



~ *The history of Bar Lafayette* ~

Bar Lafayette opened its doors in September 2012 and is dedicated to providing our guests with extraordinary libations with impeccable attention to detail.

Our beverage program is based on bygone principles of quality, seasonality and creativity. Please explore the menu and find the flavour experience that best suits your mood. Whether relying on our staff recommendations or ordering a favourite classic, rest confident and let us look after you.

Bar Lafayette is located inside the Old Perth Technical School building. Opening in 1910, it was designed in the characteristic “blood and bandages” style with red and white stone. Listed on the State Register of Heritage Places on January 9th 1998, the Old Perth Tech has since undergone complete refurbishment.

Welcome to Bar Lafayette.





BAR FOOD

Sweet and spicy salted nuts _____ \$9

House marinated wild olives _____ \$12

Trio of dips _____ \$15

A trio of our homemade dips. Served with lightly seasoned sourdough

Bruschetta _____ \$15

Honey-thyme roast cherry tomato bruschetta with fresh ricotta

Mushroom arancini _____ \$20

Sautéed mushrooms, herbed tomatoes and leek arancini served with arrabiata sauce

Karaage chicken soft shell tacos _____ \$20

Served on a bed of salsa, topped with spicy japanese mayo

Bourbon pork sliders _____ \$20

Smokey BBQ bourbon pulled pork brioche sliders with apple slaw

Duck bao _____ \$20

Smoked duck with chilli orange sauce, cucumber, spring onions & wonton skins

BBQ pork buns with chilli oil _____ \$15

Cheese board _____ \$32

A quartet of cheese' served with quince, chutney, bread & lavosh

Mixed charcuterie _____ \$38

Served with a selection of condiments, pickles, bread & lavosh





LAFAYETTE COCKTAIL CLUB ~ JULY & AUGUST 2019

FEATURING



Above Board ~ \$17

A light and breezy highball. Havana Club 3 Años Rum and Joseph Cartron Dry Curaçao are mixed with a ginger and lemongrass tea syrup. Topped with a refreshing house made ginger soda. Served on tap and sure to wash away your winter blues.

Fog Cutter ~ \$21

Our take on the Trader Vic Classic; A blend of Havana Club 3 & 7 Años Rums with Martell VS Cognac, Never Never Distilling Co's Triple Juniper Gin & Pierre Ferrand Orange Curaçao. Balanced with citrus, orgeat, bitters & a float of Lustau Vermut Rojo.

Spice Rack ~ \$21

The Sazerac gets a Cuban makeover; Made with Havana Club 7 Años Rum & Martell VS Cognac with a medley of bitters & spices. Spicy and boozy.

Rum 'n' Raisin Flip ~ \$22

Decadent & delectable; Havana Club 7 Años Rum leads with a hint Plantation OFTD Overproof Rum & Muscat, shaken with cream, egg & winter spices for texture & warmth. This flip is served up and accompanied by a flamed flurry of cinnamon atop.

Fosters Blazer ~ \$28

A fiery twist on a classic New Orleans style dessert. Coconut infused Havana Club 7 year old rum, banana & brown sugar are blazed. Served hot transporting you from the wild winter weather to the balmy Louisiana Bayou.





SPARKLING & APERITIFS

The perfect way to start your night (or keep it going...) these tipples are designed to stimulate appetite and set the mood.

Blood Peach Bellini _____ \$17

A rich & floral take on the Harry's Bar Classic; Joseph Cartron Apricot Brandy & Massenez Crème de Violette, thrown with blood peach puree. Lengthened with Prosecco & love.

House Negroni _____ \$17

Our house Negroni using Never Never Triple Juniper Gin, Lustau Rojo Vermut and Campari. Stirred down and served on the rocks with orange and thyme.

Ginger Blossom _____ \$20

Beefeater Gin combines with Joseph Cartron Peach and Massenez Ginger to create this effervescent sour. Served up with a Dubonnet blush, this light and summery libation has more complexity than you can imagine.





LIGHT, FRUITY & LONG DRINKS

Inspired by our beloved summer season, these drinks are all about light and refreshing flavors. This is our sessionable drinks section. Enjoy.

Dark Berry Smash _____ **\$19**

Fresh mint and citrus churned through crushed ice with dark berries, Makers Mark Bourbon and Joseph Cartron Mure liqueur. Balanced with bitters and our Lafayette spiced syrup.

