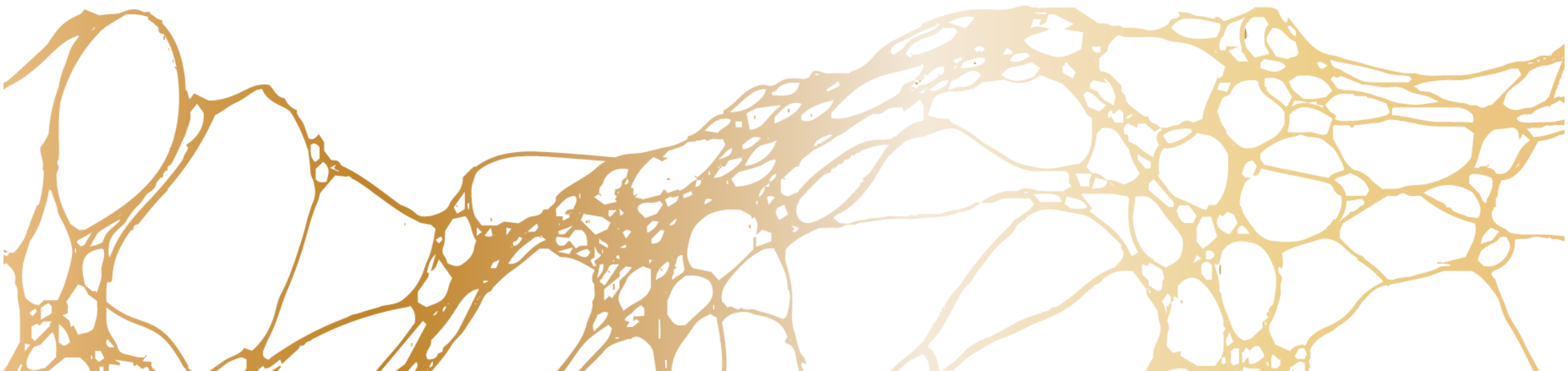




ESPRIT
NOIR
—•••—





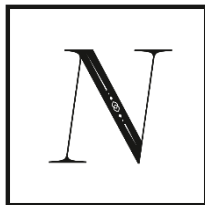
OPENING HOURS

SUNDAY / THURSDAY


9am – 6pm

FRIDAY / SATURDAY

9am – 10pm



**Credit card surcharge applies 1.3%*





BEVERAGES

Espresso Coffee | 6

Espresso, ristretto, piccolo latte, macchiato,
cappuccino, café latte, flat white, long black, mocha

Extra shot | 0.5

Soy milk, almond milk | 0.5

Hot Chocolate, Chai Latte | 6

Iced Coffee | 7

Iced latte, iced mocha, iced long black

Iced Chocolate, Iced Chai Latte | 7

Esprit Noir Iced Tea | 7

Fruit Juices | 7

Orange, Apple, Pineapple, Cranberry

Soft Drinks | 6

Coca Cola, Coca Cola No Sugar

Lemonade, Ginger Ale, Lift, Tonic,

Lemon Lime Bitters

Mineral Waters | 5

Badoit Sparkling 330ml

Evian Natural 330ml





TEA

TWG Tea Selection | 6

English Breakfast

This classic was originally blended as an accompaniment to the traditional English breakfast.

French Earl Grey

A fragrant variation of the great classic, this TWG black tea has been delicately infused with citrus fruits and French blue cornflowers.

Eternal Summer

A fragrant South African red tea, embellished with notes of sweet summer rose blossoms accented with raw berries, which end with a lingering aftertaste that is reminiscent of ripe Tuscan peaches.

Moroccan Mint

A great favourite, this fine TWG green tea is perfectly blended with the suave and strong Sahara mint.

Chamomile

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

Royal Darjeeling

The king of Indian teas, this TWG first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots.

Jasmine Queen

A suave cup of elegantly fragrant Chinese green tea, lavishly blended with TWG jasmine blossoms.

Emperor Sencha

These high-grade, emerald-green leaves are hand-rolled into needles to produce a soothing cup with a light seaweed-like flavour.



