

the ninth cloud

BOTTOMLESS DRINKS PACKAGE \$65

Includes 2 hour Session

Bottomless Cocktail of the day and Wine

House-Made Share Plates- a rotating selection that includes, Guac & Tostadas, Arancini, Wedges/Chips, Calamari, Dips

BOTTOMLESS DRINKS PACKAGE - \$65 per person

Includes: 2 hour session

Bottomless Classic Cocktail of the Day and Wine

House-Made Chicken drumette wings and Chips

NON-ALCOHOLIC PACKAGE - \$50 per person

Not feeling boozy? No worries – we've got you covered with:

Non Alcoholic Beer/ Mocktail of the Day & Soft Drinks

The full food package (same inclusions as above)

BOTTOMLESS DRINKS PACKAGE - \$75 per person

Includes: 2 hour session

Bottomless Classic Cocktail of the Day and Wine/Beer

Set Share Plate Mix Tacos/ Mix Sliders - Guac & Tostadas

BOTTOMLESS DRINKS PACKAGE \$85

Includes 2 hour Session

Bottomless Cocktail of the day and Wine/Beer and Vodka

House-Made Share Plates- rotating selection that includes, Guac & Tostadas, Arancini, Wedges/Chips, Calamari, Dips

BOTTOM LESS BRUNCH \$ 89/pp

*Ham Cheese Croissant, Smoked Salmon, Prosciutto Lavosh,
Selection of Cheese,*

Hashbrown, Granola, Mix Danish or Portuguese Tart

11am - 4pm Session

Tea/Coffee/ Mimosa/ Bellini/ Sangria/ Mocktail

Rules (we hate rules too, but we have to set it out early)

Everyone at the table has to have the package to make a booking

Food will be share plates

No double parking of drinks

RSA rules apply

Bookings are paid for in advance, cancellations policy applies

the ninth cloud special occasions

COOKED TIGER PRAWNS \$ 85

lemon and Seafood Sauce & Nam Jim Dipping Sauce

ARANCHINI

Roquette Pesto, Danish Fetta, Grana Padano

CHICKEN SATAY SKEWERS

House Wine / Sangria/ Cocktail Jug/ Beer

Note:- Minimum Group of 5 people & week in advance

CRUMBED BREE & HALOUMI W/ \$95/PP

Poached Pear In Red Wine, Prosciutto Fruit Coulis, Green Oak Lettuce

CHICKEN SATAY SKEWERS

w/ cucumber and lemon

CHIPS W/

House Seasoning Aioli

House Wine / Beer/ Sangria / Cocktail Jug

Note:- Minimum Group of 5 people & week in advance

HOT COLD SEAFOOD \$ 130/pp

Cooked Tiger Prawns, Sydney Rock Natural Oysters, Smoked Salmon,

Chilli Crusted Calamari Lemon Butter Clam

Green Oak, Charred Lemon, Nam Jim & Seafood Dipping Sauce and Chips

House Wine/ Vodka or Tequila Cocktail /Beer

Note:- Minimum Group of 6 people & week in advance

BOTTOM LESS BRUNCH \$ 89/pp

Ham Cheese Croissant, Smoked Salmon, Prosciutto Lavosh, Selection of Cheese,

Hashbrown, Granola, Mix Danish or Portuguese Tart

11am - 4pm Session

Coffee/ Mimosa/ Bellini/ Sangria/ Mocktail

Note:- Minimum Group of 5 people & week in advance

Rules (we hate rules too, but we have to set it out early)

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M E N U

BREAKFAST

TNC BIG BREAKFAST (GFO) 26
Bacon, Hashbrown, Grilled Tomato, Pork
Fennel Chipolata, Mushrooms, Your
Choice Of Eggs, Sourdough
Avocado +3 | Haloumi +5

VEGAN BREAKFAST (GFO) 26
Grilled herb tofu, hashbrown,
Mushroom, Smash Avocado, Tomato
Chutney Wilted Baby Spinach, Olive
Oil On Artisan Seeded Sourdough
GF +2

