

STAR HOTEL
NEWCASTLE

COCKTAILS & LIQUEURS

THE MIXOLOGY

At The Star we are all about making the most out of your drinking experience! Whether it is a cocktail from our menu, a drink you had at a bar once upon a time or even something designed especially for you, we are always happy to take on the challenge!

HOUSE-MADE SPECIALTIES

We make our own signature Sugar Syrups in house using fresh and local ingredients to give our cocktails the freshest flavours possible.

EXPERIMENTS

We are always experimenting with different ways to make unique drinks for you to try! Test our skills, and let us mix something to suit you.

PREMIUM COCKTAILS

MARTINI V 20

The classic vodka martini. Grey Goose vodka, and dry vermouth, shaken with your choice of olives, or lemon, then carefully strained into a chilled martini glass.

MARTINI G 20

Dry Vermouth, stirred over ice then strained. Then we add Tanqueray 10 gin, and your choice of grapefruit or olives, once again stirred then double strained into a chilled martini glass. A classic way or a bit of a twist to the traditional gin martini.

OLD FASHIONED 20

The 'old fashion' way of making a cocktail. Sugar dissolved with bitters and soda water, then stirred around the glass with a cheek of flamed orange. Then ice and rye bourbon whisky is added. Stirred once again and finished with fresh orange and ice. For the seasonal drinker.

MARGARITA 20

A popular cocktail, with The Star touch. Freshly squeezed limes, a dash of eggwhite and sugar syrup, Patron Silver tequila, Cointreau and agave nectar, shaken vigorously and double strained into a margarita glass with a salted rim.

THE 52 20

42 below vodka, Tanqueray 10, aperol and lillet blanc. Stirred and strained into a chilled martini and finished with a lemon twist. The Star's twist on the original vesper, one to remember.

HOUSE COCKTAILS

MIDNIGHT IN THE WEST 16

Jack Daniels Tennessee whisky, Josef Catron Creme de Mure, shaken with fresh berries, cranberry and a fresh squeeze of lemon juice, strained over ice into a tall glass. A great way to finish off a wild night.

THE WARHEAD 16

The name says it all. Fresh lemon juice and Josef Catron watermelon liqueur, shaken hard with sugar syrup and Cointreau, strained over ice into a jar. The Sour confectionary that will blow your tastebuds away.

KING STREET DELICACY 16

A velvety mix of Absolut vodka and vanilla Galliano, ignited with passionfruit syrup, pineapple juice, served short with a dust of chocolate to finish. A great after dinner delight.

THE OBELISK 16

Shining bright on a dark night for everyone to see. Midori, Cointreau and Dissarone, mixed with fresh lemon juice and sugar syrup, strained over ice on a bed of raspberry and served tall with a sugared rim.

HENDRICKS COLLINS 16

Simple and refreshing! An elegant way to enjoy the fine Hendricks Gin, muddled with cucumber, a dash of lemon juice and Sugar Syrup, shaken vigorously and served short with crushed ice.

MANLY-OSKA 16

Jameson irish whisky, Josef Catron crème peche, passionfruit, lime chunks and brown sugar, muddled, shaken and thrown into a rocks glass. A drink that will put hairs on your chest (if don't already have some).

A WALK THROUGH CIVIC 16

Bacardi white rum and Kraken dark rum, fresh orange and lime slices, shaken with orange juice and sugar syrup, then dumped into a hurricane. Tall, dark and will make you handsome.

SUZANNE GILMORE 16

Cachaca, Josef Catron poire de William, pear puree, lime juice and vanilla sugar, shaken hard and served into a chilled martini glass. A hidden secret for now, but not for long once you try it.

PEACH ICETEANI 16

Every sip will have you singing 'I'm moving to the country, I'm gonna eat me a lot of Peaches' Vodka and Peach liqueur with a splash of pineapple juice and ice tea shaken on ice and served in a martini glass.

