



COCKTAIL MENU

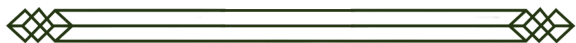
At Non Disclosure Bar, we've created a haven where elegance, class, and sophistication converge in Geelong.

Taking inspiration from the world's leading hotel bars, our venue offers a refined and upscale experience. With a keen focus on the latest innovations and cocktail techniques, we take pride in crafting exquisite and unique concoctions that are sure to tantalise your taste buds.

Whether you're in the mood for a classic cocktail or desire a bespoke creation, our expert team is committed to ensuring you have an unforgettable drinking experience.

Step into Non Disclosure Bar and indulge in the artistry of cocktails, where every sip becomes a journey of flavour and elegance.

GO ON.... SPOIL YOURSELF



Start your evening off decadently with some of our classic pairings

CAVIAR

	2.5g	10g
Black Pearl Oscietra Gold	18	69
Oscietra Gold is known for its rich, nutty flavour and firm, golden grains.		

OYSTERS

Natural	5ea
Spiced Lemon, Lime and Bitters	6ea
Finger Lime	6ea
Splash of Papa Salt Gin	6ea
Splash of Laphroaig	6ea

SNACK SIZE

Mini Martini	60ml
18th Amendment Australian Dry Gin, Dry Vermouth (4:1) and Orange Bitters	13
Mini Negroni	13
18th Amendment Australian Dry Gin, Sweet Vermouth and Campari	

ARRIVAL SPECIALS

Grand Entrance	40
2.5g Oscietra Gold Caviar Bump and a Glass of Virginie T. Brut Champagne	
Connoisseur's Choice	27
2.5g Oscietra Gold Caviar Bump and Mini Martini	

COCKTAILS



Welcome to our *Nature*-inspired cocktail menu, where each drink reflects the elements, landscapes, and organic beauty of our world. Drawing from a variety of natural influences—from lush rainforests and veggie gardens to serene beaches and rugged deserts

SEA FOAM

24

Inspired by the beautiful coastlines of Australia
Sunflower Vodka,
Coastal Gin, Salted Grapefruit, Grapefruit Bitters, Soda & Coco Air



TROPIC THUNDER

24

Reminiscent of the rainforests of Brazil
Pineapple and Banana Rums,
Spiced Rum, Pandan Syrup & Rainforest Fog



SPINE & DANDY

24

The desert is a hot, bitter, dry place, just like this cocktail
Habanero infused Milagro Tequila,
Mezcal, Cactus Puree, Gentian Amaro, Lime, Agave Nectar & Tajin



FRESH POWDER

24

Cold, icy and tasty with the texture of fresh powder
Snow Pea infused Gin,
Mint, Honey Liqueur, Japanese Plum Liqueur & Sugar, *Frozen*



COCKTAILS



BIRDS OF A FEATHER

24

Buds bloom, eggs hatch; Our dedication to Spring

Lula White Rum,

Pure Cane Rum, Pear and Orange Liqueurs, Orgeat & Silken Tofu

STORM IN A TEAPOT

24

The storms of Summer are brooding, yet tasty

Spiced Rum,

Amontillado, Orange Juice, Almond, Passionfruit & Coffee



FUN GUY

24

Decomposers and Fungi make the world go round

Oyster Mushroom Infused Prunier Cognac,

Macadamia Liqueur, Strawberry infused Sherry & Sugar



MOUNTAIN VIEW

24

Inspired by the Blue Mountains; oily, citrus and delicious

Lime Leaf infused Pisco,

Old Tom Gin, Lime, Agave Nectar & Mountain Dew foam



COCKTAILS

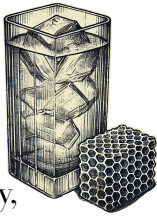


POLLINATION

24

Life wouldn't be possible without Bees

Warral Maldon bees wax washed Monkey Shoulder Whisky,
Fino Sherry, Acid Adjusted Apple Juice, Honey Syrup & Soda



SMOKE & OAK

24

'Tis the season for bushfires

Mango infused Makers Mark Bourbon,
Thyme Tincture, Wattleseed Syrup & Bushfire Smoked Soda



SPROUT OF CONTROL

24

Inspired by Nonna's veggie patch

Australian Brandy,
Cacao, Mint and Walnut Liqueurs, Almond Whey, & Sugar



FLOWER POWER

23

Evoking the essence of a stroll through the Botanic Gardens

Sunflower Vodka,
Elderflower and Maraschino Liqueurs, Rose Tea Syrup & Foam

Scan the code for bespoke printing options

+ 5



COCKTAILS



NON ALCOHOLIC

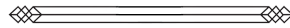
Enjoy a journey of flavours with our non-alcoholic cocktails.
Experience vibrant tastes, from zesty bursts to rich dark blends.
Our creative and refreshing non-alcoholic drinks promise an
exciting adventure for your taste buds.