SMASH AVO TOAST (GFO) 20
Smashed Avocado, Cherry Tomatoes,
w/ Feta, House Pistachio Dukkha
House Balsamic Glaze
Poached Eggs +6 | Bacon +6

CHORIZO AND MUSHROOM (GFO) 19
Chorizo, Button Mushroom, Thyme,
Poached Eggs, Tomato Chutney,
Sourdough,
Avocado +3 | Haloumi +5

EGGS YOUR WAY 16
Mushroom, Grilled Tomato Choice
Of Your Eggs
Bacon +6 | Hashbrown +3

BURGERS

All Burgers comes with chips

CRISPY CHICKEN (GFO) 24
Lettuce, Tomato Relish, Aioli,
Cheese, On Milk Bun, Chips with
House Seasoning.

AVOCADO HALOUMI (GFO) 24
Lettuce, Tomato, Grilled Haloumi, Roast
Capsicum, Ranch Sauce On Milk Bun
Chips with House Seasoning

PORTUGUESE CHICKEN (GFO) 24
Marinated Grilled Chicken, Cheddar
Cheese, Lettuce & Tomato, Sauce &
Aioli, On Milk Bun, Chips With
House Seasoning

BEEF BRISKET BURGER (GFO) 24
Birria Beef, Slaw, Roquette, Smoky Bbq,
American Cheese, On Milk Bun Chips
with House Seasoning

SCRAMBLED CHILLI EGGS 20
Soy bean Infused Crispy Chilli, Oil
Scrambled Eggs House Tomato
Chutney, Artisan Seeded Sourdough
Sausage +5 | Haloumi +5

MORNING SOFT TACO (GFO) 18
Scrambled eggs w/ Crispy Bacon,
Baby Spinach, Chorizo Bits,
Avocado, Tomatillo Salsa
On Soft Taco.
Sausage +5 | Haloumi +5

TNC BACON EGG ROLL (GFO) 18
Bacon, Fried Egg, Avocado, Cheddar
Cheese, Baby Spinach, Hash Brown,
House Chutney
Sausage +5 | Haloumi +5

TNC BACON EGG WRAP 20
Bacon, Fried Egg (2), Cheddar Cheese,
Hashbrown, Baby Spinach, Tomato
Chutney On Tortilla
Sausage +5 | Haloumi +5

LUNCH

CHICKEN GYROS 20
Marinated Grilled Chicken, Haloumi
Pita Bread, Lettuce, Tomato, Onion,
Cucumber Ranch, Chips with House
Seasoning.

BLAT 18
Crispy Bacon, Avocado, Lettuce Tomato
Cheddar Cheese, Aioli On Turkish
Chips + 4

BEEF BRISKET TOASTIE 18
Pickled Beetroot, Cheddar Cheese,
House Tomato Relish, Roquette on
Seeded Sourdough
Chips + 4

NDUJA & ON TOAST (GFO) 20
Nduja, Avocado, Tomato, Roast Capsicum,
Danish Feta Roquette, On Artisan Seeded
Sourdough
Chips + 4

TNC VEG BREKKIE ROLL
Grilled Haloumi, Avocado, Fried Egg,
Baby Spinach, House Pickles, Tomato
Chutney, Aioli, On Milk Bun
Hashbrown +3

EGGS BENNI (GFO)
Poached Egg, Wilted Baby Spinach,
Choice of Bacon, Salmon or Ham,
House Hollandaise Sauce, English
Muffin
Haloumi +5 | Hashbrown +3

PROTIEN PANCAKES
Whey Protein & Butter Milk Pancakes,
Fresh Seasonal, Fruit, Granola & Maple
Syrup, Whipped Cream
Vanilla Ice Cream +3 | Sweet Yogurt +3

GRANOLA BOWL
Natural Sweet Yogurt, House Made
Nutty Fruity Granola, Fresh Seasonal
Fruit, Berries & Banana, Milk On Side