SPICE RUNNER 16

The freshest way to drink Spiced Rum! A hefty serving of either Kraken Dark Spiced Rum or Captain Morgan's Original Spiced Rum muddled with fresh lime, shaken with apple juice and lifted with ginger beer. Sail away with the Captain but beware of the Kraken!

TEQUILA MOCKINGBIRD 16

A sultry twist on the traditional Margarita; cucumber muddled with Gold Tequila and Cointreau, a good dash of our house-made Passionfruit Syrup, shaken until chilled and double strained into a martini glass.

MEREWETHER SWELL 16

A smooth and refreshing cocktail that will make a hard day at work soon forgotten. Float away with Vanilla Bean and Blueberry Liqueurs shaken with fresh apple juice, served short.

MELONCHOLY MOONSHINE 16

Pink Melon Liqueur and Vodka brought together with a dash of pineapple juice, shaken hard and served in a martini glass. A hot pink hit that tastes as good as it looks.

KISS ME KATOOT 16

Like a sunrise.... Midori melon liqueur and Paraiso Lychee Liqueur is charged with pineapple juice and strained out onto a bed of cranberry juice.

MANGO RAMBO 16

A house specialty the Mango Tango is comprised of house-made mango syrup and pineapple juice shaken until icy cold with Vodka and Mango Liqueur served in a martini glass.

STRAWBERRY FIELDS FOREVER 16

Let me take you down, 'cos I'm going to Strawberry Fields'. A blend of Vodka, Strawberry Liqueur and house-made Strawberry Syrup brought together with a splash of pineapple juice, served icy cold in a martini glass. Strawberry Fields forever.

SILLY MAN 16

A real Mantail, the famous Makers Mark mixed equally with Chambord Liqueur and Cinnamon Syrup shaken hard on ice, dumped into a lowball glass and finished with a splash of soda. Man up.

HOLY CITRUS 16

Let the citrus flow! A large serving of Absolut Citron and a dash of Vanilla Galliano all brought together with our house-made 3 citrus zests rind and juice syrup, shaken vigorously and served short.

THE WEIS BAR 16

Let's go Tropical! Coconut Liqueur built with Mango Liqueur and loaded with mango nectar garnished with fresh cream and shredded coconut, Aloha!

JAM DOUGHNUT 16

Tastes just like a jam doughnut! We give a generous serving of Strawberry Liqueur and a dash of Malibu combined with house-made Strawberry Syrup and pineapple juice then shaken hard, served short and garnished with a dusting of cinnamon sugar.

A-BOMB 16

A personal favourite, Alize' Bleu and Bombay Sapphire are muddled with fresh lime then shaken until icy cold with a dash of pineapple juice and built tall into a hurricane glass with chilled cranberry juice.

THE BOGEY HOLE 16

A fresh mix of Peach Schnapps and Blue Curacao shaken up with a dash of pineapple juice, served icy cold in a martini glass, so good you will want to jump in!

HONEY I SHRUNK THE SAFFRON 16

An intriguing blend of Wild Turkey American Honey and Peach Liqueur balanced with pineapple juice and house-made Saffron Syrup, shaken up and served tall.

STAR SIGNATURE ESPRESSO MARTINI 16

Perfect at the start or end of an evening. A fresh shot of espresso combined with Vodka, Kahlua a little dash of Frangelico and a hint of vanilla, shaken hard, double strained into a martini glass and garnished with coffee beans.

PASHA BULKER 16

We take Peach Schnapps and throw it around with some Vodka, squeeze in a few fresh limes and splash it down with some cranberry juice, shake it hard and beach it on Nobbys... oops we mean in a tall glass.

