COCKTAILS

Welcome to Nick & Nora's.

As you settle into the lavish world of crime - fighting duo Nick & Nora Charles, the cocktail soirée around you is already in full swing. Music twinkles lightly through the room, conversations buzz and glasses clink - like a moment lifted from a classic whodunit, complete with a cast of colourful, extravagant guests.

Tonight, you're invited to meet this ensemble of characters and the drinks they love. Our menu spans every taste - from light and crisp to fruity and fresh, sweet and rich to strong and complex. Simply choose the character that matches your mood, and follow their lead.

We cannot guarantee the absence of egg, nut, soy, milk, gluten, fish, shellfish or other allergens in any beverage. If you have any food or drink allergies, please speak to our bartenders.

All card & app payments will incur a transaction fee of 1.76% | Sundays and Public Holidays incur a 15% surcharge.

NICK & NORA'S
FAVOURITES

Whether it's your first visit to Nick & Nora's or you're a seasoned regular familiar with our love of bubbles, fire, ice and fog, these libations come highly recommended. Each one has stood the test of time in both our guests' palates and their memories.

CARDINALE SIN

Beefeater Gin, lemongrass, lemon myrtle sorbet, bubbles of choice.

Claudia Cardinale, the Italian-born starlet and sex symbol of the 1960's was certainly sophisticated and crowd pleasing just like this tasty sgroppino twist. There is only one word to describe this drink, moreish!

Chandon NV Brut **$26.5**
Moët & Chandon Impérial Brut **$58**

Upgrade to Patron Silver Tequila **+$2.5**

PASSION PROJECT **$27.5**

Bombay Sapphire Gin, dry sherry, Aperol, passionfruit, raspberry, chamomile, lemon, bubble.

This little banger you'll need to see to believe. Burst the bubble and get lost in the haze that is our passion project. You won't regret it!

CAFE NOIR **$27.5**

Bacardi Ocho Rum, cold drip, coffee liqueur, sweet sherry, vanilla, tonka.

This is one fancy cocktail! Aged rum is stirred down with coffee and sweet sherry. Layered on top is a tonka and vanilla bean mousse, super chilled with liquid nitrogen to create a frozen cap. Crack through the top and enjoy the goods.

BURNT BUTTER OLD FASHIONED **$27.5**

Brown butter Havana 7yr Rum, Madeira, Dom Bénédictine, chocolate bitters, saline.

Butter is not just for toast in the hardboiled detective world! One of the world's greatest aged rums is hugged by flavours of butterscotch, spiced honey and butter.

THE SWINGERS

Share and share alike! Things always get more interesting with this lively crew. If you're in the mood for a shared experience, these crowd-pleasing punches are made for you and your entourage.

All our punches are crafted to taste even better with bubbles. If you'd like to add an upturned bottle of sparkling wine, simply let our team know and ask to Pimp My Punch!

UPSIDE DOWN PINEAPPLE PUNCH

Min 4 guests

Wyborowa Vodka, Havana Club 3yr Rum, Amaro Montenegro, lemon, sour pineapple, yuzu, choice of bubbles.

If you know what an upside down pineapple is a signal for, then you know…This crowd pleasing punch has it all going on. Sour pineapple gives way to the tang of yuzu and the tropical flavours of white Caribbean rum and fresh citrus.

Chandon NV Brut	**$26.5pp**
Moët & Chandon Impérial Brut	**$36.5pp**
Upgrade to Grey Goose Vodka	**+$2.5pp**

THE BOATHOUSE AFFAIR

Min 4 guests

Havana Club 3yr Rum, rum, rye whiskey, peach iced tea, lemon juice, bitters, sparkling.

Leave your keys in the punchbowl and we'll see you at the boathouse. This delicious punch is sure to get the party started! Refreshing peach iced tea, rum and cognac play wonderfully with sparkling wine.

Chandon NV Brut	**$28.5pp**
Moët & Chandon Impérial Brut	**$39.5pp**

THE FEMME FATALE

You know this dame. She's trouble - the irresistible kind - with a kiss like sin and a voice that could melt ice. You'll find her at the hotel bar, sinking martinis. Buy her one. She takes hers 15:1, a dash of orange bitters and three olives.

Tell us how you like yours, or choose from our recommendations, ranging from sharp and dry to eccentric and complex.

SEDUCTIVE SENORITA **$26**

Beefeater Gin, dry sherry, elderflower, Spanish olive.

This alluring seductress is sophisticated, sweet and floral with a kiss that will leave you licking your lips and under her spell.

THE SICILIAN **$26.5**

Beefeater Gin, Amaro Nonino, orange citrate.

Named after Mario Puzo's 1984 sequel to his novel "The Godfather". This tasty martini variation showcases fine botanicals with wafts of citrus and bitter undertones. One for the gangsters out there.

AKIRA **$26.5**

Wyborowa Vodka, puffed rice rested sake, plum wine, melon brine.

This Japanese inspired twist on the classic Dirty Martini uses our house melon brine to deliver that salty punch you know and love. Complimented by a puffed rice rested sake to round it all out, if you love dirty martini's you should definitely get down and dirty with an Akira.