CRISPY CHICKEN WARP
Crispy Chicken, Cheddar Cheese
Roquette, Slaw Aioli on Tortilla Wrap

FISH AND CHIPS
Dill Battered Fish and Chips
Royale Sauce, lemon

FRIED CALAMARI (DF)
Chilli & Lemon Herb Crusted Squid
Snow Pea Tendrils, Cherry Tomato
Cucumber Lemon Olive Oil Dressing
House Aioli

HAM & CHEESE TOASTIE (GFO)
On Turkish
Tomato +2
HAM & CHEESE CROISSANT
Tomato +2

BOWL OF CHIPS 8
CRISPY WEDGES 16
w/ Sour cream, Sweet Chilli
SWEET POATO CHIPS 15
Aioli

GLUTEN FREE OPTION - GFO / GLUTEN FREE - GF / VEGAN -VG

Note: All our food is prepared in a kitchen where nuts, gluten & other known allergens may be present. While we take caution to prevent cross-contamination, products may contain traces of allergens as the entire menu is produced in the same kitchen.

NOTE :- CARD SURCHARGE 1.5% . PUBLIC HOLIDAY 15% SURCHARGE 10% SURCHARGE APPLIES ON WEEKENDS

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SHARED

Sliders 15 for 3 each

- Birria Beef, Slaw, Siracha Mayo
- Tandoori Chicken, slaw, Salsa Verde, coriander Avo
- Peri Peri Chicken, Cheese, slaw, Aioli

GRILLED BABY OCTOPUS (GF) 16
House Tomato Basil Sauce, Snow Pea Tendrils, Shaved Grana Padano

AUSTRALIAN OLIVES 10
Marinated Australian Olives

CHARCUTERIE BOARD (GFO) 28
Serrano Ham, Nduja or Pastrami, Chorizo, Cornichons, Grilled Courgette Roast Peppers, Grilled Aubergine Toasted Pita Bread,

THE NINTH PLATE (GFO) 28
Selection of Our Gourmet Cheese, Ajvar, Quince Paste, Pistachio & Date, Rolada Fresh Fruit, Lavosh & Grissini

FRIED SQUID (DF) 18
Chilli & Lemon Herb Crusted Squid Snow Pea Tendrils, Aioli

CHILLI GARLIC PRAWNS (GFO) 22
Tiger Prawns, Chilli, Garlic, White Wine, Basil Sauce, Torn Basil, Sour Dough, Olive Oil

BEEF CARPACIO (GF) 24
Raw Beef Fillet, Garlic truffle oil, Shaved Grana Padano, Olive oil, Snow pea Tendrils, Herb Oil, Lemon

PUMPKIN SAGE ARANCINI 19
House Tomato Basil Sauce, Shaved Grana Padano , Truffle Oil

GUACAMOLE (GF) 16
Guacamole, Corn Tostadas, Lime

DIPS (V)(VG) 16
House Ajvar, & baba ghanoush Pistachio Dukkha olive Oil Toasted Pita Bread

M E N U

PROSCUITTIO CAPRESE (GF) 28
Burrata Cheese, Prosciutto, Heirloom Tomato, baby capers, Torn Basil, Olive Oil.

FISH AND CHIPS 28
Dill Battered Fish and Chips Royale, lemon

WEDGES 15
Sweetchilli, Sour Cream

CHIPS 10
Chips With House Seasoning

SWEET POTATO CHIPS (V) 15
With Aioli

BURGER

CRISPY CHICKEN 24
Lettuce, Tomato Relish, Aioli, Cheese, On Milk Bun, Chips with House Seasoning.

AMERICAN CHEESE 24
House Wagyu Patty, Double, American Cheese, Pickle w Tomato Sauce & American Mustard, On Milk Bun Chips With House Seasoning.

