



WWW.

INSTAGRAM

MISCPARRAMATTA.COM.AU
(AT)

MISC.PARRAMATTA

M

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S

C.





MISC. BAR MENU



BAR MANAGER

Arielle Jo "Ajay" Republica

BARTENDERS

C.H.I.
Richie L.
Kevin Y.
Jade J.
Naya P.
Steve Q.





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SIGNATURE COCKTAILS



MISC.ELLANEOUS

26

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



SMOKE SIGNAL

26

Caramel infused smoke
whisky, Brown Sugar, Bitters



I'LL HAVE WHATS SHES HAVING

26

Vodka, Coconut, Mango puree
Lime, Sugar



POP THE TOP

26

Rum, Apple Juice,
Watermelon, Lime



HELLLURRR

26

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



FRESH FKN

26

Skinos, Mint, Cucumber,
Agave



EVANGELINE

26

Gin, Lychee, Watermelon,
Rose, Cucumber,
Strawberry



IGNITE

26

Vodka, Passionfruit, Lime, Sugar,
Elderflower, Aquafaba



KURIOUS

26

Blood Orange Tequila,
Mandarin Juice, Lime, Sugar

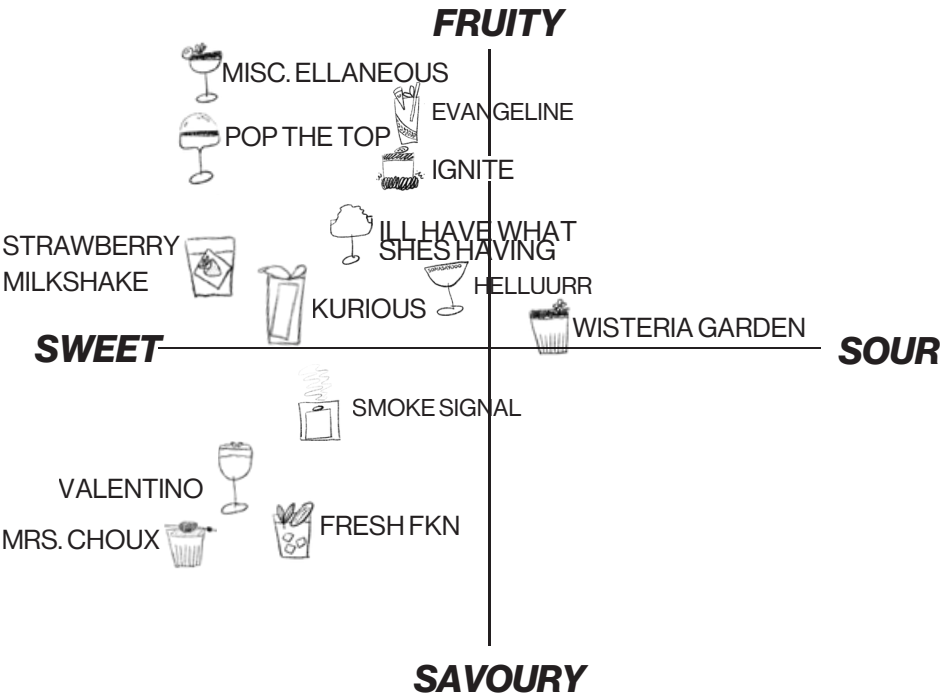


WISTARIA GARDENS

26

Vodka, Chambord, Lemon,
Agave, Aquafaba

COCKTAIL MATRIX

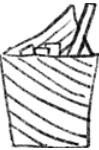


DESSERT COCKTAILS

26



VALENTINO
Vodka, Khalua, Espresso, Sugar, White Chocolate Foam



BUKOPANDAN
Vodka, Coconut, Condense Milk, Pandan



MRS. CHOUX
Butterscotch liqueur, rum, vanilla, cream



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

51

Grey Goose Altius Vodka with a caviar bump.

THE FALLEN ANGEL

36

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

41

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

43

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.

