

WELCOME TO THE EXHIBITIONIST BAR

Our menu is inspired by the Here & Now : gold coast triennial exhibition in Gallery 1, capturing the essence of the dynamic culture, richness and diversity of artists the Gold Coast creative community has to offer.

Each cocktail serves as a nod to iconic subcultures, inviting you to savor a unique cultural journey for your senses.

Sit back, enjoy the view and let our team delight you!

HERE & NOW

gold coast triennial

BASIC PEACHES SLUSHY

23

Sour Peach, Vodka, Limocello, lemon, Prosecco + vanilla foam.
Signature cocktail for Here & Now. Not just for the woo girls.

VODKA LIME SODA HIGHBALL

22

Taha Distillery Super Smooth Vodka, Geraldton Wax, Gold Coast Water.
Crisp, cheeky and crushable. Elevating the vodka lime soda with amazing vodka being produced locally using strawberry gum, papaya seed and kaffir lime leaf.

GIN AND TONIC OLD FASHIONED

25

Capricorn Distillery Old Tom Gin, tonic reduction, pandan, ginger, orange.
Old-school gin, new-school cocktail. Old world botanicals distilled by local legends make this take on a G&T one to remember.

RUM AND COKE FANCY....

35

Husk Pure Blend Rum, Wattle Cola, Perrier Jouët Grand Brut Champagne.
Fancy rum and coke. That's it.

PANDEMONIUM SPRITZ SHARED SERVE CARAFE

60

Passionfruit and mango liqueur, Becherovka, lime, sparkling wine.
*A tropical chaos of local mangos and passionfruit with bubbles.
Perfect for 2-3 people to share... Or keep it solo if you don't want to - 22*

MELO MELON NON-ALCOHOLIC

20

Fresh Watermelon, lime, agave, mint tea, rosella, verjuice,
Seedlip Spice, black pepper.
*Bold booze-free cocktail to keep it refreshing (and responsible).
Swap Seedlip Spice for Tequila or Mezcal - 25*