THE HOLLYWOOD STARLET

She's the embodiment of silver-screen glitz, glamour and effortless sophistication. Gliding through the party with an entourage in tow, she punctuates every story with a flourish of her cigarette holder. Naturally, she drinks only the cocktails crowned with Champagne.

If you're after something bright, classy and bubbling with charm, this is where you'll want to be.

BUBBLIN **$28.5**

Plymouth Gin, Belsazar rosè vermouth, dry sherry, grape must, blood orange kombucha.

Hand bottled in house this banging cocktail is the perfect balance of sweet and dry and stands up against a glass of bubbles any day of the week. Crack open a bottle and get busy with the fizzy!

ORCHARD OF CURIOSITIES **$26.5**

Beefeater Gin, green cardamom verjuice, cucumber syrup, pear liqueur, Umeshu Choya Ume Fruit, G.H Mumm.

A zesty and refreshing highball created with the juicy fruits of an orchard in mind. Pears and plums play well with Hendrick's Gin and cardamom in this refreshing cocktail.

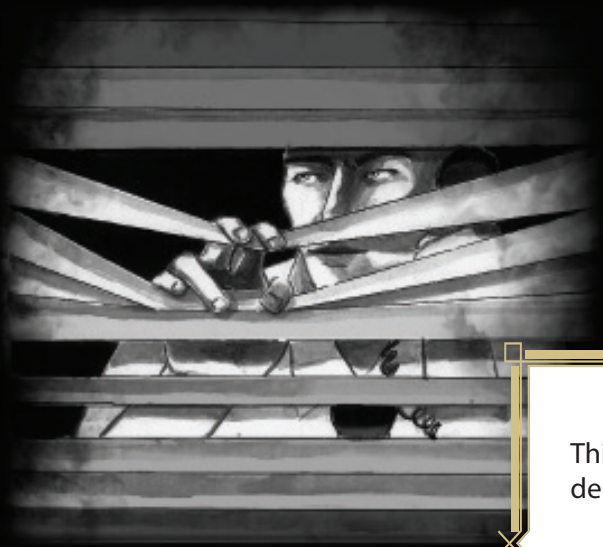
NICK & NORA'S SPRITZ

Bombay Sapphire Gin, Aperol, Suze, watermelon champagne cordial, soda, bubbles of choice.

It's always spritz o'clock here at Nick & Nora's and this signature is guaranteed to meet all of your spritzy needs. Not only does our house watermelon and Champagne cordial take this deliciously refreshing beverage to the next level but there is also the option to upgrade your bubbly. Treat yourself.

Chandon NV Brut **$27.5 / $107**
Moët & Chandon Impérial Brut **$46.5 / $184**

Available in single serve or carafe.



THE SNITCH

Sour? Absolutely. Bitter? On occasion.
This questionable character has scores to settle and debts to collect - he'd even turn on his own mother to get what he wants.

If you prefer your drinks on the sour, sharp or occasionally bitter side, you'll want to linger here.
Just be careful not to reveal too much in conversation.

KNOCK TWICE **$26.5**

Makers' Mark Whisky and Lot 40 Whiskey Earl Grey Blend, Laphroiag Select, Penfolds Tawny Port, mure, lime juice, simple, blackberry jam.

This fruity little number is sure to knock your socks off! Jammy and fruit forward with a whisky centre, finished with a spray of smoked rose for a light aromatic lift.

THE SIDE EYE **$26.5**

Lemon thyme infused Martell VS Cognac, Amontillado Sherry, blood orange syrup, lemon juice, orange blossom water.

Punchy and zesty with a dry finish. This sour style cocktail has people looking. Martell VS works wonderfully with sherry and blood orange in this lively cocktail.

FUGITIVE FIZZ **$27**

Patron Silver Tequila, Amaro Montenegro, mandarin shrub, orange citrate, sugar, soda, egg white.

Running from the law and heading south of the border has its advantages; TEQUILA! Mandarin, orange citrate and amaro combine with aged tequila to give a confectionary, sherbet like profile.

THE HONEY TRAP

She casts desire and intrigue with every glance - but be warned, this seductress is not always what she seems. Sweet on the surface, she carries a lingering sting beneath it all.

If you're craving something sweet, sultry and a touch decadent, let your eyes wander to this section of the menu.

WENDY'S SCOOP **$27.5**

Fellow Vanilla & Cream Vodka, Chinola, vanilla syrup, pineapple juice, waffle, champagne cream, bubble.

We've got you covered with this boozy dessert cocktail, reminiscent of the raunchy Porn Star Martini. Take a trip to the ice cream parlour with flavours of passionfruit, vanilla and pineapple topped with a Champagne cream and bubble.

BANANA-RAMA RUMRUNNER **$29.5**

Havana Especial Rum, Goslings, O.F.T.D. rum, banana liqueur, house (secret) Tiki juice mix, pandan orgeat, falernum, bitters.

A riff on a tropical classic with lashings of rum and a banana finish. Fruity, citrusy and strong, this libation will leave you laying in a beach front bungalow!