PORTUGUESE CHICKEN 24
Grilled Peri Peri Chicken, Cheese, Lettuce & Tomato, Peri Peri & Aioli, On Milk Bun, Chips With House Seasoning

CHICKEN SCHNITTY BURGER 24
Panko Crumbed Chicken, Cheese Lettuce, Tomato w Aioli, On Milk Bun Chips with House Seasoning

BRAISED BEEF BURGER 24
Braised Beef, Slaw, Smoky Bbq, American Cheese, On Milk Bun Chips with House Seasoning

AVOCADO HALOUMI BURGER 24
Lettuce, Tomato, Grilled Haloumi, Roast Capsicum, Ranch Sauce On Milk Bun Chips with House Seasoning

TACO

Gluten free / Dairy Free Available

BIRRIA BEEF TACO (3pcs) 20
Pulled Birria Beef, Slaw, Chimichurri Soft Taco

FISH TACO (3pcs) 20
Dill Battered Fish, Slaw Royale Sauce, Soft Taco, Lime

PRAWN TACO (3pcs) 20
Tandoori Marinated Grilled Prawn, Slaw, Coriander, Aioli, Soft Taco

HALOUMI TACO (3pcs) 20
Haloumi, Avocado, Slaw, Chipotle Mayo, Soft Taco, Lime

HARISSA CHICKEN (3pcs) 20
Harissa Grilled Chicken, Slaw, Aioli, Soft Taco

SALAD

BBQ SOY CHICKEN (GF)(DF) 24
Grilled Soy Chicken, Snow pea Tendrils Bean Sprouts, Tomato, Cucumber Coriander, Crispy Eschalots, Sesame Dressing

ROASTED SWEET POTATO (V) 24
Harissa Roasted Sweet Potato, Roast capsicum, Danish Fetta, Roquette, Baba Ghanoush, Toasted Almond, Pickled Beetroot,

TNC SALAD (GF)(DF) 26
Grilled Squid, Cucumber, Carrot, Courgettes, Snow Pea Tendrils, Mango, Fresh Chilli, White Radish, Coriander, Mint, Tamari Dressing

Add To Any Salad
Avocado 3, I Grilled Chicken 7 | Haloumi 5 | Grilled Prawn 8 | Fried Squid 8

GLUTEN FREE OPTION - GFO / GLUTEN FREE- GF / VEGAN -VG

Please Notify of all Food allergies as all food is prepared in a kitchen where nuts, gluten & other known allergens may be present, while we take caution to prevent cross-contamination, products may contain traces of allergens as the entire menu is produced in the same kitchen. **1.5% Applies on all Card Payments, 15% on All Public Holidays**

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COCKTAIL

SIGNATURE

24

PEACH NEGRONI

Gin, White Vermouth, Peach Syrup, Campari

WATERMELON SUGAR

Frozen Watermelon, Gin, Watermelon Syrup, Prosecco, Soda Water

SOUR APPLETINI 24

Vodka, Sour Monkey, Apple Juice, Lime Juice

RAW DOG

Jameson, Apple Cider, Prosecco, Cinnamon

TIRAMISU ESPRESSO MARTINI

Vodka, Espresso, Baileys, Kahlua, Thickened Cream

LEMON MERINGUE

limoncello, Vodka, Lemon, Egg, Whites, Vanilla

WINTER SPECIAL 24

Baileys, Milk, Milk Chocolate, Thickened Cream

CLASSIC

19

MARGARITA

Tequila, Triple Sec, Lime Juice

SPICED MARGARITA

Tequila, Triple Sec, Lime Juice, Chilli

PORN STAR MARTINI

Vanilla Vodka, Pineapple Juice, Passionfruit

ESPRESSO MARTINI

Vodka, Kahlua, Espresso

MOJITO

White Rum, Mint, Lime, Soda Water

LYCHEE MARTINI

Vodka, Lychee Liqueur, Lychee Syrup, Dry Vermouth

WHISKY SOUR

Whisky Lemon Juice Egg Whites, Sugar Syrup

STRAWBERRY DAIQUIRI

White Rum, Lime Juice, Strawberry

\$28

SLOW SIPPERS

\$28

Our most escalated and eclectic cocktails on offer.
Constructed with our highest grade ingredients, these
drinks promote a thoughtful experience.
So, savour every sip.

