



WWW.

INSTAGRAM

MISCPARRAMATTA.COM.AU
(AT)

MISC.PARRAMATTA

M

I

S

C.

SCAN ME!



Will you be my Valentine?

Only if you take me
to MISC. where it all began!





MISC. BAR MENU



BAR MANAGER

Arielle Jo "Ajay" Republica

BARTENDERS

C.H.I.
Richie L.
Kevin Y.
Jack E.
Jade J.
Adeo P.





CONTENTS

SIGNATURE COCKTAILS	4
DESSERT COCKTAILS	5
SPRITZ	6
TABLE SIDE COCKTAILS	7
CLASSICS BEERS	8
MOCKTAILS	9
WINE SELECTIONS	10
SPIRITS	11
SODAS	12
COOL DOWNS	12
HOMEMADE ICED TEAS	12
MATCHA	13
CLOUD / TEA & COFFEE	13

SIGNATURE COCKTAILS



MISC.ELLANEOUS

25

Vodka, Lychee Liqueur,
Strawberry, Rose, Lychee,
Aquafaba



SMOKE SIGNAL

25

Caramel infused smoke
whisky, Brown Sugar, Bitters



I'LL HAVE WHATS SHES HAVING

25

Vodka, Coconut, Mango puree
Lime, Sugar



POP THE TOP

25

Rum, Apple Juice,
Watermelon, Lime



HELLLURRR

25

Smoked infused Gin,
Raspberry puree, Lemon,
Sugar, Aquafaba



FRESH FKN

25

Skinos, Mint, Cucumber,
Agave



EVANGELINE

25

Gin, Lychee, Watermelon,
Rose, Cucumber,
Strawberry



IGNITE

25

Vodka, Passionfruit, Lime, Sugar,
Elderflower, Aquafaba



KURIOUS

25

Blood Orange Tequila,
Mandarin Juice, Lime, Sugar

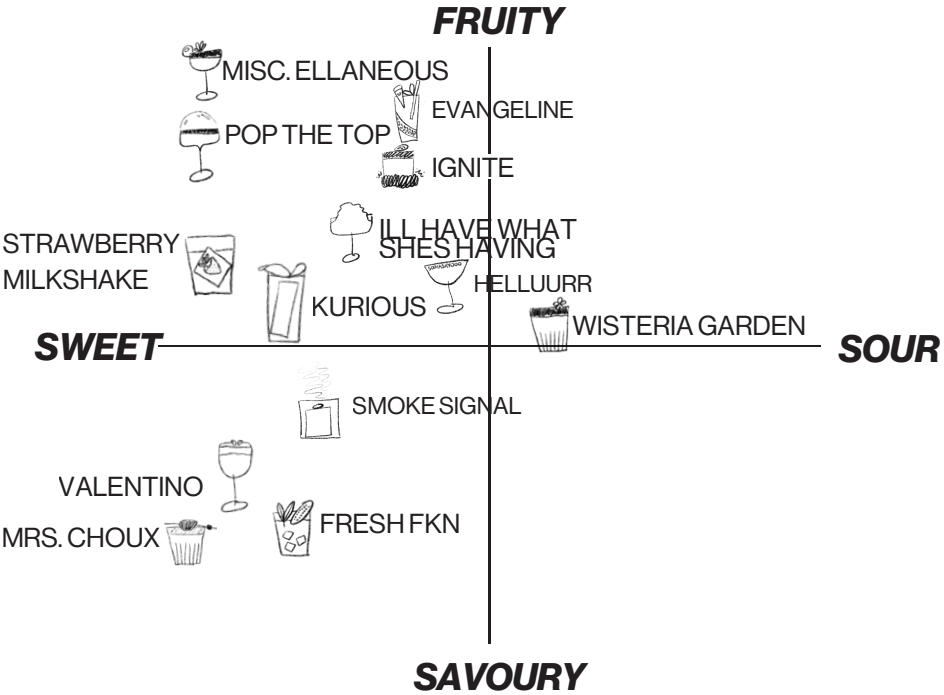


WISTARIA GARDENS

25

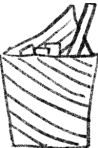
Vodka, Chambord, Lemon,
Agave, Aquafaba

COCKTAIL MATRIX



DESSERT COCKTAILS

25

	VALENTINO Vodka, Khalua, Espresso, Sugar, White Chocolate Foam		MRS. CHOUX Butterscotch liqueur, rum, vanilla, cream
	BUKOPANDAN Vodka, Coconut, Condense Milk, Pandan		STRAWBERRY MILKSHAKE Vodka, homemade strawberry syrup, lemon, vanilla. Clarified with vanilla ice cream



MONTY LEMONCELLO

Locally sourced SA lemons,
Crisp fruit forward wine.



