

**BASEMENT 152-156
CLARENCE STREET,
SYDNEY**

☆☆☆☆ **THE** ☆☆☆☆
BAXTER
3PM—3AM **INN** OPEN 7 DAYS

**QUICK SERVICE
4 SERVICE AREAS**

**OVER 10 YEARS
IN THE SAME
LOCATION**

**EXTRA PRETZELS
NO CHARGE**

HOUSE COCKTAILS



FRUIT

HUSH HUSH

Lemongrass Vodka, Coriander seed,
Vermouth, Mango Soda

• Highball \$26

RED DEATH

Strawberry vermouth, Blended
Whisky, Plum & Rose EDV

• Small serve up \$15

SPICE

RANCHERO

Green Cardamom tequila, jalapeno &
lime cordial, pineapple soda

• Highball \$26

GOLDEN EAGLE

Pink Peppercorn, Rum,
Banana Water, Spicy Mix, Citrus

• Highball serve over
crush ice \$26

PEAT

HOPSCOTCH

Blend whisky, fig,
Coconut & Coffee bean soda

• Highball \$26

NAPOLEON FIZZ

Blend whisky, Spiced Mandarin &
Lactose, Egg w, Citrus, Peat, Soda

• Shake serve up \$26

FLORAL

ANGEL SHARE

Elderflower Gin, Bosh Pear, Lemon
Myrtle, Citrus, Egg white

• Shake serve up \$26

ALMOND BOULEVARDIER

Almond, Vermouth, Rye Whiskey,
Aperitif Bitter Blend

• Stir Down. Serve on
clear ice rocks \$26

WOOD & WINE

HUNTER MAN

Japanese whiskey, Honey,
Herbs, Hazelnut

• Stir Down. Serve on
clear ice rocks \$26

SILK ROAD

Wattle, Bourbon, Calvados,
Vermouth, Oloroso Sherry

• Stir Down. Serve on
clear ice rocks \$26

ALCOHOL FREE

OCCIDENTAL

Botanicals, jalapeno & lime cordial,
pineapple caramel, Citrus, egg white

• Shaken served up \$18

QUEENS PARADISE

Non-alcoholic spirit, Bitter, Pineapple,
Almond, Lemon Myrtle, Citrus

• Shaken, served over
crushed ice \$18

EVOLVING

WEEKLY BOILERMAKER

Utilising our World Class whisky
range, we pair our favourite beer
and dram of the moment - ask your
bartender for our current selections

BAXTER INN INFINITY BARREL

Our ever-changing house blend of our
favorite drams, aged in seasoned oak
casks in house

• \$20

MATURE

ROB ROY

Balvenie 27 yo, Cocchi Vermouth,
Aromatic Bitter

• \$350

WINE



SPARKLING

NV Ca'di Rajo Prosecco
Veneto, Italy 14/70

NV Taittinger Cuvée Prestige
Champagne, France 30/190

NV Billecart Salmon Rosé
Champagne, France 360

2015 Pol Roger Millesime
Champagne, France 320

2015 Louis Roederer 'Cristal' Brut
Champagne, France 950

WHITE

2020 Aquilani Pinot Grigio
Veneto, Italy 14/70

2022 Nick O'Leary Riesling,
Canberra District, ACT 16/80

2020 Catalina Sounds Sauvignon Blanc
Marlborough, New Zealand 16/80

NV Michael Hall Sang de Pigeon Field
Blend, Multi-Regional, South Australia 72

2022 Voyager Estate 'Coastal' Chardonnay
Margaret River, Western Australia 16/80

2018 Louis Jadot Meursault
Burgundy, France 350

2022 Tarot Rose
Mclaren Vale, South Australia 13/58

2021 Blind Corner 'Orange'
Margaret River, Western Australia 15/69

RED

2022 Swinging Bridge MAW Pinot Noir
Orange, NSW 19/95

2017 Maison Louis Latour Savigny Les
Beaune, Burgundy, France 230

2021 Paul Jaboulet 'Par.45' Côtes du
Rhône Grenache Blend
Rhône Valley, France 88

2021 Vasse Felix 'Filius' Cabernet/Merlot
Margaret River, Western Australia 15/73

2020 Torbreck 'Woodcutter's' Shiraz
Roussaune, Barossa Valley, SA 16/80

2019 Craggy Range 'Te Kahu' Merlot
Blend Hawkes Bay, New Zealand 120



SWILL MAGAZINE \$48

A quarterly magazine
published by Swillhouse,
Swill is a collection of
stories bedded in restaurant
culture and all those soft
places in between.

BEER, CIDER, SELTZER



KÖLSCH, Fruh Kölsch 4.8%, Cologne,
GER 500ml 20

RED ALE Philter Red Ale 4.8%,
Sydney, NSW 375ml 18

BELGIAN STRONG ALE, Duvel
Golden Ale 8.5%
Breedonk-Puurs, BEL 330ml 26

RASPBERRY BERLINER WEISSE
Waywards Raspberry Berliner Weisse
6%, Sydney, NSW 375ml 16

DARK ALE, Lord Nelson Brewery Old
Admiral Dark Ale 3.8%, Sydney, NSW
330ml 18

BAROCK DUNKEL, Weltenburger
Kloster Barock Dunkel 4.7%,
Weltenburg, GER 500ml 22

WEISS, Maisel's Weisse Original
Hefeweizen 5%, Bayreuth,
GER 500ml 20

INDIA PALE ALE, Mountain Culture
Cult IPA 6%, Katoomba, NSW 355ml 20

CLOUDY CIDER, Young Henry's
Cloudy Cider 5%, Sydney, NSW 355ml 14

ALCOHOL FREE HAZY PALE ALE
Heaps Normal Half Day Hazy 0.5%
Sydney, NSW 375ml 11

BARRELL AGED STOUT, Felons
Enjoy the Void Imperial Stout 12%,
Brisbane, QLD 750ml 115



TAP COCKTAIL



OLD FASHIONED

Bourbon, bitters, sugar
• Served on the rocks,
tap cocktail \$26

PLEASE ASK AT THE BAR TO SEE
OUR EXTENSIVE WHISK(EY) MENU

