



**BAR 61**

## *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

## *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

Please Note: 15% Public Holiday Surcharge Applies

GF – Gluten Free  
V – Vegetarian

## *Loukemade's*

### **TRADITIONAL - 12**

homemade loukemade's with honey, cinnamon, crushed walnuts

### **NUTELLA – 12**

homemade loukemade's with nutella, crushed hazelnuts

### **PISTACHIO - 12**

homemade loukemade's with pistachio sauce

### **BISCOFF - 12**

homemade loukemade's 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

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## *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

### **LONG ISLAND ICED TEA - 18**

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

## *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

### **MAI TAI - 18**

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

### **OLD FASHIONED - 18**

whisky, sugar cube, angostura bitters

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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

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NA – Non Alcoholic

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