Swill Bar

The Exchange Hotel's 140 years of history can be enjoyed in every corner of the venue, with Swill Bar no exception.

The name "Swill" comes from Newcastle's pub history involving "The Six O'Clock Swill." During the 60s all pubs were required to close at 6pm, resulting in an influx of customers desperate for a drink after a hard day's work before the six o'clock cut off. This rush came to be known as "The Six O'Clock Swill."

Today we respect our Newcastle history by having a swill in Swill Bar.

SIGNATURE COCKTAILS

PINEAPPLE MOJITO

Bacardi Carta Blanca rum, pineapple, lime, mint • 20

Profile: tropical, refreshing

THE RUBY REMEDY

Bombay Sapphire gin, pomegranate,
ruby red grapefruit, lemon, mint • 20

Profile: sweet, hints of citrus

CHILLI WATERMELON MARGARITA

Patrón Reposado tequila, fresh watermelon, lime, chilli agave,
dehydrated chilli salt rim • 21

Profile: spicy, watermelon

APPLETINI

Eristoff vodka, Pomme verte apple liqueur, lime, apple • 20

Profile: apples for days, citrus

SIGNATURE COCKTAILS

CUCUMBER COOLER

Grey Goose vodka, St. Germain elderflower liqueur,
cucumber, lemon, agave • 21

Profile: refreshing, cucumber

LOVE HEROINE

Bombay Sapphire gin, Chambord, lychee,
watermelon, lemon • 20

Profile: light, fruity

PORNSTAR MARTINI

Vanilla infused Eristoff vodka, passionfruit, vanilla, lime, pineapple • 20

Profile: sweet, fruity, vanilla

HONEY RHUBARB SOUR

Eristoff vodka, Licor 43, rhubarb, vanilla, lemon • 20

Profile: sweet, citrus, honey

The CLASSICS

ESPRESSO MARTINI

Eristoff vodka, Mr. Black coffee liqueur,
espresso, vanilla, Belgian chocolate • 20

NEGRONI

Bombay Sapphire gin, Campari, Cocchi Americano Rosa • 21

FRENCH MARTINI

Grey Goose vodka,
Chambord, pineapple • 20

TOMMY'S MARGARITA

Patrón Silver, Cointreau, lime • 20

SHOOTERS

JAGER BOMB • Jägermeister, Red Bull • 13.5

WET PUSSY • Vodka, peach, cranberry, lime • 10.5

JAM DONUT • Chambord, Baileys, sugar rim • 10.5

BLUE KAMIKAZE • Vodka, Blue Curacao, lime • 10.5

Available till 10pm

SOBER COCKTAILS

(NON-ALCOHOLIC)

MANGO TANGO

Mango, vanilla, lime

MINTED

Watermelon, mint, lime

ALL 12

TURN OVER FOR WINE LIST ⟶

BUBBLES

	150ML	250ML	BTL
Chain of Fire Sparkling Cuvée *Central Ranges, NSW*	8.5	•	36
Bandini Prosecco *Veneto, Italy*	11	•	50
Veuve Tailhan Blanc de Blanc *Loire Valley, France*	9.5	•	44
NV Moët & Chandon *Epernay, France*	•	•	110

ROSÉ

	150ML	250ML	BTL
Fiore Pink Moscato *South East Australia*	9.5	14.5	43
Ara Single Estate Rosé *Marlborough, NZ*	10.5	16	47
Bimbadgen Growers Range Tempranillo Rosé *Hunter Valley, NSW*	•	•	54

WHITE

	150ML	250ML	BTL
Alkoomi Grazing Reisling *Frankland River, TAS*	10.5	16	47
Audrey Wilkinson Semillon *Hunter Valley, NSW*	12	19	54
Chain of Fire Sauvignon Blanc Semillon *Western Australia*	8.5	13	38
Shaw + Smith Sauvignon Blanc *Adelaide Hills, SA*	•	•	65
Pikorua Sauvignon Blanc *Marlborough, NZ*	9.5	14.5	43
Bimbadgen Verdelho *Hunter Valley, NSW*	12.5	20	56
Ara Single Estate Pinot Gris *Marlborough, NZ*	11	17	50
Oakridge 'Over the Shoulder' Pinot Grigio *Yarra Valley, VIC*	•	•	58
Fat Bastard Chenin Blanc *South Africa*	•	•	56
Montrose Chardonnay *Mudgee, NSW*	11	17	50

RED

	150ML	250ML	BTL
La La Land Pinot Noir *South East Australia*	10	15.5	45
Credaro 5 Tales Merlot *Margaret River, WA*	10	15.5	45
Head Red GSM *Barossa Valley, SA*	•	•	65
Te Mata Estate Cabernet Merlot *Hawks Bay, NZ*	•	•	65
The Sum Cabernet Sauvignon *Great Southern, WA*	10.5	16	47
Tamblyn Red Blend *Langhorne Creek, SA*	•	•	52
Chain of Fire Shiraz Cabernet *South East Australia*	8.5	13	38
Robert Oatley Signature Shiraz *McLaren Vale, SA*	12	19	54
Shaw + Smith Shiraz *Adelaide Hills, SA*	•	•	75