

Welcome to

JUNIPER

BISTRO *Lane* MOSMAN

*Juniper Lane Menu is available
in the Lane, Bar & Courtyard
from 12pm – late Tuesday to Sunday*

FUNCTIONS

Are you planning a party?

**Juniper Lane is available for your next function.
Talk to our events team about hosting your next
special occasion with us.**

Email dine@bistromosman.com.au or visit our website to make an enquiry.

Follow us   **@bistromosman**

Enjoyed your experience with us? Leave us a review on google!

Merchant fees apply

COCKTAIL HOUR

\$14 COCKTAILS

Margarita
Mosman Mojito
Aperol Spritz
Hugo Spritz

TUESDAY-SUNDAY

From 3-5pm

SUNSET JAZZ SESSIONS

Featuring the Djangologists

EVERY SECOND SUNDAY FROM 4-6PM

Bookings recommended, walk-ins welcome

dine@bistromosman.com.au | thebuena.com.au/juniperlane/

EAT

SNACKS

Mixed Spiced Nuts \$8 *GF/DF*

Marinated Olives \$9 *GF/DF/V*

Sourdough Bread, Olive Oil, Balsamic \$9 *VG*

French Fries, Truffle, Parmesan, Béarnaise \$14 *GF/V*

Baba Ghanoush, Hummus, Charred Grilled Sourdough \$15 *VG*

Beef Fillet Skewers, Café de Paris (3) \$18 *GF*

Barramundi & Chorizo Skewers (3) \$18 *GF*

BITES

Les Huitres \$15 *GF,DF*

Sydney Rock Oysters

Le Tartar De Boeuf \$15 *GF*

Hand Cut Beef Tartar, Pomme Gaufrette

Le Saumon Marine \$15

Marinated Salmon, Rye Blini, Dill Cream

La Tarte Aux Oignons \$15 *V*

French Onion Tart, Goats Curd, Confit Tomato

La Saint Jacques \$18

Seared Scallops, Nduja, Capsicum, Saffron Foam

Les Aranchinis \$15 *V*

Mushroom Arancini Balls, Aioli

Les Crevettes a L'ail \$24

Garlic & Chilli King Prawns

EAT

TO SHARE OR NOT TO SHARE

Le Croque Monsieur \$22

Ham & Cheese Toasties, Green Salad

Rouleau de Homard \$22

Lobster Roll, Bearnaise Sauce, Radish, Cucumber

La Brandade De Cod \$22

Cod & Mash Potato, Salsa Verde, Samphire

Les Escargots \$24 GF,DF

Snails, Garlic, Parsley Butter

Le Tartare de Beuf \$26 GF,DF

Traditional Beef Tartar, Pomme Gaufrette, Watercress

Le Pâté de Foie de Volaille \$26 GF

Barossa Chicken Liver Pate, Cornichons, Onion Jam, Brioche

APERITIF

Maurin Quina *cherries, cinchona, lemon* \$11

Mattei Cap Corse *blanc quinquina* \$11

Lillet Blanc *white vermouth* \$10

Noilly-Prat *dry white vermouth* \$10

Ricard *anis, liquorice* \$10

Italicus *bergamote* \$11

Campari *herbs, fruits infusion bitters* \$10

Poor Tom's *Imbrogljo herbs, fruits, vegetables bitter-sweet amaro* \$11

Oscar 697 *red vermouth* \$11

COCKTAILS

CLASSICS

French 75 *Gin, Lemon Juice, Champagne* \$28

Mauresque *Ricard, Orgeat, Star Anise* \$14

Martinez *Gin, Luxardo Maraschino Liqueur, Red Vermouth, Orange Bitters* \$23

Brandy Alexander *Cognac, Dark Crème de Cacao, Cream* \$22

Margarita *Tequila, Triple Sec, Lime* \$21

Espresso Martini *Vodka, Coffee Liqueur, Coffee* \$22

French Martini *Vodka, Chambord, Pineapple, Raspberries* \$22

Mosman Mojito *White Rum, Lime, Mint, Soda, Bitters*

French Connection *Cognac, Amaretto* \$21

SIGNATURE COCKTAILS \$22

Amelia's Delight *Rose Infused Vodka, Blackberries, Elderflower Liqueur, Citrus*

Magnetic Island *Pandan Infused Tequila, Coconut, Triple Sec, Citrus, Agave*

Coffee Negroni *Gin, Coffee-infused Campari, Antica Formula*

Balmoral's Breakfast *Tanqueray Gin, Apple, Green Tea, Veuve Clicquot, Citrus*

La Folie Douce *Apple and Chestnut liqueur, Rye Whisky, Native Botanicals, Citrus, White*

