



Est. 2007



KATUK

The evening of 24th April 2007 was a night that marked both a beginning and an end. We raised our glasses to celebrate the end of 18 months of planning and building, while toasting the beginning of something that we knew was going to be truly special. That night we welcomed Katuk - the first cocktail bar on Chapel Street.

Over the years we have continued to develop our knowledge of spirits, beers, cocktails and above all else; service. Our team pushes boundaries and ventures into the experimental side of drink design all the while aiming to create an atmosphere where Katuk becomes a home away from home; but with tastier drinks.

Our green door at the bottom of the stairs is open to all, whether you're a local or from out of town. You might be seeking a place to catch up with friends on the weekend, a nightcap after dinner or a tipple to wind down after a long shift at another local venue. Whether you were passing by and thought to pop in or made us your destination for the night, come up and say hello.

Be curious. Welcome to Katuk.

# BAR RULES

1. No fighting. No swearing. No sleazing. In fact, treat everyone else like you would treat your grandmother.
2. No talk of politics or religion.
3. Free drinks will not be given to any person that asks for a free drink. Yes, even if it's your birthday.
4. Any person deemed special enough by the Bartender to receive a free drink will get the Bartender's choice
5. No name dropping, we know the owner too.
6. No drugs, we've all seen what they do to spiders:



7. There never has been, and never will be an 'X' in espresso.
8. The Bartender is always right.
9. Shut up and drink.

# WHAT'S ON @ KATUK

## WEDNESDAY

Half price cocktails

5pm-midnight

## THURSDAY

Two for one jaffles 6-10pm

## FRIDAY

Happy hour from 5-7pm

Half price tap beer, house wine & basic spirits

### MEMBER'S CARD

Whether you work in the industry or live locally to Katuk, Maeve Fox or The Blacksmith you can sign up to be a member and receive a card that entitles you to a 25% discount off your drinks.

Like it or love it. See the bar staff for details.

## SIGNATURE COCKTAIL

### THE HAWKSURN

Our passion for quality whisky and liqueurs is evident from the first taste. After months of patiently waiting for this very small batch tippie to come of age, Katuk is proud to present its very own hand-crafted cocktail – The Hawksburn.

Glenmorangie & Ardbeg Whisky, Dubonnet Aperitif, Chartreuse Jaune Liqueur and Angostura Bitters are matured for months in oak before being hand bottled and sealed with wax.

A liberation for discerning drinkers.

Created, matured and bottled at:  
Latitude: 37 S 50' 31.80"  
Longitude: 144 E 59' 41.11"



24



# HOUSE COCKTAILS



## RA'S FLOWER

Beefeater Gin, Yellow Chartreuse,  
Lemon, Chamomile Tea

24

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## IRON LOTUS

Vida Mezcal, Sweet Vermouth,  
Cynar, Apricot Brandy

24

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## SLOE AND STEADY (v)

Plymouth Sloe Gin,  
Yellow Chartreuse, Lemon,  
Lime, Sugar, Whites

23

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## BBL

Beefeater Strawberry Gin,  
Bubblegum Monin, Lemon,  
Raspberry Edible Glitter, Prosecco

23

GF: Gluten Free | V: Vegan Option Available.

Please note that prices are subject to change without notice. All card payments incur a 1.5% transaction fee.  
A charge of 10% applies on Sundays. A charge of 15% applies on public holidays.

# HOUSE COCKTAILS



## 1984

London Dry Style Gin, Lillet Blanc,  
Homemade Orange Marmalade

24

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## BITTERSWEET

Beefeater Gin, Cynar,  
Lemon, Sugar, Orange

22

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## ALL THE THYME (v)

Patient Wolf Dry, Patient Wolf  
Summer Thyme, Aperol, Lemon,  
Maple Syrup, Whites, Thyme

26

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## BARREL AGED CARBINE

Glenmorangie Original,  
Sweet Vermouth, Cointreau,  
Boston Bitters

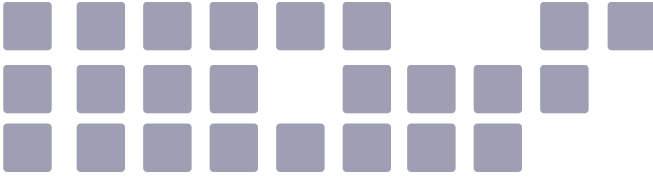
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**TILLY DEVINE**

Original Glenmorangie,  
Chambord, Lemon, Agave

24

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**JULIA GRAND**

Vida Mezcal, Grand Mariner,  
Lime, Sugar, Pineapple

24

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**PISCO WHERE'S YOUR DISCO (V)**

Havana Especial, Pancho Pisco,  
Blue Curacao, Passoa, Lime,  
Burnt Pineapple Syrup, Whites

24

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**ALTER EGO (GF)**

Woodford Reserve, Little Drippa  
Cold Drop Coffee, Maple Syrup,  
Orange Bitters