The changeable feast

(Thyme infused gin, vermouth, bitters)
(Cointreau and Campari)

"I am a changeable feast. As are
all of we"

Choose however you feast as you indulge in
notes of juniper, thyme and a slight bitter
aroma. A small cup of bitter citrus to be
enjoyed mixed or on the side.



The Lady Bracknell

(Pink gin, vermouth, rose liqueur elderflower
syrup, orange bitters)

"Ignorance is like a delicate exotic
fruit; touch it and the bloom is
gone."

The lady's garden is filled with many
botanics, stop and smell them. Savour moments
of bitter citrus and bouquets of florals all
within aromatic pink gin.



Blood on the saddle

(Honey infused whiskey, cherry wine, lemon
juice, agave, bitters)

"He never will ride any broncos
no more"

A respite from the unforgiving wilderness, let
your tastebuds ride off into the sunset. Devour
this whiskey focused drink with patinas of
sweet honey and dark cherry, paired perfectly
with a morsel of Royal Ashton cheese.



Blackprint bonfire

(Dark rum, creme de cocoa, espresso liqueur,
chilli, lime juice)

"from the depths of hell with angel
wings that have yet to flail".

Dive into the flames of passion, a dark yet
vibrant tale. Our darkest rum, laced with the
rich auras of chilli, chocolate and espresso.
Finally, garnished with a literal flame.



The Spectacle

(Vodka, melon liqueur, grapefruit juice,
agave, egg white)

"What's a bad miracle? They
got a word for that?"

Summer in a glass, bitter fruit meets sweet
agave in this vodka centred drink. Garnished
with a brûlée grapefruit.



Four dashes and a dot

(Coconut infused tequilla, fernet, pineapple,
lemon juice, egg white)

"I am always ready, as you say, to
put on ze show."

You have received a message in morse code,
an invitation to a tropical island in the sky, why
would you ever come down? A sweet and
spiced arrangement of many five-star flavours
and textures.



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RED WINE

ORANGE TREE SHIRAZ 2024 SOUTH EASTERN AUS	12 / 55
<i>luscious deep berry and plum flavors hint of pepper, charry oak smooth silky tannins</i>	
TELLING TAILS SHIRAZ 2022 LONGHORNE CREEK AUS	15 / 65
<i>luscious sweet berry palates, with peppery aroma of the bouquet</i>	
HARPERPARK CABERNET MERLOT AUS	15 / 65
<i>juicy berries plums and hint of chocolate, rich finish with supple</i>	
NAKED SHADOW CABERNET SAUVIGNON SOUTH AUS	13 / 60
<i>juicy berries plums and hint of chocolate, rich finish with supple</i>	
NAKED SHADOW CABERNET SAUVIGNON SOUTH AUS	13 / 60
<i>juicy berries plums and hint of chocolate rich finish with supple</i>	

WHITE WINE

YOUNG POETS SAVIGNON BLANC MUDGEE NSW	13 / 60
<i>zesty tropical fruits with hint of herbal notes</i>	
TRELLIS CHARDONAY MARGARET RIVER WESTERN AUS	16 / 75
<i>peach lime honeysuckle</i>	
SEAHORSE BAY ROSE SOUTH EASTERN AUS	13 / 55
<i>aroma of raspberry strawberry notes pomegranate pink lady apple cranberry</i>	
TELLING TALES PROSECCO SA	16 / 70
<i>lemon apple citrus fruits creamy soft texture with zesty finish</i>	
KISMET MASCATO VIC	16 / 70
<i>Perfumed with lemon kombucha, candy floss and sherbet lemon drops</i>	
PENFOLD AUTUMN RIESLING KOONUNGA HILL	16 / 70
<i>Perfumed with lemon kombucha, candy floss and sherbet lemon drops</i>	