



THE 18TH AMENDMENT to the United States Constitution effectively established the prohibition of alcoholic beverages in the United States by declaring the production, transport, and sale of alcohol illegal from 1920 until 1933.

Not to be deterred, the bootleggers and back door bartenders created a rapidly growing world of illegal 'speakeasy' venues across America that created and served some of the most well known classic cocktails that we enjoy to this day.

The speakeasies of New York and Chicago became a darker and mysterious business where gangsters seduced people of all classes with jazz, lust, love and, of course, booze.

Here at the The 18th Amendment Bar we invite you to enjoy our concoction of prohibition elegance interlaced with modern innovation.

Now grab some 'giggle juice', 'make some whoopee' and try not to get too 'zozzled'.

15% SURCHARGE ON PUBLIC HOLIDAYS

CASH PAYMENT PREFERRED, 1.8% SURCHARGE ON ALL CARDS

ROARING RHYTHMS



We invite you to journey back to the 1920s, a time when music reflected a world in transition. Through jazz, blues, and ragtime, people found new ways to express themselves and connect across cultures. As you explore this menu, discover the music that helped define a generation and continues to influence the world today.

RHAPSODY IN BLUE



\$23

A city awakes in shifting blues, where structure dissolves into improvisation and sound spills into the night. HAVIER VODKA, Dekuyper BLUE CURAÇAO, AMARO, LEMON, finished with a spray of FLAMED ABSINTHE.



ANYTHING GOES



\$23

A shifting chorus of city lights and late night noise, where order loosens and anything can happen. MONKEY SHOULDER, HORCHATA, ALMOND MILK and BANANA, finished with a dusting of fresh NUTMEG. *Vegan



I LOVES YOU PORGY



\$23

A tender plea that returns again and again, holding onto affection that is deep, complicated, and hard to let go, even when everything tells you to. HAVIER GIN, Muyu JASMINE, ROSE, DISARONNO, and LILLET BLANC, served with a TURKISH DELIGHT square.



AIN'T MISBEHAVIN



\$23

A knowing refrain about refusing to be changed and staying loyal to yourself and the one you love, even as others question the choices being made. HAVIER GIN, Lula COCO, Muyu VETIVER GRIS, and SWEET VERMOUTH, spritzed with fresh LEMON.



HANDFUL OF KEYS



\$23

An intense surge of sound, driven and relentless, where melody breaks forward in rapid bursts that resist restraint. HAVIER GIN, ELDERFLOWER, CARAMELISED PEAR, PROSECCO, and OLIVE.

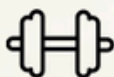


FLAVOUR KEY

Sour



Strong



Fruity



Sweet



Refreshing



Complex



WILLOW WEEP FOR ME

◆◆◆ \$23

A quiet plea for comfort beneath the willow's branches, where sorrow is shared with nature rather than carried alone. Sailor Jerry RUM, SPICED HONEY, GINGER, and VANILLA, topped with SODA.



NUAGES

◆◆◆ \$23

A poem without words, suspended in shifting sky and silence, where sound moves like clouds that never settle into one shape. Lula RUM, TOASTED MARSHMALLOW, and CREAM, topped with a SMOKED SEA SALT and MAPLE CLOUD.



STRANGE FRUIT

◆◆◆ \$23

A dark, complex blend where bitter and bright notes sit uneasily together, echoing a landscape marked by injustice and unease. Plantaray DARK RUM, BERGAMOT, ARTICHOKE AMARO, PEATED WHISKY, and PEACH BITTERS.



MINOR SWING

◆◆◆ \$23

An upbeat, driving rhythm carrying a subtle darkness beneath its surface, where brightness and shadow weave quietly through the melody. RYE, FERNET BRANCA, LIME, PEACH, and GUAVA, served tall and juicy with a bitter undertone.