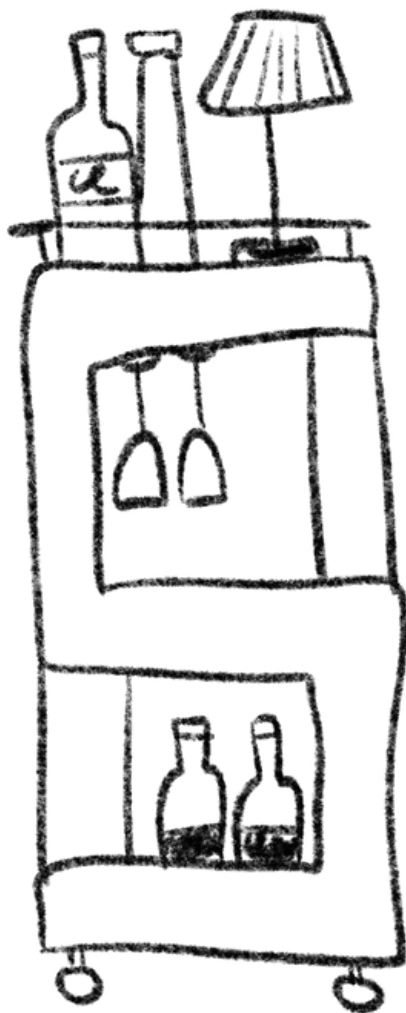
Don Julio 1942 Reposado, Lime, Sugar

SHAKEN NOT STIRRED

41

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

26

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

14

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

10

MOCKTAILS

UNDERAGE PALOMA

Strawberry, agave, lime, grapefruit juice

20

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

20

PASSIONFRUIT MOJITO

Senorita Bianco Non Alc Rum, lime, passionfruit, mint, soda water

AMARETTO SOUR

Lyre's Amaretto, lemon, sugar, aquafaba

ESPRESS - NOTINI

Lyre's Coffee Liqueur, Espresso, sugar

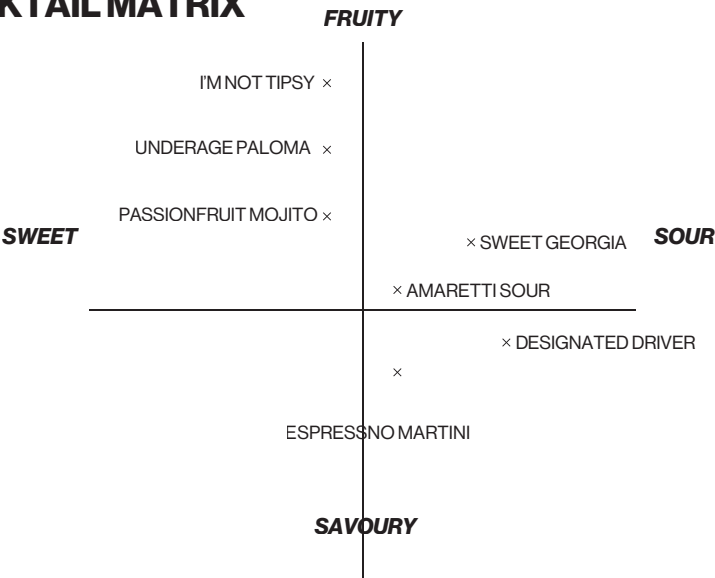
STRAWBERRY DAIQUIRI

Lyres white cane, strawberry, lime, sugar

MARGARITA NON ALC

Barnes & Brown Tequila Non Alc, lime, sugar

MOCKTAIL MATRIX



WINE SELECTIONS

CHAMPAGNE & SPARKLING

NV	Babo Prosecco	Fruilli, ITA	15 70
NV	Arras Sparkling Blanc de Blanc	Tasmania, AUS	17 76
NV	Veuve Clicquot	Champagne, FRA	211
NV	Möet & Chandon Brut	Champagne, FRA	171
2012	Dom Perignon	Champagne, FRA	801

