

DONNY'S BAR
MENU EST 2013

WHO THE HELL IS DONNY?

LEGEND HAS IT...



Donny worked both sides of the law, tipping off speakeasy establishments prior to raids, and planting false leads during the 1920s prohibition. A sleuth of the Bureau of Prohibition, uncovering the depths of organised crime and mobster syndicates in New York City – or so they thought. Donny was registered as missing in 1928, his disappearance remains a mystery.

1.8% Credit Card Surcharge. 10% surcharge on Sundays,
after 10pm and for groups over 10.
15% surcharge Public Holidays.

WHATS ON

AT DONNYS

HOSPO MONDAYS

\$6 house bevs and live music.

STEAK TUESDAYS

\$10 steak, chips, salad & gravy with the purchase of any full priced bev.

SANGERS AND BANGERS

\$10 hot dog or toastie with any full priced bev purchase.

THURSDAY DATE NIGHT

\$45 for Barman's Platter & bottle of wine to share.

WEEKENDS

\$65pp bottomless brunch of Altos Margaritas & shared bites. Bookings essential.

DAILY HAPPY HOUR

2 for \$22 of the same signature cocktails and \$8 house bevs from 5pm-7pm.

LIVE MUSIC

Some of Sydney's best live musicians on the Donny's stage from Thursday to Monday.

COCKTAILS

DONNYS SIGNATURES ALL 20
AVAILABLE DURING HAPPY HOUR - 2 FOR 22

STICKY DATE ESPRESSO MARTINI

Delight Your senses with this rich combination of Absolut Vanilla, Pedro Ximenez, Kahlua, Baileys, Donny's Secret Spiced Date Syrup and Espresso by Barrel one Coffee.

HIBISCUS CHILLI MARG

Donny's flowery twist on a Tommy's Margarita. This cocktail blends hibiscus and chilli infused Olmeca Tequila, cranberry, lime & agave into a striking red cocktail.

DON'NEGRONI

A Five Families recipe of the ultimate classic. Beefeater Dry Gin, Pedro Ximenez, Rosso Vermouth and bitter aperitif.
An offer you can't refuse...

WHISKY BUSINESS

A controversial combination of floral flavours & bold briskness.
Jameson Irish Whisky, French earl grey tea, Lillet Blanc & lemon topped with peach bitters and soda.



COCKTAILS

DONNYS SIGNATURES ALL 20 AVAILABLE DURING HAPPY HOUR - 2 FOR 22

FOXY LADY

Lavender and Pear infused Beefeater Gin, Elderflower, lemon, apple & aquafaba leave a frothy finish to this botanical bonanza.

YVETTE VICKERS

Named after the 50's actress, this cocktail is as beautiful and moving as she was. Absolut Vanilla, Tuaca, pineapple & lime garnished with flamed cinnamon.

DONNYS SHOOTERS

ALL 9

ONE-STOP PICKLEBACK

An all in one Pickleback. Made with Jameson and pickle brine from the Donny's Deli, obligatory mini pickle included.

DONNY'S MINI BRULEE

A mini creme brulee? How good. Shanky's Whip Irish Whiskey Liqueur, creme de cacao, vanilla, adorned with Bailey's Irish Cream.

THE MINICRONI

This Negroni is just a tiny baby lil guy, eat him up quick. A bitter bomb to cleanse your palate or to prepare it for his bigger brother. Little Italy in a shot glass.

COCKTAILS

UNDERGROUND ELIXIRS

MONTAUK MONSTER - 24

Washed up on a beach somewhere on Long Island, this beast will keep you guessing. Bumbu XO Rum, Fallernum, nutty orgeat and lime with an ugly head of vanilla ango and some lime leaves we found.

RAZZAMATAZ - 20

Do you have the Pazzazz? Hickson Summer Cup, Beefeater and raspberry, lemon and foam topped with bittersweet hearts. Infinitely smashable and cute AF.

PASH ON THE DANCEFLOOR - 20

Blonde, cool as a cucumber and passionate. Sound like something you want? This certified stunna features Jameson, Chinola whole passionfruit liqueur, vanilla, cucumber and a skosh of absinthe. Mouth to mouth on this drink is probably a great idea.

DELI SESH - 22

This Gibson riff is about five fingers deep into a barman's platter (you should be too). Absolut Elyx, Mancino Ambrato, Martini Extra dry, house made uber umami brine with a skewer of olive, cornichon and a pickled onion

COCKTAILS

UNDERGROUND ELIXIRS



VERACRUZER - 24

From Château to Casa via Manhattan's Lower East Side to your hand. Cognac, Lost explorer Mezcal, Cazcabel Honey Tequila, ginger & lemon. Topped with tajin dusted ginger candy.

SECOND CHANCE GARIBALDI - 20

Everyone deserves a second chance. Reclaimed oranges are used to make an exceptional fluffy OJ paired with bitter aperitif and raspberry.





