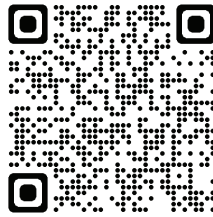


# TRANSIT BAR

## Welcome to Transit Rooftop Bar & Cocktail lounge

As you guide yourself through our seasonal selection of hand crafted cocktails & beverages, please feel free to feast your eyes on our delectable food options designed, curated & produced in Taxi Kitchen by our very own Executive Chef Tony Twitchett

For an optimum experience for all our guests, please note that all bookings are subject to our two hour seating policy. Should you wish to extend your stay, please see your host and we will endeavour to assist where we can based on availability.



Scan for our digital menu

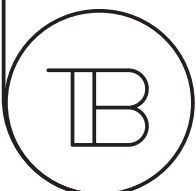
## Summer Operating Hours

Monday to Friday 3pm until late  
Saturday & Sunday 12pm until late

## Functions & Events

Looking to host an event or function? Contact us at [groupbookings@transporthotel.com.au](mailto:groupbookings@transporthotel.com.au) for details and enquiries. Our dedicated team is here to help you create a memorable experience.

For all bathroom requirements, lavatories can be located at the entrance to the right of the public lift



## Bar Food

Freshly shucked oysters, mignonette	GF, DF, EF, NF	half 30 doz 60
Spiced cashews	GF, EF, DF, SF	9
Baker Bleu country sourdough, cultured chilli butter	SF, V	8
Sicilian green olives, pickled cocktail onions	GF, DF, V, VE, EF, SF, NF	14
Crudités, tortilla chips, hummus	NF, EF, DF, SF	21
Pomme frites, Sriracha salt	GF, DF, V, VE, SF, NF	14
San Daniele prosciutto, Dijon mustard, sourdough crisp		26
Green pea guacamole, white corn tortilla	GF, NF, SF, V	21
Heirloom tomatoes, roasted jalapeno nam prik, fresh pecorino		26
Buttermilk fried chicken wings, cultured cream, black caviar	NF, SF	28
Baked half-shell scallops, Café de Paris butter	GF, EF	29
Grilled broccolini salad, toasted almond, chilli, feta	GF, GaF, EF, SF, V	19
Wombok coleslaw, nashi pear, pickled red onion, lime kewpie mayo	GF, DF, GaF, NF, SF	14
Crumbed whiting, tartar sauce, fresh lemon	SF, NF	26
Stone baked flatbread, San Daniele prosciutto, fresh buffalo mozzarella, rocket	GF, SF, EF	29
Heirloom zucchini & cauliflower, radish cake, yoghurt, toasted grains	GF, DF, GaF, EF, SF, V	21
The Reuben, pastrami, sauerkraut, mustard, pickles, Swiss cheese (add fries \$6)	SF, EF	23
Wagyu cheeseburger, tomato, mustard, pickles, lettuce (add fries \$6)	NF	23
Local & international cheeses, preserves, crispy bread	V, SF	45
Cinnamon churros, hot chocolate sauce		15
Torched mini lemon meringue tarts	NF	16
Hot jam doughnuts, cinnamon sugar	V, SF	15
Transit macaroons	GF	16



## Signature Cocktails

### **The Solemn Soju Fizz 24**

**Vodka, Grapefruit Soju, Kafir lime & Grapefruit cordial, Lime & Soda**

*Spilt over from our lists and making the final cut once again, this refreshing little carbonated number is a sure crowd pleaser. Perfected with balanced levels of Korean botanicals, ripe grapefruit, zesty & floral kaffir lime, shaken and charged with soda.*

### **Top Tier 'Espresso Martini' 25**

**Vodka, Kahlua, Coffee, Salted Caramel & Creme de Cacao**

*With a few tweaks we have encompassed a marriage of flavours with streams of chocolate, coffee and toasted caramel to set your night alight.*

### **Frosted Bullet 24**

**Gin, Absinthe, Coconut, Lime & Orange Bitters**

*Systematically chosen for its bright & silky citrus and velvety coconut texture, the Frosted bullet aims to hit the spot every time.*

### **El Capo del Toro 24**

**Tequila, Le Birlou Aperitif, Aromatic Bitters**

*This very simple yet sophisticated construction of spirits takes you right into the ring of the bull & with a flavour profile that's not here to mess around. Rested tequila laced with bright apple, chestnut and aromatic bitters served over clear ice.*

