

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.

SUNDAY SUNSET SESSIONS

MUSIC & COCKTAILS, EVERY SUNDAY FROM 4-6PM

Bookings recommended, walk-ins welcome

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

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

Boulevardier *Rye Whiskey, Campari, Red Vermouth* \$21

SIGNATURE COCKTAILS

Amelia's Delight *Gin, Raspberries, Elderflower Liqueur, Citrus* \$22

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

Nightcap *Hennessy VS, Fig, Valdespino Sherry, Chocolate Bitters* \$22

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

Amalfi Spritz *Italicus Bergamot Liqueur, Limoncello, Sparkling wine, Soda* \$22

GIN BALLOONS

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*

WINE

CHAMPAGNE & SPARKLING

NV TERRA VIVA Prosecco

VENETO, ITALY \$15/75

KIR ROYAL, Creme de cassis, Crémant De Bourgogne

BURGUNDY, FRANCE \$18

NV LOUIS BOUILLOT “Crémant De Bourgogne” Rose

BURGUNDY, FRANCE \$19/99

NV VEUVE CLICQUOT

REIMS, FRANCE \$29/165

WHITE

SETTLEMENT HERITAGE Single Vinyard Sauvignon Blanc

MARLBOROUGH, NZ \$16/79

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

DOMAINE PICHOT “Coteau De La Biche” Chenin Blanc

LOIRE VALLEY, FRANCE \$19/89

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

FARINA “Le Pezze” Pinot Grigio

VENETO, ITALY \$18/89

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

COOTER & COOTER Riesling

CLARE VALLEY, SA \$16/78

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

CAPE MENTELLE “Brooks” Chardonnay

MARGARET RIVER, WA \$17/79

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

WINE

ROSÉ

BRETON

PROVENCE, FRANCE \$17

Dry and light, intense bouquet with peaches and berries.

CAPE MENTELLE

MARGARET RIVER, WA \$17

Bouquet of strawberry, watermelon & rose petal. Raspberries, strawberries & a hint of cranberry on the palate. Medium weight with a juicy yet creamy balance of rose petal & green lime zest finish

RED

LA FICELLE Gamay, Pinot Noir (Chilled)

CENTRAL FRANCE, FRANCE \$17/75

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

CHANSON Pinot Noir

BURGUNDY, FRANCE \$23/110

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

PENNY'S HILL CRACKING BLACK Shiraz

MC LAREN VALE, SA \$18/79

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

JIM BARRY "The Atherley" Cabernet Sauvignon

COONAWARRA, SA \$17/75

Floral characters and tannin structure, ripe blackberry.

CAHORS "Cedre Heritage" Malbec, Merlot

CAHORS, FRANCE \$18/85

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

BY THE GLASS

PREMIUM WINE

Chanson Les Preuses

Chablis Grand Cru, 2016 FRA 150ml 65

TORBRECK "The Steading"

