

DIESEL

BAR & EATERY

the FOODMENU

the BITE & SIPSYMPHONY

Vegetarian Vegan Gluten Free

STARTER

Bread 🍞	\$12
Stone bread and olives.	
Edamame 🍱	\$13.5
Pan tossed edamame with garlic and chili.	
Mush Tacos 🌮	\$15.5
Marinated shimeji mushroom, slaw, pickle & chipotle mayo.	
Spiced Chicken Crepe	\$15.5
Chargrilled chicken mixed with Nepalese spices sitting on top of rice-flour based crepe (CHATAMARI) sprinkled with soybean, spring onion and coriander	
Beef Brisket on Crackers	\$18
Shredded home-made slow cooked beef brisket with diced tomato, Asian styled Salsa Verde on top of cracker	

MoMo/Dumplings	\$19
Nepalese style chicken dumplings served with sauce of your choice:	
▶ Home-made chili oil and garlic or,	
▶ Traditional Nepalese dumpling sauce.	
Croquette 🍟	\$18
Potato, cauliflower, mushroom, onion and coriander croquette truffle aioli.	
Peri-Peri Wings	\$16
Lemon and pepper sriracha & peri peri marinated chicken wings.	
Basil pesto oven baked Tiger prawn	\$26
Baked tiger prawn, avruga caviar, basil pesto.	

Margarita Pizza 🍕	\$15
Margarita mini pizza with Napoli, basil, oregano and bocconcini.	
• Add on Ham and Pineapple for \$6.5	
Wedges 🍟	\$15
Potato wedges with sour cream and sweet chilli.	

French Fries	\$12
Loaded French Fries	\$20
Nachos	\$18
Empanadas	\$14
Patacones	\$14

LUNCH HOURS

THURSDAY TO SATURDAY

11:00AM to TILL LATE

TUESDAY TO FRIDAY

HAPPY HOURS

5:00PM to 7:00PM

MAINS

Maple Sweet Potato and Tamarind Salad 🍷	\$26
Maple baked sweet potato, pepita seed, wild rice, cherry tomato, red onion and tamarind paste	
Banger and Mash	\$32
Fennel and thyme pork sausage, caramelized onion, rich jus on creamy mash potato with seasonal vegetables.	
Lamb Chop	\$35
Char grilled Lamb chops served with couscous salad.	

Pork Ribs	\$35
Pork ribs with plum vinegar, creamy dill mashed potatoes and seasonal tossed vegetables	
Chicken Parma	\$29
Chicken Parma with fries and salad.	
Salmon Fillet Salad	\$38
Chargrilled corn, mixed green salad, lettuce, chick pea, tomato, herb, Spanish onion and peri - peri mayo	

Chicken Burger	\$26
Smokey grilled marinated chicken breast with Moroccan spices, tandoori paste and natural yoghurt sitting in the middle of milk bun with lime and chilli mayo, slaw, tomato, and red capsicum with side of fries.	

Gourmet Local Beef Burger	\$27.5
Cheeseburger with, lettuce, tomato, onion, and tomato sauce and a side of fries.	
• Add Ons: Bacon and Egg - \$6	

Steak	
▶ Porter house- 300 gm	\$37
▶ Scotch fillet- 225 gm	\$45

A Char Grilled Steak served with Sauce of your choice with Chips and Salad on side

- Homemade Sauce made of Cream, Cognac, Shallots, Beef Stock, English Dijon Mustard, Green Peas, Thyme, and Worcester Sauce
- Homemade Chimichurri Gochujang Sauce

PASTA

Truffle Gnocchi 🍷	\$30
Creamy mushroom and spinach gnocchi with truffle oil.	
Buttery Crab Pasta	\$32
Linguine pasta with crab, chervil, cherry tomatoes and scallions.	
Pappardella Bolognese	\$28
Pappardella with stewed beef, onions, carrots, chilli and tomato paste	

EVERY TUESDAY	
STEAK NIGHT \$24	
Fresh porter house steak from bivano butchers with side of chips & salad.	

EVERY WEDNESDAY	
PARMA NIGHT \$24	
Chicken Parma served with side of chips & salad.	

