



# PIANO BAR

FOOD AND WINE MENU

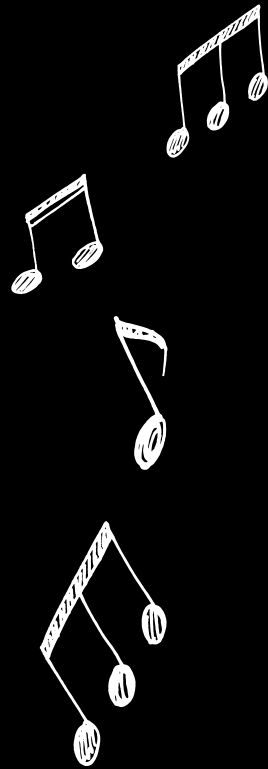


# PIANO BAR

## WELCOME

Cue the martinis and dial up the jazz!  
Piano Bar is a nod to the 1920s, where  
old-world glamour and old-fashioned  
service meets a modern twist.

Let our expert mixologists show you  
the best of our barrel-aged spirits,  
carefully curated wine list and handcrafted  
cocktails with a cheeky twist.



# TAPAS



# MENU

11:00am till 11:00pm

## TAPAS

Confit Pumpkin | 16.0

Smoked tomato, pumpkin seed, crispy rice paper (gf, v)

Spanish Pork Skewer (3) | 18.0

Paprika rub & aioli (gf, df)

Baked Camembert | 23.0

Bacon chilli jam, crostini & walnut salad (vg, contains nuts)

Baked Oysters (3) | 24.0

Smoked gouda, tequila cream, jalapeno and crispy potato (gf)

Beef Empanada (4) | 18.0

Colombian salsa

Patatas Bravas | 14.0

Cheese, bacon, sour cream & spring onion (gf)

House Cured Wagyu Beef | 23.0

Truffle & poached egg (gf)

Garlic Prawns (6) | 18.0

Mojo picon sauce (gf, df)

All tapas can be made gluten free on request

gf - gluten free df - dairy free vg - vegetarian o - optional

## **LIGHT BITES**

**Oysters | 5.0 each**

Natural with lemon and tabasco

**Australian Mixed Olives | 12.0**

House marinated Australian olives

**Antipasto | 18.0**

Sliced meats, grilled zucchini, sundried tomatoes, olives, pickles & grissini (df)

**Selection of Australian Cheese | 22.0**

Dried and fresh fruit, nuts, celery, quince paste, crackers  
& breads (vg, contains nuts)

**Emporium Caesar Salad | 16.0**

Baby cos, pancetta, white anchovy, ciabatta croutons, boiled egg, parmesan

Add Chicken | 8.0

Add Queensland King Prawns | 10.0

**Fries | 9.0**

Rosemary salt, chipotle & lime aioli (v)

gf - gluten free df - dairy free vg - vegetarian v - vegan

## **SWEETS**

### **Raspberry & Pistachio Paris Brest | 9.0**

Pistachio topped crispy choux, whipped raspberry cream, pistachio praline, raspberries (vg)

### **Coffee & Cardamom Parfait | 18.0**

Chewy muscovado & chocolate dacquoise, espresso parfait, cardamom, coffee crumbs (gf, vg)

### **Sweetcorn Cheesecake | 16.0**

Sweetcorn cheesecake, miso fudge, salted caramel popcorn (gf, vg)

### **Mango-Misu | 16.0**

Savoiradi sponge, mango mascarpone, tropical fruit jelly, mango crispies (vg)

### **Banana-Peanut S'mores | 18.0**

Graham cracker sable, peanut butter cremeaux, Valrhona milk chocolate mousse, banana ice cream (vg)

