



# 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

### SPRING OPERATING HOURS

Monday & Tuesday Closed  
Wednesday 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

A circular logo containing the letters 'TB' in a stylized, outlined font.

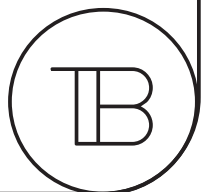


@TRANSITROOFTOPBAR

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## BAR FOOD

Freshly shucked Pacific oysters, mignonette .....	half 36/doz 72
Spiced cashews .....	9
Baker bleu country sourdough, Mt Zero olive oil .....	8
Sicilian green olives, pickled cocktail onions .....	14
Crudités, tortilla chips, hummus .....	21
Pomme frites, Sriracha salt .....	14
San Daniele prosciutto, Dijon mustard, sourdough crisp .....	26
Spicy brocco-mole, white corn tortilla .....	21
Buttermilk fried chicken wings, cultured cream, black caviar .....	28
Crispy salt & pepper tofu .....	26
Baked half-shell scallops, Café de Paris butter .....	29
Grilled broccolini salad, toasted almond, chilli, feta .....	19
Grilled swordfish skewers, ginger, wasabi .....	26
Flatbread, San Daniele prosciutto, buffalo mozzarella, rocket .....	29
Roasted cauliflower, caramelised yoghurt, grandmas pickles .....	19
The Reuben, pastrami, sauerkraut, mustard, pickles, Swiss cheese ...	23
Wagyu cheeseburger, tomato, mustard, pickles, lettuce .....	23
<i>(add fries \$6)</i>	
Local & international cheeses, preserves, crispy bread .....	45
Raclette & Chardonnay fondue, potato rosti, campari onions .....	20
Blue cheese & olive 'Martini' fondue, potato rosti, campari onions	20
Cinnamon churros, hot chocolate sauce .....	18
Crispy meringue, lemon curd, raspberry delights .....	16
Hot jam doughnuts, cinnamon sugar .....	15
Transit macaroons .....	16



## SIGNATURE COCKTAILS

### THE SOLEMN SOJU FIZZ 24

Vodka, Grapefruit Soju, Kaffir Lime & Soda

*Making the final cut once again, this refreshing carbonated number is a sure crowd pleaser. Perfected with balanced levels of Korean botanicals, grapefruit soju, zesty and floral kaffir lime, shaken and charged with soda*

### TOP TIER 'ESPRESSO MARTINI' 25

Vodka, Kahlua, Salted Caramel, Creme de Cacao & Double Espresso

*With a few tweaks we have crafted the perfect espresso martini. Marrying the flavours of roasted cacao with salted caramel to enhance a true classic and set your night alight.*

### YUZU BLOSSOM 24

Yuzu Gin, Lychee, Elderflower, Absinthe & Lemon

*Vibrant, oral and refreshing. This cocktail perfectly encapsulates a day spent relaxing in the sun. Elevate your experience with this captivating blend of Lychee, Yuzu and Elderflower.*

### TROPICAL DIPLOMACY 26

Venezuelan Rum, Amaro del Capo, Mango, Peach, Orgeat, Lime & Pineapple

*From the coast of Calabria to the jungles of Venezuela. This Tiki inspired cocktail packs a perfect punch of spiced fruits, toasted almonds and notes of bittersweet orange blossom and chamomile. This cocktail is a treaty of tastes.*

### LITTLE AMARETTI 24

Disaronno Amaretto, Cynar, Apricot Brandy, Vanilla, Lemon & Tonka

*You've never had an Amaretto Sour quite like this. Discover the bitter and silk in apricot brandy, this creation is designed to compel and will leave you in longing for more.*

### LAST OF THE MEZCALS 25

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

*A cult classic twist in memory of the Aztecs and with avours of their land. Bringing earthy cacao, sweet chilli spice, citrus and herbs for a different complexity with every sip.*

### THE VELVET UNDERGROUND 25

Blended Scotch, Amaro Montenegro, Creme de Banane

*Take a trip back to the Swinging Sixties with this cocktail that would even please Andy Warhol. Enjoy the smokey peat of blended scotch harmonised with perfectly ripened bananas in this delicious melody.*

### VAN GOGH 25

Absinthe, Creme de Violette, Mint, Pineapple & Lime

*A harmonious mixture of Absinthe and Creme de Violette with tropical pineapple and mint. Sweet, bright, oral makes a masterpiece for your palate.*



## SPRITZ

### FRAISE PÉTILLANTE 25

Prosecco

*"Strawberry Prosecco" - Indulge in this fruity sparkling spritz perfect for watching the sunset over the horizon. Notes of cherry, anise & elderflower create a marvellously fizzy experience.*

### BERGAMOT SPRITZ 24

Gin, Italicus, 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 muscat grapes, herbal tinctures & Japanese yuzu to make this a zen experience.*