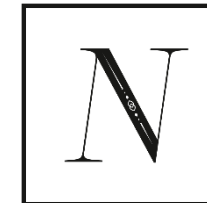
DESSERT

Chocolate and Passionfruit Truffles | 12



Ice Cream Sandwiches | 10

Atelier Tiramisu | 14

Ice Creams and Sorbets | 6/scoop



**Please allow 20-30 minutes for food orders.*





COCKTAILS

Noisette Espresso Martini | 20

Ketel one vodka, frangelico, kahlua, espresso

Margarita | 21

Don Julio Blanco tequila, dry curaçao, fresh lime, sea salt

Negroni | 21

Campari, tanqueray gin, sweet red vermouth

Aperol Spritz | 16

Serafini & Vidotto Prosecco, aperol, soda water

Violet Cosmopolitan | 21

Ketel one vodka infused blueberry, dry curaçao,
fresh lime juice, cranberry juice

V.S Old Fashioned | 21

Martell VS, amaretto, Australian bitters

Lighthouse | 21

Dark rum and cigar infused Montenegro

L'Esprit | 22

Coconut-fat-washed bourbon, spiced syrup

BEER & CIDER

Kirin | 11

Lovedale Lager | 9

Paddo Pale | 9

Pyrmont Rye IPA | 11

Hahn SuperDry | 10

James Squire One Fifty Lashes | 11

James Boag's Light | 10

Sydney Cider | 9



SPIRITS

Vodka

Ketel One | 10

Grey Goose | 12

Ciroc | 13

Gin

Tanqueray | 10

Tanqueray Ten | 14

Archie Rose Dry | 11

Blended Scotch

Johnnie Walker Red Label | 10

Johnnie Walker Black Label | 11

Johnnie Walker Blue Label | 35

Rum

Cargo Cult Spiced | 10

Plantation Original Dark | 10

Pampero Especial | 10

Pampero Blanco | 10

Tequila

Don Julio Blanco | 12

Don Julio Reposado | 13

Don Julio Anejo | 15

Tromba Reposado | 11

Tennessee Whiskey

Jack Daniels | 10

Bourbon

Bulleit | 10

Bulleit Rye | 11

Maker's Mark | 10

Single Malt Scotch

Lagavulin 16 Year Old | 20

Glenfiddich 12 Year Old | 12

Singleton Spey Cascade | 12

Highland Park 12 Year Old | 14

Macallan 12 Year Old Fine Oak | 19

Japanese Whiskey

Hibiki Harmony | 22

Canadian Whiskey

Canadian Club Classic 12 Year Old | 10

Cognac

Martell VS | 10

Liquers & Libation

Pierre Ferrand Dry Curacao | 10


Frangelico | 10

Campari | 9

Aperol | 9

Kahlua | 9

Disaronno Amaretto | 10



FOOD

Spanish Olives | 14

House Marinated

Charcuterie Plate | 22

Selection of cured meats, terrine with condiments

Fromage 3 | 18 5 | 24

French and Australian farmhouse cheeses

Crab and Prawn Salad | 20

Cos hearts, shallot vinaigrette

Caesar Salad | 24

Crumbed egg, anchovy, cos hearts, sourdough croutons

Atelier Beef Burger | 28

Aged Angus beef, Gruyere cheese, homemade pickles, tomato, lettuce

Crispy Buttermilk Chicken Burger | 26

Coriander and lime coleslaw

Club Sandwich | 24

Egg salad, crispy speck, roast chicken, shaved ham, Gruyere cheese

Add truffle | 28

Hanger Steak Sandwich | 28


Turkish bread, tomato relish, onion jam, aioli

Grilled Vegetable Sandwich | 22

Multigrain bread, seasonal vegetables, basil pistou

French Fries | 9

**All sandwiches and burgers are served with French fries and condiments*



CHAMPAGNE & WINE

CHAMPAGNE & SPARKLING

NV Veuve Clicquot Yellow Label Brut | 25 | 140

NV Pommery Brut Apanage | 34 | 154

NV Bollinger | 180

2010 Pipers Brook, TAS | 15 | 70

NV Serafini & Vidotto Prosecco, Treviso, ITA | 62

NV Clover Hill Cuvée Rosé, Multi Regional, TAS | 90

2016 Fiore Moscato, Mudgee, NSW | 60

WHITE WINE & ROSÉ

Mesh Riesling, Eden Valley, SA | 14 | 65

Breganze Savardo, Pinot Grigio, Veneto | 14 | 65

Black Cottage Sauvignon Blanc, Marlborough, NZ | 14 | 65

McW660 Reserve Chardonnay Tumbarumba NSW | 13 | 60

Aix Rosé, Provence, FRA | 14 | 65

RED WINE

Red Claw Pinot Noir, Mornington Peninsula VIC | 17 | 75

Georges Debeuf Beaujolais Chiroubles, Burgundy, FRA | 14 | 65

McW660 Shiraz, Hilltops, NSW | 13 | 60

Kaesler Cabernet Sauvignon, Barossa Valley, SA | 15 | 65

