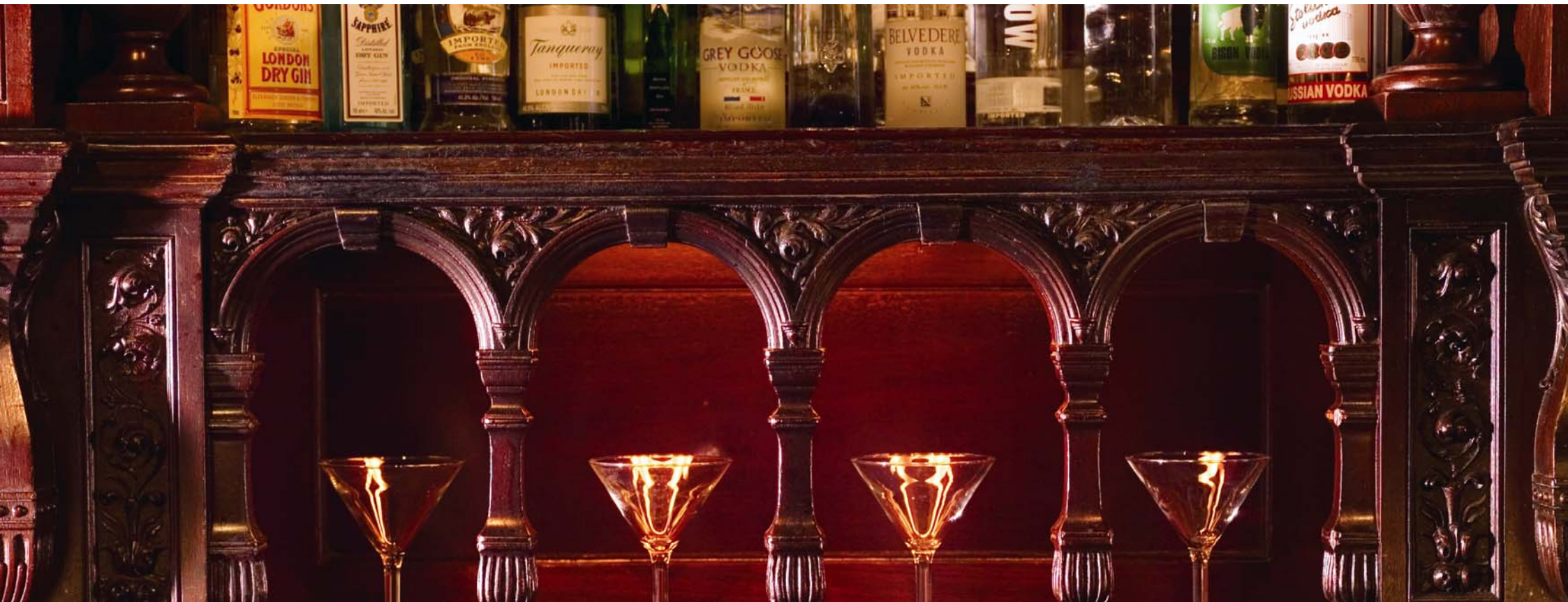


Marble Bar

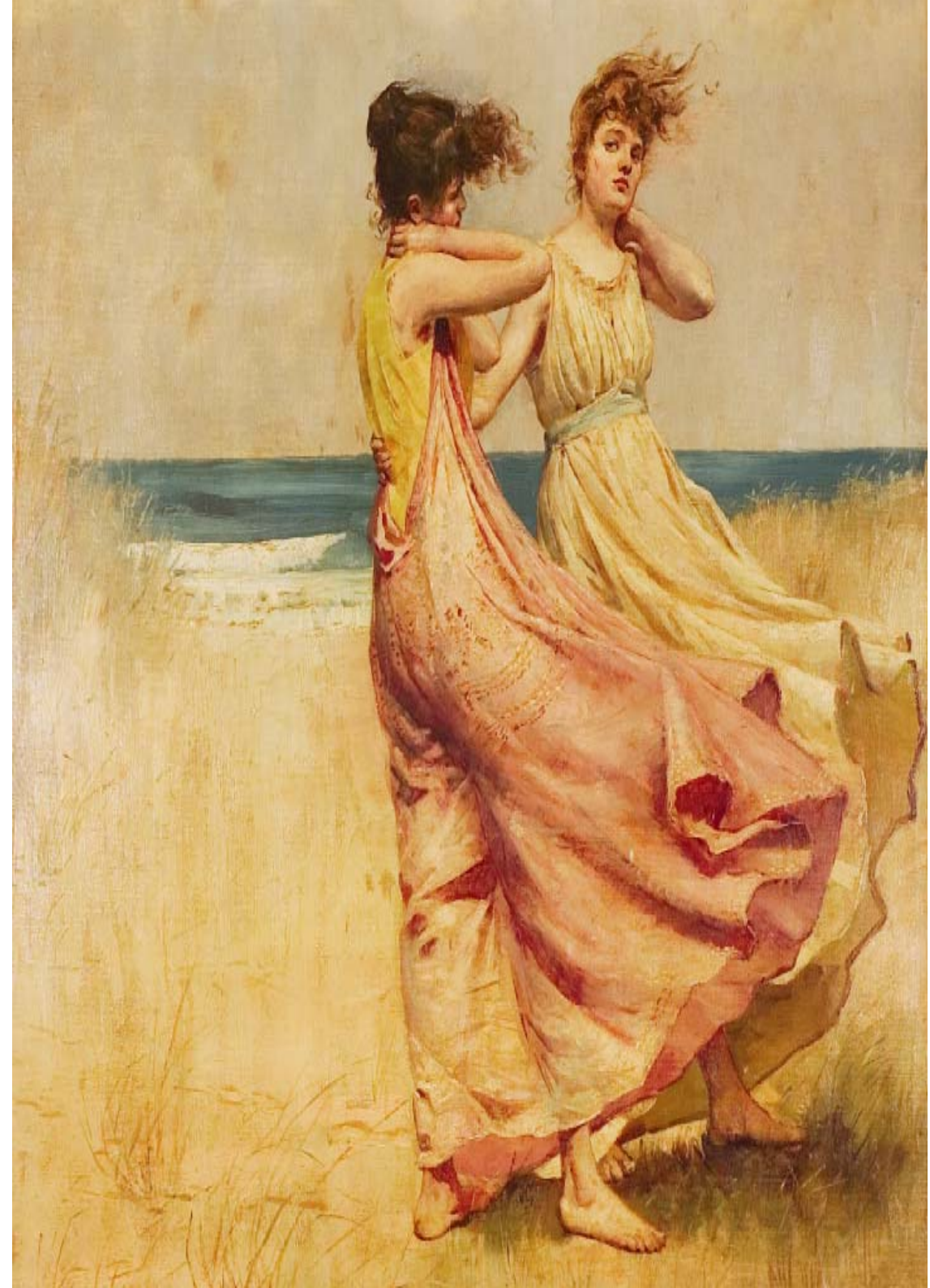
The Marble Bar has been a superb work of art since it was built in 1893. Funded by the successful Tattersall's sweep, the bar was first named George Adams Bar after its talented builder. It cost a then astronomical 32,000 pounds to build.

Following traditions of Italian Renaissance, the bar is one of the world's most beautiful. With tones of the best quality marble from Belgian and African quarries, cedar joinery and stained pictorial glass frames, it has created an opulent ambience which to this day still rivals any other. Adding to this is an elaborate plaster ceiling and 13 Julian Ashton paintings, which all helped the bar to receive an "A" rating from the National Trust of Australia. In 1968, the bar was dismantled, refurbished and rebuilt inside the Hilton Sydney. For years, Marble Bar's reputation grew due to its amazing atmosphere, great drinks, and in the later years, live music. In 2002, the old Hilton Sydney closed its doors to begin a \$200 million dollar renovation, and for the next two and a half years, the Marble Bar was encased in concrete to preserve its pristine quality. Today the Marble Bar is a great place to relax, enjoy a wide selection of premium drinks and cocktails, soak up the atmosphere, and party to the live music.



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Classic Cocktails

Cars, movies & cocktails... everyone loves a classic. Here we recreate some of our favourites at the moment. Don't hesitate to test the knowledge & skill of our bartenders to recreate your favourite classic.

Charlie Chaplin



16

The Charlie Chaplin cocktail was one of the premier drinks of the Waldorf-Astoria prior to 1920.

Plymouth Sloe Gin is balanced with apricot brandy & freshly squeezed lime juice. Like the best of classics, simple & good.

Old Fashioned



18

The first alleged use of the specific name "Old Fashioned" was for a Bourbon whiskey cocktail in the 1880s, at the Pendennis Club, a gentlemen's club in Louisville, Kentucky. The recipe is said to have been invented by a bartender at that club.

