

FEBRUARY SPECIAL

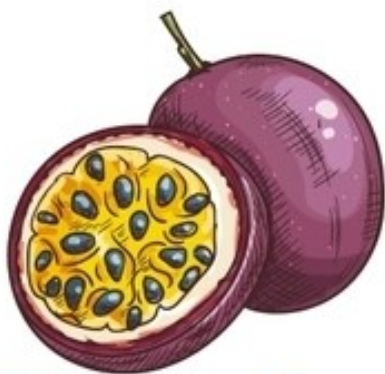
~ Vasari ~

Summer time - Summer vibes

Marble Bars very own signature twist on a Amaretto

*Sour - A combination of Disaronno Amaretto,
Orgeat , Citrus mix & Angostura bitters, perfect for
the Sydney heat. This short sweet & sour cocktail
concoction utilize passion fruits and citrus mix to
balance out the sweetness from the Amaretto.*

\$23



Passionfruit



'Hold the Olive' - Oil on Canvas by Michael Braden

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.

Marble Bar

Marble Bar

~ Marble Hour ~

Everyday From 6 to 8 PM

\$15 House Cocktails:

Lychee Rose Ensemble

*~ Vodka ~ Lychee Liqueur ~ Rose Syrup ~
~ Lychee & Citrus ~*

Autumn in New York

*~ Tequila ~ Apple Liqueur ~ Apple ~
~ Agave ~ Citrus ~*

The Roaring Fatongiatau (Fa-tong-ya-tao)

*~ Bourbon ~ Vanilla Liqueur ~
~ Mango & Banana ~ Pineapple ~ Citrus ~
~ Coconut Syrup ~*

\$8 House Wines:

Tempus Two Pinot Gris, Hunter Valley, NSW

Tempus Two Shiraz, Hunter Valley, NSW

\$8 House Beers:

*~ Heineken ~ Kirin ~ Little Creatures Pale Ale ~
~ James Squire "150 Lashes" (AUS) ~
~ Furphy (VIC) ~*

\$8 House Spirits:

*~ Vodka ~ Gin ~ Tequila ~ Rum ~ Scotch Whisky ~
~ Bourbon ~ Tennessee Whisky ~ Spiced Rum*

CHAMPAGNE / SPARKLING		<i>gls</i>	<i>btl</i>
NV	Chandon Brut <i>Yarra Valley, VIC, Australia</i>	\$13	\$65
NV	Chandon Rose <i>Yarra Valley, VIC, Australia</i>	\$16	\$80
NV	Riva dei Frati Prosecco <i>Italy</i>	\$15	\$75
NV	Moet & Chandon <i>Champagne, France</i>	\$28	\$160
NV	Pol Roger Brut <i>Champagne, France</i>		\$180
NV	Ruinart Blanc de Blanc <i>Champagne, France</i>		\$220
2004	Dom Perignon <i>Champagne, France</i>		\$450

WHITE		<i>gls</i>	<i>btl</i>
	Tempus Two, <i>Pinot Gris</i> <i>Hunter Valley, NSW</i>	\$13	\$65
	Jim Barry Watervale, <i>Riesling</i> <i>Clare Valley, SA</i>	\$14	\$70
	Tarra Warra, <i>Chardonnay</i> <i>Yarra Valley, VIC</i>	\$15	\$75
	Pencarrow, <i>Sauvignon Blanc</i> <i>Malborough, NZ</i>	\$15	\$75
	Vasse Felix, <i>Sem. Sauvignon</i> <i>Margaret River, WA</i>	\$16	\$80

ROSÉ		<i>gls</i>	<i>btl</i>
	Chateau La Gordonne <i>Provence, France</i>	\$13	\$65

