

# H O N E Y

B A R & R E S T A U R A N T

## TAP BEER & CIDER

POT / PINT

JAMES BOAG'S DRAUGHT (TAS)	4.8 / 9.5
LITTLE CREATURES BRIGHT ALE (WA)	6 / 11
MONTEITH'S CRUSHED APPLE CIDER (NZ)	5.5 / 10.5
MOUNTAIN GOAT STEAM ALE (VIC)	6 / 11
MURRAY'S WHALE ALE (NSW)	5.5 / 10.5
QUIET DEEDS PALE ALE (VIC)	5.5 / 10.5
TIGER DRAUGHT (SGP)	5.5 / 10.5

## LOCAL BEER

COOPERS SPARKLING (SA)	8.5
CROWN LAGER (VIC)	8.5
DOSS BLOCKOS PALE LAGER (VIC)	9
KOSCIUSZKO PALE ALE (NSW)	9.5
MELBOURNE BITTER LONG NECK (VIC)	12
ONE FIFTY LASHES PALE ALE (NSW)	9.5
PURE BLONDE (QLD)	8.5
SAMPLE GOLDEN ALE (VIC)	9.5
STONE AND WOOD PACIFIC ALE (NSW)	9.5
VALE ALE PALE ALE (SA)	9
WHITE RABBIT DARK ALE (VIC)	9
4 PINES HEFEWEIZEN (NSW)	9

## LIGHT BEER

CASCADE PREMIUM LIGHT (TAS)	6.5
COOPERS PREMIUM LIGHT (VIC)	6.5

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## INTERNATIONAL BEER

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ASAHI (JAP)	9
BECKS (GER)	9
BROOKLYN LAGER (USA)	10
CORONA (MEX)	9
GUINNESS 440ML (IRL)	10
HEINEKEN (NED)	9
HOEGAARDEN (BEL)	9.5
KRONENBOURG 1664 (FRA)	9.5
PERONI LEGGERA (ITA)	8
PERONI NASTRO AZZURO (ITA)	9
PILSNER URQUELL (CZE)	9.5
SCHOEFFERHOFER 500ML (GER)	12
SIERRA NEVADA PALE ALE (USA)	10
SOL CERVEZA (MEX)	9
STELLA ARTOIS (BEL)	9

## CIDER & GINGER BEER

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MAGNERS ORIGINAL APPLE CIDER (IRL)	9
NAPOLEONE APPLE WITH PEAR CIDER (VIC)	9.5
PIPSQUEAK APPLE CIDER (WA)	8.5
SOMERSBY PEAR CIDER (DEN)	8.5
CRABBIES ORIGINAL GINGER BEER (SCO)	9

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# HONEY

BAR & RESTAURANT

## NON-ALCOHOLIC

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### SOFT DRINK

Coca-Cola, Diet Coke, Sprite, Lift, Ginger Ale, Tonic Water, Soda Water 3.5 / 6

LEMON LIME BITTERS 4 / 7

### FRUIT JUICE

Orange, Pineapple, Cloudy Apple, Cranberry, Grapefruit, Tomato 4 / 7

REDBULL 7

BUNDABERG GINGER BEER 4.5

IQ BOTTLED WATER 4

SAN PELLEGRINO MINERAL WATER (250ml) 4.5

SAN PELLEGRINO MINERAL WATER (500ml) 8

COFFEE 3.5

TEA 3.5

HOT CHOCOLATE 4

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## COCKTAIL LIST

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### PASSIONISTA 18

Cointreau, Absolut Vodka, passionfruit pulp & grapefruit juice

### KIWI BREEZE 17

Absolut Vanilla Vodka, muddled kiwi fruit & palm sugar syrup

### STRAWBERRY CAIPIRINHA 17

Cachaça, Rubis Strawberry Liqueur, muddled lime, strawberries & a dash of sugar syrup

### GINGER VESPER 19

Martin Miller's Gin, Wyborowa Rye Vodka, Kings Ginger Liqueur & a splash of lemon juice

