



COCKTAIL MENU

At Non Disclosure Bar, we honour the timeless art of the classic cocktail.

Taking inspiration from the great hotel bars of the world, our menu celebrates the drinks that defined eras and shaped the way we drink today. From elegant martinis to bold modern icons, each serve is crafted with precision, balance, and respect for tradition.

Our expert team bring a refined touch to every pour, showcasing both the enduring favourites and the contemporary classics already earning their place in history. Step into Non Disclosure Bar and experience cocktails the way they were meant to be enjoyed.

Timeless, elegant, and unforgettable.

15% Surcharge on Public Holidays
Cash payment preferred, 1.8% Surcharge on all Cards

GO ON, SPOIL YOURSELF



Start your evening off decadently with some of our favourite night starters.

CAVIAR

BLACK PEARL OSCIETRA GOLD

2.5G 10G

18 69

Oscietra Gold is known for its rich, nutty flavour and firm, golden grains.



SNACK SIZE

MINI MARTINI

60ML

13

House Gin, Vermouth (4:1) and Orange Bitters

MINI NEGRONI

13

House 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



FRESH & LIVELY

Bright, zesty and uplifting serves that shine with citrus, spritz and a touch of decadence. Perfect for when you're after something crisp and thirst quenching, these cocktails balance sweet and sour to deliver pure refreshment in every sip.



EL DIABLO

23

Milagro Tequila, Blackcurrant, Ginger Beer & Lime

First printed by Trader Vic in 1946, this highball was one of the earliest tequila cocktails to gain fame.

Fruity berry, fiery ginger beer, and lime make it devilishly refreshing.

ENZONI

23

Gin, Campari, Lemon, Sugar & Grapes

Born in 2001, the Enzoni bridges the gap between a Negroni and a Sour. Fresh muddled grapes soften bitter Campari, making this a modern gin classic that's equal parts elegant and juicy.

HUGO SPRITZ

23

Vodka, Elderflower Liqueur, Prosecco & Mint

Created in 2005 by Italian bartender Roland "Roli" Gruber, this Alpine spritz combines vodka, elderflower, prosecco, and mint.

Light, floral, and refreshingly effervescent.

EAST 8 HOLD UP

23

Vodka, Passionfruit, Aperol, Pineapple & Sugar

Created in 2010 by Kevin Armstrong at Milk & Honey London. Zesty pineapple, bittersweet Aperol and passionfruit give this vodka sour a playful tropical punch.

COCKTAILS



TROPICAL ESCAPES

Playful, exotic and packed with fruit-forward flavours, these cocktails are liquid holidays. Creamy coconut, juicy passionfruit, and sun-soaked citrus transport you to a beachside bar with every sip

SATURN



23

Gin, Orgeat, Falernum & Passionfruit (Blended.)

Blended into being in 1967 by “Popo” Galsini, this rare gin tiki drink won the International Bartender’s Association cocktail competition.

Exotic, nutty, and passionfruit-bright, this is a cosmic delight!

PAINKILLER

23

House Rum Blend, Peach Liqueur, Pineapple, Orange, Nutmeg & Coconut.

Created in 1973 by Daphne Henderson at the Soggy Dollar Bar in the British Virgin Islands. Creamy, fruity, and decadent.

It’s a tiki escape in every sip.

FISH HOUSE PUNCH

23

Prunier Cognac, Rum, Pear, Earl Grey Soda, Sugar & Lemon.

Dating back to 1732 at the Schuylkill Fishing Club in Philadelphia, this legendary punch has refreshed generations.

A classic blend of cognac, rum, citrus and tea soda.

CLOVER CLUB

23

Gin, Lillet, Raspberry, Lemon & Foam.

Named after a Philadelphia gentleman’s club and printed in pre-Prohibition bartending guides, this cocktail predates the 1900s. Raspberry and gin shaken to a silky froth. A timeless classic.

COCKTAILS



BOLD & DARING

Fearless cocktails that push boundaries with powerful spirits and striking flavours. From smoky mezcal to herbaceous amaro and spiced liqueurs, these drinks aren't shy — they're made for those who like their cocktails with character and bite.



NAKED & FAMOUS

23

Mezcal, Aperol, Yellow Chartreuse & Lime Juice.

A modern icon born in 2011 at Death & Co. by Joaquín Simó. This mezcal sour balances Aperol, Yellow Chartreuse, and lime.

Smoky, bitter, and bright. A cult classic in the making.

SURFER ON ACID

23

Lula Coconut Rum, Jägermeister, Pineapple & Sugar.

