

The Swinging Cat

New Orleans Cocktail Bar

@theswingingcatsydney



Soul food



"Zapps" Style Voodoo Crisps 2
Love these little snacks? Grab a refill!

Sicilian Mixed Olives 12
House marinated Olives

NOLA Style Toasted Sandwich 18.5
Smoked pastrami, raclette, cheddar, tomato relish, sweet pickle, caramelised onion (VO)

Southern Style Popcorn Chicken 18
Cajun Style popcorn chicken with Chipotle mayo.

Panko Prawns 20
With Chipotle mayo. (5 pieces)

Mac'n'Cheese Balls 19.5
Smoky Mac and Cheese like Mama used to make. With smoky BBQ sauce. (V)

Vegan Dog 19
Vege delight dog, steamed roll with vegan cheese, caramelized onion topped with American mustard and tomato sauce (VA)

Pulled Pork Slider 19
Pulled pork with Lillie's Q BBQ sauce, slaw & American cheddar (2 pieces)

Cheese 35
Selection of Australian and international cheeses served with tomato and mango chutney and crisp breads (4 cheeses) (V, GFO)

Charcuterie 40
Selection of charcuterie with pickles and sourdough (4 meats) (GFO)


V - Vegetarian

VO -Vegetarian Optional

VA - Vegan

GF - Gluten Free

GFO - Gluten Free Optional



Discretionary service charge of 10% applies to all groups of 8+
1% Surcharge on credit card transactions

The Sazerac



The Sazerac cocktail was reportedly invented in the mid-1800s at the Sazerac Coffee House in New Orleans and is a true New Orleans classic cocktail. Consisting of the either cognac/brandy or rye whiskey, gomme, peychaud's aromatic bitters and an absinthe rinse.

Below we have curated a list of sazerac cocktails using some of our favorite Cognac, Brandy, Bourbon and Rye Whiskeys

COGNAC

H BY HINE
40% ABV - **\$21**

HINE RARE
40% ABV - **\$23**

PIERRE FERRAND AMBER
ABV - **\$28**

LAIRD'S APPLEJACK BRANDY
40% ABV - **\$22**

BOURBON

WOODFORD RESERVE
40% ABV - **\$23**

WILD TURKEY 101
50.5% ABV - **\$28**

ANGEL'S ENVY PORT FINISHED
BOURBON
43.3% ABV - **\$30**

RYE

WILD TURKEY
40.5% ABV - **\$21**

WOODFORD RESERVE
40% ABV - **\$22**

RITTENHOUSE BOTTLED-IN-BOND
50% ABV - **\$26**

BALCONES TEXAS RYE
50% ABV - **\$32**

HALF & HALF

H BY HINE & WILD TURKEY RYE - **\$21**

PIERRE FERRAND AMBER &
RITTENHOUSE RYE - **\$27**

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Old Fashioned Menu



THE OLD FASHIONED

Originally named the “whiskey cocktail” up until the late 1800s. The original version of the cocktail, was a sugar cube generously wetted with bitters and joined by several blocks of ice, the glass was then warmed by a couple of ounces of American whiskey.

Below is a select list of old fashioned cocktails using some of our favorite spirits, stirred down over ice with sugar syrup & bitters, finished with an orange rind and an optional sour cherry.

