



MILQUETOAST

Milquetoast acknowledges the Jagera and Turrbal people as the traditional custodians of Meanjin (Brisbane) and pays respects to elders past, present and emerging.

< MARTINIs >

House interpretations of the utterly sophisticated Martini.

Saison is a stunning vermouth & amaro label originating out of Embla restaurant in Melbourne. Dave Verhuel is the Chef/Owner who turned his attention to making some of the best vermouth & amaro in the country during the Covid lockdowns. We are extremely excited to be showcasing such fantastic products.

Dry \$28

Saison fallen quince vermouth
Apricot vodka
Beeswax gin

Saffron, herbaceous bay leaf & dried blood orange shine through in this dry iteration. Apricot helps to bring out the subtle fruity notes from the quince while beeswax adds a silky texture.

Wet \$28

Saison spring rhubarb vermouth
Four Pillars rare dry gin
Raspberry eau de vie
Rose geranium

The wet Martini is criminally underrated, but not here! Rose geranium from our friends at Suncoast introduces a floral component that beautifully compliments the fruit-forward rhubarb vermouth.

Adonis \$28

Saison black walnut vermouth
Amontillado sherry
Hojicha tincture

The Adonis is a classic, low-ABV cocktail often described as a sherry Martini. In this version, the rich & savoury notes of the vermouth takes centre stage with hojicha tea adding some roasted nutty flavours.

Mini \$16

Your choice of Martini served small (45ml).

Amaro Tonic 7.0% \$18

Saison Aperitifs x Mischief Brew

A tinnie of amaro & tonic. Need we say more?

< HOUSE COCKTAILS >

Caspar Milquetoast \$25

< **fruity / toasty / bubbly** >

Four Pillars rare dry gin
Lacto-fermented passionfruit
Sparkling wine
Vanilla
Milk toast soda

Paper Tiger \$24

< **floral / easy-drinking / Autumnal** >

Vanishing Point vodka
Nashi pear
Jasmine milk tea

Polite Refusal \$26

< **margarita / smoky / citrusy** >

Batanga blanco tequila
Mezcal
Distilled chilli
Citrus
Agave

Sweet Carrie \$30

< **boozy / rich / chocolatey** >

The Gospel solera rye
Cacao rum
Cherry mead
Coconut

Quiet Panic \$24

< **floral / sour** >

Archie Rose white cane rum
Strawberry eau de vie
Amaro Montenegro
Pomegranate
Citrus
Whites

Speed Bump \$26

< **herbaceous / green / fresh** >

Vanishing Point vodka
Cucumber
Dill
Citrus
Sugar snap pea soda

< WINE BY THE GLASS >

In order of palate weight - lightest > heaviest.

Sparkling

NV Veuve d'Argent > Burgundy, France \$18

White

2024 Saint Clair Origin Pinot Gris > Marlborough, NZ \$18

2025 Anim Riesling > Tinderbox, Tasmania \$25

2024 Cote Martin 'Galerie Texture' > Pyrenees, France \$21

Orange & Friends

2022 Dillworth & Allain 'Coup de Foudre Blanc'
> Macedon Ranges, Victoria \$19

2023 GioVino Orange > Sicily, Italy \$22

Rosé

2025 Mezzo Rosé > Wrattenbully, SA \$18

2024 Domaine de Triennes Rosé IGP Méditerranée
> Provence, France \$22

Red

2023 Chaffey Bros Chillable Red > Barossa Valley, SA \$18

2023 Georges Duboeuf Beaujolais Villages
> Beaujolais, France \$20

2022 SubRosa Shiraz > Pyrenees, Victoria \$22

Sweet

2024 Alasia Moscato d'Asti DOCG > Piedmont, Italy \$18

< NON-ALC >

Non-alcoholic 'wines' created to mirror their alcoholic counterparts using techniques such as fermentation, carbonation & maceration.

