

*Welcome to*

# JUNIPER

BISTRO *Lane* MOSMAN

*Juniper Lane's Menu is available  
in the Lane, Bar & Courtyard  
as well as our full Bistro Mosman menu*

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](mailto:dine@bistromosman.com.au) or visit our website to make an enquiry.*

# SUNDAY SUNSET SESSIONS

**MUSIC & COCKTAILS, EVERY SUNDAY FROM 5-7PM**

*Bookings recommended, walk-ins welcome*

**[dine@bistromosman.com.au](mailto:dine@bistromosman.com.au) | [thebuena.com.au/juniperlane/](http://thebuena.com.au/juniperlane/)**

*10% Sunday Surcharge Applies / 15% Public Holiday Surcharge Applies*

# COCKTAILS

## Signature Cocktails

**Call Me Fruity** *Ketel One Vodka, Manly Lemoncello, Passionfruit, Strawberry Puree* \$22

**Granny's Apple** *Cognac, Lemon Juice, Apple Spiced Syrup, Egg White* \$22

**Hi, Ginnie!** *Tanqueray Gin, Lemon Juice, Rosemary Syrup, Mediterranean Tonic* \$22

**Kiss me** *Brookie's Slow Gin, Lemon Juice, Rose & Strawberry Syrup* \$22

**Old Dan** *Buffalo Trace, Orange bitters, Chocolate Bitters, Creme de Banana* \$22

**Bloom** *Green Ant Gin, Suze bitters, poppy seed liqueur, Mediterranean tonic* \$22

**The Sourworm** *Amaretto, Alize, Lime Juice, Simple Syrup* \$22

**Tommy's Cousin** *Jose Cuervo Anejo, lime juice, pineapple juice & honey* \$22

## Classics

Please ask our staff for any classic cocktails may you fancy

**Aviation** *Tanqueray Gin, Luxardo Maraschino, Violette, Lemon Juice* \$20

**French 75** *Tanqueray Gin, Lemon Juice, Verve Clicquot* \$28

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

**Espresso Martini** *Vodka, Coffee liqueur, coffee* \$22

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# GIN BALLOONS

**The Gautic** *Gautic Gin, Lemon, Black Pepper, Fever Tree Premium Indian Tonic \$22*

**The Greek Islands** *Grace Gin, Red Peppercorn, Cucumber, Fever Tree Premium Indian Tonic \$22*

**The Great Barrier** *Island Gin, Olive, Thym, Fever Tree Premium Indian Tonic \$22*

**Brighton Beach** *Brighton Gin, Juniper Berry, Orange Peel, Fever Tree Premium Indian Tonic \$22*

**Dutch Courage** *Bobby's Gin, Lime, Lemon, Fever Tree Premium Indian Tonic \$22*

**Lock Hendricks** *Hendrick Gin, Cucumber, Black Peppercorn, Fever Tree Premium Indian Tonic \$22*

**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, Fever Tree Premium Indian Tonic \$22*

**The Botanist's Wife** *The Botanist Gin, Grapefruit, Rosemary, Fever Tree Premium Indian Tonic \$22*

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

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# WINE

## CHAMPAGNE & SPARKLING

**NV TERRA VIVA Prosecco \$16/\$89**

*VENETO, ITALY*

**NV LOUIS BOUILLOT “Crémant De Bourgogne” Rose \$25/\$140**

*BURGUNDY, FRANCE*

**NV PERRIER-JOUET \$35/\$199**

*EPERNAY, FRANCE*

## ROSÉ

**BRETON \$19/\$99**

*PROVENCE, FRANCE*

*Dry and light, intense bouquet with peaches and berries.*

**GIANT STEPS \$18/\$95**

*YARRA VALLEY, VIC*

*An exotic, warm, spice-filled bouquet with musk and strawberry cream flavours.*

## PREMIUM WINE

**2020 Alain Geoffroy “Signature” Premier Cru Chablis \$45**

*Burgundy, France 150ml*

**2017 TORBRECK “The Steading” GSM \$32**

*Barossa Valley 150ml*

**2018 Chateau Mont Redon Chateauneuf-Du-Pape \$47**

*Rhone valley France 150ml*

**2016 Bremmerton “Walter’s Reserve” Cabernet Sauvignon \$35**

*Barossa Valley 150ml*

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# WINE

## WHITE

**SETTLEMENT HERITAGE Single Vinyard Sauvignon Blanc \$18/\$95**

*MARLBOROUGH, NZ*

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

**COOTER & COOTER Riesling \$17/\$79**

*CLARE VALLEY, SA*

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

**CHATEAU L'OISELINIERE DE LA RAMEE Muscadet \$22/\$105**

*LOIRE, FRANCE*

*Bright & lively acidity with spiced edges. Full of apple & crisp citrus with a touch of minerality.*