### **Seasonal Fresh Fruit Selection | 16.0**

Mango sorbet, fresh mint, chilli salt (gf, v)

gf - gluten free df - dairy free vg - vegetarian o - optional



# PIANO BAR

**BEER AND WINE MENU**

### **BOTTLED BEER**

James Boag's Premium Light (2.9%)	7.0
Peroni Leggera (3.5%)	8.0
Fixation Brewing Co Obsession Session IPA (6.4%)	9.0
Asahi Super Dry (5.0%)	9.0
James Boag's Premium Lager (5.0%)	9.0
Corona (4.6%)	9.0
Peroni Nastro Azzurro (5.1%)	9.0
Hahn Ultra Crisp Gluten Free (4.2%)	9.0
Stone + Wood Cloud Catcher Pale Ale (5.5%)	10.0
Burleigh Brewing Twisted Palm Tropical Pale Ale (4.2%)	10.0
Burleigh Brewing Big Head No Carb Lager (4.2%)	10.0
White Rabbit Dark Ale (4.9%)	10.0
Stone & Wood Green Coast Lager (4.7%)	10.0
Young Henry's Newtowner Pale Ale (4.8%)	10.0
Balter XPA (5%)	11.0
Newstead Brewery Two to the Valley IPA (5.9%)	12.0
Fortitude Brewing Roots & Leaves Ginger Beer (3.5%)	12.0

### **BOTTLED CIDER**

Monteith's Crushed Apple Cider (4.5%)	9.5
Monteith's Crushed Pear Cider (4.5%)	9.5
Rekorderlig Premium Passionfruit Cider (4.0%)	12.0
Rekorderlig Strawberry-Lime Cider (4.0%)	12.0

### **EMPORIUM + BOILING POT BREWING CO - TAP**

Our Lager (4.7%)	9.0
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### **TAP BEER**

Kirin	9.0
Furphy	9.0
Little Creatures Pale Ale	9.0
Little Creatures Rogers	9.0
James Squire Mid River	9.0
Stone + Wood Pacific Ale	9.0
James Squire Ginger Beer	9.0



## CHAMPAGNE

Glass | Bottle

### BRUT

NV	Mumm Grand Cordon Reims, FR	24.0   115.0
NV	Charles Heidsieck Brut Reserve Epernay, FR	25.0   180.0
NV	Perrier-Jouët Grand Brut Epernay, FR	29.0   140.0
NV	Billecart-Salmon Brut Mareuil-sur-Ay, FR	150.0
NV	Louis Roederer Brut Reims, FR	165.0
NV	Mumm RSRV Cuvée 4.5 Reims, FR	240.0
2012	Mumm Millesime Reims, FR	160.0
2008	Veuve Cliquot Vintage Epernay, FR	185.0
2012	Charles Heidsieck Brut Epernay, FR	280.0
2012	Perrier-Jouët Belle Époque Epernay, FR	345.0
2009	RSRV Blanc de Noirs Reims, FR	320.0
2008	Dom Pérignon Grand Brut Champagne, FR	700.0

### BLANC DE BLANC

NV	Perrier-Jouët Blanc de Blancs Epernay, FR	210.0
NV	Charles Heidsieck Blanc de Blancs Epernay, FR	28.0   240.0
2013	Mumm RSRV Blanc de Blancs Reims, FR	310.0

### ROSÉ

NV	Mumm Grand Rosé Reims, FR	26.0   125.0
NV	Charles Heidsieck Rosé Reserve Epernay, FR	28.0   230.0
NV	Perrier-Jouët Blason Rosé Epernay, FR	150.0
NV	Mumm RSRV Foujita Reims, FR	310.0
2006	Charles Heidsieck Rosé Reims, FR	285.0

### SPARKLING

NV	Petit Cordon by Mumm Marlborough, NZ	12.0   55.0
NV	Bandini Prosecco Veneto, IT	13.0   60.0
NV	Parigot Cremant Burgundy, FR	75.0

### ROSÉ

2017	Turkey Flat Barossa Valley, SA	11.0   50.0
2019	Yangara McLaren Valley, SA	13.0   60.0
2017	Maison AIX Provence, FR	14.0   65.0
2017	La Petite Mort Granite Belt, QLD	65.0