TO FINISH

Home-made Almond & Cashew Brownie	\$10
Affogato	\$15

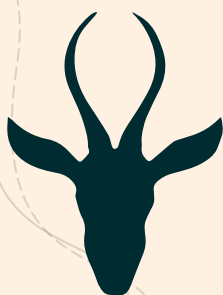
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Instagram Dieselbar.melbourne Facebook Diesel Bar Melbourne

Website www.dieselbar.melbourne



For all dietary restrictions, please speak to our staff



DIESEL

DRINKS

MENU

Connect with us
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BEER

ON TAP

Carlton Brewery Fresh
4 Pines Pale Ale
Balter XPA
Goat Lager
Hard Rated
Guinness
Peroni

POT	PINT	JUG
7.5	13	23
9.5	14	25
9.5	14	25
9.5	14	25
9.5	14	25
	14	
330ml	500ml	
11.5	15	27

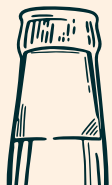


BOTTLED BEER

Asahi	12	Pure Blonde	12
Corona	12	Stone & Wood Pacific Ale	12
Furphy	12	Cascade Premium Light	11
Heineken	12	Goat Ginger Beer Can	12



CIDER & STUBBIES



\$12

Vodka
Cuiser



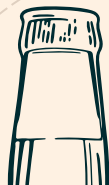
\$14

Jack Daniels
& Cola



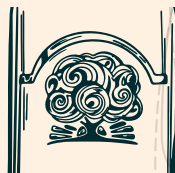
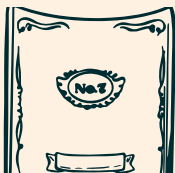
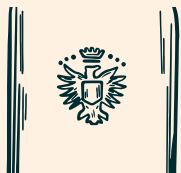
\$12.5

Somersby
Apple Cider



\$13

Rekorderlig
Strawberry & Lime

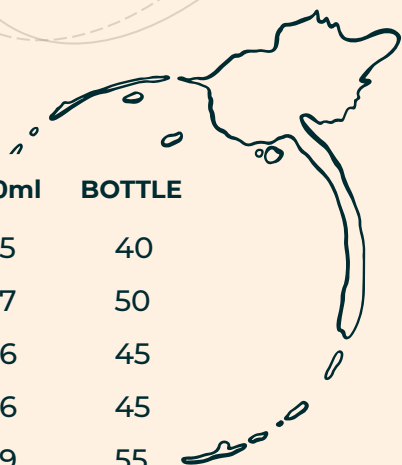


WINES

RED

Morgan's Bay Shiraz Cabernet
Fickle Mistress Pinot Noir
Squealing Pig Tempranillo
Seppelt The Drives Shiraz
Pepperjack Shiraz
Coldstream Hills Pinot Noir

150ml	250ml	BOTTLE
9	15	40
11	17	50
10	16	45
10	16	45
12	19	55
14	21	60



WHITE

Morgan's Bay Sem Sauv Blanc
821 South Sauv Blanc
Cape Schank Pinot Grigio
Secret Stone Pinot Gris
Coldstream Hills Chardonnay
Leo Buring Riesling
T'Gallant Juliet Moscato

150ml	250ml	BOTTLE
9	15	40
10	16	45
11	17	50
11	17	50
14	21	60
10	16	45
10	16	45

ROSE

Squealing Pig

150ml	250ml	BOTTLE
10	16	45



SPARKLING

Morgan's Bay Sparkling
Squealing Pig Prosecco
Chandon NV

150ml	BOTTLE
9	40
11	50
13	60



SIGNATURE COCKTAILS



DIESEL SOUR

\$25

A vibrant fusion of Fiorente Elderflower Liqueur, Alizé, and Blue Curaçao, delivering a punch of floral sweetness and citrus tang.



WHITE LADY

\$24

Created in the 1920s, this elegant cocktail blends gin, lemon juice, and Cointreau, served chilled in a coupe glass. Crisp and citrusy, it exudes sophistication.



MOSCOW MULE

\$24

A refreshing cocktail that was popularized in the 1940s, this drink is made with vodka, ginger beer, and lemon juice, served in a copper mug. It's a fizzy and zesty drink that will keep you cool and hydrated.



LIQUID VIAGRA

\$24

A potent mix of Tanqueray gin, Alize Bleu, lemonade, and blue curaçao, served in a balloon glass and garnished with mint leaves and raspberry cordial. Vibrant in color and refreshing in flavor.



PURPLE HAZE

\$25

Indulge in the delightful fusion of gin and blackberries, harmonized with a tantalizing sweet and sour twist.



