



*The*

**OWL House**

Autumn 2017



*The Sydney Morning Herald*  
Good Food Guide Awards 2012  
BEST BAR WITH FOOD

Chef: Luke Sankey

Barman: Owen Davies

Sommelier: Amir Halpert

**10% surcharge applied on PH, Sundays & tables of 8 or more.  
1.5% charged on all card payments.**

## Cocktails

### Vodka

**Martini:** Noilly Pratt, gin or vodka.

Olive or a twist, dry or maybe filthy dirty we will make it the way you like it. (Top shelf spirit - **\$20-\$26**) **\$18**

**1930's Cosmopolitan:** Ketel 1 citroen vodka, Cointreau, lime, spiced cranberry purée.

One of the modern era classic cocktails.

Ours made with a unique spiced cranberry puree. **\$22**

**Thai Mule:** Coriander, ginger, lemongrass, verjuice, ketel one vodka, lillet blanc, grand marnier, aperol. **\$18**

Like a refreshing Thai salad.

**Titanic:** Champagne sorbet, Ciroc vodka, St. Germain elderflower liqueur, verjus, grapes & sparkling wine.

One of the best drinks you'll ever have. **\$24**

### Gin

**Martini:** Noilly Pratt, gin or vodka.

Olive or a twist, dry or maybe filthy dirty we will make it the way you like it. (Top shelf spirit - **\$20-\$26**) **\$18**

**La Vie en Rose:** Tanqueray 10 gin, rose & orange blossom.

If you love Martinis, be careful, you just might fall in love with this version. **\$22**

**Ruby Hendricks:** Ruby grapefruit and cucumber, lime, Hendricks gin, Cointreau, tonic.

Fresh, glamorised G&T. **\$19**

**Lemon One:** Tanqueray Gin, Yellow chartreuse, lemon, lemongrass, absinth.

Summer time & the living is easy **\$18**

**Strawberry Fields:** Tanqueray gin, strawberries, yellow chartreuse, lemon, oregano.

Not as sweet as you'd expect. **\$19**

## Rum

**Ernest Would Have Loved It:** Pampero rum, lime, mint, sparkling wine.

The bar is literally on fire with this one. **\$22**

**Rum, Rosemary, lemon, Absinth ????**

**Passage to India:** Rum, pear liqueur, pineapple, cinnamon, chilli & salt dust.

Back on the menu due to popular demand. **\$19**

### Rum Blazer

### Tequila and Mezcal

**Tequila Flower:** Don Julio tequila, elderflower liqueur, orange blossom water.  
A bold attempt to imitate an aged Riesling. **\$24**

**Mezcalin:** Mezcal, plum jam, lime, tobacco syrup, rosemary salt rim.  
Smoky and fresh. Dangerously easy to drink. **\$19**

**New York Sour:** Bulleit rye whiskey, lemon, deep red wine.  
Kick back and relax with a classic concoction. **\$19**

## Cocktails

**Smoky Robinson:** Brandy, Drambuie, lemon juice,  
smoked capsicum & ginger.  
Complex, smoky and full bodied. **\$19**

**Fig Tree:** Tequila, grand marnier,  
lime, basil, watermelon  
Taking advantage of this short seasoned beautiful fruit. **\$19**

**The Formula:** Nikka barrel strength Japanese whisky,  
Antica Formula vermouth, beer syrup, orange zest.  
Strong yet beautifully balanced. **\$26**

**Buttered Fashion:** Butter infused Bulleit bourbon, honey, bitters.  
Yum. **\$24**

**Owens Big Boy:** Campari, bulleit bourbon,  
diplomatico rum, pedro ximenez.  
Exceptionally smooth drink **\$24**

**Coffee Cocktail:** Brandy, Port, eggwhite, sugar, nutmeg  
1862 classic with no caffeine in it **\$18**

**\* Most Classic Cocktails are available upon request.**

## **DEGUSTATION**

WITH MATCHING COCKTAILS OR WINES  
\$135 per person

(Cocktails & wine glasses are half serves with degustation)

**Kingfish Carpaccio:** Machè, trout roe, wasabi crème, dashi.

**Paired with:**

**Thai Mule:** Coriander, ginger, lemongrass, verjuice, ketel one vodka,  
lillet blanc, grand marnier, aperol.

**OR**

'12 Chateau Riotor. Vermentino.  
Region: Cotes Du Provence, Rhone (Fr)

**Croquette:** Ox tail, smoked bone marrow, seeded mustard.

**Paired with:**

**Lemon One:** Tanqueray Gin, Yellow chartreuse, lemon,  
lemongrass, absinth.

**OR**

'15 Dr Burklin Wolf, Riesling,  
Region, Wachenheim, Pfalz (Ger)

**Prawns:** Brick pastry, lardo, enoki mushrooms,  
yuzu, thyme mayonnaise.

**Paired with:**

1930's Cosmopolitan: Ketel 1 citroen vodka, Cointreau, lime,  
spiced cranberry purée.