**DOMAINE PICHOT "Clos Berger" Demi-Sec Chenin Blanc \$22/\$105**

*LOIRE VALLEY, FRANCE*

*The nose is very expressive, with passion fruit aromas. On the palate, the wine is rich yet light with a crisp and refreshing aftertaste that leads into a long finish of ripe quince and spices..*

**FARINA "Le Pezze" Pinot Grigio \$19/\$95**

*VENETO, ITALY*

*Aromas of pear and baked apple with a palate of creamy oaty lees, hazelnut & cashew accross crisp acid line*

**CREDARO KINSHIP Chardonnay \$20/\$95**

*MARGARET RIVER, WA*

*A bouquet of white flowers, nectarine and pear with hints of honey and nougat.*

*The palate is soft with fresh tropical fruit flavours, finishing with rich white blossom and chewy oak..*

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# WINE

## RED

**LA FICELLE Gamay, Pinot Noir (Chilled) \$18/\$89**

CENTRAL FRANCE, FRANCE

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

**FETHERSTON “Estate” Pinot Noir \$22/\$115**

YARRA VALLEY, VICTORIA

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

**DOMAINE ROUX “Les Cotilles” Pinot Noir \$20/\$95**

BURGUNDY, FRANCE

*Aromas and flavors of ripe red fruit. Lively and structured with a well-rounded and supple backbone.*

**PENNY’S HILL CRACKING BLACK Shiraz \$18/\$95**

MC LAREN VALE, SA

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

**HENSCHKE “Five Shillings” Shiraz Mataro \$21/\$105**

BAROSSA, SA

*Fragrant blueberry, dark plum, ripe mulberry & blackcurrent revealing anise, fennel & nutmeg.*

**JIM BARRY “The Atherley” Cabernet Sauvignon \$19/\$90**

COONAWARRA, SA

*Floral characters and tannin structure, ripe blackberry.*

**RUSDEN “drifstands” GSM \$19/\$90**

BAROSSA, SA

*Whiffs of spice, dark berries and red licorice on the nose. The palate is awash with red fruits, ripe raspberry and cherry.*

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# BEER

## DRAUGHT

Carlton Draught \$12

Young Henry's Newtowner Pale Ale \$12

Reschs Draught \$12

Stone & Wood Pacific Ale \$13

Balter XPA \$13

## BOTTLE

Asahi \$12

Corona \$12

Cascade Light \$8

All Day IPA Zero \$8.50

Heineken Zero \$8

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# GIN & TONIC

*Your choice of gin served with premium Fever Tree tonic*

## BOTANICAL

**Monkey 47**, Apple, Thyme, *Germany* \$18

**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

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# 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