MELON TRAP **$27.5**

Olmeca Blanco Tequila, sloe gin, watermelon, hibiscus, orange, basil.

Just like the ultimate honey trap this one lures you in with its stunning looks, is sweet to the taste and has a zesty sting with a smooth freshness. She's worth the risk.

THE HARDBOILED DETECTIVE

Bourbon for breakfast, malt whisky with lunch and Cognac to round out the day - this rugged character proves not all heroes wear capes. With one hand on his .38 revolver and the other curled into a fist, you can tell he's chasing a drink with real grit.

If you like yours strong and stirred down, you'll find your kindred spirit here.

JAILBIRD ROCK **$26.5**

Pineapple Martell VS Cognac, pimento dram, tonka syrup, rye whiskey.

A stirred down nightcap with a tropical twist? We're in! Pineapple, pimento and tonka pair wonderfully with cognac, finished with a touch of rye for a spicy finish.

TRUE DETECTIVE **$27.5**

Maker's Mark Whisky, smoke, pear, burnt sugar, pecan, saline.

Strong, unyielding, hard, smoky, intense. Add pear and pecan to this list of words and they can describe both this drink and our True Detective hero!

IN A NUTSHELL **$27.5**

Maker's Mark Whisky, pomme verte, macadamia, mole bitters, Angostura Bitters, cinnamon.

Set your night on fire with this light and delicate year-round warmer. This macadamia and apple tipple is sure to warm your bones and satiate that whisky craving.

BOOZE-FREE BEAUTIES

FOR WHEN YOU'RE NOT DRINKING

These beauties will tick every box you'd expect from a carefully curated cocktail executed with the same finesse. Whether you're booze-free for good, taking a night off, or not in the mood, these non-alcoholic libations deliver the full experience.

Zero compromises, all flavour — you won't miss a beat.

FAREWELL THE MILKMAN **$17**

All-spice rice malt syrup, macadamia milk, macadamia syrup, cold drip.

A fun and refreshing take on an Espresso Martini served on crushed ice. Macadamia, spices and coffee.

LADY LUST **$17**

Raspberry, rose, smoked earl grey, lemon.

Our Lady Lust is something to be desired. Raspberry, rose and a smoky tea come together to create this short, sharp and well balanced little number.

BLOOD ORANGE SGROPPINO **$19**

Non lemon marmalade, blood orange sorbet, basil syrup.

A non-alcoholic twist on a dessert cocktail? No problem. Delicious blood orange sorbet is served with a basil syrup and topped with a non-alcoholic sparkling, flavoured with marmalade and lemon balm.

SIMPLY SPRITZ **$17**

Bitter orange, verjuice, elderflower, yuzu soda, olive.

The classic makings of a spritz without the booze. Bitter orange and elderflower play the main part in this fresh and zesty third quencher. Perfect for any time of the day!

SUNDAY DETOX **$17**

Blueberry shrub, pineapple juice, mint, lime, yuzu soda.

Hit refresh with this vibrant, revitalising blend. Bright blueberry tang meets tropical pineapple, lifted by cooling mint and zesty yuzu. Light, crisp, and effortlessly cleansing — the perfect pick-me-up without the compromise.

MINT CONDITION **$17**

Mint syrup, white chocolate creaming soda syrup, saffron, hibiscus tea, whites, soda.

Indulge your sweet tooth with our non-alcoholic twist on a Grasshopper.
A beautiful creamy texture, slight tannic finishes, that is sure to satisfy without compromising taste.

STRAWBERRIES & SILK **$17**

House made strawberry coconut milk, banana, sugar syrup, and a strawberry slice.

Dive into a silky, fruit-forward delight. Lush strawberry and creamy coconut blend seamlessly with ripe banana, creating a smooth, nostalgic sweetness. A mellow, indulgent treat that's comforting, refreshing, and entirely booze-free.

SODA

Remedy Blood Orange Kombucha	**$12**
StrangeLove Yuzu From Japan Soda	**$8**
Fever-Tree Pink Grapefruit Soda	**$8**

BEER

Better Beer Zero Alcohol <0.5% 355ml	**$12**
BentSpoke Brewing Co. Freewheeler <0.5% 375ml	**$13**
Heaps Normal Quiet XPA <0.5% 375ml	**$12**

WINE

	Glass	*Bottle*
ZERO HOUR NON ALC PROSECCO *NSW <0.5%*	-	**$12**

Dive into a fresh prosecco that captures the crisp elegance of a classic with alcohol gently removed. Bright pear, zesty lemon and a whisper of honey.

NON #1 SALTED RASPBERRY & CHAMOMILE *Melbourne <0.5%*	**$15**	**$70**

Dry and lengthy fruit tannins. Vibrant red fruit, balanced sweetness and salinity with chamomile providing lingering tannins and a floral finish.

NON #5 LEMON MARMALADE & HIBISCUS *Multi-Region AUS <0.5%*	**$15**	**$70**

Floral lemon, refreshing minerality with a slight bitter finish and a citrus edge.

NICK & NORA'S