

The Paris Lounge - Cocktails

Cherry Coconut Martini

Cherry red, with a touch of sweetness and tartness. Cherry liqueur, coconut rum and cranberry juice shaken with ice and fresh lime. 15

Terrigal Sunrise

A delicious fruity fix of apricot nectar, Triple Sec, apricot liqueur, a little sugar and a dash of lemon juice is shaken with ice and topped with sparkling wine. 15

Coconut Chilli Mojito

Coconut rum muddle with fresh lime, mint and chilli sugar topped with lemonade. Hot, soothing and refreshing. 15

Cold Shoulder

Monkey shoulder malt whiskey is given a lift with chilli and ginger, softened by apricot nectar and apricot liqueur. Don't give it the cold shoulder... give it a try. 16

Knockout Punch

Our take on classic rum punch. Rum, amaretto, peach schnapps, passion fruit and a mix of fruit juices is combined, shaken and served over ice topped with a dark rum float. 16

Toot Sweet

Somewhere between an Old Fashioned and a Negroni, a real must for bourbon lovers. Makers Mark bourbon, amaretto, vanilla vodka are stirred with splash of cranberry to thin and orange bitters for balance. 16

Espresso Martini

We know what it's like... full week at work and you have just lost your perk? Try our take on an espresso martini, made with vanilla vodka, fresh coffee and Kahlua. It'll keep you going 'till the wee small hours. 16

Opera House

Sweet apple sails inspired by our iconic monument, this fresh-from-the-orchard flavour, boasting sweet and tart hints perfect for summer. Gin, Maraschino liqueur, St Germain, apple juice and lemon juice. 15



Margarita

The origin of the Margarita recipe is fiercely debated, but we think it's got Mexico written all over it. With tequila, triple sec and fresh lime it's tart, zingy and satisfying. 16

Lychee Martini

This delicious lychee martini cocktail is worthy of any swanky bar. Lychee liqueur, St Germain and vodka, expertly measured, shaken hard and served with a fresh lychee. 18

Mojito

Irresistibly fresh and punchy, this authentic mojito is a one-way salsa dance to the Caribbean. 16

Strawberry Dream

Fresh strawberries muddled with gin, strawberry liqueur, chocolate liqueur, cream and amaretto then shaken to create a delectable and moreish cocktail. 18

Blackcurrant Affairs

Blackcurrant, mint, vodka, berry liqueur and lemon is smashed and churned through ice and topped with apple juice to create this devilishly dark drink. 15

French Delight

The velvety smooth cocoa flavours of white and brown crème de cacao liqueurs, combined with cranberry juice, rose water and a little sugar topped with chocolate shavings creates this rich and yet refreshing drink. 16

Hot Sex on the Beach

Our take on this famous cocktail, perfect for the hot Terrigal summer. Vodka, Midori, Chambord, orange juice, pineapple and cranberry juice shaken and served on ice. 18



Traditional Cocktails

Absinthe	Absinthe served with fountain & sugar cube. 15
Brandy Alexander	French Brandy / Crème de Cacao / Cream. 16
Negroni	Gin / Campari / Sweet Vermouth. 15
Manhattan	Rye Whisky / Sweet Vermouth / Bitters / Sugar. 15
French Martini	Vodka / Chambord / Pineapple Juice. 15

Mocktails (Non Alcoholic)

Piña con Nada	Pineapple juice / Coconut milk / Sugar syrup The creamy non-alcoholic version of the famous Piña Colada. 10
Cane Toad	Passionfruit / Ginger Ale / Lemon juice / Sugar syrup A fizzy cane toad without the poison, a very refreshing tarty drink. 10
Virgin Mojito	Lemonade / Apple juice / Sugar syrup / Mint A deliciously sweet and refreshing drink. 10
Berry Tower	Strawberries/ Cherries/ Limes/ Mint/ Lemonade/ Cranberry juice / Sugar syrup. Perfect blend of citrus tang with cool mint and luscious fresh berries. 10
Virgin Espresso	Coffee / Cream / Orange Blossom Water / Mint / Orange / Sugar syrup. Rich and frothy non-alcoholic version of the original Espresso Martini. 10



Wines

Mousseaux (Sparkling)

- Lorimer Chardonnay Pinot Noir (Australia) 8.5/38
- Mon Mousseau Cuvée (Loire Valley, France) 13/51
- Bollinger (Champagne, France) 100
- Divici Prosecco (Treviso, Italy) 49
- Moet et Chandon (Champagne, France) 90
- Domaine Vigneau-Chevreau (Vouvray, France) 68

Vins de Blanc (White)

- 2016 Three Tales Sauvignon Blanc (Marlborough, NZ) 9/40
- 2017 Vivo Sauvignon Blanc (NSW, Australia) 9/40
- 2015 Lawson's Dry Hills Pinot Gris/Cork Cutters (Marlborough, NZ) 10.5/43
- 2016 Cork Cutters Chardonnay (Yarra Valley, Australia) 44
- 2017 Vivo Chardonnay (NSW, Australia) 8.5/38
- 2017 Cooter & Cooter Riesling (Watervale, Australia) 42
- 2017 Vivo Moscato (Bilbul, Australia) 9/33

Rosé

- 2016 Château Riotor (Provence, France) 11/48
- 2018 Rosé Rosé (King Valley, Vic) 10.5/42

Vins de Rouge (Red)

- 2015 Modeste Côtes-Catalanes (Catalan Coast, France) 9.5/50
- 2015 Brumont Merlot Tannant (Midi-Pyrénées, France) 10/40
- 2015 Cork Cutters Cabernet Sauvignon (South Australia) 50
- 2016 Vivo Shiraz (NSW, Australia) 8.5/38
- 2016 Heathcote Shiraz (Heathcote, Victoria Australia) 49
- 2015 Château Mont-Redon Reserve Côtes du Rhône (Rhône Valley, France) 13/53
- 2014 Château Mont-Redon Châteauneuf-du-Pape (Rhône Valley, France) 85



Beers/Dessert Wines/Spirits

Les Bieres (Beers)

Boags Light (Australia) 6

Tooheys Extra Dry (Australia) 7.5

Pure Blonde (Australia) 7.5

Boags Premium (Australia) 8

Corona (Mexico) 9

Kronenbourg 1664 (France) 10

Vins de Dessert (Dessert Wines)

De Bortoli Vivo Moscato (Bilbul, Australia) 9/33

De Bortoli Black Noble 10 years old barrel aged (Vic, Australia) 10

Les Digestifs (Ports, Liqueurs, Spirits) 10

Chivas Regal / Cointreau / Frangelico

Penfolds Father Port / Cognac / Galliano Sambuca
Calvados / Grand Marnier / De Bortoli Noble /
Monkey Shoulder

Les Spiriteux (Spirits)

Le Chat Noir stocks a comprehensive range of both entry level and premium spirits. Ask your server if your favourite is available. Prices for premium spirits vary however our house spirits are \$9 for a 30mL shot including your choice of mixer.

