

NICK NOIRA'S
COCKTAILS



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.

MELON TRAP

\$27

Olmecca Blanco Tequila, slow Gin, watermelon, lime, 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. Certainly, worth the risk.

PASSION PROJECT

\$27

Bombay Sapphire Gin, dry sherry, Aperol, passionfruit, raspberry, chamomile, lemon, bergamot 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!

UPPER EAST SIDE

\$25.5

Beefeater Gin, lime, dry sherry, elderflower, mint.

You would snitch on your own mother just to get a sip of this one! Super refreshing, and certainly one that could be enjoyed all afternoon on the terrace.

CAFE NOIR

\$27

Bacardi 8yr Rum, cold drip coffee, 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 saffron, tonka and vanilla mousse, super chilled with liquid nitrogen to create a frozen cap. Crack through the top and enjoy the goods.



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	\$110
Moët & Chandon Impérial Brut	\$185

Upgrade to Grey Goose Vodka	+\$6
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DIJON PUNCH

Min 4 guests

*Wyborowa Vodka, blackcurrant, earl grey,
cranberry, soda, bubbles.*

Let this group serve take you and your guests
to Dijon France the home of the famous
blackcurrant liqueur Crème de Cassis. Loads
of berry sweetness with bergamot orange and
of course BUBBLES!!!!

Chandon NV Brut	\$110
Moët & Chandon Impérial Brut	\$190

Upgrade to Grey Goose Vodka	+\$8
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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 olives.*

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

THE SICILIAN

\$26.50

Beefeater Gin, Amaro Nonino, orange citrate.

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

SMOKIN' BARREL

\$26

*Barrel aged sweetened Beefeater Gin,
dry sherry, smoke, almonds.*

You won't mind getting caught with this one in hand. Sweet, nutty, wafts of smoke with added complexity from time spent ageing in an oak barrel.



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.

CARDINALE SIN

Beefeater Gin, lemongrass, lemon myrtle sorbet, bubbles.

Claudia Cardinale the Italian born starlet and sex symbol of the 1960's was certainly sophisticated and crowd pleasing but she had nothing on this tasty libation! There is only one word to describe this drink; MOREISH!!

Chandon NV Brut \$26

Moët & Chandon Impérial Brut \$40

Upgrade to Patron Silver Tequila +\$1.5

FRENCH CANNON \$27.5

Beefeater Gin, bay leaf, Cocchi Americano, yuzu, elderflower, crisp white wine, passionfruit pearls.

This one will go off like a cannon on your palate. Refreshing, complex with layer upon layer of flavour. A twist on the classic French 75 that has won drinkers' hearts the world over.

NICK & NORA'S SPRITZ

Bombay Sapphire Gin, Aperol, Suze, watermelon Champagne cordial, soda, bubbles.

It's always Spritz o'clock here at Nick & Nora's and this signature is guaranteed to meet all of your spritz 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 \$26.5

Moët & Chandon Impérial Brut \$40



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.



THE FRENCH CONSPIRACY \$26

Martell VS Cognac, calvados, peach, lemon, earl grey.

The combination of grapes, apples and peaches is so good it must be a conspiracy to overtake your taste buds! The final brush stroke of earl grey tea binds it all together.

FUGITIVE FIZZ \$27

Olmecan Altos Tequila, Amaro Montenegro, mandarin, orange citrate, sugar, aquafaba, soda.

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 like, sherbet flavour.

SPEYSIDE SLAMMER \$27

Maker's Mark Whisky, ginger wine, maple, cider.

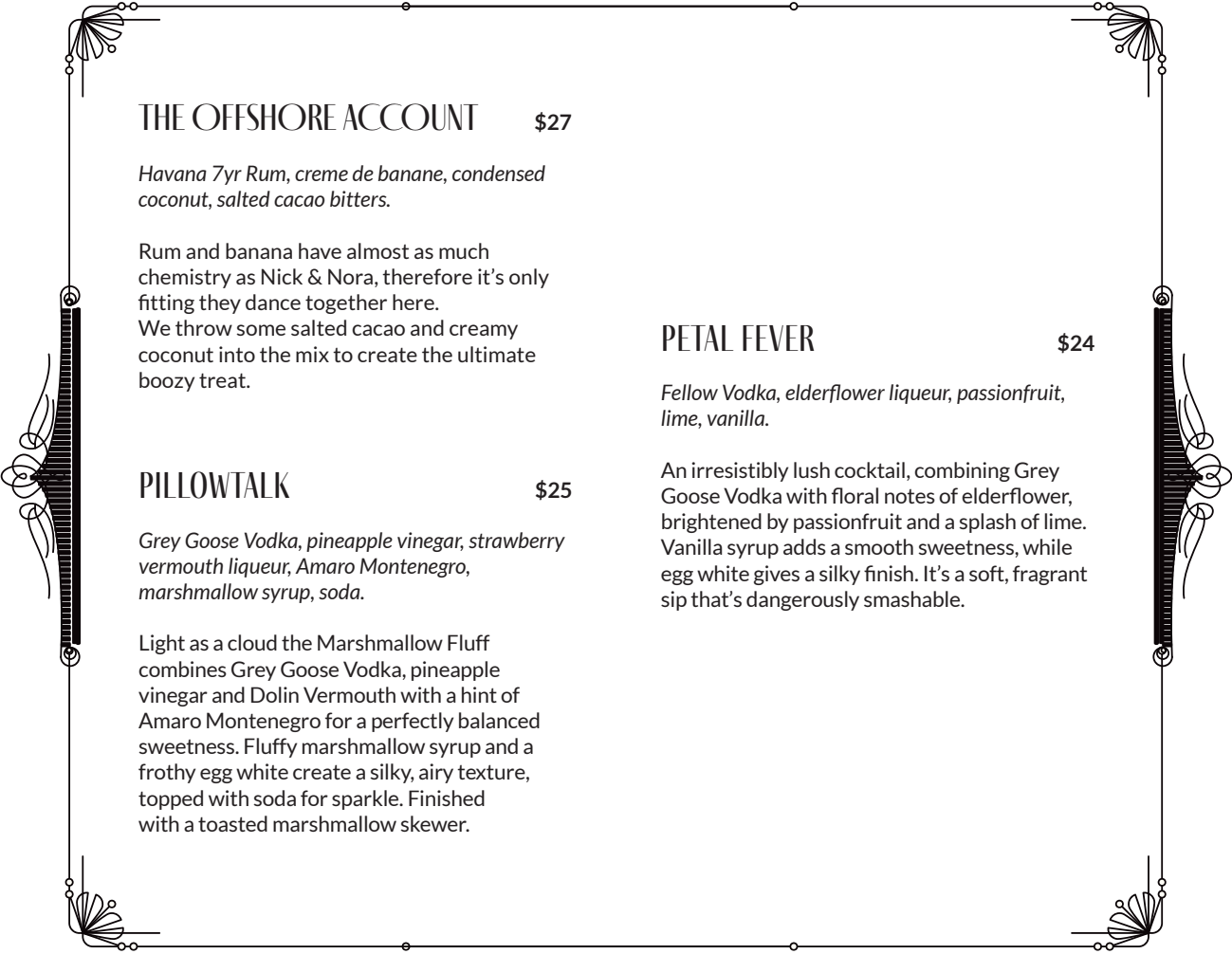
You wouldn't be disappointed if this was your last beverage before heading to the slammer. A rich and slightly spicy whisky highball style drink with a good hit of fruit.



