

*Level*  *Seven*

**HARPER  
ROOFTOP  
BAR**

*Signature Cocktails*

<b>G CRUISING</b>	<b>24</b>
Vodka, Guava, Rhubarb	
<b>STRAWBERRY SMASH</b>	<b>24</b>
JD, Disaronno, Strawb, Cranberry & Lime	
<b>HARPER'S DOUBLE BLACK</b>	<b>24</b>
Gin, Loomi & Citrus Sherbet	
<b>SUMMER HOLIDAZE</b>	<b>24</b>
Vodka, Pandan, Pinot Grigio, Lychee	
<b>THE BIZARRE</b>	<b>24</b>
Rum, Coffee, Pineapple	
<b>MANSPRITZ</b>	<b>24</b>
Aperol, Ginger, Lager	
<b>THROWING SATSUMAS</b>	<b>24</b>
Tequila, Aperol, Mandarin	
<b>BARBIE GURL SLUSHIE</b>	<b>22</b>
Rosé, Raspberry, Strawberry, Rhubarb	
<b>ICE N SPICE SLUSHIE</b>	<b>22</b>
Tequila, Chilli, Cucumber	

*Beer & Seltzer*

<b>SOPRA SELTZER BLOOD ORANGE</b>	<b>18</b>
<b>SOPRA SELTZER LIMONCELLO</b>	<b>18</b>
<b>COOPERS LAGER</b>	<b>14</b>
<b>CORONA</b>	<b>13</b>
<b>PERONI</b>	<b>12</b>
<b>STONE &amp; WOOD PA</b>	<b>15</b>
<b>BALTER XPA</b>	<b>15</b>
<b>BALTER IPA</b>	<b>16</b>
<b>COOPERS LIGHT</b>	<b>11</b>
<b>HEAPS NORMAL</b>	<b>12</b>
<b>HELLO SUNSHINE</b>	<b>13</b>

*Mocktails*

<b>AMALFI SPRITZ</b>	<b>15</b>
Lyre's Italian Spritz, Alc-Free Sparkling Wine, Soda Water	
<b>DARK N SPICY</b>	<b>15</b>
Lyre's Cane Spritz, Lime Juice, Vanilla Syrup, Ginger Beer	
<b>SAKURA GARDEN</b>	<b>15</b>
Earl Grey Tea, Cranberry & Yuzu Juice, Strawberry Puree, Agave	

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*Wine by the Glass*

<b>BANDINI PROSECCO</b>	<b>16 / 80</b>
Glera (Veneto, Italy)	
<b>TAITTINGER CHAMPAGNE</b>	<b>32 / 160</b>
Method Champenoise (France)	
<b>BRIGANZE SAVARDO</b>	<b>15 / 75</b>
Pinot Grigio (Veneto, Italy)	
<b>CRAGGY RANGE</b>	<b>19 / 95</b>
Sauvignon Blanc (New Zealand)	
<b>DOMAINE SANTORINI</b>	<b>17 / 85</b>
Assyrtiko (Greece)	
<b>SWINGING BRIDGE #003 AMBER</b>	<b>15 / 75</b>
Skin Contact Riesling, Pinot Grigio & Gewurz (Orange, NSW)	
<b>AIX MAGNUM ROSE</b>	<b>19 / 85 / 160 (1.5L)</b>
It's just pronounced "X" btw. (France)	
<b>BODEGAS RIOJA</b>	<b>15 / 75</b>
Tempranillo (Spain)	
<b>IN DREAMS</b>	<b>17 / 85</b>
Pinot Noir (Yarra, VIC)	
<b>JOUVES "YOU F&amp;*K MY WINE"</b>	<b>18 / 90</b>
Jurançon Noir, Malbec (France)	

*Wine by the Bottle*

<b>ALLER TROP LOIN "BIG FUN!"</b>	<b>85</b>
Pet Nat Sparkling (VIC)	
<b>LOUIS ROEDERER VINTAGE</b>	<b>250</b>
Rosé Champagne (France)	
<b>LOIMER LENZ</b>	<b>80</b>
Riesling (Austria)	
<b>"SWEETNESS AND LIGHT" RIESLING</b>	<b>77</b>
Skin Contact Riesling (VIC)	
<b>RAMEAU D'OR MAGNUM 1.5L</b>	<b>150</b>
Grenache Rosé (Provence, France)	
<b>LUKE MANGAN BY BROKENWOOD</b>	<b>68</b>
Chardonnay (Hunter Valley, NSW)	
<b>LARK HILL</b>	<b>80</b>
Gruner Veltliner (Bungendore, ACT)	
<b>POGGIO ANIMAS</b>	<b>70</b>
Primitivo (Spain)	
<b>APHELION THE AFFINITY</b>	<b>90</b>
Grenache, Shiraz, Mataro (McLaren Vale, SA)	

