



MENU

Chattanooga is your 'home away from home' with a traditional 'Deep South Jazz Bar' vibe, where people gather to enjoy the company of good friends in plush surroundings.

Sink into our leather armchairs and sip a premium beverage, letting the smooth melodies of 60s and 70s downtown New York and Chicago whisk you away.

We take pride in offering a menu filled with fresh, locally sourced ingredients, featuring a variety of culinary dishes from around the world. Our extensive selection of award-winning spirits and wines has been specially selected to take you on a journey of discovery and a celebration of the finer things in life.

At Chattanooga, you'll find more than just great music and dancing – you'll also discover a sense of camaraderie and warmth among fellow patrons and staff alike that keeps people coming back time and time again.



APPETISERS

- Oregon Warm Olives **\$17**
Belgium Potato Wedges with Parmesan **\$17**
Ohio Vine Leaves & Tzatziki **\$19**
Texmex Chicken Nuggets **\$22**
Premium Chicken Fillet Nuggets with herbs Parmesan & homemade salsa.

Astoria Haloumi Eggplant **\$30**

Cypriot Haloumi on grilled eggplant and Mediterranean vegetables.

Merida Mediterranean Mezze Plate **\$50**

12-inch board of Hungarian salami & sliced mild Italian Sopressa, mix of antipasto, Greek vine leaves & Halloumi cheese, Sicilian olive salad, homemade Tzatziki.

MAINS

Charleston Calamari **\$33**

Pan Grilled Fresh Squid - marinated with white wine, paprika, Garlic, olive, served with garden salad & Belgium potato wedges

Chattanooga Ultimate Parm **\$32**

A crispy 300g chicken schnitzel topped with homemade tomato sauce, Bertocchi Soppressa salami, and melted mozzarella. Served with a fresh garden salad and golden Belgian potato wedges

Swiss Wienerschnitzel Steak **\$36**

A 300g rump steak, prepared Swiss-style schnitzel, topped with a rich black pepper mushroom sauce. Served with an ultimate garden salad and golden Belgian potato fries for a perfect finish.

Lexington Salad **\$29**

Grilled eggplant Cypriot halloumi red & white cabbage, lettuce, green leaves, spinach, olive, capsicum, Homemade gluten free dressing.

Little Italy Spaghetti **\$28**

Organic premium Spaghetti, Traditional New Yorker Bolognese with topside beef mince, slow cooked with red wine, mushroom, tomato, capsicum & celery.

Soho Vegetarian Spaghetti **\$27**

Grilled eggplant, paprika, mushroom, olive, capsicum, spinach, home-made Napoli sauce.

Californian Chicken Rigatoni **\$29**

Grilled chicken cooked in a creamy sauce with olive oil, garlic, mushrooms, and Parmesan cheese, then mixed with rigatoni pasta for a rich and flavourful dish.

Extra 15% for Public Holidays Tax & Service

PIZZA

King American-style 12-inch pizzas

All our pizzas have a crunchy sourdough stone-baked base, with homemade tomato & herb sauce, fully loaded with American Mozzarella cheese.

Chicago Meat Lovers Pizza **\$34**

Premium Beef Mince, mushroom, capsicum, pickled, red onion jalapeno

Atlanta Supreme Pizza **\$33**

Premium Salami, mushroom, capsicum, paprika, oregano, olives

Harlem Vegetarian Pizza **\$34**

Grilled Eggplant, capsicum, tomato, olive, mushroom, basil, onion, oregano

Detroit Chicken Pizza **\$35**

Grilled Chicken Fillet, pickles, onion, roasted paprika, olives, capsicum

Brooklyn Pepperoni Pizza **\$31**

Premium Hungarian Pepperoni Salami - thinly sliced

Madison Soppressa Pizza **\$32**

Premium Soppressa Salami and mushroom

Gluten-free base: 11 inch - \$4 extra

Signature Burgers 100% Australian wagyu Beef no added hormones & gluten free

Kentucky Burger **\$26**

A premium Wagyu patty topped with Swiss cheese / American cheddar, crisp lettuce, pickles, red onion, and fresh tomato. delicious original American experience. Serve with Belgium potato fries.

Texas Ultimate Double Burger **\$30**

Two juicy premium Wagyu patties stacked high and layered with Swiss and American cheese. Topped with spicy jalapeños, fresh tomato, pickles, onions, creamy coleslaw, and sautéed mushrooms. serve with Belgium potato

Pasadena Halloumi Burger **\$28**

A premium Wagyu beef patty topped with grilled Cypriot Halloumi, Mushroom, onion, Pickles, lettuce, home made tzatziki. Served with a side of Belgium potato fries.