Provence Spritz *Elderflower liqueur, Sparkling rose, Lavender, Soda*

GIN BALLOONS

45 ML OF GIN SERVED WITH FEVER TREE TONIC AND

GARNISHES

CITRUS

Green Ant, Lime, *South Australia* \$23

Tanqueray No10, Grapefruit, *United Kingdom* \$22

Manly Spirit Citrus Gin, Lemon Wheel, *Sydney* \$22

West Winds Sabre, Lemon Wheel, Lime Wheel, *Western Australia* \$20

Jinzu Gin, Lavender, Lime Wheel, *Scotland* \$22

Drumshanbo, Grapefruit Peels, Orange Wheel, *Ireland* \$22

FRUITY

Tanqueray Seville, Orange Wheel, *United Kingdom* \$19

Four Pillars Bloody Shiraz, Orange Wheel, *Yarra Valley* \$22

Wolf Lane Tropical Gin, Grapefruit, Lime, *Cairns* \$22

Wolf Lane Davidson Plum, Grapefruit, Lime, *Cairns* \$25

Poor Toms Strawberry, Strawberry, *Sydney* \$21

Hayman's Sloe Gin, Strawberry, *United Kingdom* \$20

78° Sunset Gin, Rhubarb Bitter, Apple, *South Australia* \$22

Edinburgh Rhubarb, Lemon Wheel, Lime Wheel, *Scotland* \$21

Tanglin, Grapefruit, *Singapore* \$22

Nosferatu, Grapefruit, Rosemary, *Melbourne* \$22

GIN BALLOONS

SERVED WITH FEVER TREE TONIC AND GARNISHES

BOTANICAL

Monkey 47, Apple, Thyme, *Germany* \$19

The Botanist, Grapefruit, Rosemary, *United Kingdom* \$23

Sakurao, Lavender, Mint Leaves, *Japan* \$26

St George, Lavender, Thyme, *California* \$22

DRY

Archie Rose Dry Gin, Rhubarb Bitters, Juniper, Apple, *Australia* \$22

Tanqueray London Dry, Lime, Lemon Wheel, *United Kingdom* \$18

Four Pillars Rare Dry Gin, Orange Wheel, Lemon Wheel, *Yarra Valley* \$21

Malfy Gin, Juniper, Lime Wheel, Lemon Wheel, *Italy* \$21

The Original Bombay Sapphire Dry, Lemon Wheel, *United Kingdom* \$20

Poor Toms Dry, Strawberry, Lime Wheel, *Sydney* \$20

Brookie's Byron Dry, Grapefruit, Cloves, *Australia* \$22

GIN BALLOONS

SERVED WITH FEVER TREE TONIC AND GARNISHES

SAVOURY

Elephant Gin, Apple, *Germany* \$25

Koskue Gin, Grapefruit, Rosemary, *Finland* \$18

Manly Spirit Dry Gin, Basil, Olive, *Sydney* \$22

Ink Gin, Lime Wheel, *Northern Rivers* \$22

Hendrick's, Cucumber, *Scotland* \$21

West Winds Broadside, Basil, Olive, *Western Australia* \$24

West Winds Cutlass, Basil, Olive, *Western Australia* \$23

Dasher & Fisher Meadow, Basil, Olive, *Tasmania* \$22

Citadelle, Grapefruit, Basil, *France* \$22

Ableforth's, Basil, Thyme, *United Kingdom* \$17

Blind Tiger, Lavender, Rosemary, *South-Eastern Australia* \$21

Gin Mare, Olive, Basil, *Spain* \$22

Hartshorn, Apple, *Tasmania* \$26

WHISK(E)Y

LOWLAND WHISKY

Auchentoshan 12 Year Old *Dalmuir* \$14

