

# Dom's

BAR & LOUNGE

CUISINE  
COCKTAILS ESPECIALE  
FREE SPIRITED  
GIN PAIRINGS  
WINE



Check out this QR code  
and you can see our menu before you order!



60 Aralia Street, Nightcliff NT

domsbarandlounge



## ~ CUISINE ~



### BRUSCHETTA \$18

#1 Pumpkin w herbed ricotta and hazelnut on rye

\*add smoked salmon (\$22)

#2 Zucchini w lemon, feta & mint

#3 Balsamic Tomato w bocconcini & basil

#4 Roast Beef w basil pesto & rocket

### CHEESE \$40

Adelaide Hills Brie Cremeaux, Adel Blue & Manchego  
w Sicilian olives, local chutneys, dried figs, and farmhouse  
bread.

### PLOUGHMANS \$45

Savoury assortment of cured and smoked meats  
w smoked paprika cheddar & comté, tomato relish,  
cornichons, boiled eggs, radish, dried olives, onion chutney  
and crusty bread.

## ~ CUISINE ~



### FARMHOUSE BREAD \$10

Seeded Sourdough Loaf w kalamata butter.

### LABNE \$10

Rich Labne w dill, mint, lemon & extra virgin olive oil.

### OLIVES MARINATED \$10

Olives w mountain herbs and olive oil.

### GYPSY DUKKAH \$15

Lisa's Special Blend served w crusty sourdough & extra virgin olive oil.

### FRENCH PÂTÉ \$10

French Pâté served w farmstyle pickles, cornichons & toasted brioche.

### GILDA PINTXOS #1 \$10

Marinated artichoke heart, white anchovy, green olive, piquillo pepper.

### GILDA PINTXOS #2 \$10

Prosciutto, black olive, feta, roasted capsicum.

### STEAMED DUMPLINGS \$15

House favourite. Serve of 6 w dark vinegar, soy & house-made chilli oil. Ask our staff about flavours.



*Food concept and design by MY HOST*

[www.myhostlisa.com.au](http://www.myhostlisa.com.au)

## ~ COCKTAILS ESPECIAL ~



### **Territori-Tini \$20**

White Rum, Mango Coco-Pandan, Salty Plum  
Sour/Fruity

This award-winning cocktail of the Mango Cup encapsulates the vibrant cultural mix of the territory with the colour to compliment it.

### **Tiger Stripe \$20**

Aged Rum, Passionfruit, Vegan Horchata  
Creamy/Spices/Fruity

The Licor 43 Award winning cocktail has upwards of 50 spice and herb extracts, perfectly balanced between three delicious ingredients.

### **Omocito \$20**

Rested Tequila, Islay Scotch, Ginger, Chipotle  
Smokey/Sour/Sweet/Little Spice

Omocito (little smoke) brings a twist to the classic cocktail Penicillin, still here to heal what ails ya'.

### **Dom's Dozen Rose's \$19**

Floral Gin, Dom Benadictine, Rosewater  
Bitter/Sweet/Herbal/Floral

The Foreshore is a beautiful place to wander, be sure to stop and taste the Roses.

### **Martinez \$19**

Gin, Sweet & Dry Vermouth, Bitters  
Bitter/Sweet/Complex

Get lost in time with this twist on a Manhattan that inspired the first variations of Martinis in 1884.

### **Perilla Chilla \$19**

White Rum, Perilla, Dragonfruit, Prosecco  
Sparkling/Dry/Fruity/Herbal

Japanese Basil Tea and Dragonfruit meet for the first time and flow together in a confluence of flavours.

## ~ COCKTAILS ESPECIAL ~



### Seabreeze \$21

Whisky, Rosemary, Lime, Whites  
Sour/Sweet/Herbal

A rosemary tinted tribute to the most beloved Seabreeze Hotel of Nightcliff 1947-1974.

### Persian Martini \$20

Gin, Rose, Pomegranate, Pineapple  
Floral/Fruity

Delve into the sweet and robust Persian flavours that have endured the test of time.

### Pandana Colada \$20

White Rum, Pandan, Coconut, Pineapple  
Creamy/Fruity

The Foreshore's famous Pandanas silhouettes are as recognisable as a pina colada in the tropics.

### Spicy Sally \$20

vodka, +20 Bloody Mary ingredients  
Spicy/Sweet/Salty/Sour

We all have that one friend that loves to start the day with a super Spicy Bloody Mary, ours is Sally.

### Espresso Martini \$20

Vodka, Coffee, Vanilla  
Bitter/Sweet

Drew's take on Australia's favourite cocktail using locally made Cartel's Cold Brews coffee.

### Rambutan Jam \$20

White Rum, Rambutan, Mint, Lime  
Sparkling/Herbal/Sweet/Sour

A spiced-up Mojito that is perfectly paired with the reggae vibes of the Rambutan Jam Band.

## ~ COCKTAILS ESPECIAL ~



### **Aperol Spritz \$18**

Aperol Aperitivo, Prosecco, Lemon  
Sparkling/Bitter/Sweet/

If you're precious about your Aperol Spritz you probably like it more bitter than sweet.

### **Ginger Snap \$20**

Spiced Rum, pineapple, ginger, bitters  
Sweet/Bitter/Spiced

A Christmas treat to enjoy all year round.

