

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 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 | thebuena.com.au/juniperlane/

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

COCKTAILS

Signature Cocktails

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

Driving Miss Daisy *Jose Cuervo Tequila, Malibu, Pineapple Juice, Lime Juice & Raspberry Cordial \$22*

Rosolio Spritz *Italicus Liqueur, Elderflower Cordial, Lime Juice & Yuzu Soda \$22*

Dizzee Mezzcal *Jose Cuervo Tequila, Vidal Mezcal, Absinthe, Lime Juice, Cucumber & Agave \$22*

Juniper Bramble *Edinburg Rhubarb and Ginger Gin, Gordon's Gin, Rhubarb Bitters, Lime Juice & Ginger Beer \$22*

El Bundarra *Brookies Sloe Gin, Aperol & Fever Tree Mediterranean Tonic \$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 \$17/\$95

VENETO, ITALY

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

BURGUNDY, FRANCE

NV PERRIER-JOUET \$35/\$199

EPERNAY, FRANCE

ROSÉ

DOMAINE DE LA MEISONNIERRE \$21/\$105

PROVENCE, FRANCE

The nose exhibits blossom & violets with a palate of small red fruits, strawberry, raspberry & cranberry.

GIANT STEPS \$18/\$95

VARRA 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 across crisp acid line

AMELIA PARK Chardonnay \$20/\$95

MARGARET RIVER, WA

100% wild fermented, the nose is full of stone fruits and honey blossom, with notes of chalky crushed shell. The palate is full of lime and pear with beautiful structure and length. Aged in French oak for eight months

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WINE

RED

LA FICELLE Gamay (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 Cottes” 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

Heaps Normal \$8.5

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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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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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

78 Degrees \$14

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

DIGESTIVE

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*

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

BEER

Heineken Zero \$8.50

Peroni Libera \$8.50

Heaps Normal \$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 served with 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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