MONTY YUZU SPRITZ

Yuzu, Mandarin blended with
local wine.



STRAWBERRY SPRITZ

Vodka, Strawberry, Soda,
Prosecco



APEROL SPRITZ

Aperol, Soda, Prosecco



HUGO SPRITZ

St Germain, Soda, Prosecco

TABLE SIDE COCKTAILS

A SHOW IN EVERY POUR

Experience the art of mixology up close with our Table-Side Cocktails. Watch as our bartenders shake, stir, and garnish your drink right at your table, blending precision with a touch of theatre. It's more than a cocktail; it's a show worth toasting to.

GOOSE BUMP

50

Grey Goose Altius Vodka with a caviar bump.

THE FALLEN ANGEL

35

A classic old fashioned made with Angel's Envy, crafted on the bar cart, set alight, and poured over your glass for a bold, smoky finish.

Angel's Envy, Brown Sugar, Bitters

BY THE BOTTLE

40

A luxe twist on the classic aperol spritz, featuring a mini bottle of moët. Built tableside, this sparkling cocktail blends vibrant citrus with crisp bubbles for a refreshing, elevated spritz experience.

Moët Chandon, Aperol, Rhubi Mistelle

BORN IN 1942

42

A Primiume twist on the classic tommy's margarita, featuring Don Julio 1942. Built tableside, this premium cocktail balances fresh citrus with refined sweetness and a smooth, luxurious tequila finish. Guests are invited to shake alongside the bartender for a playful, interactive experience.

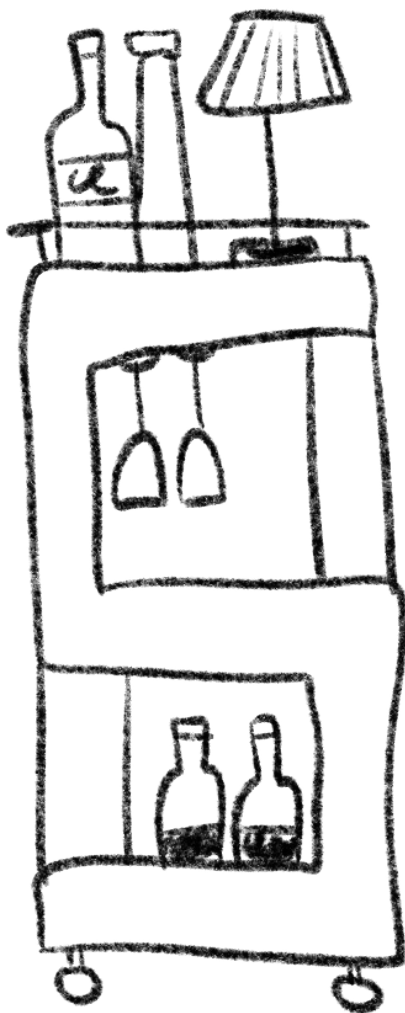
Don Julio 1942 Reposado, Lime, Sugar

SHAKEN NOT STIRRED

40

Crafted with Grey Goose Altius. Built tableside, this premium martini is ice-cold, silky, and impeccably smooth. Guests can tailor their experience. Dirty, dry or even filthy shaken to perfection.

Grey Goose Altius Vodka, Verjus, dry Vermouth



Available Wednesday to Saturday Dinner service as well as Saturday and Sunday Lunch service only.