'Sparkling' \$20

Passionfruit marigold
Clarified Granny Smith apple
Bubbles

'Rosé'

Clarified strawberry
Milk toast
Cherry kombucha

'Chardonnay'

Rockmelon
Amazake
Holy basil vinegar

Four Pillars Bandwagon Dry	\$14
Strangelove cloudy pear soda	\$10
Strangelove mandarin soda	\$10
Strangelove yuzu soda	\$10

< BEER & CIDER >

Aether Brewing XPA	3.5%	\$12
Earth Brewing 'Rising Sun' pale ale	4.6%	\$13
Brouhaha 'Local's' lager	4.2%	\$12
Eighth Day pink rosé cider	5.2%	\$15
Glass House Brewery West Coast IPA	6.2%	\$15
Sobah non-alcoholic tropical lager	0.5%	\$12

‘What We Drink’

Each week we pop the cork on delicious vino that one of us is particularly fond of at present & that we wouldn't usually have the chance to open, as well as showcase beers & cocktails that are really hitting the spot. Refer to our blackboard for this week's 'What We Drink'.

< WINE BY THE BOTTLE >

In order of palate weight - lightest > heaviest.

Sparkling

NV Veuve d'Argent > Burgundy, France	\$100
NV Carousal Blanc de Blancs > Gippsland, Victoria	\$100
2023 Kollektiv Peternell San Peligroso Perlwein > Burgenland, Austria	\$130
NV Wiston Blanc de Blancs > West Sussex, England	\$210
2021 Latta Lagrein Blampbrusco > Yarra Valley, Victoria	\$100

Champagne

NV Vouette & Sorbée Blanc d'Argile Brut Nature	\$475
NV André Robert 'Les Vignes de Montigny' Extra Brut	\$200
2017 André Robert Terre du Mesnil Grand Cru	\$550
NV Jérôme Prévost La Closerie 'Les Béguines'	\$675
2014 Egly Ouriet Brut Grand Cru Millésime	\$1500

Rosé

2025 Mezzo Rosé > Wrattenbully, SA	\$70
2024 Dawning Days Rosé > Southern Highlands, NSW	\$88
2024 Domaine de Triennes Rosé IGP Méditerranée > Provence, France	\$100

White

2023 Oscar Hermann 'Spring' Sauvignon Blanc > Yarra Valley, Victoria	\$88
2021 Rudi Rabl Spiegel Grüner Veltliner > Burgenland, Austria	\$110
2024 Saint Clair Origin Pinot Gris > Marlborough, NZ	\$75
2024 Pallio Tenute Peralisi Verdicchio dei Castelli di Jesi D.O.C > Le Marche, Italy	\$80
2024 Pala 'Soprasole' Vermentino di Sardegna > Sardinia, Italy	\$90
2025 Anim Riesling > Tinderbox, Tasmania	\$125
2019 Domaine Ostertag Riesling Clos Mathis > Alsace, France	\$280
2024 L'Archetipo Fiano > Salento, Italy	\$115
2024 Le Battistelle 'Montesei' Soave Classico > Veneto, Italy	\$120
2023 Bekkers Petit Chablis > Chablis, France	\$165
2024 Villa Antinori Bianco Toscana IGT > Tuscany, Italy	\$110
2024 Haddow + Dineen 'Grains of Truth' Pinot Gris > Tamar Valley, Tasmania	\$150
2024 Girolamo Russo Bianco > Etna, Italy	\$180
2024 Tormaresca Chardonnay IGT > Puglia, Italy	\$100
2024 Chateau Acid Chardonnay > Central Ranges, NSW	\$110
2021 Maison C. Thiriet Bourgogne Confidentielle Blanc > Burgundy, France	\$295
2021 Fanny Sabre Beaune Clos Des Renardes > Burgundy, France	\$310
2022 Suertes del Marqués Tenerife Valle de la Orotava Vidonia V.P. > Canary Islands, Spain	\$440
2023 Torres Sangre de Toro Blanco > Penedes, Spain	\$75
2024 Cote Martin 'Galerie Texture' > Pyrenees, France	\$110
2024 By Farr Viognier > Geelong, Victoria	\$220
2021 Domaine Larue Puligny Montrachet 1er Cru Soud le Puits > Burgundy, France	\$480

Orange & Friends

2022 Amato Vino Roller Derby Flor > Swan Valley, WA	\$80
2023 GioVino Orange > Sicily, Italy	\$90
2022 Dillworth & Allain 'Coup de Foundre Blanc' > Macedon Ranges, Victoria	\$90
2024 Delinquente 'Hell Series' Fiano > Riverland, SA	\$100