WINE CELLAR

SPARKLING

G / B

BAY OF STONES NV
South Australia AUS

11 / 45

MUMM "MARLBOROUGH" BRUT NV
Marlborough NZ

17 / 85

LUC BELAIRE "GOLD" DEMI SEC
Burgundy FRA

90 (B)

MUMM "CORDON ROUGE" BRUT NV
Champagne FRA

130 (B)

WHITE

G / LG / B

ST HUGO RIESLING
Eden Valley AUS

16 / 26 / 70

CAMSHORN PINOT GRIS
Waipara NZ

15 / 23 / 65

BAY OF STONES SAUV BLANC
South Australia AUS

11 / 14 / 45

GREASY FINGERS CHARDONNAY
South Australia AUS

13 / 17 / 55

WINE CELLAR

ROSE

G / LG / B

BAROSÉ

12 / 15 / 50

Barossa AUS

REDS

G / LG / B

TERRANOBLE PINOT NOIR

16 / 26 / 70

Casablanca Valley CHL

GREASY FINGERS GRENACHE SHIRAZ

15 / 23 / 65

South Australia AUS

BAY OF STONES MERLOT

11 / 14 / 45

South Australia AUS

GRAMPS SHIRAZ TEMPRANILLO

15 / 24 / 65

Barossa AUS



BEERS CIDERS

DRAUGHT

- DONNY'S IPA** 14
BentSpoke Crankshaft IPA
- DONNY'S DRAUGHT** 11
BentSpoke Easy

TINS

- PABST BLUE RIBBON** 13
PBR, USA
- BENTSPOKE "BENT" STRAIGHT FORWARD BEER** 11
BentSpoke Brewing Co, Canberra | Low carb lager
- BUCKETTY'S XPA** 14
Bucketty's Brewing Co, Brookvale
- BENTSPOKE "BARLEY GRIFFON" PALE ALE** 12
BentSpoke Brewing Co, Canberra
- YULLI'S MANDARIN IPA** 14
Yulli's Brews, Alexandria
- BENTSPOKE EASY** 11
BentSpoke Brewing Co, Canberra

BEERS CIDERS

TINS

- BENTSPOKE CRANKSHAFT IPA** 14
BentSpoke Brewing Co, Canberra
- BENTSPOKE “FIXIE” GINGER BEER** 13
BentSpoke Brewing Co, Canberra
- YOUNG HENRY’S CLOUDY CIDER** 13
Young Henry’s Brewery, Newtown

NON ALCOHOLIC

- DONNY’S NON-ALCOHOLIC IPA** 9
BentSpoke Free Wheeler IPA 0% ABV



DONNYS DINER

SMALL BITES

| | |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| WINGS (GF) - Buffalo coated chicken wings with house made ranch. - Whisky maple glazed wings. Both served with carrot & celery sticks. | 16 |
| VODKA MAC & CHEESE BITES (VG) Cheesy crumbed and fried macaroni bites with creamy vodka sauce. | 16 |
| CAJUN FRIED CAULIFLOWER (V, GF) Cajun spiced cauliflower florets & tahini dressing. | 15 |
| PRAWN STAR ROLL Prawn, miso cocktail sauce, crispy shallots & butter lettuce in a potato bun. | 18 |
| NOT YOUR BRUSCHETTA (VG, CBGF) Brie & truffle dressed tomato on crispy sourdough. | 16 |
| DIP CITY (VG, CBGF) Trio of jalapeño hummus, cool ranch & french onion dip served with crispy bread strips, crudites & pickles. | 16 |
| CHURROS Dusted in cinnamon sugar & served with salted dulce de leche. | 10 |
| BARMANS PLATTER (CBGF, CBVG) Charcuterie board of South Cape brie, manchego, prosciutto, sopressa, date paste, hummus, olives, house made pickles, honeycomb, & sourdough. (serves 2). | 40 |

DONNYS DINER

BIG BITES

- DONNY'S RUBEN** (CBGF) 16
Beef brisket, swiss cheese, sauerkraut & Donny's sauce on rye.
Served with kettle chips & a pickle.
Swap brisket for miso roasted mushrooms (VG) +2
- STEAK SANDO** (DF, CBGF) 20
Grilled rump steak, caramelised onions, rocket, tomato & parsley mayo sandwich.
- FALAFEL BURGER** (VG, CBGF, CBV) 16
House made falafel pattie, tomato, pickles, red onion & lime mayo, served on a potato bun.
- DIRTY DOG** 16
Pork sausage, caramelised onion, crispy shallots, mustard & ketchup in a bun.

SIDES

- SWEET POTATO FRIES** (VG, GF, CBV) 10
Served with lime aioli & smoked salt.
- FRENCH FRIES** (V, GF) 10
Served with ketchup & mustard.
- FRESH KIMCHI SALAD** (VG) 12
Romaine lettuce, spring onions, sesame seeds & grated carrot with a gonchujung and soy dressing.

DONNY'S BAR
EST 2013

DONNYS MONDAYS

FOOD MENU

DONNY'S RUBEN (CBGF) - 16

Beef brisket, swiss cheese, sauerkraut & Donny's sauce on rye.
Served with kettle chips & a pickle.

IMPOSSIBLE RUBEN (VG, CBGF) - 18

Miso roasted field mushrooms, swiss cheese, sauerkraut & Donny's sauce on rye. Served with kettle chips & a pickle.

DIP CITY (VG, CBGF) - 16

Trio of jalapeño hummus, cool ranch & french onion dip served with crispy bread strips, crudites & pickles.

BAR SNACKS

OLIVES - 6

NUTS - 5

CRISPS - 5

JERKY - 6

PORK SCRATCHINGS - 5

\$6 HOUSE BEVS

House draught beers, red, white, sparkling wine & house spirits
for any and all hospo workers!

LIVE MUSIC FROM 9PM

Check our socials for upcoming line-ups.