### **Pineapple Marguerite \$19**

Rested Tequila, Pineapple, Lime, Orange, Cinnamon  
Sour/Fruity/Salty

Drew's mum Marguerite's favourite cocktail is a Margarita, so he knows how to make a good one.

### **Dom's Old Fashioned \$18**

Whisky, Bitters, Rosemary

Bitter/Sweet/Herbal/ (smoke it up?) ask at the bar ;)

The first mixed drink to be labelled a cocktail and is still one that's hard to beat.

### **Dom's Negroni \$19**

Gin, Campari, Aperol, Sweet Vermouth  
Bitter/Sweet/Citrus

Always a good time never a long time, this classic still leaves you wanting more.

### **Perfect Martini \$19**

Made to taste

Gin or Vodka, Shaken or Stirred, Dry, or so Dirty it'll make you blush.

### **Classics**

Have a favourite classic cocktail?

Ask our bartenders to mix it up for you.

~ FREE SPIRITED ~



(Alcohol Free) all \$7

**Virgin Curlew**

Cranberry, Lime, Soda

**The Host**

Pineapple, Vanilla, Cinnamon

**Mint Berry Smash**

Mint, Mixed berries, Soda

**Nightcliff Sunrise**

Orange, Vanilla, Soda

**Citrus Smash**

Grapefruit, Mint, Lime, Soda

~ BREWS ~



Let our friendly staff take you through our original selection of craft  
brews

## ~ GIN PAIRINGS ~



- Four Pillars Shiraz Gin \$16  
soda, orange cinnamon
- Whitley Neil Blackberry Gin \$14  
soda, lime, blackberry
- Never Ginache \$18  
large ice, soda on side, orange
- Saltie \$18  
tonic, orange, mint
- Archie Rose Inside Gin \$16  
tonic, grapefruit, thyme
- Applewood Coral \$15  
soda, raspberries, thyme
- Hendrick's \$14  
tonic, cucumber, cracked pepper
- Darwin Craft Gin \$15  
tonic, lime, rosemary
- Never Triple Juniper \$16  
dirty tonic, Makrut Lime Leaf
- Triple G \$13  
tonic, raspberries, lemon, **thyme**
- Naked Gunner - navy strength \$19  
large ice, tonic on side, lime, rosemary
- The Botanist \$16  
tonic, flamed lemon zest
- Martin Miller \$15  
tonic, flamed orange
- Finsbury \$13  
tonic, mint, cracked pepper
- Gin Mare \$15  
tonic, olive, rosemary
- Boodles Mulberry Gin \$13  
soda, thyme, raspberries
- Settlers Pink \$13  
tonic, orange, rose petals
- Green Ant Gin \$18  
tonic, lime, Thai basil
- Only Gin \$14  
soda, lime, rosemary, rose petals
- Hendrick's Orbium \$14  
tonic, lemon, thyme



## ~ WINE LIST ~



### ~SPARKLING~

Coolwoods Brut 10/38  
NV Adelaide hills  
Bird in Hand Sparkling Pinot 16/72  
NV Adelaide Hills  
Pol Roger /150  
NV France  
Billecart /170  
NV France

### ~WHITES & ROSÉ ~

Dowie Doole Sav Blanc 12/46  
2020 Adelaide Hills  
Sew & Sew Chardonnay 14/58  
2018 Adelaide Hills  
Harvest Pinot Gris 13/52  
2019 Adelaide Hills  
Rieslingfreak No.3 15/62  
2020 Clare Valley  
Second Nature Rosé 11/42  
2021 McLaren Vale

### ~REDS~

Kooyong Massale Pinot Noir 16/72  
2019 Mornington  
Round 2 Shiraz 11/42  
2018 Barossa Valley  
Kalleske Old Vine Grenache 15/64  
2019 Barossa Valley  
Terra Do Rio Tinta Barroca 15/64  
2019 Riverland  
Somos Cabernet Franc 16/70  
2019 Barossa Valley

~ WINE LIST ~



~ PREMIUMS ~

Terra Do Rio Arinto 16/64  
2019 Riverland

Quealy Pinot Grigio 16/62  
2020 Mornington

Gilbert Chardonnay 17/72  
2018 Orange

Vinden Single Barrel Chardonnay 25/100  
2019 Hunter Valley Duo Range

Somos Barbera Rosé 17/72  
2020 Barossa Valley

L.A.S. Albino Pinot /110  
Margaret River

Small Island Pinot Noir 23/90  
2019 Tasmania Trio Range

Curlewis Bel Sel Pinot Noir 18/74  
2018 Bellarine

Oliver's Taranga Mencia 18/76  
2019 McLaren Vale

Samuel's Gorge Tempranillo 22/85  
2018 McLaren Vale

L.A.S. Pirate's Blend /130  
Margaret River

Turon Syrah 18/76  
2019 Adelaide Hills

Samuel's Gorge Shiraz /85  
2018 McLaren Vale

Oliver's Taranga Shiraz 19/72  
2018 McLaren Vale

Charles Melton Cabernet Sauvignon /95  
2017 Barossa Valley

Charles Melton Nine Popes GSM /130  
2016 Barossa Valley