

EST.

Marble Bar

1893

STILL WINES

White wines

| | Gls | Btl |
|--|-----|-----|
| Tempus Two Pinot Gris <i>South Eastern Australia</i> | 13 | 65 |
| Pencarrow Sauvignon Blanc <i>Martinborough, New Zealand</i> | 16 | 75 |
| Tarra Warra, Chardonnay <i>Yarra Valley, Victoria</i> | 16 | 80 |

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> | | 75 |
| Rymill, Cabernet Sauvignon <i>Coonawarra, SA</i> | | 90 |

SPARKLINGS/CHAMPAGNES

| | | |
|---|----|-----|
| Chandon Brut (NV) <i>Victoria, Australia</i> | 13 | 65 |
| Chandon Rosé (NV) <i>Yarra Valley, Victoria</i> | 16 | 80 |
| Corte Giara 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 (2008) | | 450 |



BOTTLED BEERS



| | |
|--|----|
| Heineken, <i>the Netherlands</i> | 11 |
| Peroni, <i>Italy</i> | 11 |
| Corona, <i>Mexico</i> | 12 |
| Kirin, <i>Japan</i> | 11 |
| Little Creatures Pale Ale, <i>WA</i> | 11 |
| White Rabbit Dark Ale, <i>VIC</i> | 12 |
| James Boags Lager or Light, <i>TAS</i> | 11 |
| 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>Glenlivet Founders, apricot brandy, honey, citrus</i> | 22 |

Classic Cocktails

| | |
|---|-----|
| Old Fashioned <i>Bourbon, Bitters, Sugar</i> | 20 |
| Clover Club <i>Gin, Raspberry, Lemon, Sugar, white</i> | 22 |
| 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 |
| Espresso Martini <i>Vodka, coffee liqueur, espresso coffee</i> | 22 |

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BAR FOOD

Available between 5PM-9PM

| | |
|---|-------|
| Grilled Turkish Bread with 2 dips (<i>Vegan</i>) (smoked taramasalata, babaganoush or hummus) | 10 |
| Olives (<i>GF, DF, NF, Vegan</i>) | 10 |
| Mixed nuts (<i>GF, V</i>) | 10 |
| French Fries with truffle oil and sprinkled parmesan (<i>NF, V</i>) | 13 |
| Mushroom and cheese arancini balls, roasted garlic aioli (<i>NF, V</i>) | 15 |
| Spinach falafel bowl, hummus, lemon (<i>GF, DF, NF, Vegan</i>) | 14 |
| 1/2 dozen or dozen Natural Oysters | 29/53 |
| Wagyu beef slider with cheddar cheese, pickle (per piece) | 8 |
| Kingfish Tartare, radish, avocado, finger lime, shiso | 29 |
| Tempura prawns with yuzu & wasabi sauce (<i>DF,</i>) | 16 |
| Cherry tomatoes, cheese, oregano pizza | 24 |
| Chilli prawn, roasted capsicum, rocket pizza | 26 |
| Wagyu beef burger, bacon, onion, cheese, lettuce, pickles, barbe- que sauce and mayonnaise, served with potato fries | 28 |
| Steak and frites | 29 |



Signature Cocktails

\$15

Lychee Rose Martini

Autumn In New York

House Beers

\$8

Peroni

House Wines

\$8

Tempus Two Shiraz

Tempus Two Pinot Grigio

6PM-8PM

Marble Hour