RED		<i>gls</i>	<i>btl</i>
	Tempus Two, <i>Shiraz</i> <i>Hunter Valley, NSW</i>	\$13	\$65
	Saint Claire, <i>Pinot Noir</i> <i>Malborough, NZ</i>	\$14	\$70
	Terrazas Reserva, <i>Malbec</i> <i>Mendoza, ARG</i>	\$15	\$75
	Rymill, <i>Cabernet Sauvignon</i> <i>Coonawarra, SA</i>	\$18	\$90
	Villa Antinori, <i>Sangiovese Blend</i> <i>Toscana, ITALY</i>		\$90

Marble Bar

SWEET INTENTIONS

LYCHEE ENSEMBLE

*~ Absolut Vodka ~ Lychee Liqueur & Purée ~
~ Rose Syrup ~ Fresh Citrus ~*

A collection of sweet spring time essence and lychee flavours, blended with a touch of citrus to create an elegant combination known as the “Lychee Ensemble”.

\$Price



THE ROARING FATONGIATAU (FA-TONG-YA-TOWL)

*~ Bulleit Bourbon ~ Mango Banana Nectar ~
~ Fresh Citrus ~ Pineapple ~ Coconut ~*

Where oaky woodness of prohibited barrels, meet the sweet scent and flavours of the islands.

\$Price



SPRINGTIME FALLS

*~ Hendricks Gin ~ Elderflower Liqueur ~
~ Pineapple ~ Fresh Mint & Cucumber ~
~ Coconut ~ House-made Float ~*

An assortment of fresh herbaceous liqueurs and fruits, topped with elderflower cream float, to create an experience that has a sweet refreshing feel of Springtime falls.

\$Price



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A discretionary service charge of 10% applies to tray services*

REFRESHING DESIRES

SPOTLIGHT SERENADE

~ Spiced Rum ~ Coconut Rum ~
~ Crème De Banane ~ Falernum ~
~ Pineapple ~ Cream ~

A one-time moment in tantalising freshness. Spiced rum with sweet liqueurs and fruits which captures the moment under the spotlight of Marble Bar's décor.

\$Price



SOPHISTICATED LADY

~ Havana 3 Rum ~ Crème De Framboise ~
~ Honey ~ Rosemary ~
~ Fresh Wild Berries ~ Citrus~

A renaissance of a simpler time. Take pleasure as she invites you to take another sip teasingly, as if the night is just beginning.

\$Price



AS THE TIME GOES BY

~ Beefeater Gin ~ Dry Vermouth ~
~ Citrus ~ Eucalyptus ~

As time goes, so does the seasons. The refreshing taste of juniper berries and eucalyptus combined with fresh citrus to tantalise the palate.

\$Price



Nick & Nora

Marble Bar

CITRUS DELIGHT

THE SEVENTH CHORD

~ Martell VSOP Cognac ~ Apricot Brandy ~
~ Fresh Citrus ~ Honey ~

The aromatic boldness and deep flavours of cognac, masterfully blended with citrus and rich honey water; Brings life and excitement to the palate. Like finding that missing perfect chord to a manuscript... it warms the soul!

\$Price



AUTUMN IN NEW YORK

~ Olmeca Altos Tequila ~ Pomme Verte ~
~ Apple ~ Agave ~ Citrus ~

A citrus sweet harmony of Olmeca Tequila, Pomme Verte and citrus. The agave intertwined for that Autumn. All and all, a cocktail to slowly unwind with.

\$Price



JUMPIN' JIVE

~ Pisco ~ Goji Berry ~ Citrus ~

An grown up's alcoholic delight. Think citrus berries, with the added benefit of liquid courage. Will send you taste buds buzzing, and bring out your inner wild child.

\$Price



Double rocks

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STRONGER APPROACH

END OF AN ERA

~ Jack Daniels Tennessee Whisky ~ Aperol ~

~ Amaro Montenegro ~

Here's to the unforgettable nights, the crazy stories, and the conquests of the past. This drink is a must have for the end of the night....