Red

2023 Chaffey Bros Chillable Red > Barossa Valley, SA	\$80
2023 Vina Ventisquero Reserva Pinot Noir > Casablanca Valley, Chile	\$80
2023 Georges Duboeuf Beaujolais Villages > Beaujolais, France	\$100
2023 O'Leary Walker Nero d'Avola > Clare Valley, SA	\$90
2024 Antinori Pèppoli Chianti Classico DOCG > Tuscany, Italy	\$120
2021 Chionetti Dogliani San Luigi DOCG > Piedmont, Italy	\$100
2015 Scorpo Estate Grown Pinot Noir > Mornington Peninsula, Victoria	\$220
2023 Frankland River Estate Cabernet Franc > Frankland River, WA	\$120
2022 Accademia Dei Racemi I Monili Tarantino Primitivo IGT > Puglia, Italy	\$90
2020 François Millet et Fils Volnay 'Les Grands Poisots' > Burgundy, France	\$550
2019 Lucien Le Moine Morey Saint Denis 1er Cru Les Chaffots Rouge > Burgundy, France	\$795
2011 Marchard and Burch Mazis-Chambertin Grand Cru > Burgundy, France	\$795
2024 Alpha Box & Dice Siren > McLaren Vale, SA	\$80
2024 L'Appel Tá Ligado Touriga Nacional > Heathcote, Victoria	\$110
2022 Forest Hill Highbury Fields Shiraz > Mount Barker, WA	\$110
2022 Adelina Shiraz/Malbec > Clare Valley, SA	\$120
2024 Obsessionist Malbec > Cranbrook, Tasmania	\$120
2024 Cobaw Ridge Syrah > Macedon Ranges, Victoria	\$240
2021 SubRosa Shiraz > Pyrenees, Victoria	\$100
2015 Les Tours de Beaumont Haut-Medoc AOP > Bordeaux, France	\$150
2016 Giuseppe Quintarelli Rosso 'Ca del Merlo' > Valpolicella, Italy	\$485
2020 Giuseppe Cortese Barbaresco > Barbaresco, Italy	\$250
2016 Massolino Barolo Riserva 'Vigna Rionda' Etichetta > Barolo, Italy	\$1350
2018 Spinifex Rostein Shiraz > Barossa Valley, SA	\$225
2016 Segla by Chateau Rauzan-Segla Margaux > Bordeaux, France	\$290
2010 Chateau Canon St. Émilion Grand Cru Classé B > Bordeaux, France	\$1750

< APÉRITIF / DIGESTIF >

Amaro

(45ml)

Amaro Alpe	\$24
Amaro Alpino	\$20
Amaro Averna	\$18
Amaro Bràulio	\$14
Amaro Camatti	\$14
Amaro Dalloro	\$28
Amaro Montenegro	\$14
Amaro Nonino	\$22
Amaro Ramazzotti	\$22
Amaro Soldatini	\$24
Antico Amaro Noveis	\$14
Antico Fernet Noveis	\$18
Beechworth Bitters 'Up To Eleven'	\$24
Cynar	\$14
Fernet Branca	\$15
Fragrante Amaro Insolito	\$24
Full Circle Red Amaro	\$12
2024 Saison artichoke	\$18

Vermouth / Fortified

(60ml)

Cocchi Americano Rosa	\$15
NV Henriques & Henriques 10yr Malvasia	\$14
2017 Quinta do Noval LBV unfiltered port	\$22
Saison black walnut vermouth	\$20
Saison fallen quince vermouth	\$20
Saison rhubarb vermouth	\$20
2020 Toro Albalá Pedro Ximénez	\$25

Brandy

Avallen Calvados	\$16
1984 Delord Bas-Armagnac	\$30
Barsol Quebranta pisco	\$14
Christian Drouin XO Calvados	\$25
Martell VS Cognac	\$14
Nonino Grappa di Moscato	\$22

