

JANNA BAR



Original cocktails that blend the QT spirit of creativity and innovation with local and seasonal influences from our home grown craft spirit and farming communities.

CHEESE & CHARCUTERIE

Cheese Board / 42
Your choice of Three Cheeses from below,
Seasonal Jam, Lavosh

Charcuterie Board / 42
Cured Meats, House Pickles, Sardinian
Flatbread

ADD ANY EXTRA CHEESE OR MEAT
FROM THE BELOW TO YOUR BOARD

Parmigiano - Reggiano DOP/ 16
Cow Milk, hard, Aged 36 months, ITA

Bruny Island / 16
1792 Washed Rind, Cow Milk, Soft, TAS

Truffle Pecorino / 16
Sheep Milk, Animal Rennet, Hard, ITA

Gorgonzola DOP / 16
Cow Milk, Blue Cheese, Soft, ITA

MBS 9+ Wagyu Bresaola/ 22

Black Truffle Salami / 20

Fennel & Veneto Sopressa / 14

SIGNATURES

White Peach Bellini / 23
G.E Massenez Peach Liqueur, Hunter White Peach Puree,
Lillet Blanc Vermouth, Prosecco

The Yeti / 24
Skyy Vodka, St. Germain Elderflower Liqueur, Massenez
White Crème De Cacao, Passionfruit, Vanilla Syrup, Lime

Lychee QTini / 24
Kettle One Vodka, Massenez Lychee Liqueur, Green
Chartreuse Lime, Mint

QT G&T / 24
Tanqueray Gin, St Germain Elderflower Liqueur, Soda,
Cucumber

Calypso / 24
Kettle One Vodka, EARP Limoncello, Lemon, Sugar

High Fashion / 24
Newy Distilling Co Moonshine, Cointreau, Orange Bitters,
Sugar

SMALLS

Focaccia / 9

Sydney Rock Oysters / 6.5ea | 12 for 70

Mixed Nuts / 9

Fries / 12
Aioli

Mixed Italian Olives / 12
Marinated in House

Kingfish Crudo / 24
Beetroot Puree, Blood Orange, Toasted
Buckwheat

Croquettes / 1 for 5 | 4 for 18
Smoked Mozzarella, Tomato

Beef Tartare / 28
Charred Witlof, Egg Yolk Dressing, Anchovy

Burrata / 26
Heirloom Tomato, Vino Cotto, Basil

ADD Focaccia / 9

SWEETS

Tiramisu / 16
Coffee, Cocoa

Brioche Con Gelato / 10
Brioche, Pistachio Ice Cream

COCKTAILS



BIGS

QT Cheeseburger / 25
Wagyu Beef Cooked Medium, American Cheddar,
House Relish, Bread & Butter Pickle, Fries

ADD Double Wagyu Beef Pattie / 32

Steak Frites / 40
250gm Little Joe Flank MBS 4+
Fries, Red Wine & Bone Marrow Jus

Hungerford Bone in Rib Eye / 130
500gm MBS 3+, Manning Valley, Grass Fed Mixed
Leaf Salad, Duck Fat Potatoes

Half Chicken / 32
Lovage, Roasted Heirloom Dutch Carrots, Salsa Verde

Crumbed Veal Milanaise / 40
Wild Rocket, Fried Capers, Lemon

Eggplant Parmigiana / 26
Tomato, Mozzarella,
Pargiano - Reggiano

Market Fish / 44
Hispi Cabbage, Lemon
Anchovy Butter, Almonds

Cacio e Pepe / 26
Spaghetti,
Pecorino,
Black Pepper,
Parmesan



CLASSICS

Martini, 1910 - New York, USA / 24
Tanqueray or Skyy Vodka, Dry Vermouth

Daiquiri, Late 1800's - Daiquiri, Cuba / 23
Bacardi, Lime, Sugar

Negroni 1860 - Milan, Italy / 23
Bulldog Gin, Campari, Cinzano Sweet Vermouth

Old Fashioned 1881 - Louisville, USA / 24
Russell's Reserve 10yr Whiskey, Bitters

Margarita 1930's - Tijuana, Mexico 23
Epsolon Blanco Tequila, Cointreau, Lime

Whisky Sour Early 1800s - On a Long Sea
Voyage / 24
Makers Mark Bourbon Whisky, Bitters, Lemon

Espresso Martini Early 1980's, London, UK / 23
Skyy Vodka, Kahlua, Coffee

TAPS

	425ml	570ml
Great Northern Super Crisp	9	15
4 Pines Amber Ale	12	20
Foghorn Hunter Classic	10	15
Balter XPA	10	15
Carlton Dry	10	15
Lord Nelson Three Sheets Pale Ale	10	15

VINO

BUBBLE & FIZZ

		120ml	BTL
NV	Perrier-Jouët Grand Brut	29	175
NV	Dal Zotto Prosecco	16	60
NV	Mumm Marlborough Brut Prestige	17	85

WHITE WINE

		150ml	BTL
2021	Vietti Moscato d'Asti (Semi-Sparkling)	21	115
2023	Rieslingfreak No.2	20	90
2022	Huesgen & Margan Mosel Riesling	23	115
2023	Margan 'Ceres Hill' Albarino	16	70
2022	Audrey Wilkinson Winemaker's Verdelho	19	95
2023	Hungerford Hill Semillon	16	75
2024	The Other Wine Co Pinot Gris	18	90
2024	Shaw and Smith Sauvignon Blanc	19	95
2023	Vasse Felix 'Filius' Chardonnay	20	99

PINK WINE

2023	Brokenwood Rosato	17	82
2023	Château La Gordonne	21	103

RED WINE

2023	Quealy 'Campbell & Christine' Pinot Noir	22	110
2022	Bodegas Exopto Tempranillo	17	89
2022	Margan Barbera	16	70
2022	Fugnano Sangiovese	19	90
2022	Remejeanne Un Air GSM	19	90
2021	Sweetwater Shiraz	19	98
2022	Torbreck 'The Struie' Shiraz	26	130
2020	Voyager Estate Cabernet Sauvignon	23	115

LIQUID DESSERT

		60ml	BTL
2022	Frogmore Creek 'Iced' Riesling	18	120
2018	Le Tertre du Lys Sauternes	17	90

All credit cards incur a 1.5% surcharge. Please note a surcharge of 15% will apply on public holidays & 10% on Sunday. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free.

@janarestaurantandbar