(or the beginning, depending on how much you want to remember)

\$Price



OPAL IN THE ROUGH

~ Beefeater Gin ~ Campari ~

~ Sweet Vermouth ~ Elderflower ~ Honeycomb ~

Sophistication of elites. The harmony of rye whisky, sweet vermouth and a bitter sweet herbal aperitif, showcases simplicity at its finest.

\$Price



SULTANS OF SWING

~ Pineapple Plantation Rum ~ Appleton Rum ~

~ Pedro Ximenez ~ Chocolater & Orange Bitters ~

~ Hibiscus ~

Daring and Bold. A rum lovers final epic journey.

Elusive to describe; yet rich, dark and exotic in flavour.

Rewarding to behold.

\$Price



Marble Bar

CREATE YOUR OWN ANCENTRAL COCKTAIL

Description

Styles

Straight Up

On the Rocks

~ Martini ~ Manhattan~

~ Old Fashion ~

~ Choose from ~

~ White Spirit ~

~ Dark Spirit ~

Vodka

American Whisky

Gin

Bourbon

White Rum

Rye

Blanco Tequila

Scotch Whisky

Single Malt

Blended

Irish Whiskey

Japanese Whisky

Australian Whisky

CanadianWhisky

Dark Rum

Reposado/Anejo Tequila

Optional: Vermouth

Explanation: Bone, Dry, Wet

Choose from

Noilly Pratt, Lillet Blanc Antica formu-

Variations:

Sweet, Perfect, Dry

*Optional for Martini:
Dirty, Extra Dirty*

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SINGLE MALT SCOTCH30mL

<i>Aberlour A’Bunadh Speyside</i>	\$17
<i>Aultmore 12-year-old. Speyside</i>	\$13
<i>The Balvenie 12-year-old “DoubleWood” Speyside</i>	\$16
<i>The Balvenie 14-year-old “Caribbean Cask” Speyside</i>	\$20
<i>The Balvenie 21-year-old “Port Wood” Speyside</i>	\$42
<i>Benromach 10-year-old. Speyside</i>	\$15
<i>Benromach 30-year-old. Speyside</i>	\$105
<i>Cragganmore 12-year-old. Speyside</i>	\$14
<i>Craigellachie 13-year-old. Speyside</i>	\$13
<i>Glenfarclas 21-year-old. Speyside</i>	\$34
<i>Glenfiddich 12-year-old. Speyside</i>	\$13
<i>Glenfiddich 15-year-old Solera Speyside</i>	\$18
<i>Glenfiddich Experimental Series IPA Cask Speyside</i>	\$22
<i>Glenfiddich 18-year-old. Speyside</i>	\$24
<i>Glenfiddich 21-year-old. “Reserva Rum Cask Finish” Speyside</i>	\$42
<i>Glenfiddich 30-year-old. Speyside</i>	\$130
<i>The Glenlivet Founder’s Reserve Speyside</i>	\$12

SINGLE MALT SCOTCH	30mL
<i>The Glenlivet 15-year-old “French Oak” Speyside</i>	\$16
<i>The Glenlivet 18-year-old. Speyside</i>	\$18
<i>The Macallan 12-year-old “Sherry Oak” Speyside</i>	\$22
<i>The Macallan 12-year-old “Double Cask” Speyside</i>	\$22
<i>The Macallan 12-year-old “Fine Oak” Speyside</i>	\$22
<i>Aberfeldy 12-year-old. Highland</i>	\$12
<i>The Dalmore 12-year-old. Highland</i>	\$16
<i>The Dalmore Cigar Malt Highland</i>	\$24
<i>The Dalmore 18-year-old. Highland</i>	\$36
<i>Dalwhinnie 15-year-old. Highland</i>	\$15
<i>Edradour 10-year-old. Highland</i>	\$22
<i>Glenmorangie 10-year-old. Highland</i>	\$12
<i>Glenmorangie Quinta Ruban 12-year-old. Highland</i>	\$14
<i>Glenmorangie Bacalta Highland</i>	\$20
<i>Glenmorangie Signet Highland</i>	\$28
<i>Oban 14-year-old Highland</i>	\$18