**OR**

'16 Torbreck Saigné, Mataro  
Region: Barossa Valley, SA (Aus)

**DEGUSTATION (Cont'd)**  
**WITH MATCHING COCKTAILS OR WINES**

**Gnocchi:** Caramelized onion, mushroom, parmesan chips.

**Paired with:**

**New York Sour:** Bulleit rye whiskey, lemon, deep red wine.

**OR**

'14 Chateau de Pizay, Gammay.

Region: Beaujolais (Fr)

**Braised Lamb**

Pumpkin, eggplant, mushrooms, pine nuts.

**Paired with:**

**Owens Big Boy:** Campari, bulleit bourbon,  
diplomatico rum, pedro ximenez.

**OR**

'14 Vistalba Corte C, Malbec, Cabernet Sauvignon.  
Region: Mendoza (Arg)

**Fig & White Chocolate** - Molasses, goat's yoghurt  
elderflower, bronze fennel, chamomile.

**Paired with:**

**Fig Tree:** Tequila, figs, Pedro Ximenez, lime

**OR**

'12 Scarbourough, late harvest Semillon.  
Region: Hunter Valley, NSW (Aus)

## **Bar Snacks**

### **Daily Baked Bread**

Local olive oil, Hilal's home made zaatar. 5

### **Olives**

Marinated Sicilian, chilli, citrus peels, garlic. 5

### **Croquette**

Ox tail, smoked bone marrow, seeded mustard. 5

### **Pambula Oysters**

Ginger & carrot foam / Natural. 4

### **Labné**

Semi dried cherry tomatoes, sumac. 14

### **Charcuterie Board**

In house made Mortadella and Rillettes, Jamon Serrano,  
classic condiments. 21

## **Falafel**

House made tahina 9

## **Entrées**

**Salad:** Wild rice, cauliflower, radish, radicchio, grapes, parsley. 16

**Crispy Calamari:** Pickled nashi pear, radish,  
baby spinach & pomegranate salad. 19

**Kingfish Carpaccio:** Mache, trout roe, wasabi crème, dashi. 22

**Mushroom:** Fermented Swiss brown, confit king brown,  
peas, pea shoots. 17

**Prawns:** Brick pastry, lardo, enoki mushrooms,  
yuzu, thyme mayonnaise. 18

## **Mains**

### **Gnocchi**

Caramelized onion, mushroom, Parmesan chips. 28

### **Pork**

Loin, parsnip, leek, pear, sage. 34

### **John Dory**

Baby beetroot, black pearl barley, miso,  
cured egg yolk, smoked salmon. 34

### **Skirt Steak**

Potato, beer, egg, smoked chilli. 34

### **Braised Lamb**

Pumpkin, eggplant, mushrooms, pine nuts. 34

## Desserts

**Chocolate Mousse** - Honeycomb, brownie. 14

**Honey & Dijon Mustard Ice Cream** - Lemon myrtle,  
rainforest lime, puffed rice, rhubarb. 14

**Fig & White Chocolate** - Molasses, goat's yoghurt  
elderflower, bronze fennel, chamomile. 14

**Cheese Board** - Choice of local and international  
cheeses, lavosh, fresh honeycomb.

Selection of three cheeses. 29

Grand cheese board, five cheeses. 49

(Extra honeycomb) 3

Saint Angel  
Region: Rhone Alps (FRA)  
White Mould (cow milk)  
11

Pont L'evêque  
Region: Basse-Normandie (FRA)  
Washed rind (cow milk)  
11

Saint Agur  
Region: Auvergne Loire (FRA)  
Blue (cow milk)  
12

\* Selection might change daily due to availability

## Cheese

Cheese board

Selection of three 29

Grand cheese board, five cheeses 49

Larder & Co Oaked Smoked Cheddar  
Region: Devon (UK)  
Semi hard Cheddar (cow milk)  
12

Holy Goat la Luna  
Region: Castlemaine Vic. (AUS)  
White Mould (goat milk)  
Organic Biodynamic  
13



## **THE WINE LIST**

With only about 50 or so labels on our wine list, there is no margin for error. Having wines from all five continents around the globe all the way to local NSW wines, is for one reason only: It's because they're fantastic wines. Organic fruit and biodynamic vineyard practices are preferred, yet, are not sole criteria.