22

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# SPRITZ MENU

## APEROL SPRITZ

Aperol, Dal Zotto  
Prosecco, Soda

16

## CAMPARI SPRITZ

Campari, Dal Zotto  
Prosecco, Soda

16

## ELDERFLOWER SPRITZ

Fiorente Elderflower, Dal  
Zotto Prosecco, Soda

18

## PAMPELLE SPRITZ

Pampelle, Dal Zotto  
Prosecco, Soda

18

## GIN SPRITZ

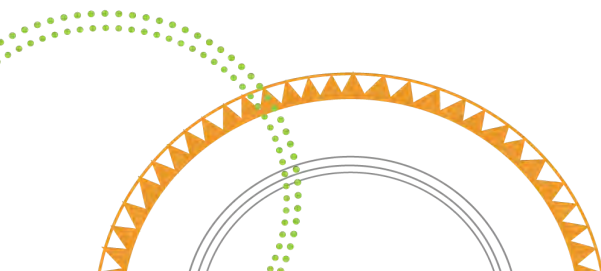
Botanist Gin, Dal Zotto  
Rosé, Soda

18

## LIMONCELLO SPRITZ

Villa Massa Limoncello,  
Dal Zotto Prosecco, Tonic

18





## BEER & CIDER LIST

Stone and Wood Pacific Ale	7.5	15
James Squire 150 Lashes Pale Ale	7.0	14
Heineken	7.5	15

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### From the Glass

	<b>Btl</b>
Heineken 0.0	7.0
Heineken 3	8.0
James Squire Orchard Crush Apple Cider	10
Somersby Pear Cider	10
Napoleone Pear Cider	10

# WINE LIST

	<b>Gls</b>	<b>Btl</b>
<b>White Wine</b>		
2021 Bay of Stones Sauvignon Blanc, South Eastern SA	9.5	46
2020 Rockbare Riesling, Clare Valley SA	10.5	51
2020 Innocent Bystander Pinot Gris, Mornington VIC	11	54
Cape Mentelle Brooks Chardonnay, Margaret River, WA	11	54
2017 La Vis Simboli Pinot Grigio, Trentino Italy		52
2016 Louis Jadot Macon-Villages Grand Magnien, Burgundy France		62
St Hugo Chardonnay, Eden Valley SA		75
<b>Pink Wine</b>		
M de Minuty Rose, Cotes De Provence, France	13	64
NV Innocent Bystander Moscato 275ml, Healesville VIC		14
2020 Dal Zotto Rosé, Whitfield VIC	11.5	45
2019 Rameau d'Or Rosé, Provence France		55
<b>Red Wine</b>		
2020 Bay of Stones Shiraz, Barossa Valley SA	9.5	46
2020 Catalina Sounds Pinot Noir, Marlborough NZ	11.5	56
2016 Cape Mentelle 'Trinders' Cabernet Shiraz, Margaret River WA	12.5	61
2016 Terrazas Reserva Malbec, Mendoza Argentina	12.5	56
2018 Fletcher 'The Minion' Nebbiolo, Yarra Valley VIC		56
2020 Giant Steps Pinot Noir, Yarra Valley VIC		64
2017 Heathcote Estate Shiraz, Heathcote VIC		85
<b>Sparkling Wine</b>		
NV Bay of Stones Brut, Barossa Valley SA	9.5	46
2019 Dal Zotto Prosecco, Whitfield VIC	11.5	56
NV Chandon Brut, Yarra Valley VIC	12	59
NV Chandon Rose, Yarra Valley VIC		58
2017 Hawthorn Estate Single Vineyard Sparkling, Hawthorn VIC		75
NV Mumm Grand Cordon, Reims France		85
NV Veuve Clicquot, Reims France		130
2013 Moet & Chandon Grand Vintage, Epernay, France		175

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**HUNGRY?**

## **JAFFLES | 8.0**

**Camp Classic Tin Spaghetti (vg)**  
Spaghetti, cheddar cheese

**Chorizo**  
Chorizo, potato, aioli

**It's Vegan Baby! (v)**  
Pumpkin, pesto, jalapeño,  
vegan cheese

**Croque Monsieur**  
Ham, swiss, dijon

**Three Cheese (vg)**  
Cheddar, swiss, brie, truffle oil

**Chicken**  
Chicken, brie, caramelised onion

**Aunty Em's Bolognese**  
Beef, tomato, garlic, onion, basil,  
mint, red wine, bay leaf

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## BAR SNACKS

### **Cheese Board** | 29

Saint Agur Blue, L'Amuse Brabander, Fromagerie Guilloteau 'Brique d'Affinois' Double Crème, quince paste, Simon Johnson cornichons, seasonal fruits and an assortment of biscuits

### **"Feed Me" Board** | 37

Three cheeses, rabbit and onion terrine, apple, currant & stout chutney, Simon Johnson cornichons, quince paste and seasonal fruit. Served with an assortment of Mario Fongo tongue biscuits, Mario Fongo grissini and Valley Seed fig & olive crisps

### **Duck & Cherry Pâté** | 13.5

Duck & Cherry Pâté, served with toast, apple, currant & stout chutney and Simon Johnson cornichons

### **Peter Bouchier Spicy Meatballs** | 6.5

Four meatballs (45g each) served with a homestyle tomato sauce, grated parmesan cheese and Mario Fongo tongue biscuits

### **Mixed Olives** | 6.5

Olives marinated in oil, mixed herbs and garlic

### **Crisps** | 6.0

An assortment of Red Rock Deli crisps



*Be curious.  
Thank you for visiting Katuk.*