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AMERICAN WHISKEY	30mL
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Bulleit Bourbon	\$11
<i>Kentucky</i>	

Bulleit Rye	\$12
<i>Kentucky</i>	

Jim Beam Small Batch	\$12
<i>Kentucky</i>	

Maker's Mark	\$12
<i>Kentucky</i>	

Maker's 46	\$14
<i>Kentucky</i>	

Rittenhouse Rye	\$14
<i>Kentucky</i>	

Wild Turkey	\$11
<i>Kentucky</i>	

Wild Turkey Rye	\$11
<i>Kentucky</i>	

Wild Turkey 101	\$13
<i>Kentucky</i>	

Wild Turkey Rare Breed	\$14
<i>Kentucky</i>	

Woodford Reserve	\$12
<i>Kentucky</i>	

Woodford Reserve Masters Series Classic Malt	\$32
<i>Kentucky</i>	

Jack Daniels	\$11
<i>Tennessee</i>	

Gentleman Jack	\$12
<i>Tennessee</i>	

High West Campfire	\$22
<i>Utah</i>	

Marble Bar

SINGLE MALT SCOTCH30mL

<i>Auchentoshan American Oak</i> <i>Lowland</i>	\$12
<i>Auchentoshan Three Wood</i> <i>Lowland</i>	\$16
<i>Glenkinchie 12-year-old.</i> <i>Lowland</i>	\$15
<i>Ardbeg 10-year-old.</i> <i>Islay</i>	\$15
<i>Ardbeg Uigeadail</i> <i>Islay</i>	\$24
<i>Ardbeg Corryvreckan</i> <i>Islay</i>	\$25
<i>Bowmore 18-year-old.</i> <i>Islay</i>	\$24
<i>Bruichladdich The Laddie Classic</i> <i>Islay</i>	\$15
<i>Bruichladdich Octomore 7.1</i> <i>Islay</i>	\$27
<i>Bunnahabhain 18-year-old.</i> <i>Islay</i>	\$36
<i>Caol Ila 12-year-old.</i> <i>Islay</i>	\$19
<i>Lagavulin 16-year-old</i> <i>Islay</i>	\$20
<i>Laphroaig 10-year-old</i> <i>Islay</i>	\$14
<i>Laphroaig Quarter Cask</i> <i>Islay</i>	\$20
<i>Laphroaig 32-year-old “Sherry Cask Finish”</i> <i>Islay</i>	\$266
<i>Talisker 10-year-old.</i> <i>Isle of Skye</i>	\$15
<i>Highland Park 12-year-old</i> <i>Orkney Islands</i>	\$13
<i>Springbank 21-year-old</i> <i>Campbelltown</i>	\$76

BLEND	ED SCOTCH WHISKY	30mL
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<i>Chivas Regal 12-year-old.</i>	\$11
<i>Chivas Regal 18-year-old.</i>	\$18
<i>Monkey Shoulder</i>	\$11
<i>Johnnie Walker Gold Label</i>	\$16
<i>Johnnie Walker Blue Label</i>	\$40

IRISH WHISKEY	30mL
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<i>Jameson's</i>	\$11
<i>Connemara 12-year-old.</i>	\$26
<i>Redbreast 12-year-old.</i>	\$28

CANADIAN WHISKY	30mL
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<i>Canadian Club</i>	\$11
<i>Canadian Club Classic 12-year-old.</i>	\$12
<i>Royal Canadian Small Batch</i>	\$14