Cheers.

"I like to think about what was going on the year the grapes were growing; how the sun was shining; if it rained. I like to think about all the people who tended

and picked the grapes. And if it's an old wine, how many of them must be dead by now. I like how wine continues to evolve, like if I opened a bottle of wine today it would taste different than if I'd opened it on any other day, because a bottle of wine is actually alive. And it's constantly evolving and gaining complexity. That is, until it peaks, like your '61. And then it begins its steady, inevitable decline."

Maya describing her passion for wine.  
From the film "Sideways." 2004.

'12 Chateau Riotor Vermentino Region: Cotes Du Provence, Rhone (Fr)	9/45
'13 Dr. Burklin Wolf Riesling Region: Wachenheim, Pfalz (Ger)	15/75
'15 Little Black Stone Pinot Gris Region: Marlborough (NZ)	13/65
'15 Bodega Garzon Albarino Region: Maldonado (Uruguay)	14/70
'13 Pierre de la Grange Melon de Bourgogne Region: Sevre et Maine, Loire (Fr)	14/70
'15 Oakvale Chardonnay Region: Hunter Valley NSW (Aus)	12/60

## Champagne & Sparkling

125ml.gl/btl

NV Monmousseau Brut Etoile, metode traditionnelle Pinot Noir, Pinot D'aunis, Cabernet Franc Region: Loir (Fr)	15/75
NV Paul Bara Pinot Noir, Chardonnay Region: Bouzy, Champagne (Fr)	24/120
NV Monmousseau Brut Etoile, metode traditionnelle, rosé Pinot Noir, Pinot D'aunis, Cabernet Franc Region: Loir (Fr)	65
'06 Paul Bara Pinot Noir, Chardonnay Region: Bouzy (Fr)	165
02 Gosset, Celebris Chardonnay Region: Ay (Fr)	359

**White**

125ml.gl/btl

'07 Scarborough. "White Label"		
Semillon		
Region: Hunter Valley (Aus)		70
'12 Hiedler. Spiegel		
Grüner Veltliner		
Region: Kamptal (Austria)		69
'13 Zorzettig		
Friuliano		
Region: Friuli Colli Orientali (It)		65
'10 Jean-Luc Mader "Rosacker" Grand Cru		
Riesling		
Region: Alsace (Fr)		129
'15 Torbreck 'Woodcutters'		
Roussanne Viognier Marsanne.		
Region: Barossa Valley (Aus)		55
'11 Bella Ridge Estate		
Chenin Blanc		

Region: Swan Valley (WA)	77	'13 Philippe Collotte, Bourgogne Rouge, 'cuvée de noble souche' Pinot Noir Region: Burgundy (Fr)	17/85
'07 Marc Bredif Chenin Blanc. Region: Vouvray (Fr)	97	'14 Chateau de Pizay, Beaujolais Gammay Region: Beaujolais (Fr)	12/60
'89 Marc Bredif, Grandes Anaée Chenin Blanc. Region: Vouvray (Fr)	209	'14 Marchesi di Cordano Montepulciano D'abruzzo Region: Abruzzo (It)	13/65
'12 Between Five Bells'. P. Gris, Sauv Blanc, Chardonnay, Riesling, Sem. Region: Geelong (Aus)	75	'14 Rioja Vega Crianza Tempranillo Region: Rioja (Sp)	14/70
'13 Jean - Louis Chavy, Puligny Montrachet, 1er Cru "perriers". Chardonnay Region: Burgundy (Fr)	189	'14 Vistalba Corte C Malbec, Cabernet Sauvignon Region: Mendoza (Arg)	15/75
		'15 Henty Farm Pinot Meunier Region: Henty, Victoria (Aus)	79

## Rosé

125ml.g1/btl

'16 Torbreck, Saignée Mataro Region: Barossa Valley (Aus)	12/60
'15 Chateau Riotor Grenache, Cinsault, Syrah Region: Cotes Du Provence, Rhone (Fr)	65
'11 Vincent Pinard Pinot Noir Region: Sancerre, Loire Valley (Fr)	79