Guava Colada _____ **\$23**

A tropical twist on the original. Havana Club 3 Anõs Rum, guava puree, coconut & our house-made allspice liqueur. Balanced with citrus, sugar & salt. This tantalising treat is served long.

Strawberry and Lavender Sour _____ **\$21**

Homemade strawberry and lavender purée, Glenlivet 12yo Scotch, and Joseph Cartron Creme de Fraise des Bois shaken with lime juice and Tuaca vanilla.

Clarified Islay Colada _____ **\$21**

The Smoke of Scotland gets a tiki tweak; Ardbeg 10yo Single Malt Scotch Whisky is blended with Joseph Cartron Coconut Liqueur, Massenez Pineapple Coconut Liqueur & house-made allspice liqueur, plus citrus, dairy & spice. Clarified & served over a big block.

Winter Highball _____ **\$21**

From the Highlands of Tain to your table, Glenmorangie Nectar D'or served long as a winter spiced soda inspired tippie.

Kyoto Crush _____ **\$24**

A tiki tippie lead by Suntory Toki Whisky. Followed by aloe vera, lime juice & house-made grenadine complementing our bespoke falernum & Joseph Cartron Peach Liqueur. Served long & refreshing.





TIME TRAVELLED CLASSICS

During the years we have come across many beautifully drinks from times past. On this page, Bar Lafayette recommends some of these recipes, taking you on a time-travelling journey through the golden-ages of cocktail drinking.

Hemingway Daiquiri (1920's) _____ **\$19**

Papa's favourite, our papa doble sees fresh grapefruit juice shaken with Havana 3 Años rum, lime juice and a hint of maraschino liqueur.

Tommy's Margarita (1990's) _____ **\$19**

A modern classic from San Francisco, Espolon Blanco Tequila is the hero. Complemented by fresh lime & agave nectar. Served over ice.

Penicillin (2000's) _____ **\$20**

From Milk and Honey in New York. This modern classic has a float of Laphroaig over Monkey Shoulder Blended Malt Scotch, fresh lemon juice, honey and muddled ginger.

Zombie (1930's) _____ **\$25**

It'll bring you back... Half a passionfruit is shaken with Havana 3 Años rum, Havana 7 Años rum, and Goslings 151, fresh fruit juices and balanced with home made falernum.





LAFAYETTE HALL OF FAME

The cocktails in this section have all proven to be so popular over the years that they have gained special hall of fame status!

The Green Lady _____ **\$21**
Fresh mint, lime and cucumber shaken with Hendrick's Gin, Cointreau and balanced with a dash of sugar. Served up.

Watermelon Millionaire _____ **\$19**
Fresh watermelon and lime juice shaken with Havana 3 Años rum, our Lafayette housemade grenadine, Joseph Cartron Apricot liqueur and Hayman's Sloe Gin. Served up.

Cinnamon Sour _____ **\$19**
Plantation Original Dark Rum, Fireball Cinnamon whisky and Becherovka liqueur shaken hard with lemon juice, our Lafayette spiced syrup and whites. Served up.

Hippo in the Heather _____ **\$21**
A fresh handshake of apple and Archie Rose Signiture Dry Gin are shaken with a whisper of St Germain Elderflower Liqueur and citrus. Served over crushed ice with a red wine blush.

Chestnut Rob Roy _____ **\$24**
Balvenie 12yo and Talisker 10yo single malt stirred with Martell VS cognac, Massenez chestnut liqueur and balanced with Fee Brothers chocolate bitters and our Lafayette spiced syrup. Served straight up.

Spiced Swizzle _____ **\$24**
Tall and refreshing mix of Sailor Jerry Spiced Rum, Joseph Cartron vanilla, lime, bitters, ginger and spices churned through and served on lots of crushed ice.





DARK, INDULGENT & DECADENT

As the name suggests, these cocktails are all of the above.

Nuts and Berries _____ **\$19**
Cream, berries and spices - shaken with Frangelico Hazelnut liqueur and Joseph Cartron Mure liqueur. Served with a shave of nutmeg, for your sweet tooth.

Marmalade Old Fashioned _____ **\$20**
The Breakfast of Champions, Monkey Shoulder Blended Malt Whisky leads with a combination of Angostura & Bokers Bitters with marmalade syrup.

BLAZED & SMOKED

Served hot or over smoke these drinks are a spectacle to behold.

Maple Baby Blazer _____ **\$28**
Hudson Baby Bourbon, Martell VS Cognac, Joseph Cartron White Cacao, hopped grapefruit bitters and cask aged maple. Blazed hot.