CLASSIC COCKTAILS

- MOJITO** 16
A classic Cuban cocktail consisting of fresh mint, Bacardi white rum and fresh lime juice; at The Star we let you mojito your own way! Mix it up with one of our house-made variations – berry, passionfruit or strawberry.
- COSMOPOLITAN** 16
Absolut citron vodka, Cointreau, cranberry juice and fresh lime with a flamed orange twist to finish. A popular favourite in cocktail history.
- THE SOUR** 16
Your choice of whisky, rum, or gin, mixed with fresh lemon juice, sugar syrup and egg white. Then shaken and served with fresh citrus fruits and maraschino cherries. A custom cocktail, made to your liking.
- BRAMBLE** 16
Served in an old fashioned Tanqueray glass. Gin, lemon juice and sugar syrup, stirred, topped with crushed ice and finished with crème de mure.
- HEMINGWAY DAQUIRI** 16
Bacardi white rum, maraschino liqueur, grapefruit, lime juice and sugar syrup, shaken vigorously, and strained into a martini glass, with a maraschino cherry to finish.
- EL DIABLO** 16
Jose Cuervo tequila, lime chunks, sugar syrup, muddled and built into a tall glass, topped with ginger beer and drizzle of cassis.

LIQUEURS

30ml nip

Vok Range	8
Dekyuper Schnapps Range	8
Marie Brizzard Range	8
Suntory Range	8
Akropolis Ouzo	8
Alize' Range	8
Galliano Range	8
Passoa Passionfruit Liqueur	8
Green Chartreuse	8
Frangelico	8
Kahlua	8
Tia Maria	8
Baileys Irish Cream	8
Jagermeister	8
Chambord	8
Disaronno	8
Cointreau	9
Pimms	9
Campari	9
Paraiso Lychee	9

SPIRITS

VODKA

Smirnoff Vodka	8
666 Tasmanian	9
Grey Goose	10

GIN

Gordons Gin	8
Hendricks	8
Bombay Sapphire	9
Tanqueray Gin	9
Tanqueray Ten	10

WHITE RUM

Bacardi Superior White	8
Havana Club Anos	9

DARK RUM

Bundaberg Up Rum	8
Captain Morgan Spiced Rum	8
Sailor Jerry Spiced	8
Pampero Gold Rum	9
Kracken Spiced	9

BOURBON

Jack Daniels	8
Jim Beam White Bourbon	8
Makers Mark	9
Wild Turkey Bourbon	9
Southern Comfort	9

SCOTCH

Johnnie Walker Red Label	8
Dickle No.8 American Whiskey	8
Canadian Club	8
Johnnie Walker Black Label	9
Monkey Shoulder	9
Glenlivet 12 YO	10
Laphroaig Triple Wood	11
Glenfiddich 18 YO	15

TEQUILA

El Jimador Tequila	8
Jose Cuervo	8
Patron XO Café	10
Don Julio Silver	10
Don Julio Reposado	10
Don Julio Anejo	10

BRANDY/COGNAC

St Agnes 5	8
Remy Martin XO	20

BEER & CIDER

BEER

Birbecks 'The Captain' (Light)	7
Pure Blonde	7
Great Northern	8
Corona	8
Dog Bolter	8
Alpha Pale	8
Pilsner Urquell	8
Dos Blokos Pale Lager	8
Hawthorn Golden Ale	9
Endavour Bright Ale	9
Stone & Wood Pacific Ale	9
Balmain Bock	9

ON TAP

Retro Carlton Draught	6
Beez Neez	7
Fat Yak	7
IGP	7
Minimum Chips	7
Koperburg Strawberry Lime	7
Peroni Nastro	8
Peroni Leggera	8

CIDER

Koperburg Mixed Berries	8
Hills Apple & Ginger	8

GLASS

SPARKLING WINES & CHAMPAGNE

Studio Series Chardonnay Pinot	<i>Multi Regional</i>	8
amburlaine Scarlett Bubbles (Strawberry)	<i>Multi Regional</i>	9

SWEET STYLE WINES

Grant Burge Moscato Frizzante	<i>Barossa Valley</i>	8.5
Tamburlaine Rose	<i>Hunter/Orange, NSW</i>	8.5