BOURBON

OLD FORESTER KENTUCKY STRAIGHT BOURBON, 40% ABV - **\$21**

WOODFORD RESERVE KENTUCKY STRAIGHT BOURBON, 40% ABV - **\$23**

ANGEL'S ENVY KENTUCKY STRAIGHT BOURBON WHISKEY FINISHED IN PORT WINE BARRELS, 43.3% ABV - **\$30**

RUSSEL'S RESERVE SINGLE BARREL KENTUCKY STRAIGHT BOURBON, 50% ABV - **\$30**

RYE WHISKEY

WILD TURKEY KENTUCKY STRAIGHT RYE, 40.5% ABV - **\$21**

RITTENHOUSE BOTTLED-IN-BOND, 50% ABV - **\$26**

WOODFORD RESERVE KENTUCKY STRAIGHT RYE, 45.2% ABV - **\$28**

AMERICAN SINGLE MALT WHISKEY

WESTWARD SINGLE MALT WHISKEY 45% ABV - **\$35**

RUM


BACARDI OCHO 8yr, 40% ABV - **\$23**

RON ZACAPA CENTENARIO 23, 40% ABV - **\$35**

TEQUILA

ARETTE REPOSADO, 38% ABV - **\$26**

PATRON REPOSADO, 40% ABV - **\$30**



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NOLA Classics



HURRICANE

24

A House Blend Of Bacardi Rums, Passion fruit, Orange, Pomegranate & Lime.

This is a New Orleans staple, it's the perfect mix of rum and tropical fruit.



RAMOS GIN FIZZ

22

Bombay Gin, Cream, Lemon, Orange Blossom, Soda & Egg White.

Made famous by Henry. C Ramos at his New Orleans bar in 1888, a fragrant unique cocktail pairing gin, pure cream and orange blossom.



ROFFIGNAC

22

H by Hine Cognac, Raspberry, Lemon & Soda.

Named after the 1820 mayor of New Orleans, this is an almost forgotten classic cocktail. Pairing cognac (the popular spirit of the age) and raspberry shrub (mixing fresh fruit and vinegar) creates a refreshing and smash-able cocktail.

House Specialities



CULTIVATING MAC'S

24

Bacardi Gold Rum, Banana, Brookie's Mac, Macadamia Milk, Vanilla, Bitters.

A drink drawing on the influence that the Caribbean played on the port city of New Orleans. Rum, Banana and Australian Macadamia.



FAREWELL TO THE FAIRGROUND

21

Vodka, Mr. Black Coffee Liqueur, Popcorn Syrup, Coffee, Chocolate Bitters.

Our twist on the classic Dick Bradsell Cocktail, guaranteed to pick you up...



STRAWBERRY KUSH

21

Bacardi Carta Blanca, Strawberry, Basil, Vanilla, Cream, Lemon.

The smooth flavors of strawberry & cream meets the refreshing flavors of strawberry & basil. Sure to chill you out..



BEADNELL BEACH

21

Rhubarb Infused Bombay Sapphire, Peach, Prosecco.

Grandmother used to make us all desserts, the favorites had fresh peaches or rhubarb depending on the season. Our Grandmother also drank a heck of a lot of gin.

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House Specialities



MRS CRANDALL

24

Angel's Envy Kentucky Straight Bourbon Whiskey Finished In Port Wine Barrels, Cloudy Apple, Lemongrass.

The perfect front porch sipping cocktail.



NEW ORLEANS STAG DO

23

Glenfiddich 12yo Scotch Whiskey, Hazelnut, Amaro, Bitters, Raspberry.

A stiff drink that's 100% booze but will delight you with its robust taste.



OK! WES IS IN

24

Mezcal, Lime, Blackcurrant, Blackberry.

Mezcal is the smokey cousin of tequila, paired with lime, blackcurrant and blackberry it's smokey, sweet & citrus all at once.



PEACH SLUSHY

21

Vodka, Peach, Pomegranate, Served Frozen.

Frozen cocktails are everywhere in New Orleans, this is our homage to the less classy side of the city.

House Specialities

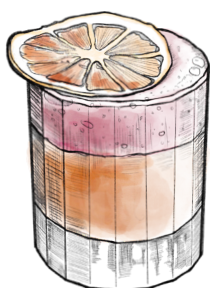


THE ROYAL

21

Vodka, White Chocolate liqueur, Passion fruit, Vanilla, Lemon, Egg White.

This cocktail is a house favorite, a true crowd pleaser that will outlast us all.



SWINGING CAT SOUR

23

The Gospel Solera Rye, Lemon, Orange and Malbec Foam.

Our twist on the New York Sour using a light and malbec foam instead of the traditional float.