Maestro Ronero _____ **\$38**
Diplomatico Reserva Exclusiva rum stirred over smoke with real maple syrup, handmade Lafayette Espresso liqueur and our Pecan & Coffee bitter.
Served on the rocks.

BARREL AGED

From our barrels, a selection of rested concoctions to please refined palates.

Orleans' Old Fashioned _____ **\$25**
Martell VSOP Cognac compliments Maker's Mark 46 & Michters Rye in this aged tiple. Rested in a small cask with a decadent Amaro & cola reduction.





FAUX COCKTAILS

- Immaculate Mojito** _____ **\$11**
Fresh mint and lime balanced with sugar and lengthened with fresh
Granny Smith apple juice.
- Kokorico** _____ **\$11**
Fresh mint, bitters and coconut churned through crushed ice with freshly
squeezed orange and pineapple juice.
- Seasonal Housemade Soda** _____ **\$11**
A long & refreshing flavoured soda made in house, with rotating
seasonal ingredients.

SOFT DRINKS AND JUICES

- Mangiatorelli Sparkling Mineral Water 750ml** _____ **\$8**
- Coca Cola** _____ **\$5**
Diet Coca Cola _____ **\$5**
Ginger Ale _____ **\$5**
Lemonade _____ **\$5**
Tonic Water _____ **\$5**
Soda Water _____ **\$5**
- Freshly Squeezed:**
Orange, Apple, Pink Grapefruit, Pineapple _____ **\$8**
Cranberry Juice _____ **\$5**





DRAUGHT BEER

Mountain Goat 'The Goat' Very Enjoyable Beer Victoria 360ml, 4.8%	___	\$9
Mountain Goat 'North Street' IPA Victoria 360ml, 6.5%	_____	\$10
Rotating Guest Beer	_____	MP

PACKAGED BEER

Coopers Light South Australia 355ml, 2.9%	_____	\$7
Rogers Western Australia 330ml, 3.8%	_____	\$9
Hop Nation 'The Punch' Mango Gose Victoria 375ml, 4.0%	_____	*\$14
Pirate Life Pale Ale South Australia 355ml, 4.5%	_____	\$12
Rocky Ridge 'Peach Invasion' NEIPA Western Australia 375ml, 6.3%	_____	\$15
Hop Nation 'The Heart' Pale Ale Victoria 375ml, 4.6%	_____	\$12
Mountain Goat 'Fancy Pants' Amber Ale Victoria 375ml, 5.2%	_____	\$12
Cheeky Monkey West Coast IPA Western Australia 375ml, 6.5%	_____	\$14
Nail VPA Western Australia 375ml, 6.5%	_____	\$13
Pirate Life Mosaic IPA South Australia 500ml, 7.0%	_____	\$18
Weihenstephaner Hefe Weissbier Germany 500ml, 5.4%	_____	\$15
Wildflower Australian Wild Amber Ale NSW 750ml, 6%	_____	*\$60

CIDER

Sidewood 'Basket Pressed' Apple South Australia 330ml, 5.0%	_____	\$12
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CHAMPAGNE & SPARKLING

	<i>Glass / Bottle</i>
NV McPherson ‘Three Vineyards’ Brut	
Nagambie Lakes, VIC _____	\$11 / \$65
NV Villa Sandi Prosecco	
Crocetta del Montello, Italy _____	\$10 / \$60
NV Perrier Jouet Grand Brut, Épernay	
Champagne, France _____	\$22 / \$125
NV Ruinart Brut, Reims	
Champagne, France _____	*\$180
NV Alexandre Bonnet, Harmonie de Blancs Les Riceys	
Champagne, France _____	\$210
2007 Perrier Jouet ‘Brut, Belle Epoque’ Épernay	
Champagne, France _____	*\$320
2006 Cedric Bouchard ‘Inflorescence La Parcelle Cote de Bechalin, Blanc de Noirs’ Celles-sur-Ource	
Champagne, France _____	*\$260
NV Billecart-Salmon Brut Rosé, Mareuil-sur-Ay (375ml)	
Champagne, France _____	*\$150
NV Alexandre Bonnet, Perle Rosée Les Riceys	
Champagne, France _____	\$195
NV Gosset Grande Réserve, Épernay (1500ml)	
Champagne, France _____	*\$350
NV Ruinart Blanc de Blancs, Reims (1500ml)	
Champagne, France _____	*\$425