Soft Drinks

San Pellegrino Sparkling 750mL / Acqua Panna Mineral Water 750mL **\$12**

StrangeLove Sparkling /distil 750ml **\$10**

StrangeLove Yuzu Juice Soda 330ml **\$9**

Botanical Double Ginger **\$9**

Glass of Pepsi/Lemonade/Tonic/Orange Juice 425ml **\$6**

Spring Valley Natural Juices 330ml **\$8**



TAP BEER

	Pint	Schooner
Guinness	\$14	
Birra Moretti	\$15	
Furphy	\$13	\$11
Heineken	\$14	\$12
Heineken Tower		\$67
3 Litres (7 schooners)		

BOTTLED BEER

XXXX Gold	\$8
Corona	\$10
Little Creatures 'Rogers'	\$10
Amber ale	\$10
Pipsqueak Cider	\$10
Eumundi Ginger Beer	\$12



COCKTAILS

Cipriani Bellini 750mL (by the bottle only)	\$65
The original Bellini Cocktail from Harry's Bar in Venice	
California Pino	\$16
American corn Vodka , Crashed pineapple / Lime	
Aperol Spritz	\$19
Aperol ,Santa Margherita Prosecco /Wedge of Orange	
Lavish Limo	\$21
Lemoncello, French Brut, Fresh Lime, Soda	
Rum Angelo	\$23
7 years old Dark Rum, Malibu, Orange & Pineapple Juice	
Red Velvet	\$21
Belvedere Vodka, original Martini Prosecco, Soda, Cranberry Juice, Cherry syrup	
Black Velvet	\$14
Guinness, French Brut	
Negroni & (London Blue Gin) Old	\$18
Fashioned New Yorker	\$20
Buffalo Trace Bourbon, Sherry Syrup, New York Style	
Old Fashioned Kentucky	\$22
Woodford Reserve , kentucky Syrup, Orange Garnish	
Silky Shiraz Gin	\$23
four pillar shiraz gin ,champagne, cranberry juice	
Orange Martini	\$20
Belvedere vodka , Bianco Vermouth Martini ,Orange Juice	
Grapefruit Margarita	\$19
Espresso Martini	\$20
Premium Mocktail . Cranberry/Pinapple/Orange , (Alcohol free)	\$15



AMERICAN WHISKEY

Wild Turkey Single Barrel	\$18
Kentucky Woodford Reserve	\$14
Kentucky Woodford Reserve Rye	\$15
Kentucky Buffalo Trace Kentucky	\$12
Long Branch Kentucky	\$14
1792 Small Batch Kentucky	\$16
Makers Mark Kentucky	\$12
Gentlemen Jack Tennessee	\$14
Dickle 12 Tennessee	\$15
Basil Hayden	\$15
Whistle Pig Rye 10	\$16
Jack Daniels	\$12
Jack Daniels Sgl Barrel Tennessee	\$18
Jack Daniels Sinatra	\$25
Balconnes Single Malt Texas	\$22
Balconnes Pot Still Texas	\$18
Southern Comfort	\$11

AUSTRALIAN & CANADIAN

Bearface Canadian	\$14
Crown Royal	\$15
Canadian Club 12	\$13
Canadian Club 8	\$12
Morris Australian Single	\$13
Malt Ned Australian Whisky	\$12
Lark Symphony	\$22

SCOTCH WHISKY BLENDED

Chivas Regal Royal Salute 21	\$24
Chivas Regal 18	\$18
Chivas Regal 12	\$12
Berry Bro & Rudd	\$15
Johnny Walker Black	\$12
Johnny Walker 18	\$19
Johnny Walker Blue Label	\$32
Glenrothes 12	\$14
Monkey Shoulder	\$12
Grants	\$11

IRISH WHISKEY

Lambay Single Malt	\$23
Lambay Small Batch Blend	\$16
Glendalough Pot Still	\$16
The Dead Rabbit	\$17
Roe & Co Blended	\$14
Samuel Gelston's Blended	\$14
Bushmill Single Malt	\$13
Sexton Single Malt	\$15
The Irishman	\$13
Dubliner	\$12
Jameson	\$12

