

Please check in  
&  
follow us @  
bar\_noun

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Welcome-

[bar] -*noun*



**noun**

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# Happy hour

[Ha-P-Our] **4PM-6PM**

Your invitation to have a good time.

**PS:DONT FORGET TO CHECK IN!**  
*because we'd h8 to ask u 2 have 2 leave :)*

**LIVE MUSIC EVERY FRIDAY & SATURDAY NIGHTS 5:30PM-8:30PM**  
**BOOKING ESSENTIAL FOR RAINY DAY INTEMENT MUSIC SESSIONS**  
(BECAUSE LETS FACE IT. SOMETIMES IT RAINS :( AND RAINY  
DAYS ARE BEST SPENT AT BAR-NOUN WITH A LIVE MUSICIAN!)

FOR BOOKINGS : 0481 188 226

**ALL COCKTAILS DURING THE HAPPIEST**  
**HOURS :)** \$15.00 AFTER 6PM

**\$12.00**

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Aperol Spritz

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Bellini

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Espresso Martini

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Watermelon & Coconut

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Strawberry Gin



\$9.00 AFTER 6PM...**BOTTLED BEERS**

**\$6.00**



**noun**

@bar\_noun  
#nounatnight



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# Share Jugs

*[Cheering Spesh Al-tea Joogs]*

too splitting the bill!  
oh & sharing's caring ;)



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## Sangria

*[Shan-gre-ya]*

\$38.00

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## Pink Gin Cider

*[Peenk Jin CyDa]*

\$40.00

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## Jungle Juice

*[Gian-gel Joose]*

\$38.00

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## Frozen Margarita

*[Fro-zen Margrrr-eater]*

\$40.00



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#nounatnight



## Chapter One

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# Cocktails

*[kɒk-tayls]*

- a stimulating mix of various liquors that create the buffer between reality and a great night.



**noun**

@bar\_noun  
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# Specialty Cocktails

[Spesh-L-T Coq-Tay LLLS]

You're Special :)

Some of these classics definitely left a mark on the literal world. So we thought we'd appropriate them into drinks and see if they leave the same mark on you! From great classic to great classic. Mwa.

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## The Shining

\$19.00

*King, S. (1977) \**

Amaretto / Citrus / Sugar

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## A Walk to Remember

\$17.00

*Sparks, N. (1999) \**

Lychee / Vodka / Sugar

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## A Time to Kill

\$19.00

*Grisham J. (1989) \**

Pineapple infused Rum, bitters, Sugar

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## The Woman in White

\$18.00

*Collins, W. (1859) \**

Toasted Marshmellow syrup / Chocolate / Aperol / Irish Cream

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## Crime & Punishment

\$19.00

*Dostoevsky F. (1866) \**

Kiwi & Apple / Whiskey / Citrus / Soda

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## Sense & Sensibility

\$18.00

*Austen, J. (1811) \**

Pink Gin/ Blueberry / Citrus / Prosecco



noun

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# Classics

*[klass-icks]*

Those accepted as being exemplary or noteworthy,  
with great prestige and a supreme legendary status.

We're not full of ourselves.  
Let's just say, you can't go wrong with us.



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## Caipirinha

*[Cay-Peeeree-innyaaa]*

Cachaca / Sugar / Citrus

\$17.00

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## Negroni

*[ne-gro-nee]*

Sweet Vermouth / Gin / Campari

\$19.00

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## Mojito

*[mo-hi-to]*

Rum / Lime / Sugar / Mint / Soda

\$17.00

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## Margarita

*[Mah-Ga\_ree-tar]*

Tequila / Triple sec / Lime

\$17.00

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## Cosmopolitan

*[coz-moe-polle-tan]*

Vodka / Cranberry / Lime / Triple Sec

\$16.50



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## Chapter Two

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# Wine

[why-*nn*]

- the alcoholic usually fermented juice of a plant product (such as a fruit) used as a beverage.



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# White Wine

*[why-t why-nn]*

- because wine not?



