, sugar/salt rim

NEGRONI - 18

gin, campari, sweet vermouth

DARK AND STORMY - 18

sailor jerry spiced rum, ginger beer, lime

LEMON DROP - 18

vodka, cointreau, lemon juice, sugar syrup

APEROL SPRITZ - 18

aperol, sparkling wine, soda water

MOSCOW MULE - 18

vodka, ginger beer, lime

Classic Cocktails

MANHATTAN - 18

whiskey, sweet vermouth, bitters

GIMLET - 18

hendrick's gin, lime juice, sugar

TOM COLLINS - 18

gin, lemon juice, sugar, club soda

PINK LADY - 18

gin, orange liqueur, lime juice, grenadine, egg white

CAIPIRINHA - 18

rum, lime, brown sugar

WHISKEY SOUR - 18

whiskey, lemon juice, egg white, sugar syrup

MOJITO - 18

white rum, lime, mint, sugar

MAITAI - 18

rum, orange curação, orgeat (almond syrup), lime juice

OLD FASHIONED - 18

whisky, sugar cube, angostura bitters

LONG ISLAND ICED TEA - 18

vodka, gin, white rum, tequila, cointreau, cola

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Wines

Red

BOUCHER HEATHCOTE SHIRAZ – 11/45

black cherries, plum, a subtle floral nose of raspberries, blackberry and violet *Heathcote, Victoria*

SAN PIETRO PINOT NOIR - 11/45

round palate balanced with fine, almost creamy tannin finish

Mornington Peninsula, Victoria

GWC LOCH & LOCHONIA VINEYARDS GUSTOSO - 60

savoury dark fruit aromas, ripe juicy fruit, spiced up with black pepper *Gippsland, Victoria*

MAISON FRANCISE ROSÈ - 11/44

delicious aromas of fresh raspberry and strawberries, with hints of pepper *Languedoc, South of France*

White

821 SOUTH MARLBOROUGH SAUVIGNON BLANC - 10/40

crisp with ripe citrus and tropical fruits South Marlborough, New Zealand

THE CONVERSATIONALIST PINOT GRIGIO - 10/40

mango, pineapple, tropical fruit both over the palate as well as on the nose

Northern Victoria

TOMICH WOODSIDE VINEYARD CHARDONNAY - 55

good round mouthfeel with clean and crunchy flavours from pure stone fruits

Adelaide Hills, South Australia

Sparkling

DUNES & GREENE MOSCATO - 11

delicate and enticing mix of pink roses, fresh strawberries and musk

Barossa Valley, South Australia

THE CONVERSATIONALIST PROSECCO - 11

zesty and fresh citrus with a dry balanced finish Riverland, South Australia

On Tap

ROTATING TAPS - 7/13

check with our friendly staff what is on offer

Beers

ASAHI - 9

CORONA - 9

PERONI RED - 9

PERONI GREEN - 9

MELBOURNE BITTER - 9

MOUNTAIN GOAT PALE ALE (GF) - 11

HEAPS NORMAL QUIET XPA (NA) - 9

Ciders

NAPOLEONE APPLE CIDER - 9

MONTEITHS CRUSHED APPLE CIDER - 9

Seltzer

MOON DOG FIZER TROPICAL CRUSH - 9

Enjoy your experience? We'd love to hear about it!

Leave us a Google Review.



61 HIGH STREET NORTHCOTE (03) 9100 3697 bar61.com.au

