

Welcome to

JUNIPER

BISTRO *Lane* MOSMAN

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

Follow us   @bistromosman

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

Merchant fees apply

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.

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*

6 Oysters \$24 *GF/DF*

BITES

Beef Tartare, Pommes Gaufrettes, Watercress \$26 *GF*

Seared Sesame Tuna Tataki, Wasabi Mayo, Seaweed, Edemame \$26 *GF*

Scallops, Nduja Butter, Sauce Vierge, Crouton \$26

Tempura Zucchini Flowers, Ricotta, Olive Tapenade, Parmesan \$18 *V*

Marinated Lamb Cutlets, Mint Yoghurt, Pomegranate \$26 *GF*

Burrata, Fig, Olives, Balsamic Vinegar \$26 *GF/V*

Vine Ripened Tomatoes, Marinated Olives, Basil, Balsamic Vinegar \$18 *GF/DF/V*

Grilled Calamari, Yuzu Curd, Macadamia Nut, Salsa Verde \$26 *GF/DF*

12 Oysters \$48 *GF/DF*

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 Imbroglia *herbs, fruits, vegetables bitter-sweet amaro* \$11

Oscar 697 *red vermouth* \$11

GIN & TONICS

The Mediterranean *Gin Mare, Lemon, Thyme, Mediterranean Fever Tree Tonic* \$22

The Sydneysider *Poor Toms Dry Gin, Strawberry, Lime, Elderflower Fever Tree Tonic* \$22

The Barossa *Four Pillars Bloody Shiraz Gin, Orange, Cinnamon, Indian Fever Tree Tonic* \$22

The Botanist *The Botanist Gin, Grapefruit, Rosemary, Indian Fever Tree Tonic* \$22

Papa Jon *Archie Rose Dry Gin, Rhubarb Bitters, Apple, Juniper Berries, Indian Fever Tree Tonic* \$22

COCKTAILS

CLASSICS

French 75 *Gin, Lemon Juice, Veuve Clicquot* \$28

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

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

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

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

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

French Connection *Cognac, Amaretto* \$21

Lychee Martini *Vodka, Lychee Juice, Vermouth* \$19

Barrel Aged Negroni *Gin, Campari, Red Vermouth* \$21

SIGNATURE COCKTAILS

Amelia's Delight *Vodka, Blackberries, Elderflower Liqueur, Citrus* \$22

Magnetic Island *Pandan Infused Tequila, Coconut, Triple Sec, Citrus, Agave* \$22

Coffee Negroni *Gin, Coffee-infused Campari, Antica Formula* \$22

Balmoral's Breakfast *Gin, Apple, Green Tea, Veuve Clicquot, Citrus* \$22

Provence Spritz *Elderflower Liqueur, Sparkling Rosé, Lavender, Soda* \$22

GIN BALLOONS

Your choice of gin served with premium Fever Tree tonic

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

Malfy con Limone, Lemon Wheel, Pepper, *Western Australia* \$21

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

Your choice of gin served with premium Fever Tree tonic

BOTANICAL

Monkey 47, Apple, Thyme, *Germany* \$26

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

Roku, Cardamom, Lemon Peel, *Japan* \$19

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

Your choice of gin served with premium Fever Tree tonic

SAVOURY

Elephant Gin, Apple, *Germany* \$25

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 Bathtub, Basil, Thyme, *United Kingdom* \$17

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

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

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

WHISKY

AUSTRALIAN WHISKY

Lark Classic *Hobart* \$36

Hellyers Road Original *Hobart* \$14

Hellyers Road Slightly Peated *Hobart* \$20

JAPANESE WHISKY

Kurayoshi Sherry Cask *Tottori* \$18

Kurayoshi 18 Year Old *Tottori* \$65

AMERICAN WHISKEY

Bulleit Rye *Kentucky* \$14

Gentleman Jack *Lynchburg* \$13

Maker's Mark *Kentucky* \$13

Wild Turkey Rare Breed *Kentucky* \$14

Woodford Reserve *Kentucky* \$12

Blanton's Special Reserve *Kentucky* \$18

COGNAC

St. Remy VSOP *France* \$12

Hennessy VS *France* \$11

Delamain XO \$20

TEQUILA

Clase Azul Reposado \$46

Don Julio Reposado \$16

Don Julio Blanco \$15

XO Patron Café \$14

Silver Patron \$20

Espolon Blanco \$12

Mezcal Del Maguey Vida \$15

RUM

Diplomatico Reserva Exclusiva \$15

Ratu Dark 5 years \$12

Kraken Black Spiced \$15

Havana Club Anejo Special \$12

Angostura Caribbean 1919 \$12

Bacardi Carta Oro \$10

Bacardi Carta Blanca \$13

WINE

CHAMPAGNE & SPARKLING

NV TERRA VIVA Prosecco

VENETO, ITALY \$15

NV LOUIS BOUILLOT “Crémant De Bourgogne” Rose

BURGUNDY, FRANCE \$17

NV VEUVE CLICQUOT

REIMS, FRANCE \$29

WHITE

SETTLEMENT HERITAGE Single Vinyard Sauvignon Blanc

MARLBOROUGH, NZ \$16

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

DOMAINE PICHOT “Coteau De La Biche” Chenin Blanc

LOIRE VALLEY, FRANCE \$19

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

ALBINO ARMANI “Io Domenico” Pinot Grigio

TRENTINO, ITALY \$18

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

COOTER & COOTER Riesling

CLARE VALLEY, SA \$16

Tahitian Lime, lemon rind & a hint of rose petal.

CAPE MENTELLE “Brooks” Chardonnay

MARGARET RIVER, WA \$17

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

BROKENWOOD “8 ROWS” Sauvignon Blanc, Semillion

POKOLBIN, NSW \$15

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

WINE

ROSÉ

CAMPUGET

PROVENCE, FRANCE \$17

Aromatic notes of grapefruit & citrus with a palate of red berry fruits

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 \$21

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

PENNY’S HILL CRACKING BLACK Shiraz

MC LAREN VALE, SA \$18

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

Le Domaine d'Henri

Chablis 1er cru, 2018 FRA 150ml 45

Buthcers Hill

Chardonnay, 2020, Coal river valley, 150 ml 35

Chateau Mont Redon

Rhone valley France 2018, 150ml 41

Rockford "Riffle Range"

Cabernet Sauvignon, 2017, Barossa Valley 150ml 41

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

Reschs Draught \$10

Stone & Wood Pacific Ale \$12

Balter XPA \$12

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 *Sedrifi 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, Whites, Botanicals Syrup, Orange Bitters* \$14

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

BEER

Heineken Zero \$8.50

WINE

McGuigan Zero Sparkling \$12

McGuigan Zero Sauvignon Blanc \$12

McGuigan Zero Rosé \$12

McGuigan Zero Shiraz \$12