WHITE WINES

Studio Series Sauvignon Blanc	<i>Barossa Valley</i>	8
Margan Verdelho	<i>Hunter Valley</i>	8.5
Drift Sauvignon Blanc	<i>Marlborough, NZ</i>	8
David Hook Pinot Grigio	<i>Hunter Valley</i>	9
Studio Series Chardonna	<i>Multi Regional</i>	8

RED WINES

Margan Merlot	<i>Hunter Valley</i>	8
Studio Series Shira	<i>Multi Regional</i>	8
Margan Shiraz	<i>Hunter Valley</i>	8

BOTTLE

SPARKLING WINES & CHAMPAGNE

Studio Series Chardonnay Pinot	<i>Multi Regional</i>	28
Tamburlaine Scarlett Bubbles (Strawberry)	<i>Multi Regional</i>	34
Canti Prosecco	<i>Veneto, Italy</i>	34
Tamburlaine "Organic" Premium Cuvee	<i>Orange, NSW</i>	35
Tulloch Premium Cuvee	<i>Hunter Valley</i>	37

SWEET STYLE WINES

Grant Burge Moscato Frizzante	<i>Barossa Valley</i>	34
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WHITE WINES

Studio Series Sauvignon Blanc	<i>Barossa Valley</i>	28
Margan Verdelho	<i>Hunter Valley</i>	30
Drift Sauvignon Blanc	<i>Marlborough, NZ</i>	30
Rabbit Ranch Sauvignon Blanc	<i>Malborough/Central Otago, NZ</i>	42
David Hook Pinot Grigio	<i>Hunter Valley</i>	34
Gran Burge 5th Generation Gris	<i>Barossa/Eden Valley</i>	35
Margan Semillon	<i>Hunter Valley</i>	30
Studio Series Chardonnay	<i>Multi Regional</i>	28
Ferngrove Sauvignon Blanc Semillon	<i>Western Australia</i>	32
Margan Chardonnay	<i>Hunter Valley</i>	30
Tamburlaine Organic Sauvignon Blanc	<i>Orange, NSW</i>	32
Koonowla Estate Reisling	<i>Clare Valley</i>	42

BOTTLE

RED WINES

Margan Merlot	<i>Hunter Valley</i>	30
Studio Series Shiraz	<i>Multi Regional</i>	28
Margan Shiraz	<i>Hunter Valley</i>	30
Tamburlaine Organic Cabernet Sauvignon	<i>Orange, NSW</i>	32
Duck Shoot Pinot Noir	<i>Yarra Valley</i>	30
Grant Burge 5th Generation Cabernet Merlot	<i>Barossa Valley</i>	34
Family Crest Cabernet Sauvignon	<i>McLaren Vale</i>	36
Ferngrove Franklin River Shiraz	<i>Western Australia</i>	36
Turkey Flat Butchers Block		
Grenache Shiraz Mourvedre	<i>Barossa Valley</i>	40

FROM THE CELLAR

Chard Farm River Run Pinot Noir	<i>Central Otago, NZ</i>	60
Tulloch Private Bin Shiraz	<i>Hunter Valley</i>	80
Grant Burge "The Holy Trinity"		
Grenache Shiraz Mourvedre	<i>Barossa Valley</i>	70
Napa Cellars Cabernet Sauvignon	<i>Napa Valley, California, USA</i>	70

NON ALCOHOLIC

MOCKTAILS 5

SOFT DRINKS 4

Coke	Diet Coke
Coke Zero	Lift
Sprite	Soda
Dry Ginger Ale	Bundaberg Ginger Beer
Tonic	Sparkling Mineral Water

JUICES 4.50

Cranberry	Pineapple
Orange	Apple

TEA 4.20

Malabar Chai	Oriental Green Jasmine
English Breakfast	Lipton Black Tea

COFFEE Cup 3.80 Mug 4.30

Cappuccino	Latte
Flat White	Mochaccino
Hot Chocolate	Chai Latte

COFFEE 3.30

Machiatto	Short Black
Long Black	

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