ROSÉ

2016 Lavau, Grenache Cinsault	
Cotes du Rhone, France _____	\$12 / \$60
2017 Rockford, Alicante Bouchet	
Barossa Valley, SA _____	\$85
2015 AIX Vin de Provence, Rosé	
Coteaux d’Aix-en-Provence, France _____	\$80



*Asterisks indicates limited availability



WHITE WINE

Glass / Bottle

2011 Bernhard Ott 'Fass 4', Grüner Veltliner	
Wagram, Austria _____	\$80
2017 Thorn-Clarke 'Sandpiper', Riesling	
Eden Valley, SA _____	\$13 / \$65
2016 Axel Pauly 'Generations', Riesling	
Mosel, Germany _____	\$80
2015 Salomon Undhof 'Kogl', Riesling	
Kremstal, Austria _____	\$100
2017 Alpha, Box & Dice 'Kit & Kaboodle', Chenin Blanc Riesling	
Gewürztraminer Grüner Veltliner	
McLaren Vale, SA _____	\$80
2013 Quinta do Ameal, Loureiro	
Vinho Verdes, Portugal _____	*\$75
2014 Dominio del Plata, Susana Balbo, Torrontés	
Mendoza, Argentina _____	\$85
2018 Tar & Roses, Pinot Grigio	
King Valley, VIC _____	\$13 / \$65
2017 The Sum, Sauvignon Blanc	
Denmark, WA _____	\$12 / \$60
2016 Dominique Portet, Sauvignon Blanc	
Yarra Valley, VIC _____	\$80
2015 Tahbilk, Rousanne Marsanne Viogner	
Nagambie Lakes, VIC _____	\$75
2018 Fraser Gallop Estate, Chardonnay	
Margaret River, WA _____	\$13 / \$65
2014 Evoi, Reserve Chardonnay	
Margaret River, WA _____	\$125
2018 Rockford, White Frontignac	
Barossa Valley, SA _____	\$60





RED WINE

Glass / Bottle

2015 Delas Ventoux, Grenache Syrah Blend Ventoux, France _____	\$13 / \$65
2017 Juniper 'Small Batch' Tempranillo Margaret River, WA _____	\$13 / \$65
2013 OCTAgenrian, Grenache Tempranillo McLaren Vale, SA _____	\$70
2012 Villa Ponciago, Gamay (Chilled) Beaujolais-Villages, France _____	\$80
2017 Plantagenet, Pinot Noir Albany, WA _____	\$13 / \$65
2016 Dexter, Mornington Peninsula Pinot Noir Mornington Peninsula, Victoria _____	*\$80
2016 Penley Estate, Cabernet Sauvignon Coonawarra, SA _____	\$13 / \$65
2016 Brash Higgins 'CBSV' Cabernet Sauvignon McLaren Vale, SA _____	\$90
2013 Voyager Estate, Cabernet Sauvignon Merlot Margaret River, WA _____	\$95
2016 Woodstock 'Deep Sands', Shiraz McLaren Vale, SA _____	\$13 / \$65
2015 Maxwell 'Ellen Street' Shiraz McLaren Vale, SA _____	*\$85
2014 Rockford 'Basket Press' Shiraz Barossa Valley, SA _____	*\$195
2014 Elderton 'Command' Shiraz Barossa Valley, SA _____	*\$200
2014 Chapoutier 'Les Meysonniers' Crozes-Hermitage, Syrah Rhône Valley, France _____	\$100
2015 La Chapelle de Calon, Cabernet Blend <i>St. Estephe</i> Bordeaux, France _____	\$140



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SWEET & FORTIFIED

Glass / Bottle

NV Romate Cardenal Cisneros Pedro Ximenez Sherry	
Jerez De La Frontera, Spain _____	\$12 / N/a
PS Rockford Marion Tawny	
Barossa Valley, SA _____	\$15 / N/a
2012 Le Tertre du Lys d'Or, Sauternes (375ml)	
Sauternes, France _____	*\$70

VERMOUTH & APERITIF

Carpano Antica Formula	
Milano, Italy _____	\$13 75ml
Carpano Punt e Mes	
Milano, Italy _____	\$12 75ml
Cinzano 1757 Bianco Vermouth	
Turin, Italy _____	\$12 75ml
Cinzano 1757 Rosso Vermouth	
Turin, Italy _____	\$12 75ml
Lillet Blanc	
Bordeaux, France _____	\$12 75ml
Vermut Blanco Lustau	
Jerez, Spain _____	\$12 75ml
Vermut Rojo Lustau	
Jerez, Spain _____	\$12 75ml



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