Auchentoshan Blood Oak *Dalmuir* \$24

Glenkinchie Distillers Edition *East Lothian* \$21

HIGHLAND WHISKY

Glenmorangie Original *Tain* \$14

Glenmorangie 'Quinta Ruban' *Tain* \$22

Oban 14 Year Old *Oban* \$17

SPEYSIDE WHISKEY

The Macallan 12 Year Old Fine Oak *Moray* \$18

Glenfiddich 12 Year Old *Dufftown* \$16

Aberlour A'bunadh *Banffshire* 19

Balvenie 12 Year Old Doublewood *Dufftown* \$15

Balvenie 'Caribbean Cask' *Dufftown* \$24

ISLAY WHISKY

Lagavulin 16 Year Old *Port Ellen* \$19

Bruichladdich Laddie Classic *Rhinn* \$14

Bowmore 12 Year Old *Isle of Islay* \$15

Lagavulin 8 Year Old *Scotland* \$18

Laphroaig Quarter Cask *Scotland* \$21

WHISK(E)Y

AUSTRALIAN WHISKY

Lark Classic *Hobart* \$36

JAPANESE WHISKY

Kurayoshi Sherry Cask *Tottori* \$18

Kurayoshi 18 Year Old *Tottori* \$65

AMERICAN WHISKEY

Bulleit Rye *Kentucky* \$14

Gentleman Jack *Lynchburg* \$13

Hudson Baby Bourbon *New York* \$15

Maker's Mark *Kentucky* \$13

Wild Turkey Rare Breed *Kentucky* \$14

Woodford Reserve *Kentucky* \$12

Blanton's Special Reserve *Kentucky* \$18

BRANDY

St. Remy VSOP *France* \$12

Hennessy VS *France* \$11

Delamain XO \$20

TEQUILA

Don Julio 1942 Anejo \$32

Don Julio Blanco \$15

Jose Cuervo \$11

XO Patron Café \$14

Silver Patron \$20

Espolon Blanco \$12

Sesion \$15

El Jimador Blanco \$12

Clase Azul Reposado \$46

WINE

CHAMPAGNE & SPARKLING

NV AMANTI Prosecco

VENETO, ITALY \$14

NV LOUIS BOUILLOT “Crémant De Bourgogne” Rose

BURGUNDY, FRANCE \$16

NV VEUVE CLICQUOT

REIMS, FRANCE \$27

WHITE

KONO Sauvignon Blanc

MARLBOROUGH, NZ \$15

Intense lemon, stone fruit and gooseberry notes. Fresh and vibrant.

DOMAINE PICHOT “Coteau De La Biche” Chenin Blanc

LOIRE VALLEY, FRANCE \$16

Pear, apple and honeysuckle aromas. Round, mineral with good freshness.

ALBINO ARMANI “Io Domenico” Pinot Grigio

TRENTINO, ITALY \$17

Bouquet of white flowers and ripe pear. Purity of citrus and mineral freshness.

LA NERTHE “Les Cassagnes” Cotes Du Rhone

RHONE, FRANCE \$19

Expressive flowers, grapefruit and gooseberry. Great freshness and easy pleasure.

TAPANAPPA riesling

EDEN VALLEY, SA \$15

Floral, flinty and bone dry.

CAPE MENTELLE “Brooks” Chardonnay

MARGARET RIVER, WA \$17

Hints of green edges and citrus. Warm palate with creaminess and pineapple.

WINE

ROSÉ

CAPE MENTELLE

MARGARET RIVER, SA \$16

Strawberry, watermelon and rose petal. Medium weight with a green lime zest finish.

BRETON

PROVENCE, FRANCE \$17

Dry and light, intense bouquet with peaches and berries.