BODY AND SOUL

◆◆◆ \$24

A tender, unguarded confession where emotion lingers between restraint and surrender, searching for something just out of reach. COGNAC, BUFFALO TRACE, SPICED VERMOUTH, and PLUM MAPLE SYRUP, topped with HAZELNUT CREAM and FRESH ORANGE.



THE 18TH AMENDMENT BAR SIGNATURE SERVES

THE BOARDWALK EMPRESS

✦ ✦ ✦ \$24

Refined for summer, this new take on our old classic will leave you wanting more.

MILAGRO TEQUILA, PASSIONFRUIT, CUCUMBER, GINGER and SMOKE. It's a real treasure



BONNIE AND CLYDE

🍓 🍬 \$23

As sweet as Bonnie but packs a punch like Clyde.

This cocktail will sneak up on you!

Havier Vodka, PASSIONFRUIT, COCONUT, CITRUS and FOAM.



GALAXY GRIFTER

🍓 🍊 \$23

Rumour has it that the centre of the galaxy tastes of RASPBERRIES and smells like LÚLA RUM, so we put them together with a splash of ELDERFLOWER, CITRUS and a tasty FOAM to create this layered beverage.



THOMAS EDISON

🍊 🍬 \$24

IT IS BACK! A funky combination of flavours to electrocute your taste buds! VODKA, MELON, LYCHEE, MINT, ACID and a FLOWER.... How electrifying.



NIGHT AND DAY

🍓 🍷 \$24

A constant pull between urgency and restraint, where opposites circle each other without resolution, like time stretching between night and day. Havier VODKA, GUAVA, WATERMELON, CHERRY, RHUBI MISTELLE, CRANBERRY, and ROSÉ, topped with NITRO CREAM and a show like the fireworks when they finally come together.



BARREL AGED COCKTAILS



Barrel Aged Old Fashioned \$24

A Blend of MONKEY SHOULDER WHISKY, BUFFALO TRACE BOURBON, SUGAR and BITTERS rested for 8 weeks



Barrel Aged Negroni \$24

A Blend of GIN, CAMPARI and SWEET VERMOUTH rested for 8 weeks



Salted Caramel Tequila Old Fashioned \$24

A Blend of MILAGRO REPOSADO TEQUILA, SWEET VERMOUTH, PX SHERRY, SALTED CARAMEL and CHOCOLATE BITTERS rested for 8 weeks





CANNED BEERS AND CIDERS



BLACKMANS BREWING

18th Prohibition Lager

Geelong, VIC 4.4%

\$13

CBCO BREWING

Middy Lager

Port Melbourne, VIC 3.5%

\$13

BODRIGGY

Quench IPA

Abbotsford, VIC 6.2%

\$16

ROTATING DARK BEER

Ask us about what
we have in stock this
visit

STOMPING GROUND

'Footloose' Pale Ale

Collingwood, VIC <0.5%

\$12

NAPOLEONE & CO

Crisp Apple Cider

Yarra Valley, VIC 4.7%

\$13

BOILERMAKERS AND FLIGHTS

BOILERMAKERS

*This option pairs a cold can with a carefully selected serving of spirit.
Let us choose so you don't have to!*

Blackmans x 18th Amendment Prohibition Lager & Buffalo Trace
\$25

Bodriggy Quench IPA & Plantaray Original Dark
\$28

Napoleone Cider & Husk Spiced Rum
\$25

FLIGHTS

*A curated selection of spirits to guide you through some of our
favourite examples from different styles, regions and genres. Custom
flights can be curated on request - 3 x 20ml Serves*

RUMS OF THE WORLD \$26

Lula White Rum, Plantaray Original Dark
& Bumbu XO

AMERICAN WHISKEY FLIGHT \$27

Buffalo Trace, Woodford Reserve Double
Oak & Whistle Pig PiggyBack 6yo Rye

AUSTRALIAN WHISKY FLIGHT \$31

Morris Signature, Archie Rose Rye Malt &
Cape Byron Serendipity (Peated)