### JOHN DORIAN 17

Mickey Finn Sour Apple, Cariel Vanilla Vodka, cloudy apple juice & lime juice

### THE BOTANIST 18

Tanqueray Gin, St. Germain Elderflower liqueur, lemon juice, cucumber & mint

### ESPRESSO MARTINI 18

Absolut Elyx Vodka, Kahlua, espresso & maple syrup

### HONEY IRISH SOUR 17

Jameson Caskmates Edition, Licor 43, lemon juice, honey & egg white

### NOT SO OLD FASHIONED 19.5

Bacardi 8 Rum, Angostura Bitters & raw sugar syrup

### MOJITO CLASICO 17

Bacardi Oro Rum, muddled lime, mint, sugar syrup topped with soda

## MOCKTAILS

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### HOT VIRGIN MULE 8

Fresh muddled lime, pineapple juice, Tabasco, Bundaberg Ginger Beer

### PRINCESS PEACH 8

Passionfruit pulp, pineapple juice, cranberry juice & fresh lime

### VIRGIN MARY 8

Lemon juice, Worcestershire sauce, salt & pepper, a dash of Tabasco & tomato juice

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## SPARKLING & CHAMPAGNE

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BAY OF STONES NV Barossa Valley, South Australia	8.5 / 35
RYMILL CHARDONNAY PINOT NOIR BRUT 2013 Coonawarra, South Australia	10.5 / 48
CHANDON NV Yarra Valley, Victoria	52
G.H. MUMM BRUT CORDON ROUGE Champagne, France	110
MOET & CHANDON NV Champagne, France	120
VEUVE CLICQUOT YELLOW LABEL BRUT NV Champagne, France	125

## MOSCATO & ROSE

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ALASIA MOSCATO D'ASTI 2014 Piedmont, Italy	10 / 45
MISTER FOX MOSCATO 2015 Central Victoria	9.5 / 42.5
STONELEIGH CLASSIC PINOT NOIR ROSE 2014 Marlborough, New Zealand	46
WEST CAPE HOWE TEMPRANILLO ROSE 2015 Western Australia	10 / 45

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## WHITE WINE

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BAY OF STONES SAUVIGNON BLANC 2015 Barossa Valley, South Australia	8.5 / 35
MISTER FOX SAUVIGNON BLANC 2014 Central Victoria	9 / 40
HAHA SAUVIGNON BLANC 2014 Marlborough, New Zealand	9.5 / 42.5
LOOSE LEAF SEMILLON SAUVIGNON BLANC 2013 Western Australia	44
BRANCOTT LETTER SERIES 'R' SAUVIGNON GRIS 2013 Marlborough, New Zealand	52
SHOTTESBROOKE CHARDONNAY 2015 McLaren Vale, South Australia	9.5 / 42.5
FORESTER ESTATE CHARDONNAY 2014 Margaret River, Western Australia	55
CORTE GIARA PINOT GRIGIO 2014 Garda Lake, Italy	10 / 45
LA LINDA RIESLING 2014 Clare Valley, South Australia	10.5 / 43
MOORES HILL RIESLING 2015 Tamar Valley, Tasmania	49
BLEASDALE 'POTTS CATCH' VEDELHO 2013 Langhorne Creek, South Australia	47
SPIEGEL GRUNER VELTLINER 2013 Kamptal, Austria	52

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## RED WINE

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BAY OF STONES SHIRAZ 2014 Barossa Valley, South Australia	8.5 / 35
O'LEARY WALKER SHIRAZ 2013 Clare Valley, South Australia	49
PITCHFORK SHIRAZ 2013 Margaret River, Western Australia	9.5 / 42.5
PRIMO ESTATE SHIRAZ SANGIOVESE 2014 McLaren Vale, South Australia	49
SHOTTESBROOKE GSM 2013 McLaren Vale, South Australia	52
FROMM LA STRADA SYRAH 2011 Marlborough, New Zealand	60
TORRES CORONA TEMPRANILLO 2011 Penedes, Spain	10 / 45
WHISTLE POST CABERNET SAUVIGNON 2012 Coonawarra, South Australia	9.5 / 42.5
SMITH & HOOPER CABERNET SAUVIGNON MERLOT 2012 Wrattenbully, South Australia	48
KOOYONG ESTATE PINOT NOIR 2012 Mornington Peninsula, Victoria	67
ST CLAIR PINOT NOIR 2014 Marlborough, New Zealand	9.5 / 42.5
SUMMER POPPY PINOT NOIR 2014 Marlborough, New Zealand	9 / 40
ALAMOS MALBEC 2014 Mendoza, Argentina	46