RED

LA FICELLE Gamay, Pinot Noir (Chilled)

CENTRAL FRANCE, FRANCE \$16

Cherry and raspberry notes, easy tannins. Fresh vin de soif.

RUSDEN “Driftsand” Grenache, Shiraz, Mataro

BAROSSA VALLEY, SA \$16

Rich ‘fruit n spice’. Medium-bodied with hints of florals and dark berry fruit. Gentle tannin and good length.

CHANSON Pinot Noir

BURGUNDY, FRANCE \$19

Ripe black cherries and spices. Complex and well-structured. Elegant tannins with generous aftertaste.

EPSILON Shiraz

BAROSSA VALLEY, SA \$17

Deep and dense with layers of rich, ripe red and black fruits, chocolate, touch of earth.

JIM BARRY “The Atherley” Cabernet Sauvignon

COONAWARRA, SA \$17

Floral characters and tannin structure, ripe blackberry.

CAHORS “Cedre Heritage” Malbec, Merlot

CAHORS, FRANCE \$18

Fresh and enlivening organic, generous flavours. Flavours of plums, cherries and spices, with a long finish.

BY THE GLASS

PREMIUM WINE

Domaine Grand Duplessis Premier Cru

Chablis, 2018 FRA 100ml 32 | 150ml 45

Tyrrels "Vat1"

Chardonnay, 2018, Hunter Valley, NSW 100ml 24 | 150 ml 35

Chateau St Georges "St Emilion"

Bordeaux blend, 2016, 100ml 28 | 150ml 42

Moss Wood

Cabernet Sauvignon, 2017, Margaret River 100ml 33 | 150ml 49

BEER

BOTTLE

Lord Nelson Three Sheets \$12

Young Henry's Newtowner Pale Ale \$12

Asahi \$12

Corona \$12

Cascade Light \$8

Peroni Leggera \$12

DRAUGHT

Carlton Draught \$10

Peroni Nastro Azzuro \$10

Resch's Draught \$10

Stone & Wood Pacific Ale \$12.50

Balter XPA \$12.50

DIGESTIF

Amaro Montenegro *bitter-sweet herbal* \$10

Baileys *cream, cocoa, Irish whiskey* \$12

Frangelico *noisette and herb-flavoured* \$11

Cointreau *orange-flavoured triple-sec* \$11

Amaretto Disaronno *bitter-sweet almond flavour* \$12

Benedictine *herbs and spices sweet* \$11

Fernet Branca *amaro-style* \$10

Chambord *raspberry* \$10

Grand Marnier *cognac brandy, bitter orange and sugar blend* \$12

Manly Spirits Limoncello *lemon* \$12

St Germain *elderflower* \$10

Sambucca White *star anise oils* \$11

Sambucca Black *elder bush, anis liquorice* \$11

Green Chartreuse *130 herbs maceration* \$12

Yellow Chartreuse *milder, sweeter and more aromatic than green* \$11

Absinthe *anis, fennel, herbs* \$12

Luxardo Maraschino *marasca cherries* \$10

Farigoule *thyme* \$12

Diplomatico Reserva Exclusiva Rum \$15

Mezcal Vidal \$15

Pisco Barsol *grapes juice* \$10

Calvados Adrien Camut 6y Pays d'Auge *apple brandy* \$25

Bas Armagnac Castarède 1978 *grapes blend brandy* \$25

NON-ALCOHOLIC

MOCKTAILS

The G&T *Seadrift Non-Alcoholic Gin, elderflower, Fever Tree Tonic* \$14

Northside *Herbal Seedlip 108, Lime, Mint And Soda* \$14

Amaretti Sour *Lyre's non alcoholic Amaretti, Lemon Juice, Aquafaba, Botanicals Syrup, Orange Bitters* \$14

Blackberry Spritz *Apple, Blackberries, Citrus, Soda* \$14

BEER

Peroni Libera \$8.50

Heineken Zero \$8.50

WINE

Mc Guigan Zero Sparkling \$12

Mc Guigan Zero Sauvignon Blanc \$12

Mc Guigan Zero Rose \$12

Mc Guigan Zero Shiraz \$12