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AUSTRALIAN WHISKY	30mL
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Archie Rose White Rye	\$13
<i>New South Wales</i>	
Belgrove Distillery Aged Rye Whiskey	\$36
<i>Tasmania</i>	
Helleyers Road Pinot Noir Finish	\$19
<i>Tasmania</i>	
Lark Single Malt	\$48
<i>Tasmania</i>	
Bakery Hill Classic Malt	\$27
<i>Victoria</i>	
Starward Malt Whiskey (<i>Blended Whisky</i>)	\$15
<i>Victoria</i>	
Limeburners Single Malt	\$24
<i>Western Australia</i>	

JAPANESE WHISKY	30mL
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Suntory Whisky ‘Kakubin’	\$11
<i>Osaka</i>	
Hibiki Harmony	\$20
<i>Osaka</i>	
Hibiki 17-year-old.	\$32
<i>Osaka</i>	
Yamazaki Distiller’s Reserve	\$20
<i>Osaka</i>	
Yamazaki 12-year-old.	\$27
<i>Osaka</i>	
Yamazaki 18-year-old.	\$156
<i>Osaka</i>	
Hakushu Distiller’s Reserve	\$20
<i>Yanamashi</i>	
Hakushu 12-year-old.	\$25
<i>Yanamashi</i>	
Hakushu 18-year-old	\$126
<i>Yanamashi</i>	
Nikka From The Barrel	\$18
<i>Hokkaido</i>	
Nikka Miyagiko	\$22
<i>Hokkaido</i>	

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WHISKY FLIGHTS

20mL

Glenlivet

\$40

The Glenlivet Founder's Reserve, Speyside

The Glenlivet 15 y.o. French Oak, Speyside

The Glenlivet 18 y.o., Speyside

Scottish

\$40

Dalwhinnie 15 y.o., Highland

Benromach 10 y.o., Speyside

Laphroaig Quarter Cask, Islay

Australian

\$45

Starward, Victoria

Helleyers Road Pinot Noir Finish, Tasmania

Bakery Hill Classic Malt, Victoria

American

\$45

Rittenhouse Rye, Kentucky

High West Campfire, Utah

*Woodford Reserve Masters Series Classic malt,
Kentucky*

Japanese

\$50

Nikka From The Barrel, Hokkaido

Hibiki Harmony, Osaka

Yamazaki Distiller's Reserve, Yamashiro

Premium Flight

\$70

Glenfarclas 21 y.o., Speyside

Glenmorangie Signet, Highland

Bruichladdich Octomore 7.1, Islay

Marble Bar

VODKA

30mL

Absolut <i>Sweden</i> <i>Wheat</i> <i>~ Vanilla Pods ~ Dried Fruit ~ Pepper ~</i>	\$11
Absolut Citrus <i>Sweden</i> <i>Wheat</i> <i>~ Lemon ~ Lime ~ Orange ~ Grapefruit ~</i>	\$12
Absolut Elyx <i>Sweden</i> <i>Wheat</i> <i>~ Vanilla Cream ~ Butterscotch ~ Hazelnut ~</i>	\$14
Archie Rose <i>Australia</i> <i>Wheat</i> <i>~ Crisp Apple ~ Lemon Peel ~ Mint ~</i>	\$13
Belvedere Pure <i>Poland</i> <i>Rye</i> <i>~ Toffee ~ Marshmallow ~ Brazilian Nut ~</i>	\$13
Belvedere Unfiltered <i>Poland</i> <i>Rye</i> <i>~ Baked Bread ~ Salted Caramel ~ Pepper ~</i>	\$13
Ciroc <i>France</i> <i>Snap Frost Grape</i> <i>~ Citrus Peel ~ Peppery Spices ~ Grape ~</i>	\$14
Grey Goose <i>France</i> <i>Wheat</i> <i>~ Aniseed ~ Citrus Peel ~ Almond ~</i>	\$14
Stolichnaya Elit <i>Latvia</i> <i>Wheat</i> <i>~ Anise ~ Lemon Custard ~ Tarragon ~</i>	\$15
Zubrowka Bison Grass <i>Poland</i> <i>Rye</i> <i>~ Sweet Grass ~ Vanilla ~ Spring Flowers ~</i>	\$12