Created in 1991 by LA bartender Eric Tecosky, this unlikely combo of Jägermeister and coconut rum with pineapple became a '90s party favourite. Sweet, herbal, and totally radical.

PENICILLIN

23

Monkey Shoulder Whisky, Peat, Lemon, Honey & Ginger Syrup.

Sam Ross of Milk & Honey, NYC, birthed this cure-all in 2005. Smoky, zesty, and warming with honey-ginger comfort.

A modern Scotch whisky legend.

BLACK MANHATTAN

23

Rye, Averna, Angostura & Orange Bitters.

Invented in 2005 by bartender Todd Smith at San Francisco's Bourbon & Branch. A brooding twist on the Manhattan that swaps sweet vermouth for Averna amaro. Darker, richer, and boldly bitter.

NON ALCOHOLIC



Enjoy a journey of flavours with our non-alcoholic offerings. 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.

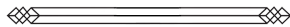
BEER



STOMPING GROUND Footloose Pale Ale | 10

Less than 0.5% | Collingwood, Victoria

WINE ALTERNATIVES



Non 3 Toasted Cinnamon & Yuzu | 12 / 57

Victoria, Australia

Non 7 Stewed Cherry & Coffee | 12 / 57

Victoria, Australia

Non Alcoholic Cocktails



BLOODY JASMINE

15

Non Alc Bloody Shiraz Gin, Bitter Orange Syrup, Non Alcoholic Orange & Lemon

A bold twist on Paul Harrington's 1992 classic. The berry-rich Shiraz gin adds depth and colour to this bittersweet citrus sour.

AMARETTI SOUR

15

Non Alc Amaretto, Lemon, Sugar & Egg White

A 1970s favourite, perfected by Jeffrey Morgenthaler in 2012.

Sweet almond liqueur meets tart citrus and silky foam.

TEA PUNCH

15

Non Alc Rum, Non Alc Bourbon, Peach, Lemon & Tea Soda

Inspired by the storied Fish House Punch.

VINTAGE COCKTAILS



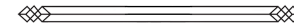
Take your palate on a journey back in time with rare and sought-after bottlings. We searched far and wide to bring you an exclusive selection of timeless classics.

1970's NEGRONI

120

Gordons Gin, Martini Rosso, Campari

All sourced from the 1970's

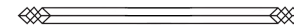


1980's OLD FASHIONED

90

1980's Glenfiddich Pure Malt,

1960's Angostura Bitters and Sugar

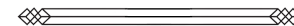


1970's DAIQUIRI

85

1970's Bacardi,

Lime and Sugar



BILLIONAIRE'S BOULEVARDIER

180

1970's Campari and Martini Rosso, Macallan 18 Sherry Cask

BEER



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

LA SIRENE Citray Sour 13

4.5% ABV | Reservoir, Vic

BLACKMANS x 18TH AMENDMENT Prohibition Lager 12

4.4% ABV | Geelong, Vic

BODRIGGY Utropia Pale Ale 13

4.8% ABV | Abbotsford, Vic

STINGRAY XPA 12

4% ABV | Abbotsford, Vic

BLACKMANS BREWING Reginald IPA 15

6.2% ABV | Geelong, Vic

FARM DOG Dark Arts Dark Ale 14

4.2% ABV | Wallington, Vic

NAPOLEONE Apple Cider 13

4.7% ABV | Coldstream, 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
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
GEMTREE	2024 Fiano, McLaren Vale, Vic	14	67
ROSE			
NUITS FOLLES	2022 Rose, Languedoc, France	13	62
RED			
TAR & ROSES	2024 Sangiovese, Heathcote, Vic	15	72
LONG STORY SHORT	2022 Pinot Noir, Mornington Peninsula, Vic		87
BIRD IN HAND	2022 Nero D'Avola, Adelaide Hills, SA	16	77
BOUCHER	2024 Shiraz, Heathcote, SA		72
FERNGROVE	2018 Nebbiolo Cabernet, Great Southern WA	15	72

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.



ROTATING SEASONAL SPECIALS	POA
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Ask our team for this weeks rotating specials



TO SHARE	
BAKED BRIE	18

Oven Roasted with Black Truffle,
Spiced Honey and Thyme

CHEESE BOARD	44
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Four of the finest Cheeses served with pickled accompaniments,
Quince Paste and Nuts

CHARCUTERIE BOARD	46
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Four hand selected Cured Meats served with pickled accompaniments,
Dijon and Toasted Nuts

DATE NIGHT PLATTER	50
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Three of our favourite Cheeses paired with two freshly sliced Cured Meats,
served with pickled accompaniments, Quince Paste, and Nuts.