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## Soho 'Peggy's' Sauvignon Blanc <sup>[2020]</sup>

*[Sow-how Peg-E Savv-onion Blunq]*

Marlborough, New Zealand

11.00

\$50.00

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## Fetherston Field Blend <sup>[2018]</sup>

*[Fit-her-ston Feeld Bl-end]*

Yarra Valley, Victoria

\$10.00

\$40.00

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## Farina Pinot Grigio <sup>[2018]</sup>

*[Far-in-her Pee-No Gree-G-O]*

Veneto, Italy

\$11.00

\$45.00

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## Medhurst Yarra Valley Chardonnay <sup>[2019]</sup>

*[Mehhd-Herst Yah Ragh Val-E Shard-O-neigh]*

Yarra Valley, Victoria

\$13.00

\$60.00

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# Sparkling Wine

*[sparkle-ing why-nn]*

- pop the bubbles.

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## Dalwood Sparkling <sup>[NV]</sup>

*[Dahl-wud Spar-Kel-ng]*

Hunter River, Hunter Valley, NSW



[NV]

\$9.00

\$46.00



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# Red Wine

[red why-nn]

- because wine not?



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## Track Winding Back Cabernet Sauvignon [2019]

[insert Pronunciation ;)]

Gundagai, NSW

\$11.00

\$47.00

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## Soho 'Pink Sheep' Pinot Noir [2019]

[Sooo-hoeee Pinq Sh-eip]

Marlborough, NZ

\$12.00

\$55.00

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## Main & Cherry Shiraz [2015]

[maynnn & chair-ree Sheer-az]

Tuscany, Italy

\$13.00

\$60.00

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## Farina Rosso [2020]

[Far-in-her rous-O]

Veneto, ITALY

\$10.00

\$45.00

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# Rosé

[roe-zay]

- Rosé Bae Bae.



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## Ete D'Elodie Rose [2018]

[Etay Doh-L-di Ro-say]

Provence, France

\$11.00

\$50.00



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## Chapter Three

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# Beer

[bir]

- an alcoholic beverage brewed by slow fermentation. Made from malted cereal grain (such as barley), flavored with hops, and brewed by slow fermentation.



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# Beer

[bir]

- froth.



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## Corona

[koh-roe-na]

Mexico City, Mexico

\$9.00

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## Asahi

[ah-sa-hee]

Sumida, Tokyo, Japan

\$9.00

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## Peroni

[pur-oh-ni]

Rome, Italy

\$9.00

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## Furphy

[stone-and-wood]

Shepperton, Australia

\$9.00

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## Tap Beer

[ASK STAFF FOR SELECTION]

*Schooner*

*Pint*

*Jug*

\$9.00

\$12.00

\$30.00



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## Chapter Four

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# Cider

*[sy-durr]*

- fermented apple juice often made alcoholic. Sparkling by carbonation or fermentation in a sealed container.



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# Cider

[sy-durr]

- sweet, sweet froth.

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## Tap Cider

*Schooner*

*Pint*

*Jug*

\$9.00

\$12.00

\$30.00

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## Sommersby

[Summer-z-bee]

Danish



## Chapter Five

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# Liquor & Spirits

*[lick-errs & spi-rih-ts]*

- alcoholic drink produced by distillation of grains, fruit, or vegetables that have already gone through alcoholic fermentation.



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# Spirits

*[spi-rih-ts]*

– neat, on the rocks or mixed.

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## Vodka

*[vod-kar]*

Ask bar staff for selections and prices.

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## Tequila

*[teh-kill-ah]*

Ask bar staff for selections and prices.

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## Gin

*[jin]*

Ask bar staff for selections and prices.

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## Scotch

*[sk-och]*

Ask bar staff for selections and prices.

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## Bourbon

*[burr-bon]*

Ask bar staff for selections and prices.

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## Whisky

*[wiss-kee]*

Ask bar staff for selections and prices.

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## Rum

*[rum]*

Ask bar staff for selections and prices.

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# Liquor

*[lick-err]*

– oh you fancy huh?

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# Apéritif

*[ah-peh-rhi-tif]*

Ask bar staff for selections and prices.

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# Cognac

*[kon-yack]*

Ask bar staff for selections and prices.

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# Liqueur

*[lick-cue-urr]*

Ask bar staff for selections and prices.

