

EST.

Marble Bar

1893

STILL WINES

White wines

	Gls	Btl
Tempus Two, Pinot Gris <i>South Eastern Australia</i>	13	65
Jim Barry Watervale, Riesling <i>Clare Valley, South Australia</i>	14	70
Tarra Warra, Chardonnay <i>Yarra Valley, Victoria</i>	16	80
Pencarrow, Sauvignon Blanc <i>Marlborough, New Zealand</i>	15	75

Rosé

	Gls	Btl
Chateau La Gordonne <i>Provence, France</i>	13	65

Red wines

	Gls	Btl
Tempus Two, Shiraz <i>South Eastern Australia</i>	13	65
Saint Clare, Pinot Noir <i>Marlborough, New Zealand</i>	15	75
Terrazas Reserva, Malbec <i>Mendoza, Argentina</i>	15	75
Rymill, Cabernet Sauvignon <i>Coonawarra, SA</i>	18	90
Villa Antinori, Sangiovese Blend <i>Toscana, Italy</i>		90

SPARKLINGS/CHAMPAGNES

Chandon Brut (NV) <i>Victoria, Australia</i>	13	65
Chandon Rosé (NV) <i>Yarra Valley, Victoria</i>	16	80
Riva dei Frati Prosecco (NV) <i>Italy</i>	15	75
Moët & Chandon (NV) <i>Champagne, France</i>	28	160
Pol Roger Brut (NV) <i>Champagne, France</i>		180
Ruinart Blanc de Blanc (NV) <i>Champagne, France</i>		220
Dom Perignon (2006) <i>Champagne, France</i>		450



BOTTLED BEERS



Heineken, <i>the Netherlands</i>	11
Peroni, <i>Italy</i>	12
Corona, <i>Mexico</i>	12
Kirin, <i>Japan</i>	11
Prost, <i>Indonesia</i>	11
James Squire '150 Lashes', <i>NSW</i>	11
Little Creatures, <i>WA</i>	11
White Rabbit Dark Ale, <i>VIC</i>	12
James Boags Light, <i>TAS</i>	9
James Squire 'Orchard Crush' Cider, <i>NSW</i>	11

COCKTAILS

Signature Cocktails

Lychee Rose Martini <i>Vodka, lychee liqueur, lychee puree, rose syrup, citrus</i>	22
Autumn In New York <i>Reposado tequila, apple liqueur, agave, apple juice, citrus</i>	22
The Roaring Fatongiatau <i>Bourbon, Spanish liqueur, coconut syrup, mango banana nectar, pineapple</i>	21
The Seventh Chord <i>Cognac, apricot brandy, honey, citrus</i>	22
End Of An Era <i>Jack Daniels Tennessee Whisky, Aperol, Amaro Montenegro</i>	21

Classic Cocktails

Espresso Martini <i>Vodka, coffee liqueur, espresso coffee</i>	20
Negroni <i>Your choice of gin, Campari, sweet vermouth</i>	tba
Long Island Ice Tea <i>Vodka, gin, rum, tequila, Cointreau, citrus, coke</i>	23
Classic Martini <i>Your choice of vodka/gin and garnish, dirty/dry/perfect</i>	tba
Old Fashioned <i>Your choice of whisky, bitter</i>	tba

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BAR FOOD

Available between 5PM-9PM

Olives <i>(GF, DF, NF, Vegan)</i>	10
Almond or cashew nuts	10
French Fries with truffle mayonnaise <i>(DF, NF, V)</i>	17
Mushroom and cheese arancinis, roasted garlic aioli <i>(NF, V)</i>	13
Beef meatballs, tomato sugo, parmesan cheese	15
Club sandwiches, grilled chicken breast, bacon, lettuce, tomato , fried egg and mayonnaise, served with French fries and condiments, with your choice of bread (white, multigrain or rye) <i>(contains pork)</i>	29
Wagyu beef burger, bacon, onion, cheese, lettuce, pickles, barbeque sauce and mayonnaise, served with potato fries	32
Tempura cod fillet, French fries, yuzu aioli <i>(DF, NF)</i>	30
Cherry tomatoes, cheese, oregano pizza	24
BBQ chicken, bacon, mushroom, grilled capsicum, onion pizza	28



Signature Cocktails

\$15

Lychee Rose Martini

Autumn In New York

The Roaring Fatongiatau

House Beers

\$8

150 Lashes

Little Creatures

Prost

Heineken

House Wines

\$8

Tempus Two Shiraz

Tempus Two Pinot Gris

6PM-8PM

Marble Hour