SCOTCH WHISKY SINGLE MALT

Bruichladdich Octomore Singleton	\$38
Malt Master	\$13
Aberfeldy 12	\$14
Glenfiddich 21	\$35
Glenfiddich 18	\$25
Glenfiddich 12	\$14
Talisker Storm	\$15
Glenmorangie The Lasanta	\$18
Glenmorangie Extremely Rare 18	\$24
Glenmorangie 12	\$15
Dalwhinnie 15	\$17
Glendronach 12	\$15
Port Charlotte Heavily Peated 10	\$18
Singleton Spey Cascade	\$14
Aberlour 12	\$16
The Glenrothes 12	\$14
Glen Allachie 15	\$20
The Balvenie 14	\$23
Benriarch 12	\$15
Benriarch 10	\$14
Bladnoch Samsara	\$18
Aerstone Pitted / Seacask	\$13

RUM

Ratu 8 Signature	<i>Fiji</i>	\$15
Diplomat Riserva	<i>Venezuela</i>	\$18
Santa Teresa	<i>Venezuela</i>	\$19
Bundaberg Blenders Edition	<i>Aus</i>	\$18
Capricorn Spiced Rum	<i>Aus</i>	\$14
Capricorn Coffee Rum	<i>Aus</i>	\$15
Bundaberg Black	<i>Aus</i>	\$15
Bacardi Rare Gold 8	<i>Puerto Rico</i>	\$17
Bacardi Spiced	<i>Puerto Rico</i>	\$13
Appleton Estate	<i>Jamaica</i>	\$12
Capitan Morgan	<i>England</i>	\$13
Flor de Cana 18	<i>Nicaragua</i>	\$22
Flor de Cana 12	<i>Nicaragua</i>	\$17
Flor de Cana 7	<i>Nicaragua</i>	\$12
Flor de Cana 4	<i>Nicaragua</i>	\$12

VODKA

Chopin Potato Vodka	<i>Poland</i>	\$13
Chopin Family Reserve	<i>Baby Potato</i>	\$30
Grey Goose	<i>France</i>	\$15
Belvedere	<i>Poland</i>	\$14
Ciroc	<i>France</i>	\$15
Grain Shaker Corn Base	<i>Australia</i>	\$12
Titos	<i>USA</i>	\$14
Reyka	<i>Iceland</i>	\$13
Nosferatu Vodka	<i>Australia</i>	\$12

TEQUILA

Patron Silver	\$15
Patron Reposado Orange	\$16
Los Abango	\$16
Don Julio Blanco	\$15
Fortaleza Reposado	\$18
Fortaleza Blanco	\$16
Batanga B Reposado Orange/Blue	\$13
Azul	\$30
Heradura Suprema Old Age	\$60

COGNAC & BRANDY

Camus XO Borderies	\$32
Hennessy XO	\$30
Courvoisier	\$14
Remy Martin	\$17
St Remy	\$12
Martell Blue Swift	\$18
Hardy's Black bottle	\$12
Brandy Vecchia Romagna	\$14

GIN

Roby Marton Cold Compound <i>Italy</i>	\$19
London No.1 Blue Gin <i>England</i>	\$13
Broker's London Dry <i>England</i>	\$12
Glendalough pink Rose <i>Ireland</i>	\$15
Glendalough Wild Botanical <i>Ireland</i>	\$14
Hendricks Gin <i>Scotland</i>	\$15
Hendricks Flora Adorna Gin <i>Scotland</i>	\$16
Four Pillars Yuzu <i>Victoria Aus</i>	\$15
Four Pillars Bloody Shiraz <i>Victoria Aus</i>	\$16
Four Pillars Rare Dry Gin <i>Victoria Aus</i>	\$14
Nosferatu Dead Dry <i>Brisbane Aus</i>	\$12
Nosferatu Blood Orange / Pink	\$14
Nosferatu Mandarke Cucumber & Min	\$15

GRAPPA & LIQUEURS

Grappa Unica di Calabria <i>Italy</i>	\$14
Grappa di Pigato Bianco <i>Italy</i>	\$14
Fireball <i>Canada</i>	\$11
Toschi Lemoncello <i>Italy</i>	\$12
Nocello Hazelnut / Walnut <i>Italy</i>	\$12
Vecchio Amaro del Capo <i>Italy</i>	\$13
Broken Bean Coffee Liqueur <i>Aus</i>	\$14
Becherovka Herbal Liqueur <i>Czech,R</i>	\$12
Disaronno Amaretto <i>Italy</i>	\$14
Tia Maria <i>Jamacia</i>	\$12
Cointreau <i>France</i>	\$13
Chambord <i>France</i>	\$12
Frangelico <i>Italy</i>	\$12
Kahluha <i>Mexico</i>	\$10