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## F U N C T I O N F O O D

### HOT

Arancini balls with roasted capsicum, basil & feta (v) 70

Lamb, feta, red onion & parsley cigars w' tzatziki 70

Vegetarian cocktail spring rolls (v) 65

Parmesan coated button mushrooms w' herb aioli (v) 75

Tandoori chicken skewers w' cucumber yoghurt (gf) 70

Mini beef dim sims 65

Grilled scallops w' dried chorizo & romesco sauce (spoon) (gf) 85

Buttermilk fried chicken w' chipotle mayo 70

Crumbed coconut prawns w' green chili & pineapple salsa (gf) 85

Pork & veal meatballs in spicy tomato sauce (gf) 70

### COLD

Mini tomato and pesto bruschetta (v) 65

California nori rolls (gf) 70

Vegetarian nori rolls (v, gf) 70

Potato, red capsicum & corn frittata w' paprika & parsley mayo (v)(gf) 65

Rare roast beef w' horseradish cream (gf) 80

Prawn & avocado salad w' dill (spoon) (gf) 75

Duck pancakes w' hoi sin sauce 80

Tarragon chicken w' caper & lemon dressing (spoon) (gf) 75

### DESSERTS

Persian chocolate brownie (v) 70

Strawberry & pistachio Turkish delights (v) 65

Lemon curd tartlets (v) 70

Chocolate mousse tartlets (v) 70

ALL PLATTERS - 30 PIECES



H O N E Y

F U N C T I O N F O O D

## MINI BURGERS / SLIDERS

(MINIMUM ORDER 20)

Mini beef burgers w' cheese, pickles & tomato sauce 4.5

Pulled pork sliders w' mustard slaw 4.5

Mini lamb burgers w' feta, red onion & garlic yoghurt 5

## MORE SUBSTANTIAL

(MINIMUM ORDER 20)

Rigatoni w' a basil & feta infused napoli sauce 6

Baby pea and saffron risotto w' aged balsamic & shaved parmesan 6.5

Warm potato, bacon, red onion & coriander salad box 6

Beer battered fish & chips box 6.5

Panko crumbed calamari rings & chips box 6

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## S E T M E N U S

### 2 & 3 COURSE OPTIONS

2 COURSES \$40 - includes shared entree/mezze platter & a selection of 4 main courses

2 COURSES \$45 - includes a choice of 3 entrees & a selection of 4 main courses

3 COURSES \$55 - includes a choice of 3 entrees, a selection of 4 mains courses & 3 dessert courses

Selections are served as alternate and tri-drops.

Extended pre-order selection options available on request

### ENTREE / MEZZE (SHARED)

Chef's Selection platter of 5 dishes from our small plates menu

#### ENTREE

Kataifi wrapped prawns w' saffron aioli

Confit quail leg, seared breast, crushed grapes and zataar (gf)

Seared scallops on a fennel and garlic puree w' prosciutto dust (gf)

Ham hock & gruyere croquettes

Baked polenta stuffed w' wild mushrooms w' truffle oil & chives (v)

#### MAINS

Chicken breast stuffed w' roasted capsicum & haloumi on a warm potato salad (gf)

Grass fed eye fillet w' potato latkes, crushed peas & demi glace

Confit duck leg, sautéed kipflers, garlic beans, crisps prosciutto & sour cherry sauce (gf)

Loin of lamb w' potato galette, tomato pesto, baby carrots & rosemary balsamic (gf)

Slow roasted pork belly, fondant potato, smoked apple puree & micro herb salad (gf)

Farmed barramundi fillet w' jasmine rice, bokchoy & a lime & coriander beurre blanc

Porcini mushroom risotto w' truffled pecorino cheese & glazed shallots (v)(gf)

Pan fried gnocchi w' sautéed mushrooms, goats cheese & sage butter (v)

Braised beef cheek pie w' parmesan mash, roasted fennel & glazed baby carrots

#### DESSERTS

Chocolate marquise w' Grand Marnier sauce & creme fraiche

Lemon curd tart w' raspberry sorbet & double cream

Rose water brulee w' Turkish delight & pistachio praline

Dark chocolate tart w' salted caramel & vanilla bean ice cream (gf)

Saffron, pistachio & flaked almond cake w' orange blossom syrup

MINIMUM 20 GUESTS

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