WHITE

2024	Vickery Riesling	Eden Valley, SA	15 69
2024	Mulline Pinot Gris	Adelaide Hills, SA	17 79
2021	Le Battistelli Montesi Soave	Veneto, ITA	17 81
2024	Salvard Val De Loire Sauvignon Blanc	Loire Valley, FRA	18 81
2023	HandPicked Chardonnay	Yarra Valley, VIC	21 91

ROSÉ

2020	Babo Rosato	Tuscany, ITA	16 75
2020	François Chidaine Touraine Rosé	Loire, FRA	20 85
2023	Handpicked Rosé	Yarra Valley, VIC	19 66

RED

2023	Handpicked Regional Pinot Noir	Yarra Valley, VIC	16 73
2022	Domaine Chermette Beaujolais Origine Vieilles Vignes	Beaujolais, FRA	121
2022	Bodegas Exopto Rioja Bozeto De Exopto	Rioja, ESP	16 71
2023	Blind Corner Rouge	Margaret River,	15 69
2024	Unico Zelo Truffle Hound	WA Riverland, SA	16 71
2022	Troppo Syrah	Adelaide Hills, SA	16 71

SPIRITS

TEQUILA/MEZCAL

Don Julio 1942	43	Calle 23 Blanco La	13
Clase Azul Reposado	56	Gritona Reposado	17
Fortaleza Reposado	29	Ocho Blanco	19
Fortaleza Anejo	35	Herradura Ultra	31
Casamigos Reposado	19	Illegal Joven	15
Casamigos Blanco	14	Illegal Reposado	22
Calle 23 Reposado	16	Illegal Anejo	36
1800 Blanco	13	1800 Coconut	14
1800 Reposado	14	1800 Cristalino	18
1800 Anjeo	16		

GIN

Four Pillars Olive Leaf	Olive leaf, macadamia, lemon myrtle	16
Four Pillars Rare Dry	Asian botanicals, mediterranean citrus	16
Four Pillars Yuzu	Aromatic, yuzu	18
Four Pillars Bloody Shiraz	Peppery, spice, raspberry, citrus	20
Hendricks	Citrus peel, spices, rose petals, cucumber	19

WHISKY

Morris Single Malt	Rutherglen, VIC	16
Chivas 12	Speyside, SCO	14
Chivas 18	Speyside, SCO	21
Glenmorangie 10	Highlands, SCO	17
Ardbeg 10	Islay, SCO	22
Woodford Reserve	Kentucky, USA	13
The Gospel Rye	Brunswick, VIC	14
Nikka Yoichi	Hokkaido, JPN	38
Suntory Toki	Osaka, JPN	18

APERITIF

Campari	13
Aperol	14
Limoncello	14
St Germain Elderflower	17

SHORT POURS

Jam Donut	15
House Meloncello	14
W.P	15

SODAS

GINGERELLA	10
LEMMY LEMONADE	10
LEMON LIME BITTERS	10
COKE/COKE ZERO/DIET COKE/ SPRITE	10

COOL DOWNS

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

HOMEMADE ICED TEA 13

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

CLOUD

12

MISC. BLANC

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

WHITE CHOCOLATE CLOUD

MATCHA CLOUD

Matcha, cream, vanilla served over coconut water.

COCONUT & BANANA CLOUD

DATE TAHINI CLOUD

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

MATCHA

made with Oat milk

STRAWBERRY MATCHA	16
BLUEBERRY MATCHA	16
MANGO MATCHA	16
CLASSIC MATCHA	14

TEA & COFFEE

Roasted by Stitch Coffee

MILK COFFEE / HOT CHOCOLATE

M7|L8

PICCOLO / MACCHIATO / ESPRESSO

5

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

BLACK COFFEE

M6|L7

ICED LONG BLACK

8

ICED LATTE / ICED CHOCOLATE / ICED MOCHA

9

OAT STICKY CHAI

9

TEAS BY TEACRAFT

7

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