GSM 2016 Barossa Valley 150 ml 29

Chateau Mont Redon

Rhone valley France 2018, 150ml 42

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 \$10.5

Peroni Nastro Azzuro \$13

Reschs Draught \$10.5

Stone & Wood Pacific Ale \$12.5

Balter XPA \$12.5

GIN & TONIC

Your choice of gin served with premium Fever Tree tonic

BOTANICAL

Monkey 47, Apple, Thyme, *Germany* \$14

The Botanist, Grapefruit, Rosemary, *United Kingdom* \$16

Roku, Cardamom, Lemon Peel, *Japan* \$15

St George, Lavender, Thyme, *California* \$15

DRY

Archie Rose Dry Gin, Rhubarb Bitters, Juniper, Apple, *Australia* \$14

Tanqueray London Dry, Lime, Lemon Wheel, *United Kingdom* \$12

Four Pillars Rare Dry Gin, Orange Wheel, Lemon Wheel, *Yarra Valley* \$14

Malfy Gin, Juniper, Lime Wheel, Lemon Wheel, *Italy* \$14

The Original Bombay Sapphire Dry, Lemon Wheel, *United Kingdom* \$13

Poor Toms Dry, Strawberry, Lime Wheel, *Sydney* \$14

Brookie's Byron Dry, Grapefruit, Cloves, *Australia* \$14

GIN & TONIC

Your choice of gin served with premium Fever Tree tonic

SAVOURY

Elephant Gin, Apple, *Germany* \$17

Manly Spirit Dry Gin, Basil, Olive, *Sydney* \$14

Ink Gin, Lime Wheel, *Northern Rivers* \$15

Hendrick's, Cucumber, *Scotland* \$15

West Winds Broadside, Basil, Olive, *Western Australia* \$16

West Winds Cutlass, Basil, Olive, *Western Australia* \$14

Dasher & Fisher Meadow, Basil, Olive, *Tasmania* \$17

Citadelle, Grapefruit, Basil, *France* \$14

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

Blind Tiger, Lavender, Rosemary, *South-Eastern Australia* \$14

Gin Mare, Olive, Basil, *Spain* \$15

GIN & TONIC

Your choice of gin served with premium Fever Tree tonic

CITRUS

Green Ant, Lime, *South Australia* \$16

Tanqueray No10, Grapefruit, *United Kingdom* \$15

Manly Spirit Citrus Gin, Lemon Wheel, *Sydney* \$14

West Winds Sabre, Lemon Wheel, Lime Wheel, *Western Australia* \$13

Jinzu Gin, Lavender, Lime Wheel, *Scotland* \$14

Drumshanbo, Grapefruit Peels, Orange Wheel, *Ireland* \$15

Malfy con Limone, Lemon Wheel, Pepper, *Western Australia* \$14

FRUITY

Tanqueray Seville, Orange Wheel, *United Kingdom* \$13

Four Pillars Bloody Shiraz, Orange Wheel, Cinnamon, *Yarra Valley* \$16

Wolf Lane Tropical Gin, Grapefruit, Lime, *Cairns* \$18

Wolf Lane Davidson Plum, Grapefruit, Lime, *Cairns* \$18

Poor Toms Strawberry, Strawberry, *Sydney* \$14

Hayman's Sloe Gin, Strawberry, *United Kingdom* \$14

78° Sunset Gin, Rhubarb Bitter, Apple, *South Australia* \$14

Edinburgh Rhubarb, Lemon Wheel, Lime Wheel, *Scotland* \$14

Tanglin, Grapefruit, *Singapore* \$14

Nosferatu, Grapefruit, Rosemary, *Melbourne* \$14

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

St Etienne Extra Vieux French Whisky Cask 2013 \$19

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

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

Poire Williams *pear brandy* \$19

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

Raspberry Spritz *Apple, Raspberries, Citrus, Soda* \$14

BEER

Heineken Zero \$8.50

WINE

Non Alcoholic Sparkling Wine \$12

Non Alcoholic Sparkling Rosé \$12



EAT

SNACKS

Mixed Spiced Nuts \$9 *GF/DF*

Marinated Olives \$10 *GF/DF/V*

French Fries, Truffle, Parmesan, Béarnaise \$16 *GF/V*

6/12 Oysters \$30/60 *GF/DF*

TO SHARE

Eye Filet Beef Skewers, Cafe De Paris Butter \$24 *GF/DF*

Baba Ghanoush, Hummus, Fennel pollen yoghurt, charred grilled sourdough \$22

Radicchio and Fig Salad, Mozzarella, Walnuts, Balsamic Glaze, Fresh Basil \$28

Chicken Liver Pate, Caramelised Onion Jam, Brioche \$28

Snails Cooked in Garlic and Parsley Butter, Garlic Sourdough \$26

Marinated Salmon, RYE blinis, dill Creme Fraiche \$32

Lobster Raviolis, Dices Vegetables, Lobster Bisque \$32