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30mL

Beefeater <i>England</i> ~ Citrus Peels ~ Angelica Seed ~ Almond ~	\$11
Beefeater 24 <i>England</i> ~ Citrus Peels ~ Japanese Sencha ~ Green Tea ~	\$13
Archie Rose <i>Australia</i> ~ Blood Lime ~ Dorriggo Pepper leaf ~ ~ Lemon Myrtle ~	\$13
Bombay Sapphire <i>England</i> ~ Citrus Peels ~ Grains of Paradise ~ ~ Cubeb Berries ~	\$12
Four Pillars Navy Strength <i>Australia</i> ~ Organic Oranges ~ Finger Limes ~ Turmeric ~	\$16
Hendrick's <i>Scotland</i> ~ Cucumber ~ Dried Flower Petals ~ ~ Caraway Seed ~	\$14
Martin Millers <i>England</i> ~ Dried Citrus Peel ~ Nutmeg ~ Thyme ~	\$15
Monkey 47 <i>Germany</i> ~ Honey Pomelo ~ Jasmine Flower ~ Rose Hip ~	\$15
Plymouth Sloe Gin <i>England</i> ~ Sloe Berries ~ Sweet Cherry ~ ~ Green Cardamom ~	\$12
Tanqueray No. 10 <i>England</i> ~ White Grapefruit ~ Camomile Flowers ~ ~ Citrus ~	\$14

Marble Bar

TEQUILA

30mL

Olmecca Reposado <i>~ All Spice ~ Crème Brulee ~ Smokey Oak ~</i>	\$11
Olmecca Altos Plata <i>~ Spice with Glassy Notes ~ Citrus ~ Pepper ~</i>	\$13
Don Julio Blanco <i>~ Lingering Pepper ~ Smoked Pear ~ ~ Lemon & Grapefruit ~</i>	\$14
Don Julio Reposado <i>~ Caramelized Pecans ~ Dried Pineapple ~ ~ White Pepper ~</i>	\$16
Don Julio Anejo <i>~ Oaky Caramel ~ Saltwater Taffy ~ ~ Pickled Brine ~</i>	\$18
Don Julio 1942 <i>~ Buttered Caramel Apples ~ ~ Baked Pineapple ~ Brown Spice ~</i>	\$30
Patron Café XO <i>~ Roasted Coffee ~ Vanilla Ice Cream ~ ~ Light Chocolate ~</i>	\$15

MEZCAL

30mL

Illegal 100% Agave Reposado <i>~ Spicy Green Apple ~ Butter Menthol ~ ~ Sweet Tobacco ~</i>	\$15
Wahaka Joven Espadin <i>~ Dried Fruit ~ Smoked Leather ~ ~ Holiday Spices ~</i>	\$17

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RUM

30mL

Havana Club 3-year-old <i>Cuba</i> ~ Pear ~ Banana ~ Hint of Toffee ~ Allspice ~	\$11
Havana Club Especial <i>Cuba</i> ~ Vanilla Cream ~ Butterscotch ~ Mocha ~	\$11
Havana Club 7-year-old <i>Cuba</i> ~ Dark Caramel ~ Bitter Chocolate ~ Espresso ~	\$12
Havana Club Selección Del Maestro <i>Cuba</i> ~ Sherry ~ Raisins ~ Cinnamon ~ Plantains ~	\$14
Appleton Estate V/X <i>Jamaica</i> ~ Raisin & Nuts ~ Bittersweet Molasses ~ ~ Orange Peel ~	\$12
Angostura 1824 <i>Trinidad</i> ~ Caramelized Banana ~ Crème Brulee ~ ~ Dark Toffee ~	\$21
Diplomatico Reserva Exclusiva 12-year-old <i>Venezuela</i> ~ Crème Caramel ~ Dark Chocolate ~ ~ Sage & Thyme ~	\$16
Ron Zacapa Centenario Sistema Solera 23 <i>Guatamala</i> ~ Dark Mocha ~ Roasted Nuts ~ Dried Cherry~	\$17
Ron Zacapa Centenario X.O. <i>Guatamala</i> ~ Burnt Caramel ~ Brown Spices ~ ~ Marshmallows ~	\$35