AUSTRALIAN GIN FLIGHT \$27

Anther Geelong Dry, Bellarine Distillery
Old Dodger & Brookies Shirl the Pearl

SPARKLING, WHITE AND RED WINES

SPARKILINGS

VEUVE D'ARGENT
NV Blanc De Blanc
Burgudy, France
\$13/\$65

18TH AMENDMENT BAR
NV Prosecco
Mildura, VIC
\$12/\$60

WHITES AND ROSE

18TH AMENDMENT BAR
Pinot Grigio
Mildura, VIC
\$12/\$57

T'GALLANT
Juliet Moscato
Mornington Peninsula, VIC
\$12/\$57

18TH AMENDMENT BAR
Sauvignon Blanc
Mildura VIC
\$12/\$57

MAISON FRANCAISE
Rosé
Provence, France
\$14/\$60

REDS

LONG STORY SHORT
26 MAPLES
Pinot Noir
Mornington, VIC
\$16/\$70

TIERRA DEL PUERCO
Grenache, Mataro,
Malbec
Barossa Valley, SA
\$15/\$65

BOUCHER
Shiraz
Heathcote, VIC
\$14/\$60

TEETOTALLER'S

A Teetotaler is one who abstains from alcohol,
Please see our list of carefully curated
non-alcoholic options

NON · ALC BEER

STOMPING GROUND 'FOOTLOOSE"

PALE ALE

Collingwood, VIC <0.5%

\$12

SING, SING, SING



\$16

A burst of rhythm that builds without pause, where energy layers on itself until it becomes impossible to sit still. BLOODY SHIRAZ BANDWAGON, AMARETTI, PEACH, HONEY, GINGER, LEMON, and CHILLI.



MOOD INDIGO



\$16

A sophisticated melancholy unfolding in slow shades, where emotion settles into something refined, hushed, and quietly reflective as light fades. NON-ALC BOURBON, NON-ALC TRIPLE SEC, BANANA, SALTED CARAMEL, LEMON, and FOAM.



AIN'T SHE SWEET



\$16

A light-hearted admiration that lingers just long enough to become infatuation, carried by charm, curiosity, and a touch of youthful wonder. NON-ALC TEQUILA, WATERMELON, CHERRY, CRANBERRY, PINEAPPLE, and ORGEAT topped with NITRO CREAM.



18TH BITES

SNACKS

Whisky Barrel Smoked Almonds. **\$6**

Tennessee Barbecue Spiced Nuts. **\$6**

Honey Mustard & Habanero Nuts. **\$6**

Australian Bush Dhukkah & Drysdale Olive oil
served with bread **\$13**

Warmed Olives Marinated in Gin Botanicals Served
with Bread. **\$12**

Rosemary, Black Garlic & Smoked Sea Salt Baked
Brie served with Bread. **\$16**

Honey, Caramelised Garlic and Coffee Baked Brie
Served with Bread. **\$16**

PLATTERS

TRIO OF CHEESES \$36

French L'ovale, Aged Cheddar and Semi-Soft Blue
Served with accompaniments, bread and a selection of crackers

SELECTION OF MEATS. \$36

Chorizo, Pork and Fennel Salami and Lightly Smoked Fiocca
Served with accompaniments, bread and a selection of crackers

ASSORTMENT OF MEATS AND CHEESES. \$46

French L'ovale, Aged Cheddar and Semi-Soft Blue with two meats.
Served with accompaniments, bread and a selection of crackers

MAV'S PLATES

We have partnered with Mav's Greek Restaurant to offer some larger plates to enjoy while sipping on Geelong's Best Cocktails

Chips a La Grecque

Fries served with feta and oregano

\$17

Haloumi Chips

Fried and served with honey

\$16

Spanakopita

Puff Pastry stuffed with spinach and feta

\$16

Tirokroquettes (4 pieces)

Cheese Croquettes served on a bed of Tirokafteri

\$16

Biftekakia (3 pieces)

Beef and Pork meatballs served with tzatziki

\$16

Chargrilled Octopus

Served with skordalia (Potato and Garlic dip)

\$28