AUTUMN HARVEST

24

A House Blend Of Bacardi Rums, Ginger, Carrot, Lemon, Hellfire Bitters, Nutmeg.

It's a boozy, spicy, heath kick, with a funky rum and a warming finish



BERGARITA

21

Cazadores Blanco Tequila, Yellow Chartreuse Bergamot, Kaffir, Agave.

A re-imagined margarita, featuring a more floral citrus, and herbaceous notes.

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Wine


SPARKLING

Allora! Prosecco NV	11 60
<i>King Valley, Victoria</i>	
Brummell Blanc de Blanc NV	55
<i>Burgundy, France</i>	
Laurent-Perrier Ultra Brut NV	200
<i>Champagne, France</i>	
Laurent-Perrier Cuvée Rosé	250
<i>Champagne, France</i>	
Taittinger Comtes de Champagne Blanc de Blanc 2006	450
<i>Champagne, France</i>	

WHITE

See Saw Chardonnay	11 55
<i>Orange, NSW - Organic</i>	
Simao & Co Sauvignon Blanc	12 60
<i>King Valley, Victoria</i>	
Pizzini Pinot Grigio	12 60
<i>King Valley, Victoria</i>	
Kilikanoon "Mort's Block" Riesling	65
<i>Clare Valley, South Australia</i>	
Usher Tinkler Semillon Chardonnay	70
<i>Clare Valley, South Australia</i>	
Yelland and Papps Vermentino	75
<i>Barossa, South Australia</i>	

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Wine

SKIN CONTACT

Dubstyle Arnito 70
McLaren Vale, South Australia - Vegan

ROSÉ

Le Fou Grenache Rosé 12 | 60
Languedoc-Roussillon, France

Mitolo Sangiovese Rosé 12 | 60
McLaren Vale, South Australia

RED

Holm Oak "The Prestige" Pinot Noir 12 | 60
Tasmania

La Celia Reserva Malbec 14 | 70
Argentina

Wild Red By Krinklewood Shiraz 16 | 80
Limestone Coast, South Australia


Dubstyle Remix#13 GSM 60
McLaren Vale, South Australia

David Franz "Waxing Lyrical" Mataro 70
Tanunda, South Australia

Clandestine Grenache 75
McLaren Vale, South Australia

DESSERT

David Franz Old Redemption XO Tawny - 60ml Serve 13
Barossa Valley, South Australia




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Beer

Sydney Beer Co. Lager <i>4.5% ABV - Sydney, New South Wales</i>	10
The Hills Cider Co Apple Cider <i>5% ABV - Hay Valley, South Australia</i>	12
Ballistic Lager <i>4.4% ABV - Salisbury, Queensland</i>	11
Ballistic Hawaiian Haze <i>4.6% ABV - Salisbury, Queensland</i>	11
Ballistic Oaked XPA <i>5.8% ABV - Salisbury, Queensland</i>	13
Bentspoke Red Nut IPA <i>7% ABV - Canberra, Australian Capital Territory</i>	14
Bentspoke Crankshaft <i>5.8% ABV - Canberra, Australian Capital Territory</i>	12
Beerfarm Asam Boi Gose <i>4.5% ABV - Metricup, Western Australia</i>	13
Grifter Pale <i>5% ABV - Marrickville, New South Wales</i>	11
Grifter Serpents Kiss <i>4.9% ABV - Marrickville, New South Wales</i>	11
Modus Operandi Silent Knight Porter <i>5.6% ABV - Mona Vale, New South Wales</i>	14
Sauce Brewing Hop Sauce Pale Ale <i>4.5% ABV - Marrickville, New South Wales</i>	13
Sauce Brewing Piss-Weak Session IPA <i>3.5% ABV - Marrickville, New South Wales</i>	10
Heaps Normal Quiet XPA (Alcohol Free) <i>0.0% ABV</i>	10

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Looking For A Spirits List?

**Ask one of our friendly staff for our
QR code.**

Looking for a function space?

**Email us at info@theswingingcat.com
For an information pack.**