### YOUNG & FAITHFUL 24

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

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

## MARTINIS

### THE DIONYSUS 24

Gin Mare, Lillet Rouge, Maraschino, Orange Bitters & Fennel

*The Greek god of wine, fruit & fertility, plunge into the heavenly herbal & erotic notes of this cocktail stirred to perfection with an aromatic sweet vermouth.*

### FIELDS OF CHARTREUSE 25

Bison Grass Vodka, Green Chartreuse, Lillet Blanc, Licorice & Olive

*Inspired by the owing green fields surrounding the Grande Chartreuse Monastery in Grenoble. This cocktail will bring your imagination to the Fields of rural France with its vibrancy and taste.*

## NON ALC

### THE RHUBARB RICKEY 15

Non-Alcoholic Gin, Rhubarb, Rose, Lime & Soda

*A reimagined take on the classic Rickey, slimmed down for all to bask upon. Optimising seasonally available produce, ready to pour into your glass and into your memories.*

### HIBISCUS TSUKIMI 15

Non-Alcoholic Gin, Hibiscus, Elderflower, Orange, Mandarin & Yuzu

*Tsukimi, a time in Japan to honour the full autumn moon. This cocktail captures that taste with a blend of Hibiscus, Elderflower & Yuzu to create a delicate experience for your palate.*

## BEER & CIDER

### SCHOONERS BY THE TAP

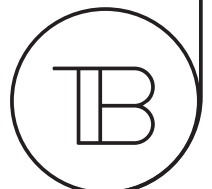
Heineken Lager	14.5
James Squire Ginger Beer	14.5
Stone & Wood Pacific Ale	14.5
Voodoo Ranger IPA	14.5

### CRAFTED & CANNED

Asahi 5%	14
Balter Captain Sensible 3.5%	13
Balter Eazy Hazy 4%	14.5
Balter Hazy IPA 6%	14.5
Boags Light 2.5%	10.5
Corona 4.5%	13.5
Golden Axe Cider 5.0%	12
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
Willie Smith Bone Dry Cider 7.2%	14

### NON ALCOHOLIC BEER

Heineken Zero	9
Heaps Normal XPA	11



## 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

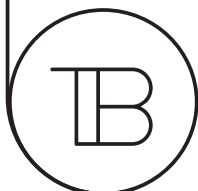
2023 Pikes 'Traditionale' Riesling, Clare Valley SA	14	23	70
2023 Pizzini Pinot Grigio, King Valley VIC	14	22	65
2021 Unchained Gruner Veltliner, Adelaide Hills SA	15	25	75
2023 Bremerton Vermentino, Langhorne Creek SA	14	22	65
2022 Kuku Sauvignon Blanc, Marlborough NZ	14	22	65
2023 Robert Oatley Chardonnay, Margaret River WA	15	25	75
2022 Philip Shaw No. 11 Chardonnay, Orange NSW	19	30	95

### ROSE

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
2021 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
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	180
NV Charles Heidsieck Blanc de Blancs, Reims FRA	260
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
2022 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
2023 Robert Oatley Chardonnay, Margaret River WA	75
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

2023 Howard Vineyard Rose, Adelaide Hills SA	60
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 Holm Oak Estate Pinot Noir, Tamar Valley TAS	85
2022 Pacha Mama Pinot Noir, Yarra Valley VIC	85
2019 Carmel Road Pinot Noir, California USA	125
2021 Terre Forti Sangiovese, Emilia Romagna ITA	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
2021 Penfolds Bin 28 Shiraz, Barossa Valley SA	100
2021 Metala White Label Shiraz Cabernet, Langhorne Creek SA	80
2022 Cape Margaret Cabernet Sauvignon, Margaret River WA	60
2021 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	14
Zubrowka Bison	16

### GIN

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

### TEQUILA & MEZCAL

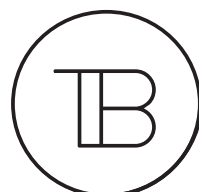
Casamigos Anejo	16.6
Casamigos Blanco	16.5
Casamigos Reposado	16.5
Don Julio 1942	25
Don Julio Anejo	16.5
Don Julio Blanco	16.5
Don Julio Reposado	16.5
Del Maguey Mezcal	15
Ilegal Mezcal	17
1800 Coconut	15

### APERITIFS & AMARO

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

### FORTIFIED & LIQUEURS

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



## SPIRITS

### WORLD WHISKY

Bulleit	14
Fireball Cinnamon	15
Gospel Rye	16.5
Jack Daniels	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
Glen ddech 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 Blue Label	32
Lagavulin 16YO	21.5
Macallan 12 Double Cask	20
Oban 14YO	20
Starward Solera	18.5
Talisker 10YO	17.5