## **RIESLING**

	<b>Glass   Bottle</b>
2018 Steingarten Eden Valley, SA	11.0   50.0
2018 St Hugo Eden Valley, SA	65.0
2018 Gentil Hugel Alsace, FRA	75.0
2016 Dönhoff Estate Trocken Nahe, GER	90.0

## **SAUVIGNON BLANC + SEMILLION**

2018 Sidewood Sauvignon Blanc Adelaide Hills, SA	12.0   55.0
2020 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA	14.0   65.0
2018 Stoneleigh Wild Valley Marlborough, NZ	55.0
2018 Terre a Terre Sauvignon Blanc Wrattobully, SA	70.0
2012 Craggy Range "Te Muna Road" Hawkes Bay, NZ	85.0

## **PINOT GRIS + GRIGIO**

2020 Brockenchack On Point Pinot Grigio Eden Valley, SA	11.0   50.0
2019 Tar & Roses Pinot Grigio Strathbogie Ranges, VIC	14.0   55.0
2017 Villa Chiopris Pinot Grigio Friuli, ITA	65.0
2017 Scorpo Pinot Gris Morningside Peninsula, VIC	70.0
2016 Domaine Albert Mann Cuvee Albert Alsace, FRA	120.0

## **CHARDONNAY**

2017 Domaine Naturalist 'Discovery Series' Margaret River, WA	12.0   55.0
2018 Grand Ardèche Louis Latour, FR	14.0   65.0
2017 Fire Gully Margaret River, WA	70.0
2018 Te Mata "Elston" Hawke's Bay, NZ	80.0
2018 St Hugo Eden Valley, SA	85.0

## **WHITE VARIETALS**

2017 John Duval "Plexus" Barossa Valley, SA	70.0
2015 Hugel Gewürztraminer Classic Alsace, FR	85.0

## **PINOT NOIR**

	<b>Glass   Bottle</b>
2019 Plantagenet 'Three Lions' Great Southern, WA	11.0   50.0
2017 Stoneleigh Rapura Marlborough, NZ	13.0   60.0
2017 Sidewood Adelaide Hill, SA	60.0
2017 Gevrey-Chambertin Richard Sequin Burgundy, FR	180.0

## **SHIRAZ + BLENDS**

2017 Turkey Flat Butchers Block GSM Barossa, SA	12.0   55.0
2017 Langmeil "Prime Cut" Shiraz Barossa, SA	12.0   55.0
2016 Chalk Hill Shiraz McLaren Valley, SA	13.0   60.0
2013 Clovelly Estate Reserve Moffatdale, QLD	75.0
2019 Two Hands Angel's Share Shiraz McLaren Valley, SA	75.0

## **CABERNET SAUVIGNON + BLENDS**

2018 Penny Hill 'Edward Road' Cab. Sauv. McLaren Vale, SA	12.0   55.0
2018 Ring Bolt Cabernet Sauvignon Margaret River, WA	70.0
2016 Kaesler Cabernet Sauvignon Barossa Valley, SA	80.0
2015 Church Rd Grand Reserve Cab. Sauv. Merlot Hawkes Bay, NZ	85.0
2018 The Other wine Co Cabernet Franc Kangaroo Island, SA	80.0

## **RED VARIETALS**

NV Domaine de Chatillon Vin De Savoie Gamay Savoie, FR	11.0   50.0
2018 Varvaglione Negroamaro del Salento IGP Puglia, ITA	13.0   60.0
2013 Campo Viejo Rioja Reserva Tempranillo Rioja, SP	55.0
2016 Clovelly Estate Verdot Moffatdale, QLD	60.0
2016 Rusden 'Good Shepard' Malbec Barossa Valley, SA	75.0
2016 Bodega Catena Zapata Malbec Mendoza, ARG	80.0
2017 Church Road McDonald Series Syrah Hawkes Bay, NZ	80.0
2018 Farr Rising Gamay Geelong, VIC	85.0