Bitters & crushed sugar stirred cold with a healthy splash of bourbon

Moscow Mule



16

A more recent classic from the early 40's- created to market ginger beer & revive the declining sales of Smirnoff vodka.

We use a large pour of Smirnoff vodka, fresh lime, angostura bitters & Bundaberg Ginger Beer.

Mai Tai



18

Using the recipe of Victor Bergeron or Trader Vic, that dates back to 1944 when he made a cocktail for two friends who shouted out "Mai Tai – Roa Ae" – "Out of this world – The best"

Appleton V/X rum & Cointreau is shaken together with fresh lime, pineapple juice & orgeat – almond syrup.

Sazerac



20

First made in 1793 & based on the bitters created by Antoine Amedee Peychaud who mixed his bitters with Cognac. Recipe was later changed by John H. Handy who substituted the Cognac for the more popular rye whiskey.

Rittenhouse Rye Whiskey, & Peychaud's bitters is stirred & strained into an Absinthe coated Brandy Balloon.



Twisted Classics

In this section we take some of our other old time favourites & twist them into a marvellous concoction between old & new, using interesting combinations of fresh fruits, flowers & spices.

Twisted Old Tom



18

Twist of the Tom Collins adding a combination of fresh lemon, agave & Orgeat together with Bombay Sapphire Gin.

Lychee & Rose Martini



18

Anyone's favourite. Combining lychee & rose flavours with a healthy splash of Smirnoff vodka.

Green Apple & Jasmine Daiquiri



18

We use the five year old Angostura Rum, muddled green apple, jasmine & freshly pressed lime juice.

Island Lady



18

With a subtle change in recipe, we take the White Lady to a more pacific dimension using Bombay Sapphire gin, Cointreau, Fresh Lemon and finished with a coconut foam.

Royal Spiced Pear Mojito



18


The Cuban classic – Mojito, is today dominating the cocktail scene around the world. We do our twist in Marble using Morgan's Spiced Rum, Poire William, mint, lime, fresh pear & a crown of sparkling wine.


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Signatures – The martini selection


This page is dedicated to the new ideas and creations from the imaginative & creative Marble Bar team. They present to you here some of their favourite Martini Style creations


Marble Bar Martini  18
Shaking Merlot red wine together with fresh raspberry, orange bitters & Smirnoff vodka. Laced with a dash of crème de cassis.


No 55  18
An intriguing marriage of muddled cucumber, rose water, Hendricks gin & Aperol. Shaken with grapefruit & fresh lemon juice.

Sloe Sunday  16
Charlie's creation, mixing Plymouth Sloe Gin, Limoncello, lemon juice & pomegranate to a healthy antioxidant concoction.

Royal vanilla & passion fruit Martini  18
Fresh passion fruit, vodka & organic Madagascan vanilla shaken with a top of sparkling wine.

Zaitoichi  16
A daring mix of wasabi, cucumber, ginger & freshly squeezed lemon juice, shaken ice cold with Smirnoff vodka.

Citroen Appletini  18
A fresh mix of Ketel One Citroen vodka, mixed with Pomme Verte & freshly squeezed lemon juice. Shaken and strained cold and served with a zest of lemon.

Orchid Martini  16
On popular demand we have reintroduced the tangy mix of strawberry, passionfruit & freshly squeezed lime juice. Strengthened with a big pour of Smirnoff vodka & served with a sugar rim.

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Signatures – The tall selection

This page is dedicated to the new ideas and creations from the imaginative & creative Marble Bar team. They present to you here some of their favourite tall cocktail creations

Moulin Rouge



16

Smirnoff vodka & Amaretto Disaronno is formed as one with Passion Fruit & freshly squeezed lime.

Rum & Raisin Old Fashioned



20

We slowly stir Zacapa rum with Havana 7yr rum, bitters & PX Sherry. Finished off with a cinnamon quill garnish.

South Of The Border



22

We mix up Patron XO Tequila, espresso coffee, egg white, sugar & fresh lemon juice served short with a sugar rim....enough to keep you awake!!!

Kiwi Melon Cascades



18

A Refreshing mix of 42 Below Kiwi, Melon Liqueur, fresh kiwi fruit and green apple with a dash of Madagascan vanilla. Shaken and strained over ice.

Caribbean Swizzle



18

Appleton V/X, Jamaican rum is mixed with West Indies style Velvet Falernum, Triple Sec & fresh lime to create this tall, refreshing Caribbean style drink.

Red Satin



18

Calvados, Grand Marnier, fresh raspberry puree, cloudy apple juice, & freshly squeezed lemon, shaken & served tall.