SPICED RUM	30mL
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Sailor Jerry <i>Spiced</i> <i>America</i>	\$11
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Captain Morgan <i>Spiced</i> <i>Jamaica</i>	\$11
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The Kraken <i>Black Spiced</i> <i>Trinidad</i>	\$12
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CACHACA	30mL
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Sagatiba <i>Pura</i> <i>Brazil</i>	\$12
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BRANDY & COGNAC	30mL
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Hennessey <i>VSOP</i>	\$11.50
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Martel <i>VSOP</i>	\$14
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Courvoisier <i>VSOP</i>	\$18
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Remy Martin <i>VSOP</i>	\$16
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Hennessey <i>XO</i>	\$36
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VERMOUTH	30mL
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Carpano Antica Formula 1786 ~ <i>Red Vermouth</i> ~ <i>Italy</i>	\$11
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Noilly Prat ~ <i>Dry Vermouth</i> ~ <i>France</i>	\$10
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APERITIF	30mL
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Aperol	<i>Italy</i>	\$11
Campari	<i>Italy</i>	\$11
Kamm & Sons	<i>England</i>	\$12
Lillet Blanc	<i>French Wine</i>	\$10
Ricard	<i>France</i>	\$12

DIGESTIVE	30mL
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Amaro Montenegro	Italy	\$11
Cynar	Italy	\$11
Fernet Branca	Italy	\$12
Jagermeister	Germany	\$11

LIQUEURS	30mL
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Amaretto	\$10
<i>Almond Liqueur</i>	
Baileys	\$10
<i>Irish Whiskey & Cream Liqueur</i>	
Butterscotch Schnapps	\$10
<i>Butterscotch Liqueur</i>	
Chambord	\$11
<i>Black Raspberry Liqueur</i>	
Chartreuse	\$15
<i>Green Herbal Liqueur</i>	
Cointreau	\$11
<i>Orange Liqueur</i>	
Crème de Caoca	\$10
<i>Chocolate Liqueur</i>	
Dom Benedictine	\$11
<i>Herbal Liqueur</i>	
Drambuie	\$10
<i>Scotch Whisky/honey/herbs/Spices</i>	
<i>Liqueur</i>	

Marble Bar

LIQUEURS

30mL

Fireball	\$12
<i>Cinnamon flavoured Canadian Whisky</i>	
Frangelico	\$10
<i>Hazelnut & Herbal Liqueur</i>	
Grand Marnier	\$11
<i>Orange Liqueur blended from Cognac Brandy</i>	
Joseph Cartron	\$10
<i>Apricot Liqueur</i>	
<i>Apple Liqueur</i>	
<i>Lychee Liqueur</i>	
<i>Peach Liqueur</i>	
<i>Wild Strawberry Liqueur</i>	
Kahlua	\$11
<i>Coffee Liqueur</i>	
Licor 43	\$11
<i>Fruits/Herbs/Spices Liqueur</i>	
Luxardo Maraschino Cherry	\$12
<i>Maraschino Cherry Liqueur</i>	
Malibu	\$11
<i>Coconut Flavoured Rum</i>	
Midori	\$11
<i>Melon Liqueur</i>	
Opal Sambuca Nero	\$11
<i>Anise Liqueur</i>	
Opal Sambuca White	\$11
<i>Anise Liqueur</i>	
Pimm's No. 1	\$11
<i>Herbs & Peels Liqueur</i>	
Pisco	\$11
<i>Brandy from Peru and Chile</i>	
Southern Comfort	\$10
<i>Whiskey/Fruit/Spice Liqueur</i>	
St. Germain	\$11
<i>Elderflower Liqueur</i>	
Tempus Fugit	\$12
<i>Crème de Methe</i>	
<i>Mint Liqueur</i>	
La Fee Parisienne	\$15
Absinthe	
<i>Herbal Spirit</i>	