< SPIRITS >

Gin

Burly cucumber	\$16
Citadelle old tom	\$18
Dodd's organic	\$22
Drumshanbo gunpowder Irish	\$14
Ester strong	\$20
Four Pillars olive leaf	\$17
Four Pillars rare dry	\$12
Four Pillars yuzu	\$15
Hayman's sloe	\$12
Isle of Harris	\$21
Liverpool organic	\$15
Love Delhi mango & pomagranate	\$16
Never Never triple juniper	\$14
Plymouth dry	\$15
Threefold aromatic	\$14

Vodka

Hartshorn Sheep Whey	\$21
Vanishing Point	\$12

Agave

Batanga blanco	\$12
Fortaleza blanco	\$28
Fortaleza añejo	\$40
La Gritona reposado	\$18
Metoro Mezcal	\$16

Whisk(e)y

Australian > Scotch > Irish

Ailsa Bay peated single malt > Lowlands	\$18
Aultmore 12 single malt > Speyside	\$16
Bladnoch 8yr single malt scotch > Lowlands	\$22
Cape Byron 'Stone Beer Cask' single malt > NSW	\$25
Elements of Islay cask edit > Islay	\$20
Glendronach peated single Malt > Highlands	\$28
Jameson > Ireland	\$12
Method & Madness single pot still whiskey > Ireland	\$22
Starward Nova single malt whisky > Victoria	\$18
Whyte & Mackay blended scotch > Scotland	\$14

American style

Four Roses bourbon > USA	\$12
Gospel solera rye > Victoria	\$14
Westward sherry cask American single malt > USA	\$23

Rum

Dark Matter spiced	\$15
Flor de Caña 4yr extra secco	\$12
Flor de Caña 7yr grand reserve	\$12

< SELECTED LIQUEURS >

Chinola passionfruit	\$12
Green Chartreuse	\$22
Muyu jasmine liqueur	\$20
Rhubi mistelle	\$12
Suze	\$12
Tempus Fugit creme de banane	\$15
Three Fold 'Lemoncello'	\$14
Yellow Chartreuse	\$20

Our team!

Aidan
Caleb
Finbarr
George
James
Jun
Lucy
Montana
Oliver

before + after

Visit our older sibling, Before + After, at 181 George Street
Cheese - Cocktails - Amaro
[@beforeandafterbar](#)

Venner

Neo Nordic dining at 237 Boundary Street, West End
[@restaurantvenner](#)
www.restaurantvenner.com.au
Bookings encouraged, walk-ins very welcome

JANUARY

Oysters, vermouth & pink pepper mignonette \$7ea

Smoked eel parfait, salt & vinegar crisps \$14

Koji milk bread, truffle honey, whipped butter \$20

Deviled egg, keen's curry, caviar, curry leaf \$22ea

Seasonal farm crudités, fermented cashew

& turnip top salsa verde \$18

Beef tongue, piccalilli, white onion, parsley \$24

Heirloom tomato, prawn bisque, Thai basil \$28

Spice bag fried quail, roast capsicum, pickled onion \$28

Pork collar, braised peas, sauce charcuterie \$58

Tasmanian lamb mixed grill, peri peri, turnip \$70

Roast potatoes, leek jam, cheddar foam \$16

Green bean, white peach, fromage blanc \$17

Chocolate nemesis cake, earl grey cream \$18

English cheese plate, house lavosh -

Cave-aged Cheddar, apple & onion jelly \$12

Stilton blue, brûléed fig \$13

Baron Bigod, mushroom parfait \$15

Eat Brisbane Cookbook \$54.99

\$5 of every book sold is donated to the World Food Programme

WHAT WE EAT

\$70pp (min. 2 persons)

*When we're not working at Milquetoast
we're eating & drinking at Milquetoast.
When we do, this is what we eat.*

Chip butty, sauce gribiche

Beef tongue, piccalilli, white onion, parsley

Butterflied squab, black sapote mole
Baby gem lettuce, mustard vinaigrette

*[Don't think it's enough? Add on as many dishes from
the main menu as you desire]*

WHAT WE DRINK

*Each week we pop the cork on delicious vino that one of us
is particularly fond of and that we wouldn't usually have
the chance to open. It also means that when we dine here
ourselves, we have some super cool juice to drink!
Refer to our blackboard for this week's 'What We Drink'.*