CLASSICS

25

AMARETTO

Galliano amaretto, lemon, agave, aquafaba

AMERICANO

Campari, sweet vermouth, soda water

COSMOPOLITAN

Vodka, cointreau, lime, agave

DAIQUIRI

Bacardi rum, lime, agave

FRENCH MARTINI

Vodka, Chambord, pineapple

LONG ISLAND

Vodka, gin, tequila, rum, cointreau, lemon, agave, coke

MARGARITA

Tequila, lime, cointreau, agave

MARTINI (*Vodka or Gin*)

Option of olives or lemon, and dirty or dry

MANHATTAN

Rye whiskey, sweet vermouth, bitters

MOJITO

Rum, mint, lime, soda water

NEGRONI

Gin, Campari, vermouth

OLD FASHIONED

Bourbon, bitters, sugar

TOMMY'S MARGARITA

Tequila, lime, agave

BEERS

13

ASAHI

SAN MIGUEL PALE PILSEN

CORONA EXTRA

STONE & WOOD PACIFIC ALE

SOMERSBY CIDER PEAR

SOMERSBY CIDER APPLE

HEAPS NORMAL QUIET XPA

full strength, Japan

full strength, Philippines

mid strength, Mexico

mid strength, Australia

mid strength, Denmark

mid strength, Denmark

alcohol free, Australia

MOCKTAILS

UNDERAGE PALOMA

Strawberry, agave, lime, grapefruit juice

19

RBT SAFE

Apple, elderflower, passionfruit, lime

DESIGNATED DRIVER

blueberry, apple, lemon

SWEET GEORGIA

Peach, strawberry, lemonade

I'M NOT TIPSY

Passionfruit, mango, and strawberry blended

NON ALCOHOLIC COCKTAILS

19

PASSIONFRUIT MOJITO

Lyre's white cane, lime, passionfruit, mint, soda water

AMARETTO SOUR

Lyre's Amaretto, lemon, sugar, aquafaba

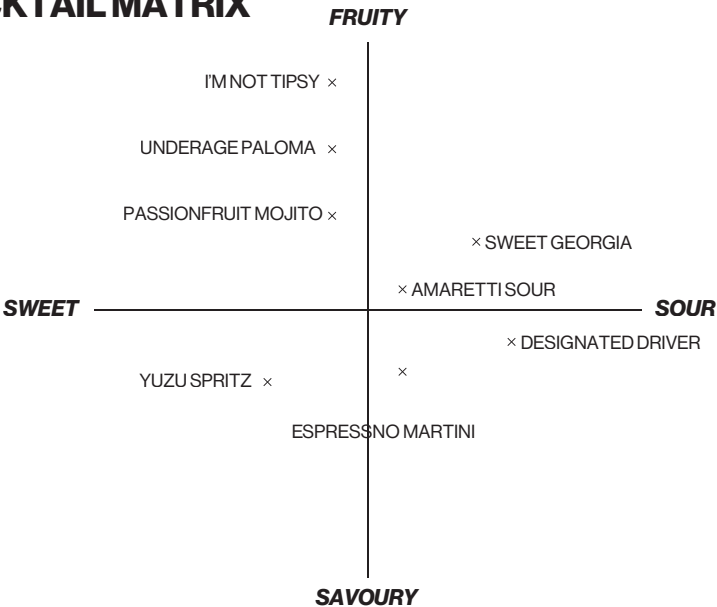
ESPRESS - NOTINI

Lyre's Coffee Liqueur, Espresso, sugar

STRAWBERRY DAIQUIRI

Lyres white cane, strawberry, lime, sugar

MOCKTAIL MATRIX



WINE SELECTIONS

CHAMPAGNE & SPARKLING

NV	Babo Prosecco	Fruilli, ITA	14 69
NV	Arras Sparkling Blanc de Blanc	Tasmania, AUS	16 75
NV	Veuve Clicquot	Champagne, FRA	210
NV	Möet & Chandon Brut	Champagne, FRA	170
2012	Dom Perignon	Champagne, FRA	800

WHITE

2024	Vickery Riesling	Eden Valley, SA	14 68
2024	Mulline Pinot Gris	Adelaide Hills, SA	16 78
2021	Le Battistelli Montesi Soave	Veneto, ITA	16 80
2024	Salvard Val De Loire Sauvignon Blanc	Loire Valley, FRA	17 80
2023	HandPicked Chardonnay	Yarra Valley, VIC	20 90

ROSÉ

2020	Babo Rosato	Tuscany, ITA	15 74
2020	François Chidaine Touraine Rosé	Loire, FRA	19 84
2023	Hirschill Cab Sauv Rosé	Yarra Valley, VIC	18 65