THE FRESH 202

\$25

Savor the perfect harmony of gin and Chambord, infused with cranberry juice and bitters, crowned with a medley of luscious berries.

SIGNATURE COCKTAILS



SANTORINI SUNRISE

\$25

Embrace the summer vibes with a refreshing blend of mango liqueur, Cointreau, Southern Comfort, and vibrant orange juice.



QUEEN OF THE SOUTH

\$25

Fit for royalty, indulge in a regal blend featuring 4 Pillars Gin, lemon juice, simple syrup, and crowned with luxurious Chambord.



THE LAST MELON

\$24

Embark on a journey to the tropics with Bacardi, skillfully shaken into a vibrant watermelon martini, delivering a refreshing burst of fruity delight with each sip.



HOLLY WATER

\$26

A vibrant citrus mix of cognac and spiced rum, fresh lemon, lime, and grapefruit juice, gaining more spice from a float of Angostura bitters, with finishing touches of green Chartreuse and sugar.



LITTLE LONSDALE

\$25

Discover elegance in every sip with our 'Pretty in Pink' cocktail, featuring Fiorente Elderflower liqueur, vodka, fresh grapefruit, and a hint of fragrant rosemary.

CLASSIC COCKTAILS

Aperol Spritz

\$23

Bright orange in color, the Aperol Spritz is a delightful combination of sweet liqueur and fizzy prosecco, offering a refreshing sip with a pleasing bitter-sweet aftertaste.

Negroni

\$25

Need we say more? Boldness of Campari, the depth of Rosso, and the classic touch of Gin.

Old Fashioned

\$25

Crafted with Bourbon, delicately sweetened with sugar, and enhanced with aromatic bitters, this classic cocktail is served over ice, adorned with an orange zest twist.

Long Island Ice Tea

\$26

Tequila, vodka, Cointreau, gin, and rum: each potent on its own. But when blended with a splash of cola and lemon juice, they create this dangerously delicious boozy cocktail.

Cosmopolitan

\$23

A perfect balance of sweet and sour, this iconic cocktail features vodka, cranberry, Cointreau, and citrus. It's not just a drink—it's a good time in a glass.

Sex on the Beach

\$24

Indulge in this fruity highball, a tantalizing blend of vodka, peach schnapps, orange juice, and cranberry juice, delivering a taste of paradise with every sip.

Piña Colada

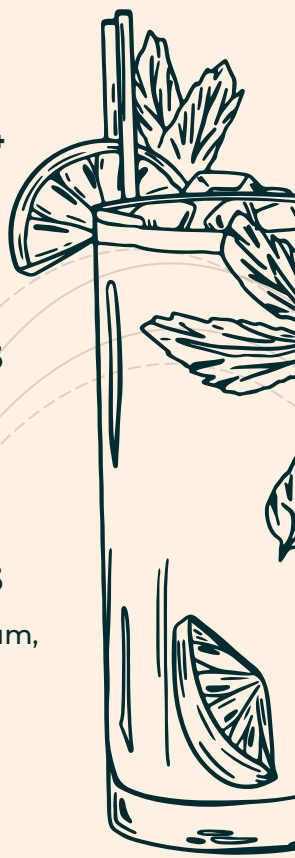
\$25

Dive into paradise with this blended cocktail, marrying white rum, Malibu, creamy coconut, and pineapple juice for a taste of tropical bliss.

Mojito

\$25

Crafted from fresh mint, muddled limes, sugar syrup, and white rum, this iconic cocktail captures the spirit of relaxation in every refreshing sip.



CLASSIC COCKTAILS

Black Russian

\$22

An enticing combination of vodka, coffee liqueur, and cola, crafting a bold and indulgent cocktail experience.

Melon Mojito

\$25

A refreshing twist on the classic Mojito, infused with the luscious flavor of Midori, offering a delightful sip of summer.

Fruit Tingle

\$25

Channeling the vibrant flavors of the beloved candy, this cocktail features vodka, blue curacao, raspberry cordial, and a splash of lemonade for a refreshing and nostalgic twist.

