

Cocktails



Banoffee Special - \$24

The Whisky Sour, Evolved.

Clarified Fresh Banana Infused Bourbon, Lemon, Dark Sugar & Banana Skin Oleo. Caramelised Meringue w/ Grandma's Travelling Spoons to Garnish.



Piña Koala - \$23

An Aussie Clarification.

Husk Australian Coconut Rum, Charred Pineapple Syrup, Lime Leaf Citrate. Pineapple Leaf Garnish.



Tea At Nana's - \$23

Equal Parts Nana's Fruit Tree & Dry Wit.

Poached Nectarine Infused Brogan's Way Vodka, Unico Rosa Vermouth. Nectarine Vapour Garnish.



La Pasion - \$24

A Refreshing Affair.

Licor 43 Vanilla Spanish Liqueur, Passionfruit Sorbet. Fresh Passionfruit & Liquid Nitrogen Garnish.



Cucumber Smash - \$23

Drink Your Veggies!

Brogan's Way Gin, House Made Cucumber & Sesame Shrub, Soda, Ice. Sesame Snap Garnish.



Proud Kenny - \$24

Noble. Majestic. Juicy.

Clarified Kensington Mango Infused NODO Tequilana, Raw Vanilla Sugar, Lime Citrate. Dehydrated Mango Garnish.



The Charleston - \$24

A Toe-Tapping, Lip-Smacking Strawberry Number!

House Made Strawberry Creme, Tio Pepe Fino Sherry, Yellow Chartreuse, Egg White. Strawberry Powdered Lips Garnish.



Blanco Sangria - \$17

Close your eyes and dream of Spain.

Refreshing Dry White Wine w/ Strawberry, Mint, Orange, Cinnamon, Ice.

Tasting Flights



Four Pillars Gin, Yarra Valley - \$31

1x15ml Rare Dry Gin

1x15ml Bloody Shiraz Gin

1x15ml Spice Trade

1x Fever Tree Indian Tonic 200ml



Chartreuse, France - \$35

1x15ml Chartreuse Green

1x15ml Liqueur du 9e Centenaire

1x15ml V.E.P. Green (Exceptionally Prolonged Aging)



Laphroaig, Scotland - \$45

1x15ml Quarter Cask

1x15ml 10yo Sherry

1x15ml Lore

Wine

Skull & Screw Premium Prosecco, S.E. Aus - \$14/63

Redbank King Valley Pinot Grigio, King Valley - \$16/75

Wills Domain Chardonnay, Margaret River - \$17/76

Hares Chase Rose, Barossa Valley - \$15/68

Tomich Hill Hilltop Pinot Noir, Adelaide Hills - \$18/82

Boucher Heathcote Shiraz, Heathcote - \$16/75

Beer

Bodriggy - Lager, VIC - \$12

The Mill - Mosaic Pale Ale, VIC - \$14

Fixation - Obsession SIPA, VIC - \$15

Boatrocker - Miss Pinky Raspberry Sour, VIC - \$14

Napoleone & Co - Apple Cider, VIC - \$13

Little Dragon - Ginger Beer, NSW - \$15

Moo Brew - Dark Ale, TAS - \$15

Bridge Road Brewing - Free Time Alcohol-Free Pale Ale, VIC - \$10

Non-Alc

Custom Mocktail (Chat To Your Bartender)- \$12

Bridge Road Brewing Alcohol-Free Pale - \$10

Fever Tree Cola - \$6

Coke No Sugar - \$6

Fever Tree Lemonade - \$6

Fever Tree Dry Ginger Ale - \$6

Fever Tree Ginger Beer - \$6

Food

Mixed Nuts - \$6

Marinated Olives - \$11

Baked Brie w/ Cranberry Sauce & Melba Mini Toasts - \$18

Funghi Toasties w/ Truffled Mushrooms, Mozzarella, and Caramelised

Onion - \$15

Reuben Toastie w/ Corned Beef, Swiss Cheese, Sauerkraut, Russian

Dressing - \$19



Welcome to Bar Clara

@barclaramelbourne

Our passion is to create innovative cocktails from seasonal produce. We aim to excite you with fresh and authentic flavour combinations by applying culinary techniques to the drinking experience.

Our menu changes seasonally so there is always something new to try!

Classic cocktails are available upon request and we have a separate spirits menu.

We take our environmental responsibility seriously - A portion of listed cocktail sales funds our annual tree planting initiative.

Please do let us know at the beginning of your journey if you have any dietary restrictions.

Card charge 1.7%.

Sundays & public holidays incur a 10% surcharge.

We recommend our tiny cocktail as a palate cleanser before you begin:

The Elixir - \$6

Ask our friendly bartenders what is currently mixing!