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.



THE OFFSHORE ACCOUNT \$27

Havana 7yr Rum, creme de banane, condensed coconut, salted cacao bitters.

Rum and banana have almost as much chemistry as Nick & Nora, therefore it's only fitting they dance together here. We throw some salted cacao and creamy coconut into the mix to create the ultimate boozy treat.

PILLOWTALK \$25

Grey Goose Vodka, pineapple vinegar, strawberry vermouth liqueur, Amaro Montenegro, marshmallow syrup, soda.

Light as a cloud the Marshmallow Fluff combines Grey Goose Vodka, pineapple vinegar and Dolin Vermouth with a hint of Amaro Montenegro for a perfectly balanced sweetness. Fluffy marshmallow syrup and a frothy egg white create a silky, airy texture, topped with soda for sparkle. Finished with a toasted marshmallow skewer.

PETAL FEVER \$24

Fellow Vodka, elderflower liqueur, passionfruit, lime, vanilla.

An irresistibly lush cocktail, combining Grey Goose Vodka with floral notes of elderflower, brightened by passionfruit and a splash of lime. Vanilla syrup adds a smooth sweetness, while egg white gives a silky finish. It's a soft, fragrant sip that's dangerously smashable.



THE HARDBOILED DETECTIVE

Malt Scotch by morning, another with lunch, and a measured rum 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.



BURNT BUTTER OLD FASHIONED

\$27

*Brown butter Havana 7yr Rum, Madeira,
Bénédictine, choc bitters.*

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

TRUE DETECTIVE

\$28

*Laphroaig 10yr Whisky, Maker's Mark, pear,
burnt sugar, choc bitters, 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!

THE MALTESE FALCON

\$28

*Maker's Mark Whisky, quince, fenugreek, peach,
honey, bitters.*

One of the greatest Film Noir movies of all time starring Humphry Bogart centred around the hunt for the rare 'Maltese Falcon' artifact. Let this fired-up malt-driven drink with hints of tropical flavours be your own personal treasure! Served hot!



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.



COCO SOBRIO

\$17

Toasted condensed coconut, pineapple, nutmeg.

Nick & Nora's take on the traditional Spanish favourite- Horchata! We swap out the rice for toasted coconut in this textural treat. Perfect for when you're wanting to satisfy your sweet tooth.

LADY LUST

\$17

Raspberry, rose, earl grey, lemon.

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

FAREWELL THE MILKMAN

\$17

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

A fun and refreshing taste on an espresso martini, served on crushed ice, macadamia, spice and coffee.

BLOOD ORANGE SGROPPINO

\$17

Non lemon marmalade, blood orange sorbet, basil syrup.

A non-alcoholic twist on a desert 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 thirst quencher. Perfect for any time of day!

THE WATERMELON WHISPER

\$17

Watermelon, guava, citrus & mint.

Light and refreshing bursting with floral notes and a citrus punch. Served tall with a grape and mint leaf.

SILVER SCARAB

\$17

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

Indulge that sweet tooth with our non-alcoholic Grasshopper Twist. A beautiful creamy texture, saffron and a touch of hibiscus creates a balanced, slightly tannic finish that's sure to satisfy without any compromise on taste.





SODA

StrangeLove Yuzu From Japan Soda 300ml	\$11
StrangeLove Very Mandarin Soda 300ml	\$11
StrangeLove The Passionfruit Soda 300ml	\$11

BEER

Heaps Normal Quiet XPA <0.5% 355ml	\$12
Better Beer Zero Alcohol <0.5% 355ml	\$12

WINE

McGuigan Zero Sparkling	\$35
McGuigan Zero Chardonnay	\$35
McGuigan Zero Shiraz	\$35

Bottle