Berry Daiquiri

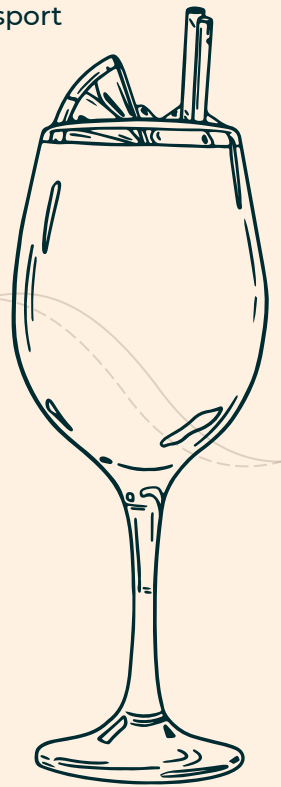
\$24

A timeless blend of ripe strawberries, zesty lime, and Bacardi rum, delivering the essence of summer in every sip.

Mai Tai

\$24

A rum-based cocktail that originated in California, this drink is a blend of light and dark rum, orange liqueur, lime juice, orgeat syrup, and grenadine. It's a colourful and flavourful drink that will transport you to a tropical paradise.



SOURS

Amaretto sour

Sweet amaretto and tangy lemon.

\$24

Jamaretto sour

Jameson Irish whiskey, Amaretto, and sour.

\$24

Whiskey sour

Whiskey, lemon juice, and simple syrup.

\$24

Bourbon sour

Bourbon, lemon juice, and simple syrup.

\$24

Rum sour

White rum, lemon juice, and simple syrup.

\$24



MARTINIS

Classic Martini

\$24

Your choice of vodka or gin, stirred to perfection and served with a twist or olives. Order it dirty if that is your preference.

Pornstar Martini

\$25

Our passionfruit cocktail, crafted with vanilla vodka, Passoa, and lime juice for an irresistible burst of flavor.

Chocolate Martini

\$25

Our dessert-inspired cocktail, featuring vanilla vodka, dark creme de cacao, Tia Maria, and fresh cream for a rich and creamy delight.

French Martini

\$25

Featuring raspberry liqueur, pineapple juice, and vodka for a delightful and fragrant cocktail experience.

Lychee Martini

\$25

The exotic allure of our martini, crafted with vodka and the sweetness of lychee liqueur, delivering a refreshing cocktail.



MARGARITAS

Classic Margarita

\$24

Timeless perfection in three ingredients—tequila, triple sec, and lemon juice—expertly balanced for the perfect sip.

Spicy Margarita

\$25

A classic margarita with white tequila, elevated with a hint of spice for a fiery twist on a timeless favorite.

Cocorita

\$25

A tropical twist on the classic margarita, crafted with 1800 coconut tequila and Fiorente elderflower liqueur for a refreshing and exotic flavor experience.

Passionfruit Margarita

\$24

A tropical twist on the traditional margarita, this drink features tequila, passionfruit liqueur, lemon juice, and fresh passion fruit pulp. It's sweet, tangy, and refreshing, with a hint of spice from the salt rim.

Blue Margarita

\$24

A vibrant twist on the classic margarita, enhanced with a splash of blue curacao for an electrifying burst of color and flavor.

Fire Margarita

\$24

Our classic margarita, infused with a fiery kick of Sriracha for a spicy twist on a beloved favorite.



REFRESHERS

Tinto de Verano

Embrace summer vibes with Shiraz wine, Solo, cinnamon, orange juice, ice, garnished with green apple and orange slice.

\$16

Elderflower Spritz

Elevate your spritz game with Fiorente Elderflower, prosecco, and soda water.

\$24

Mimosa

Classic brunch indulgence featuring champagne and freshly squeezed orange juice.

\$11

Spiced Apple

A refreshing blend with a subtle hint of cinnamon given by Fireball scotch, and refreshing apple flavor.

\$17

TNT Bomb

Prepare for a flavor explosion with Jack Daniels, Jagermeister, and Redbull.

\$20

Corona Michelada

A refreshing twist on a classic with Corona beer, lemon juice, and a salted rim.

*Order it spicy as well.

\$15



MOCKTAILS

Non-alcoholic drinks

False Alarm

\$12

Tangy passionfruit with a spicy kick.

BlackBerry Breeze

\$12

Luscious blackberry with a hint of sweetness.

Tasty Melon

\$12

Refreshing melon with a burst of fruity flavor.

Passion Bukkake

\$12

Exotic passionfruit with a creamy undertone.

Virgin Mojito

\$12

Enjoy the classic flavors of a Mojito without the alcohol for a refreshing treat.

Pineapple Mint Mojito

\$12

A refreshing and tropical flavor of pineapple juice and mint.

Tropicana

\$12

Refresh your palate with a tantalizing mix of mango syrup, apple, and lime juice, shaken with mint for a burst of tropical flavors.