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# GIN & TONIC

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## CITRUS

**Green Ant**, Lime, *South Australia* \$19

**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

**Bull Dog**, Juniper Berries, Grapefruit, *UK* \$12

## 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

**Tanglin**, Grapefruit, *Singapore* \$14

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

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# WHISK(E)Y

## LOWLAND WHISKY

Auchentoshan Blood Oak *Dalmuir* \$24

Glenkinchie 12 Year Old *East Lothian* \$21

## HIGHLAND WHISKY

Glenmorangie Original *Tain* \$12

Talisker Storm *Isle of Skye* \$15

Bulleit Rye *Kentucky* \$14

Oban 14 Year Old *Oban* \$17

Talisker 10 Years Old *Isle of Skye* \$17

Glenmorangie 14 Years Old Port Cask *Tain* \$24

## SPEYSIDE WHISKEY

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

Glenfiddich 12 Year Old *Dufftown* \$16

Glenfiddich Triple Oak *Dufftown* \$18

Aberlour A'bunadh *Banffshire* \$15

Balvenie 12 Year Old Doublewood *Dufftown* \$17

Balvenie 14 Year Old 'Caribbean Cask' *Dufftown* \$24

Chivas "ULTIS" *Scotland* \$32

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# WHISKY

## ISLAY WHISKY

Lagavulin 8 Year Old *Scotland* \$16

Lagavulin 16 Year Old *Port Ellen* \$26

Bruichladdich Laddie Classic *Rhinns* \$14

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

Laphroaig 10 Year Old Single Malt *Scotland* \$15

Laphroaig Quarter Cask *Scotland* \$21

## AUSTRALIAN WHISKY

Lark Classic *Hobart* \$36

Hellyers Road Original *Hobart* \$14

Archie Rose White RYE *Sydney* \$16

## JAPANESE WHISKY

Suntory Toki *Suntort* \$13

Kurayoshi Sherry Cask *Tottori* \$18

## BOURBON

Woodford Reserve *Kentucky* \$12

Gentleman Jack *Lynchburg* \$13

Maker's Mark *Kentucky* \$13

Bulleit Bourbon *Kentucky* \$14

Wild Turkey Rare Breed *Kentucky* \$14

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## RUM

Bacardi Carta Oro \$10

Havana Club Anejo Special \$12

Ratu Dark 5 years \$15

Diplomatico Reserva Exclusiva \$15

Angostura Caribbean 1919 \$19

Ron Zacapa Sistema 23 Solera \$18

Kraken Black Spiced \$15

Sailor Jerry Spiced \$12

St Etienne Extra Vieux French Whisky Cask 2013 \$19

## COGNAC

St. Remy VSOP *France* \$12

Hennessy VS *France* \$11

Hennessy VSOP *France* \$24

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# TEQUILA

Altos Blanco \$12

XO Patron Café \$14

Mezcal Del Maguey Vida \$15

Casamigo Blanco \$12

Casamigo Reposado \$14

Don Julio Reposado \$16

Silver Patron \$20

Clase Azul Reposado \$46

# VODKA

Haku \$13

Ketel One \$12

Grey Goose \$16

Belvedere \$16

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# APERITIF

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

**Mattei Cap Corse** *blanc quinquina* \$11

**Ricard** *anis, liquorice* \$10

**Italicus** *bergamote* \$11

**Campari** *herbs, fruits infusion bitters* \$10

# 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

**Manly Spirits Limoncello** *lemon* \$12

**Sambucca White** *star anise oils* \$11

**Green Chartreuse** *130 herbs maceration* \$14

**Farigoule** *thyme* \$12

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

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

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# NON-ALCOHOLIC

## MOCKTAILS

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

**Cane you?** *Lyre's White Cane Spirit, Apple juice, Passionfruit pulp, Vanilla syrup \$14*

**Speak In Mandarin** *Seadrift Non-Alcoholic Spirit, Mandarin Puree, Mint Syrup \$14*

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

## BEER

**Heineken Zero \$8.50**

**Peroni Libera \$8.50**

**All Day IPA \$8.50**

## WINE

**Vinada Crispy Chardonnay Sparkling \$12**

**Vinada Tinteling Tempranillo Rosé Sparkling \$12**

**Vinzero Bodegas La Tautila Seniorio Blanco \$12**

**Vinzero Bodegas La Tautila Seniorio Tinto \$12**



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# EAT

## SNACK

Mixed Spiced Nuts \$9 GF/DF/V

Marinated Olives \$12 GF/DF/V

Sydney Rock Oysters, Shucked to Order 6/12 \$39/\$78

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

Burrata, Artichoke Barigoule, Basil, Capers, Baguette \$24 GF/V

Salt and Pepper Squid, Harissa Aioli, Pickled Fennel \$24 GF/DF

Beef Tartar, Potato Gaufrette, Watercress \$29 GF/DF

Yellowfin Tuna Burger, Cucumber, Radish, Seaweed Mayo, Hand-Cut Fries \$29 DF

## TO SHARE

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

Tempura Zucchini Flowers, Scallop Mousse, Parmesan \$24 V

Duck and Pistachio Terrine, Rhubarb & Pear Chutney, Baguette \$29 GF\*/DF\*

House Dips (Hummus, Baba Ghanoush, Tzatziki) Garlic Toast \$24 GF\*/DF/V

Pork Sausage, Onion Soubise, Rhubarb & Pear Chutney \$29 GF/DF

Morcilla Blood Sausage, Compressed Green Apple, Pork Crackling \$29

L'Assiette aux Fromages GF\* \$36

Selection of Three Cheeses, Quince Paste, Muscatels, Lavosh

Le Comte 20g (FRA) - Semi-hard cow's milk with a nutty flavour

Papillon Roqueford 20g (FRA) - Delicate and sweet with a rich buttery sheep's milk

D'Affinois 20g (FRA) - Soft ripened, rich and decadent double-cream cow's milk

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