SPARKLING WINE

		Glass	Bottle
Santa Margherita 'Extra Dry' Prosecco DOC Valdobbiadene	Italy	\$13	\$60
Pierre de Ville Brut Reserve	France	\$11	\$46
Martini Prosecco The Original	Italy	\$13	\$60
Nugan Chardonnay Pinot Noir Pyranees	Victoria		\$55
Piccini Venetian Dress Prosecco Rosé Valdobbiadene	Italy		\$75
Jacquart Brut NV Champagne	France		\$120
Moët Brut NV Champagne	France		\$130
Veuve Clicquot Champagne	France		\$140



WHITE WINE

Talinga Park Moscato Riverina	NSW	\$10	\$42
Pasqua Pinot Grigio DOC Veneto	Italy	\$11	\$46
Em's Table Riesling Clare Valley	South Australia [organic]		\$55
Nugan Estate Chardonnay King Valley	Victoria	\$12	\$54
Ten Rocks Sauvignon Blanc Marlborough	New Zealand	\$12	\$54
Lawsons Dry Hills Pinot Gris Marlborough	New Zealand		\$58
Berrigan Chardonnay Mount Benson	South Australia		\$57
Lawsons Dry Hills Sauv Blanc Marlborough	New Zealand	\$12	\$56
Vigneti Zabu Chardonnay Sicily	Italy [unoaked - biodynamic]		\$64
Balbi Soprani Moscato d'Asti Piedmonte	Italy		\$65
Cielo 3 Passo Fiano/Chardonnay Puglia	Italy [organic]		\$68
Alan McCorkindale Sauv Blanc Marlborough	New Zealand		\$69

ROSÉ

Pasqua 11 Mintes Rose Veneto	Italy		\$68
Fantini Cerasuolo Rosé Abruzzo	Italy	\$11	\$46
Piccini Venetian Dress Prosecco Rosé	Italy		\$75
Haselgrove Grenache Rosé McLaren Vale	South Australia	\$12	\$56
Ultimate Provence Organic Rosé Provence	France		\$80

RED WINE

Chattanooga Il Passo Verde Nero Sicilia	Italy		\$49
Pasqua 'Capitolo' Merlot Veneto Friuli	Italy	\$10	\$45
Cookoothama Shiraz	South Australia	\$10	\$45
Haselgrove 'First Cut' Shiraz McLaren Vale	South Australia	\$13	\$59
Smidge 'Houdini' Cab Sauv McLaren Vale	South Australia	\$13	\$59
Ten Rocks Pinot Noir Marlborough	New Zealand	\$12	\$55
Jones Road Pinot Noir Mornington Peninsula	Victoria	\$13	\$62
Berrigan Merlot Mount Benson	South Australia		\$56
JJ Hahn 'Western Ridge' Shiraz Barossa Valley	South Australia	\$15	\$70
'Switch' GSM McLaren Vale	South Australia	\$15	\$69
Rossetti Chianti Classico DOCG Tuscany	Italy		\$72
Bericanto Pinot Noir DOC Vicenza	Italy		\$85
Cielo de Conti Appassimento Puglia	Italy		\$65
Rossetti Governo all'Uso Rosso Tuscany	Italy		\$74
Vigneti del Vulture Aglianico Basilicata	Italy [spider wine]		\$120
Fantini Edizioni Cinque Autoctoni Abruzzo	Italy		\$145



WORLD AWARDED SIGNATURE WINES



Santa Margherita 'Extra Dry' Prosecco, Valdobbiadene Italy

\$13 \$60

Prior to 1960, Prosecco was a sweet almost still wine. In the 60's Santa Margherita made the first ever dry sparkling Prosecco, pioneering the style we all enjoy today. Full and refined on the palate, with an exciting freshness which intensifies and gives duration to its rich aromatic bouquet.



Piccini 'Venetian Dress' Prosecco Rose, Valdobbiadene Italy

\$75

A bright rose with fine and persistent perlage. Ripe red berries and white flowers on the nose, extremely fresh yet velvety on the palate, with red berry fruits and rose petal flavours, typical of pinot noir. Extended 100 day long charmat (fermentation) gives the wine incredible bubbles and texture.