## RED

125ml.g1/btl

'14 Vino Rosso Della Casa Merlot, Sangiovese Region: King Valley, Victoria (Aus)	9/45
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'15 Clarence House		
Pinot Noir		
Region: Tasmania (Aus)		75
'14 Ata Rangi		
Pinot Noir		
Region: Martinborough, (NZ)		149
'13 Nittnaus, Kalk und Schiefer		
Blaufrankisch		
Region: Burgenland, (Austria)		85
'13 Isole e Olena		
Sangiovese		
Region: Chianti Classico (It)		87
'13 Seghesio		
Zinfandel		
Region: Sonoma County, California (USA)		98
'06 Bella Ridge estate Beau Peré		

Red Blend Region: Swan Valley, WA (Aus)	95
'09 Chateau Musar Hochar Pere et Fils Cinsault, Cabernet Sauvignon, Carignan, Grenache Region: Bekaa Valley (Lebanon)	87
'12 Golan Heights Yarden Cabernet Sauvignon Region: Galilee (Isr)	89
'13 Bokenhouts kloof, Porcupine Ridge Syrah Region: Frenchhoek (RSA)	65
'08 Chateau Bouscasse Tannat, Cabernet Sauvignon, Cabernet Franc Region: Madiran (Fr)	85
'00 Chateau Duluc Cabernet Sauvignon, Merlot, Petit Verdot, Cabernet Franc Region: Saint Julien Bordeaux (Fr) <b>37.5 cl</b>	89

'11 Graham's Vintage Port Region: Douro River (Por)	32g1.
Chambers Grand Muscat, Rosewood Vineyards Muscat Region: Rutherglen, Victoria (Aus)	26g1.
<b>Reserve list</b>	
'96 Rockford 'Basket Press' Shiraz Region: Barossa Valley (Aus)	429
'04 Henschke Mt. Edelstone Shiraz Region: Eden Valley (Aus)	279
'11 Gaja, Dagromis Nebbiolo Region: Barolo (It)	195
'06 Torbreck 'The Steading' Grenache, Shiraz, Mataro Region: Barossa Valley, (Aus)	115

## Dessert & Fortified

**60ml.g1/btl**

'12 Scarborough Late Harvest Semillon Region: Hunter Valley (Aus)	12/60
Sherry Alvear 1927 Solera Pedro Ximenez Jerez (Sp)	10/100
*'08 Alois Kracher, Eiswein Gruner Veltliner, Welchriesling Region: Burgenland (Austria) 37.5 cl.	139
*'05 Hattyus Tokaji Aszu 3 Puttonyos Furmint, Harslevelu Region: Tokaji (Hungary) 50cl.	99
'08 Graham's LBV Port Region: Douro River (Por)	18g1.

**Classic Hour**

**All Classics \$10  
Weekdays until 6PM**

**Champagne Cocktail** - Orange bitters soaked sugar cube.  
Topped with sparkling wine.  
This one dates back just about 200 years.

**Sea Breeze** - Vodka, cranberry and grapefruit.  
Born in America in the late 1920's.

**Ramos Gin Fizz** - Gin, lemon and lime. Milk and orange blossom topped with soda.  
Invented in Meyers restaurant (New Orleans) in 1880 by Henry C Ramos.

**Bees Knees** - Gin, Honey and fresh lemon. Concocted during prohibition as the honey masked the odour of the often pungent bathtub gins.

**American** - Campari, sweet vermouth and soda.

First served in Gaspare Campari's bar, Cafe Campari in 1860.

**Lillet** – Gin or Vodka, freshly squeezed lime. Who says medicine can't taste amazing? Invented by the British navy or sailors as a way to prevent scurvy.

**The Last Word**–

Gin, Maraschino liqueur, green Chartreuse, lime.  
A prohibition era cocktail that's history is as shady and mysterious as the speakeasies it was first poured in.

**Godmother** – Vodka and amaretto.  
It's an offer one can't refuse.

**Mint Julep** – Bourbon, sugar and fresh mint.  
First appeared in print in 1803 described as a "dram of spirituous liquor that has mint in it, taken by Virginians in the morning".

**Corpse Reviver #2** – Gin, Cointreau, Lillet Blanc, lemon juice and Absinth. First reported in the Parisian "Exposition Universelle" in 1867.

Austria 330 ML. 5.1%

Knappstein Reserve Lager 10  
South Australia 330 ML. 5.6%

Pabst Blue ribbon 12  
USA 473 ML. 4.7%

Little Creatures Pale Ale 15  
Western Australia 568 ML. 5.2%

Leffe Blonde Ale 12  
Belgium 330 ML. 6.6%

## Beer & Cider

Bilpin Cider 9  
Bilpin, NSW 330ML. 5%

The Apple Thief Pink Lady Cider 9  
Southern Highlands NSW 330ML. 5%

Beer of the week 8

Trumer Pills 10