BOMBS

Jager bomb

\$17

Jagermeister dropped into Red Bull for a potent kick.

Skittle bomb

\$17

Chambord and Cointreau dropped into Red Bull for a fruity explosion.

Melon bomb

\$17

Midori dropped into Red Bull for a refreshing twist.

Chupacabra bomb

\$17

Tequila and Jagermeister dropped into Red Bull for a fiery shot.

Irish Car bomb

\$18

Baileys, Jameson, and Kahlua dropped into Guinness beer for a creamy blend.

ABC bomb

\$17

Absinth, Bacardi, and Chartreuse dropped into Red Bull for an intense mix.

PREMIX SHOTS



\$14

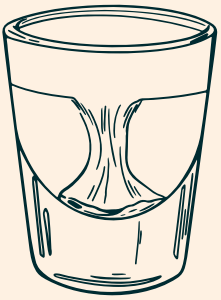


\$14



\$14

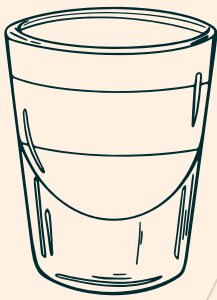
SHOTS



Cowboy Cocksucker

Butterscotch,
Baileys.

\$14



ABC

Absinth, Bacardi,
Chartreuse.

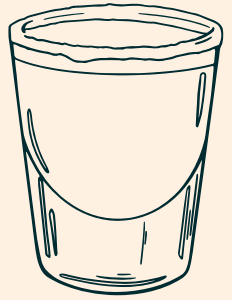
\$17



Cookie Monster

Banana, Kahlua,
Baileys, Chartreuse.

\$14



Jam Donut

Raspberry,
Chambord,
Baileys, sugar rim.

\$14

B52

Kahlua, Baileys,
Cointreau.

\$14

Quick Fuck

Midori, Baileys,
Cointreau.

\$14

Absolut Bitch

Kahlua, Baileys,
Absolut Vanilla.

\$14

Buttery Nipple

Butterscotch,
Baileys,
Smirnoff Vodka.

\$14

SPIRITS

IMPORTED LIQUEURS

Absinth	\$17
Agwa	\$16
Aguardiente	\$16
Amaro Montenegro	\$14
Aperol	\$14
Alize Bleu	\$16
Baileys	\$16
Campari	\$14
Chambord	\$16
Cointreau	\$16
Disaronno	\$16
Frangelico	\$16
Green Chartreuse	\$17
Jagermeister	\$16
Kahlua	\$16
Malibu	\$16
Metaxa Ouzo	\$14
Midori	\$16
Opal Bianco	\$16
Opal Nera	\$16
Paraiso	\$16
Pimms	\$14

SPIRITS

SCOTCH – WHISKEY

Johnnie Walker Red	\$14
Ardbeg 10YO	\$19
Canadian Club	\$15
Chivas	\$18.5
Dimple 12YO	\$18
Fireball	\$15.5
Glenfiddich 12YO	\$18.5
Glenmorangie 10YO	\$18.5
Jameson	\$16
Johnnie Walker Black	\$17
Johnnie Walker Green	\$19
Johnnie Walker Blue	\$52
Talisker 10YO	\$19

RUM

Bacardi 8	\$14
Captain Morgan Spiced Gold	\$16
Kraken	\$18

VODKA

Smirnoff Red	\$14
Absolut	\$16.5
Absolut Vanilla	\$16.5
Belvedere	\$18.5
Grey Goose	\$18.5
666 Pure Tasmania	\$16

SPIRITS

GIN

Gordons	\$14
Bombay Sapphire	\$16
Four Pillars Rare Dry	\$17.5
Four Pillars Bloody Shiraz	\$17.5
Hendricks	\$17.5
Tanqueray	\$16

TEQUILA

Jose Cuervo Especial	\$14
1800 Añejo	\$20
1800 Coconut	\$20
1800 Reposado	\$20
1800 Silver	\$20
Patrón Silver	\$20

BOURBON

George Dickel	\$14
Bulleit	\$15
Jack Daniels	\$15
Jim Beam	\$15
Makers Mark	\$16
Southern Comfort	\$15
Wild Turkey	\$16

COGNAC & BRANDY

Chatelle Napoleon	\$14
Hennessy VSOP	\$20
Hennessy XO	\$32