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Signatures – The sparkling selection

This page is dedicated to the new ideas and creations from the imaginative & creative Marble Bar team. They present to you here some of their favourite sparkling wine cocktails.

Honey Moon

Sparkling wine is happily married with agave syrup, ginger & Mandarin Liqueur.



14

Bellini

This classic is made here with white peach puree, peach bitters, peach liqueur & topped with sparkling wine to then be finished of with a lemon zest.



14

Wizard of Oz

Raspberry & Vanilla is paired before being topped with sparkling wine.



14

Champagne Cocktail

2006 vintage Chandon, is laced with Hennessy VS Cognac & one Angostura soaked sugar cube to recreate this timeless classic.



18

Royal Cosmo

A baby Cosmo is prepared using Ketel 1 Citron & Grand Marnier. Finished with a top of sparkling wine & flamed orange zest.



15

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Virgins

We mix up a selection of delicious virgin cocktail's to suit your mood.

Passionata  10

This is a refreshing mix of raspberry & passion fruit puree, mixed with cloudy apple juice, orange juice & Madagascar vanilla.

City Mule  10

A tall concoction of strawberry puree, pineapple juice & freshly pressed lime juice, crowned with Ginger Beer.

Virgin Apple Mojito  10

The popular cocktail made into a mocktail, mixing together fresh mint, lime & sugar then served tall with apple & soda water.

LivingWell Health Potion  8

Supported & suggested by the premier health club & gym found within the Hilton Sydney. Organic pomegranate juice, cranberry juice, & freshly pressed lime juice is shaken hard together with organic agave nectar, served with an orange wedge.

Virgin Mary  10

Big pour tomato juice, Worcestershire sauce, Tabasco, lemon juice, sea salt, black pepper & celery salt. Served with slices of cucumber.

Nirvana  10

This is a heavenly mix of strawberries, cream, coconut & Madagascar vanilla.

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Sparkling Wine

NV	The Lone Fig Brut Cuvee	9/36
	Richmond Grove, Multi region Australia	
2006	Chandon Vintage	15/72
	Yarra Valley, VIC	

Champagne

NV	Veuve Clicquot Yellow Label	140
	Champagne, France	
NV	Bille Cart Salmon - Rose	200
	Champagne, France	
2002	Dom Perignon	310
	Champagne, France	

White

2009	The Lone Fig, Chardonnay	9/34
	Richmond Grove, Multi Region, Australia	
2010	Redbank Sunday Morning Pinot Gris	10/40
	King Valley, Victoria, Australia	
2009	Brancott Sauvignon Blanc	11/46
	Marlborough, New Zealand	
2010	St Helga Riesling	12/48
	Eden Valley, South Australia	

Red

2008	Bay Of Stones Merlot	9/34
	Multi Region Australia	
2008	Gramps Grenache	10/40
	Barossa Valley, South Australia	
2007	Mountadam Vineyards Shiraz	11/45
	Barossa Valley, South Australia	
2008	Tim Gramp Cabernet Sauvignon	12/46
	Clare Valley, Watervale, South Australia	
2009	Brancott Pinot Noir	13/48
	Marlborough, New Zealand	

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Port / Sherry

Tawny Port	7
Pedro Ximenez Sherry	10

Cognac

Hennessy VS	10.5
Remy Martin VSOP	16
Hennessy XO	20

Bottled Beer

Hahn Premium Light	6.5
Tooheys Extra Dry	7.5
Hahn Super Dry	7.5
Heineken	8.5
Peroni	8.5
Crown Lager	8.5
Corona	9
Stella Artois	9.5

Draught Beer

Tooheys New	7
Boags Draught	7
James Squire Pale Ale	7.5
James Squire Amber Ale	7.5
James Squire Pilsner	7.5
James Squire Golden Ale	7.5
Becks	8
Heineken	8
Kirin – First Press	9



Vodka

Smirnoff Red	8.5
Zubrowka Bison Grass	9.5
Stolichnaya Red Vodka	9.5
Ketel 1	10.5
Ketel 1 Citron	10.5
Belvedere	11.5
Grey Goose	12.5

Gin

Gordons	8.5
Bombay Sapphire	9.5
Tanqueray	9.5
Hendricks	12.5
Tanqueray 10	13
Beefeater 24	13.5

Tequila

Jose Cuervo Especial	8.5
Don Julio Blanco	11.5
Herradura Reposado	12.5
Patron X.O Cafe	14
Patron Anejo	17.5
Jose Cuervo Reserva de la Familia	25