### **Little Amaretti 24**

**Disaronno Amaretto, Cynar, Apricot Brandy, Vanilla, Citron & Tonka Bean**

*Discover the bitter and flow with the brandy, this creation designed to compel, will leave you in love and will have you recharged for the second date.*

### **Last of the Mezcal 25**

**Mezcal, Green Chartreuse, Ancho Reyes, Lemon & Chocolate**

*A cult classic twist in memory of the Aztecs and with flavours of the land, bringing earthy cacao, sweet chilli spice, citrus & herbs and a complexity on every pass through.*

### **Hanami Downtown 24**

**Johnnie Walker Double Black, Sakura Cherry Blossom, Davo Plum, Tawny Port & Rhubarb Bitters**

*Hanami, a time in Japan where cherry and plum blossoms become translucent and gently fall as passers by gather to bask in their beauty. A lightly peated number aromatised with gentle flavours of Sakura cherry blossoms.*

### **Van Gogh 25**

**Absinthe Green Fairy, Creme de Violette, Pineapple, Lime, Mint**

*A harmonious mixture of Absinthe and Violette with tropical pineapple. Sweet, bright and floral with a hint of mint. A masterpiece for your palette*

## Punch & Spritz

### **From East to West 24**

**Bourbon, Cocoa Husks, Vanilla, Cranberry & Mint**

*A punch for the days or cocktail for the nights, this remedy of whisky will put up a fight. Selectively chosen cacao husk tincture laces our fine American whiskey in this dandy drop of the day, carefully married with Madagascan vanilla and celebrated with tart cranberry.*

### **Bergamont Spritz 24**

**Italicus, Gin, Pavan, Passionfruit, Lemon, Yuzu Soda**

*This uplifting number of the spritz family has so much to say in so little time, bringing a decadence of passionfruit, rich red grapes, herbal tinctures & Japanese citron to make this a zen balance.*

### **Young & Faithful 24**

**Select Aperitivo, Davo Plum, Maraschino, Pomegranate, Prosecco, Soda**

*Bold & beautiful, yet young and faithful. This vibrant mix of red fruits & prosecco boasts plenty of personality, soul and seasonality all year round.*

## Martini's

### **Vespa's Shadow 24**

**Lillet Rouge, Ketel One Citroen, Tanqueray Gin, Italicus**

*It's time to take a leaf from the monsieur's book of well behaved gentlement. This cocktail takes you down roads where spirit meets sweet & sweet meets savoury. James Bond's smooth apprentice has now been customised to become his shadow.*

### **Le Premiere Gibson 24**

**Gin, Green Chartreuse, Dry Vermouth, Onion Shrub, Peychaud's Bitters**

*An interesting one for those after a mouth watering savoury suggestion. A double serve of mothers spirit laced with herbaceous monk made green Chartreuse, dry vermouth & a perfect ratio of house pickled onion shrub.*

## Non Alc

### **The Rhubarb Rickey 14**

**Non Alcoholic Gin, Seasoned Rhubarb and Rose Cordial, Lime & Carbonated Soda**

*A quick take on a classic Rickey cocktail, slimmed down for all to bask upon, optimising seasonally available produce and ready to pour, into your glass and into your memories.*

### **The Encore 14**

**Non-alc White Cane Spirit, Passionfruit, Pineapple, Lemon & Orgeat syrup**

*All off the cuff, and brought to life, its sweet, its sour, its rounded and hand crafted. Bringing tropical notes pairing with almond and clove, a tiki vibe played in 'A minor if you must.*

## Beer & Cider

### Schooners by the Tap

Heineken Lager	14.5
James Squire Ginger Beer	14.5
Stone & Wood Pacific Ale	14.5
Voodoo Ranger IPA	14.5

### Crafted and Canned

Asahi 5%	14
Balter Hazy IPA 6%	14.5
Boags Light 2.5%	10.5
Corona 4.5%	13.5
Hop Nation The Punch Mango Gose 4%	14.5
Kaiju Krush Tropical Pale 4.7%	14.5
Little Creatures Pale Ale 5.2%	13.5
O'Briens Pale Ale (Gluten Free) 4.7%	13.5
Three Ravens Juicy IPA 6%	14.5
White Claw Mango Seltzer 4.5%	13.5
White Claw Watermelon Seltzer 4.5%	13.5