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*Snacks & Shares*

<b>SPICED NUTS</b>	9
<b>MARINATED OLIVES WITH GOATS FETA</b>	9
<b>FRIES/SPICY FRIES</b>	15
Tomato Sauce or Aioli	
<b>ZA'ATAR FOCACCIA</b>	12
Extra virgin olive oil	
<b>TARAMASALATA</b>	16
Grilled sourdough	
<b>GUACAMOLE</b>	14
Corn chips & tomato chutney v	
<b>BURRATA</b>	22
Warm capsicum, grilled sourdough	
<b>ROAST PUMPKIN SOUP</b>	21
Chipotle, coriander served with focaccia	
<b>CAJUN SPICED PRAWNS</b>	28
Tomato chutney	
<b>TEMPURA ZUCCHINI FLOWERS</b>	19
Smoked tomato & basil salsa	

*Larger Plates & Platters*

<b>FISH &amp; CHIPS</b>	28
Tartare sauce, lemon	
<b>HARPER'S CRISPY CHICKEN BURGER</b>	28
Slaw, chipotle mayo, pickles, fries	
<b>RAVIOLI OF ARTICHOKE</b>	29
Spinach, ricotta, lemon zest	
<b>FRIED CAULIFLOWER</b>	24
Tahini dressing, dukkah	
<b>PARPADELLE PASTA</b>	32
Beef cheek ragout, parmesan	
<b>BBQ CHICKEN WINGS</b>	22
Honey, chilli, preserved lemon	
<b>MOROCCAN SPICED LAMB RIBS</b>	34
Yoghurt mint, pickled cucumber	
<b>SUMAC SPICED VEAL &amp; PORK MEAT BALLS</b>	24
Soft polenta	
<b>CHEESE PLATE</b>	26
Served with accompaniments	
<b>GRAZING PLATE FOR 2</b>	45
Assortment of cured meats, olive, cheese, terrine, rilette, sourdough	

**HARPER**

*Rooftop* BAR



All card payments incur a 1.5% surcharge. Groups of 8 or more incur a 10% service charge.  
 A surcharge of 10% will apply on Sundays and a 15% surcharge on public holidays.

**APERITIFS, DIGESTIFS, VERMOUTHS**

Amaro Montenegro	11
Antica Formula	11
Dolin Dry	10
Dolin Blanc	10
Lillet Blanc	10
Suze	12
Campari	11
Fernet	11
Unico Rosa Vermouth	11

**VODKA**

Ciroc	14
Poor Toms Vodka	14
Ketel One	13
Ketel Citroen	13
Grey Goose	15

**GIN**

Tanqueray London Dry Gin	14
Tanqueray No Ten	17
Hendricks	15
Poor Toms Strawberry	15
Gin Mare Capri	15
Aviation	17

**RUM**

Pampero Blanco	14
Pampero Especial	14
Sailor Jerry	11
Kraken	13
Plantation Pineapple	14
Zacapa XO	14
Goslings	13

**AMERICAN WHISKY**

Bulleit Bourbon	13
Woodford Reserve Bourbon	18
Old Forester Statesman	25
Woodford Reserve Rye	16
Jack Daniels	12
Jack Daniels Rye	14

**JAPANESE WHISKY**

Chita	15
Yamazaki 12	45
Hakushu 12	45
Hibiki Harmony	25

**SCOTCH WHISKEY**

JW Gold Reserve	14
Glenglassaugh Revival	16
Glendronach 12YO	19
Oban 14YO	17
Talisker Storm	18
JW Blue	60
Caol Ila	21
Monkey Shoulder	12
Lagavulin	23
JW 18YO	48

**WHISKY OF THE WORLD**

Starward Two-Fold	12
Jameson	12
Canadian Club	12

**TEQUILA**

Don Julio Blanco	11
Don Julio Anejo	17
Don Julio Reposado	15
Don Julio 1942	42
Casamigos Blanco	19
Casamigos Mezcal	18

**BRANDY**

H By Hine VSOP	15
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**LIQUEURS**

Massenez	12
Disaronno	12
Cointreau	12
Aperol	12
Luxardo Maraschino	12
Mr Black	12
Jack Daniels Fire	12
Jack Daniels Honey	12
Pernod	12
Vok Guava	12
Stone's Green Ginger Wine	12

**PISCO/CACHACA/ABSINTHE**

Santiago Pisco	12
Sagatiba Cristalina	12
Pernod Absinthe	18

**NON - ALC**

Seedlip Spice	12
Seedlip Garden	12
Lyre's Orange Sec	12
Lyre's Italian Orange	12
Lyre's Rosso Vermouth	12
Lyre's Agave Blanco	12

**SOFT DRINKS**

Coke	5
Coke Zero	5
Sprite	5
Fever Tree Indian Tonic	6
Fever Tree Meditteranean	6
Fever Tree Dry Ginger	6
Fever Tree Ginger Beer	6

**JUICE**

Orange	5
Pineapple	5
Apple	5
Cranberry	5
Grapefruit	5