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Rum

Havana Club Anejo Blanco	8.5
Bundaberg	8.5
Captain Morgan Spiced	9.5
Appleton V/X	9.5
Angostura 5 yo - Butterfly Range	9.5
Mount Gay Eclipse	9.5
Havana Club 7 yo	10.5
Ron Zacapa 23	16

Bourbon Whiskey

Slate	8.5
Jim Beam	9.5
Maker's Mark	9.5
Wild Turkey	9.5
Jack Daniels (sour mash)	9.5
Woodford Reserve	10.5

Irish & Rye Whiskey

Canadian Club	9.5
Jameson	9.5
Rittenhouse Rye	12.5

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Single Malt Scotch Whisky

Laphroaig – Islay 10yrs	13
Glenmorangie - Highland 10 yrs	13
Glenfiddich Solera - Speyside 15 yrs	14
Lagavulin – Islay 16yrs	15
Macallan – Highland 18yr	22

Blended Scotch Whisky

Johnnie Walker Red	8.5
Johnnie Walker Black	10
Chivas Regal 12 year	11
Chivas Regal 18 year	17
Johnnie Walker Blue	30

Aperitifs / Vermouths / Digestives

Cinzano Rosso	8
Noilly Prat	8
Campari	9
Cynar – Artichoke	9
Pimms	9
Lillet Blanc	9
Limoncello	9
Dom Benedictine	9
Santiago plum Pisco	10
Chartreuse Green	13
La Fee Parisian Absinthe	15

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Liqueurs

Baileys	9
Amaretto	9
Malibu	9
Southern Comfort	9
Midori	9
Kahlua	9
Frangelico	9
Limoncello	9
Cointreau	9
Chambord	9
Tuaca	9
Sambuca Bianco	9
Grand Marnier	9.5

Juices / Soft Drinks

Coca Cola / Diet Coke / Lemonade / Ginger Ale / Solo	3.5
Orange Juice / Cranberry Juice / Pineapple Juice	4
Cloudy Apple Juice / Grapefruit	4
Ginger Beer	5
Red Bull	6.5

Chippies & Nuts

Lime Cracked Pepper / Sea Salt	4.5
Sweet Chilli & Sour Cream / Salt & Vinegar	4.5
Cashews Salted / Peanuts Salted	4.5

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Bar Snacks

- Mediterranean Dips** 15
hommus, tahini, eggplant, tzatziki with marinated olives, Turkish & flat breads
- Spring Rolls, Shao Mai, Vegetable Samousa** 15
with sweet chilli sauce, soy and yoghurt dipping sauces
- Marinated & grilled chicken satays** 18
with spicy peanut sauce
- Australian fine cheese selection** 18
with celery, grapes, fruit paste, dried fruit, crackers and walnut bread.
- Crispy Tiger Fingers** 18
fried prawns in spring roll with Vietnamese dipping sauce.
- Antipasto Plate** 19
Parma ham, parmesan cheese, feta filled peppers, olives, marinated mushrooms, artichokes, smoked salmon and onion served with grissini and garlic crostini.

Gourmet Pizzas

- Margarita** 17
Napoli sauce & grated mozzarella
- Hawaiian** 19
Traditional favourite with tomato, cheese ham & pineapple
- Mexicana** 20
Hot & Spicy: chorizo, avocado, tomato, cheese ham, capsicum & fresh chilli
- Supreme** 22
Topped with mushrooms, capsicum, olives ham, salami, tomato & cheese

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Mains

- Spaghetti Bolognese & garlic bread** 17
Minced beef, crushed tomatoes & vegetables
- Spaghetti Carbonara & garlic bread** 17
Creamy white wine & garlic sauce with bacon
- Caesar Salad** 17
Cos lettuce, garlic crouton and shaved Parmesan, topped with our own Caesar dressing. Crisp chopped bacon and poached egg.
Add **Chicken \$3** or **Prawns \$5**
- Club Sandwich** 18
Sliced chicken, grilled bacon, fried egg, tomato, lettuce and mayonnaise in a triple-decker sandwich served with fries.
- Fish & Chips** 20
Beer battered white fish with lemon, tartare sauce & garden salad
- Wagyu beef burger** 20
100% ground Wagyu beef, tomato, lettuce and onion on a toasted sesame bun served with French fries.
Add bacon, egg or cheese for \$1 extra each.

Sides

- French Fries** 8
With tomato sauce & mayonnaise
- Cajun Spiced Potato Wedges** 10
With sour cream & sweet chilli sauce

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