RED

2023	Handpicked Regional Pinot Noir	Yarra Valley, VIC	15 72
2022	Domaine Chermette Beaujolais Origine Vieilles Vignes	Beaujolais, FRA	120
2022	Bodegas Exopto Rioja Bozeto De Exopto	Rioja, ESP	15 70
2023	Blind Corner Rouge	Margaret River,	14 68
2024	Unico Zelo Truffle Hound	WA Riverland, SA	15 70
2022	Troppo Syrah	Adelaide Hills, SA	15 70

SPIRITS

TEQUILA/MEZCAL

Don Julio 1942	42	Calle 23 Blanco La	12
Clase Azul Reposado	55	Gritona Reposado	16
Fortaleza Reposado	28	Ocho Blanco	18
Fortaleza Anejo	34	Herradura Ultra	30
Casamigos Reposado	18	Illegal Joven	14
Casamigos Blanco	13	Illegal Reposado	21
Calle 23 Reposado	15	Illegal Anejo	35
1800 Blanco	12	1800 Coconut	13
1800 Reposado	13	1800 Cristalino	17
1800 Anjeo	15		

GIN

Four Pillars Olive Leaf	Olive leaf, macadamia, lemon myrtle	15
Four Pillars Rare Dry	Asian botanicals, mediterranean citrus	15
Four Pillars Yuzu	Aromatic, yuzu	17
Four Pillars Bloody Shiraz	Peppery, spice, raspberry, citrus	19
Hendricks	Citrus peel, spices, rose petals, cucumber	18

WHISKY

Morris Single Malt	Rutherglen, VIC	15
Chivas 12	Speyside, SCO	13
Chivas 18	Speyside, SCO	20
Glenmorangie 10	Highlands, SCO	16
Ardbeg 10	Islay, SCO	21
Woodford Reserve	Kentucky, USA	12
The Gospel Rye	Brunswick, VIC	13
Nikka Yoichi	Hokkaido, JPN	37
Suntory Toki	Osaka, JPN	17

APERITIF

Campari	12
Aperol	12
Limoncello	13
St Germain Elderflower	16

SHORT POURS

Jam Donut	14
House Meloncello	13
W.P	14

SODAS

GINGERELLA	9
LEMMY LEMONADE	9
LEMON LIME BITTERS	9
COKE/COKE ZERO/DIET COKE/ SPRITE	6

COOL DOWNS

ORANGE	
WATERMELON AND LYCHEE	
LEMON AND MINT	
PINEAPPLE AND PASSIONFRUIT	
GREEN MACHINE	

HOMEMADE ICED TEA

12

EGYPTIAN PRINCESS	
Hibiscus, orange, lychee	
SILVER QUEEN	
Green tea, citrus, honey	

CLOUD

11

MISC. BLANC

A blend of cream, milk, rose water, and orange blossom foam layered over cold brew.

MATCHA CLOUD

Matcha, cream, vanilla served over coconut water.

DATE TAHINI CLOUD

Tahini, date syrup, cream, and milk, poured over cold brew

MATCHA

Proud partners of Her Matcha

made with Oat milk

STRAWBERRY MATCHA	15
MANGO MATCHA	15
CLASSIC MATCHA	13

TEA & COFFEE

Roasted by Stitch Coffee

MILK COFFEE / HOT CHOCOLATE	M6 L7
PICCOLO / MACCHIATO / ESPRESSO	4

Alt milk (soy/oat/almond/lactose))	+1
Extra shot/strong	+1
Decaf	+1

BLACK COFFEE	M5 L6
ICED LONG BLACK	7
ICED LATTE / ICED CHOCOLATE / ICED MOCHA	8
OAT STICKY CHAI	8
TEAS BY TEACRAFT	6

English Breakfast, Earl Grey, Mint, Silver Jasmine, Egyptian Queen

GET CONNECTED



PLEASE NOTE: Although great care is taken when preparing your food, take extra caution if you have severe allergies. We are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our kitchen.

Please mention any dietary requirements or allergies to staff. We kindly request no substitutes or alterations to the menu, thank you.

Sorry, no split bills.

1.5% surcharge on all cards

10% surcharge on weekends

15% surcharge on public holidays