*All credit card payments will incur a 1.5% processing fee.
A discretionary service charge of 10% applies to tray services*

DRAUGHT BEER SELECTION

LITTLE CREATURES PALE ALE Fremantle, WA, 5.2% alc./vol.	\$11
JAMES SQUIRE PALE ALE ‘150 LASHES’ Camperdown, NSW, 4.2% alc./vol.	\$11
KIRIN Yokohama, Japan, 5.0% alc./vol.	\$11
HEINEKEN Amsterdam, Netherlands, 5.0% alc./vol.	\$11
FURPHY REFRESHING ALE Victoria, WA, 4.4% alc/vol	\$10

BOTTLE BEER SELECTION

JAMES BOAGS LIGHT Launceston, TAS, 330ml, 2.9% alc./vol	\$9
GUINNESS STOUT CAN Ireland, 440ml, 4.1% alc./vol.	\$10
WHITE RABBIT DARK ALE Healesville VIC, 330ml, 4.9% alc./vol.	\$11
CORONA Mexico City, Mexico,330ml, 4.6% alc./vol.	\$11
PROST Denpasar, Indonesia ,330ml, 4.5% alc./vol.	\$10

APPLE CIDER

KIRIN CIDER FUJI APPLE Yokohama, Japan, 330ml, 4% alc./vol.	\$11
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BAR SNACKS

Potato shoestring with parmesan cheese, served with black truffle mayonnaise on the side ~GF, NF, VG~	\$17
Spicy mixed nuts ~GF, DF, Vegan~	\$10
Marinated warm olives ~GF, DF, NF, Vegan~	\$10
Freshly shucked Sydney rock oyster with yuzu dressing or natural ~GF, DF~	\$5 Each
Kataifi Prawns with salsa and lime mayo ~DF~	\$17
Korean fried chicken bite with French fries and sweet & spicy sauce ~DF~ ~Contain nut in the sauce~	\$16
Tacos (any 2 tacos from below) <i>Soy marinated beef taco with kimchi slaw & sriracha sour cream</i> <i>Tempura fish taco with pico de gallo & gar- lic-lime cream</i>	\$18
Wagyu beef slider with aged cheddar and bacon	\$8 Each
Grilled halloumi and falafel slider with avo- cado and spinach spread	\$8 Each
Club sandwich, grilled chicken breast, ba- con, lettuce, tomato and fried egg, mayon- naise served with French fries and condi- ments with your choice of bread ~DF~ ~white, multigrain or rye~ ~contains pork~	\$29
Angus beef burger served with French fries ~contains pork~ <i>Grain fed Australian beef pattie, brioche bun, Havarti cheese, triple smoked bacon, iceberg lettuce, tomato, tarragon pickles and grilled onion rings</i>	\$35

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TO SHARE

Chicken quesadilla, pepper jack, chipotle mayonnaise with guacamole, salsa and sour cream \$28
~NF~

Antipasto platter with our selection of char grilled vegetables, falafel, hummus, minted labneh and pita breads \$32
~NF, VG~

PIZZAS

*Gluten Free option available upon request

Cherry tomatoes, mozzarella, oregano and basil \$24
~VG~

San Danielle Prosciutto, olives, mushrooms, scamorza, \$30
rocket and parmesan cheese
(contains pork)

Australian prawns, chilli, fior de latte, black olives, feta and cherry tomatoes \$30

Bianco-fior de latte, grilled pumpkin, caramelized onion, goat cheese and rocket \$25
~VG~