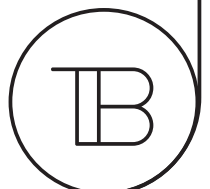
### Non Alcoholic Beer

Heineken Zero	9
Nort Pacific Ale	10.5
Heaps Normal XPA	11

### Non Alcoholic Wine

Plus + Minus Pinot Gris	45
Plus + Minus Pinot Noir	45
Plus + Minus Sparkling	45

*Craft beer ranging may be subject to change based on seasonality*



# Wine by the Glass

## Sparkling & Champagne

	120ml	210ml	Bottle
NV Pizzini Prosecco, King Valley VIC	14	20	65
NV The Lane 'Lois' Blanc de Blanc, Adelaide Hills SA	14	20	70
NV Killibinbin Sparkle Shiraz, Langhorne Creek SA	14	20	65
NV Piper Heidsieck Cuvee, Reims FRA	22	35	135

## White

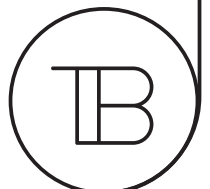
	150ml	250ml	Bottle
2023 Pikes 'Traditionale' Riesling, Clare Valley SA	14	23	70
2023 Pizzini Pinot Grigio, King Valley VIC	14	22	65
2021 Unchained Gruner Veltliner, Adelaide Hills SA	15	25	75
2023 Bremerton Vermentino, Langhorne Creek SA	14	22	65
2022 Kuku Sauvignon Blanc, Marlborough NZ	14	22	65
2019 Seppelt Jaluka Chardonnay, Henty VIC	16	26	80
2022 Philip Shaw No. 11 Chardonnay, Orange NSW	19	30	95

## Rosé

2022 Miraval Studio Rosé, Provence FRA	14	23	70
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## Red

2022 Trentham Estate Pinot Noir, Murray Darling VIC	14	22	65
2022 Pacha Mama Pinot Noir, Yarra Valley VIC	17	28	85
2021 Terre Forti Sangiovese, Emilia Romagna ITA	14	22	65
2021 Marie-Louis Parisot Cotes de Rhone, Cotes-du-Rhone FRA	15	25	75
2021 Metala White Label Shiraz, Langhorne Creek SA	15	25	75
2018 Wynns Black Label Cabernet Sauvignon, Coonawarra SA	16	26	80



# Wine by the Bottle

## Sparkling

NV Pizzini Prosecco, King Valley VIC	65
NV The Lane 'Lois' Blanc de Blanc, Adelaide Hills SA	70
2017 Coldstream Hills Sparkling, Yarra Valley VIC	85
2017 Clover Hill Sparkling, Pipers River TAS	115
NV Paul Louis Rosé Crémant, Loire Valley FRA	85
NV Killibinbin 'Sparkle' Shiraz	65

## Champagne

NV Piper Heidsieck Cuvee, Reims FRA	135
NV Laurent Perrier La Cuvee, Reims FRA	165
NV Charles Heidsieck Brut Reserve, Reims FRA	250
NV Veuve Clicquot Brut, Reims FRA	180

## White

2023 Pikes 'Traditionale' Riesling, Clare Valley SA	70
2023 Leeuwin Estate 'Art Series' Riesling, Margaret River WA	75
2023 Pizzini Pinot Grigio, King Valley VIC	65
2023 Philip Shaw 'The Gardener' Pinot Gris, Orange NSW	75
2021 Gustave Lorenz Pinot Blanc, Alsace FRA	75
2021 Unchained Gruner Veltliner, Adelaide Hills SA	75
2023 Bremerton Vermentino, Langhorne Creek SA	65
2022 Kuku Sauvignon Blanc, Marlborough NZ	65
2023 The Lane Sauvignon Blanc, Adelaide Hills SA	70
2019 Seppelt Jaluka Chardonnay, Henty VIC	80
2022 Robert Oatley Signature Chardonnay, Margaret River WA	75
2022 Philip Shaw No. 11 Chardonnay, Orange NSW	95
2022 The Lane 'Beginning' Chardonnay, Adelaide Hills SA	110
2021 Clyde Park Estate Chardonnay, Bannockburn VIC	115

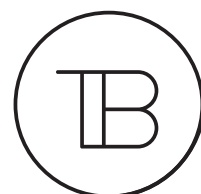
# Wine by the Bottle

## Rosé

2022 Howard Vineyard Rose, Adelaide Hills SA	60
2022 Devils Corner Rose, Tamar Valley TAS	65
2022 Miraval Studio Rose, Provence FRA	70
2023 Metala White Label Rose, Langhorne Creek SA	70