Alan McCorkindale Sauvignon Blanc, Marlborough New Zealand [organic]

\$69

Harvested from 'old vines' planted in rocky river terraces in Marlborough's Wairau Valley, New Zealand. Low vigour organically managed vines are naturally low cropping, producing intense flavoured fruit.



Cielo 3 Passo Bianco Organic Fiano/Chardonnay, Puglia Italy

\$68

Made with Italian indigenous grapes, with a 3-step (3 passo) winemaking approach: 1. Organic grapes selection, 2. Partial over maturation 3. Longer grapes maceration. Fresh and fragrant with great structure and smoothness. Delicate and aromatic aftertaste.



Pasqua 11 Minutes Rose, Veneto Italy

\$68

The name 11 MINUTES refers to the duration of the skin contact, the pressing of grapes: the full load of grapes is very softly pressed. In this optimal length of time we extract the most noble qualities of the grapes and obtain the slightly rosy shade that characterize this wine. As stated by the beautiful Cecilia. The trebbiano brings elegance and a long after taste.



Ultimate Provence Organic Rose, Provence France

\$80

Ultimate Provence, is a Provencal wine estate located in La Garde-Freinet, where vines are protected by the Massif de Maures mountain range and cultivated on lands characterised by shallow soil, laid on a waterproof sandstone slab. Set in a wild hilly countryside and bordered by a vast evergreen oak forest in the Maures Nature Reserve, UP's terroir covers 46 hectares of vines, all of which are Côtes de Provence PDO (Protected Designation of Origin). It is certified to the highest HVE level.



Bericanto Pinot Noir DOC, Vicenza Italy

\$85

A unique Pinot "Noir", made by careful selection of grapes of the most suitable areas of the hills of the Veneto region. Surprising for intensity and elegance. Ripe berries and spices aromas, smooth and seductive taste, with a lingering finish. The Bericanto winery territory is a small area in the heart of Veneto. The main city of Vicenza is famous Renaissance jewel. Vinegrowing, born in Roman times, excelled here. The Hills stretch southbound from the city of Vicenza.



Pasqua 'Lui' Cabernet Sauvignon

\$98

Veneto, Italy - The use of Cognac barrels creates notes on the nose of vanilla bourbon from the The Reunion Islands, very sweet but delicate - baba' cream and mascarpone notes with rum, almonds, officinal herbs, dry vegetables, hay. Palate: Rich, fleshy and complex on the palate with layers of dark fruit. Very soft and velvety tannins mouthfeel and aftertaste of coconut, vanilla, dried fruit with a very long finish and light smoky notes.



Fantini Edizioni Cinque Autoctoni

\$144

Abruzzo / Puglia, Italy - This wine has scored 99/99 points the last 6 consecutive releases. Consistently rated as one of Italy's finest reds - a wine that makes a mockery of Italian wine laws! Edizioni is their big, powerful, flagship wine. A blend produced from five indigenous Italian grapes ("Cinque Autoctoni") in Montepulciano, Primitivo, Sangiovese, Negroamaro and Malvasia Nera from two different regions, Puglia and Abruzzo.



3 Passo Rosso Sangiovese/Negroamaro Organic, Puglia Italy

\$66

Made with Italian indigenous grapes, with a 3-step (3 passo) winemaking approach: 1. Organic grapes selection, 2. Partial over maturation 3. Longer grapes maceration. Deep red with garnet notes, Intense and mature fruit, with oak notes on the nose. Rich and mature fruit red fruit on the palate, with soft oak hints.



Vigneti Zabu 'Il Passo Verde' Nero d'Avola, Sicily

\$49

The vineyards for this wine are grown on the lakeside of the Lake Arancio, in Sambuca di Sicilia – this help tempers the Sicilian heat. This Nero d'Avola is deep ruby red in colour with a bouquet of red and dark fruits, hints of spice and a balsamic, eucalyptus quality. This is a full-bodied wine with well-balanced acidity and lingering spicy black fruit on the finish.



Vigneti del Vulture Piano del Cerro Aglianico, Basilicata Italy

\$120

In the spring, spiders come down and make their webs across the vineyard, located on the banks of a non active volcano – this keeps all the pests and bugs away – as such the vineyard is naturally managed. At the end of summer as the fruit is ripe, the spiders disappear back up the hill to allow the pickers to pick the fruit.