WICKED

15



Lyre's Non Alc Rum,
Pandan Syrup, Sesame Oil (Optional), Citrus & Foam



NON COMPLIANT

15



Toasted Cinnamon and Yuzu 'Wine'
Salted Grapefruit, Four Pillars Non Alcoholic Gin, Coconut & Soda



BREAKFAST AT BARRY'S

15

Lyre's American Malt,
Banana Honey Soda, Citrus, Coffee Sugar Rim & Soda

COCKTAILS



VINTAGE COCKTAILS

Take your palate back on a journey back in time with rare and sought-after bottlings.
We searched far and wide to bring you an exclusive selection of timeless classics.

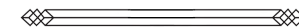
1970'S NEGRONI	120
Gordons Gin, Martini Rosso, Campari	
All sourced from the 1970's	



1980'S OLD FASHIONED	110
1980's Glenfiddich Pure Malt,	
1960's Angostura Bitters and Sugar	



BILLIONAIRE'S BOULEVARDIER	180
1970's Campari and Martini Rosso, Macallan 18 Sherry Cask	



1970'S DAIQUIRI	85
1970's Bacardi,	
Lime and Sugar	

BEER



Discover a meticulously crafted selection featuring our beloved brewed beverages, thoughtfully chosen from different corners of Victoria.

3 Ravens x Comet Raspberry and Lemon Myrtle Sour **13**
3.5% ABV | Thornbury, Vic

Blackmans x 18th Amendment Prohibition Lager **12**
4.4% ABV | Geelong, Vic

Stomping Ground Footloose Non Alc Pale Ale **10**
Less than 0.5% ABV | Collingwood, Vic

Stingray XPA **12**
4% ABV | Abbotsford, Vic

Blackmans Brewing Reginald IPA **15**
6.2% ABV | Geelong, Vic

Bodriggy Blinker Dark Ale **13**
5.2% ABV | Abbotsford, Vic

Harcourt Apple Cider, Harcourt, Vic **14**
5% ABV | Harcourt, Vic

WINE



We have meticulously assembled an exquisite compilation of wines, selected to appease the most discerning connoisseur, each one an extraordinary wine deserving of exploration

SPARKLING

	G	B
18th Amendment Bar NV Prosecco, Mildura, Vic	13	75
Mt Duneed Estate 2022 Blanc De Blanc, Geelong, Vic		80
Panacea Estate 2022 Sparkling Shiraz, Maldon, Vic		85
Virginie T. Brut NV Champagne, Reims, France	25	125

WHITE

PIQ 2023 Piquepoul, Barossa Valley, SA	13	62
18th Amendment Bar 2022 Pinot Grigio, Mildura, Vic		57
Tomich 2021 Grunër Veltliner, Adelaide Hills, SA	13	62
Yering Station 2022 Chardonnay, Yarra Valley, Vic		90
Bella Luna 2024 Fiano, Nagambie, Vic	13	62

ROSÉ

Nuits Folles 2022 Rose, Languedoc, France	13	62
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RED

Bella Luna 2023 Sangiovese, Nagambie, Vic	14	67
Long Story Short 2022 Pinot Noir, Mornington Peninsula, Vic		87
Bird in Hand 2022 Nero D'Avola, Adelaide Hills, SA	16	77
Boucher 2022 Shiraz, Heathcote, SA		72
D'Arenburg 2021 Cinsault, McLaren Vale, SA	16	77

FOOD



Discover our small selection of nibbles, meticulously crafted to complement your beverages to the fullest.

CAVIAR

	2.5g	10g
Black Pearl Oscietra Gold	18	69

Prized for its large, golden-brown pearls, delivering a rich, buttery almost broth like flavour with a delicate, lingering finish.

OYSTERS

Natural	5ea
Spiced Lemon, Lime and Bitters	6ea
Finger Lime	6ea
Splash of Papa Salt Gin	6ea
Splash of Laphroaig	6ea

TO SHARE

Baked Brie	18
Oven Roasted with Black Truffle, Spiced Honey and Thyme	

Cheese Board	44
Four of the finest Cheeses served with pickled accompaniments, Quince Paste and Nuts	

Charcuterie Board	46
Four hand selected Cured Meats served with pickled accompaniments, Dijon and Toasted Nuts	