## Red

2022 Trentham Estate Pinot Noir, Murray Darling VIC	65
2022 Riversdale Estate Pinot Noir, Coal River TAS	70
2022 Holme Oak Estate Pinot Noir, Tamar Valley TAS	85
2022 Pacha Mama Pinot Noir, Yarra Valley VIC	85
2022 Coldstream Hill Pinot Noir, Yarra Valley VIC	95
2020 Gate 20 Two Pinot Noir, Central Otago NZ	125
2021 Terre Forti Sangiovese, Emilia Romagna ITA	65
2020 Pepperjack Malbec, Mendoza ARG	65
2021 Marie-Louis Parisot Cotes de Rhone, Cotes-du-Rhone FRA	75
2020 Robert Oatley Signature Shiraz, McLaren Vale SA	70
2021 Metala White Label Shiraz, Langhorne Creek SA	75
2020 Lake Cooper Shiraz, Heathcote VIC	75
2018 Tim Adams 'Schaefer' Shiraz, Clare Valley SA	90
2020 Penfolds Bin 28 Shiraz, Barossa Valley SA	100
2017 Heathcote Estate Shiraz, Heathcote VIC	135
2021 Metala White Label Shiraz Cabernet, Langhorne Creek SA	80
2022 Cape Margaret Cabernet Sauvignon, Margaret River WA	60
2018 Wynns Black Label Cabernet Sauvignon, Coonawarra SA	80
2018 Levantine Hill Estate Cabernet Sauvignon, Yarra Valley VIC	140
2019 Penfolds Bin 389 Shiraz Cabernet, Barossa Valley SA	170





## Spirits

### Vodka

Belvedere	16
Ciroc	16
Grainshaker	14
Grey Goose	16
Ketel One Citroen	14
Ketel One	14
Zubrowka Bison	16

### Gin

Bass and Flinders	16
<i>(Maritime, Orient or Cerise)</i>	
Brookies Sloe Gin	15
Darling Gin	15
Four Pillars	16
<i>(Rare Dry, Shiraz, Olive leaf or Yuzu)</i>	
Gin Mare	16.5
Hendricks	16
Ki No Bi	20
Monkey 47 & Monkey 47 Sloe	16
Never Never Southern Strength	17
Tanqueray	15
<i>(London dry or Sevilla)</i>	
West Winds Sabre	14
Bombay Sapphire	15

### Tequila & Mezcal

Casamigos Anejo	16.5
Casamigos Blanco	16.5
Casamigos Reposado	16.5
Don Julio 1942	25
Don Julio Anejo	16.5
Don Julio Blanco	16.5
Don Julio Reposado	16.5
Del Maguey Mezcal	15
Illegal Mezcal	17
Tromba Reposado	16
1800 Coconut	15

### Aperitifs & Amaro

Aperol	14.5
Averna	14.5
Campari	13
Cynar	15
Davo Plum Aperitivo	13
Fernet Branca	14
Montenegro	14.5
Select Aperitif	14.5

### Fortified & liqueurs

Cointreau	14
Green Chartreuse	16.5
Italicus	14
Lillet Blanc (45ml)	17
<i>(Blanc or Rouge)</i>	
Pavan	14
Tawny Port (60ml)	14
St Germain Elderflower	16

# Spirits

## World Whisky

Bulleit (Bourbon)	14
Fireball Cinnamon	15
Gospel Rye	16.5
Jack Daniels (Bourbon or Rye)	14
Jameson Irish	14.5
Makers Mark	15
Nikka Coffey	20.5
Nikka Yoichi Single Malt	22.5
Rittenhouse Rye	17
Wild Turkey Long Branch	15
Woodford Reserve	16

## Scotch

Abelour 12YO	18
Ardberg 10YO	17.5
Chivas Regal 12YO	15
Dalwhinnie 15YO	18
Glenfiddich 12YO	16.5
Johnny Walker Black Label	14
Bladnoch 11YO	20

## Rum

Angostura 1919	16
Barbancourt	15
Beenleigh 5YO	14
Fortin 3YO	14
Kraken	15
Matusalem Gran Reserva	17
Plantation <i>(Original Dark or Pineapple)</i>	16
Jimmy's Rum <i>(Silver or Spiced)</i>	15
Ron Zacapa 23YO	17

Johnny Walker Double Black	15
Johnny Walker Blue Label	32
Lagavulin 16YO	21.5
Macallan 12 Double Cask	20
Oban 14YO	20
Starward Solera	18.5
Talisker 10YO	17.5

