

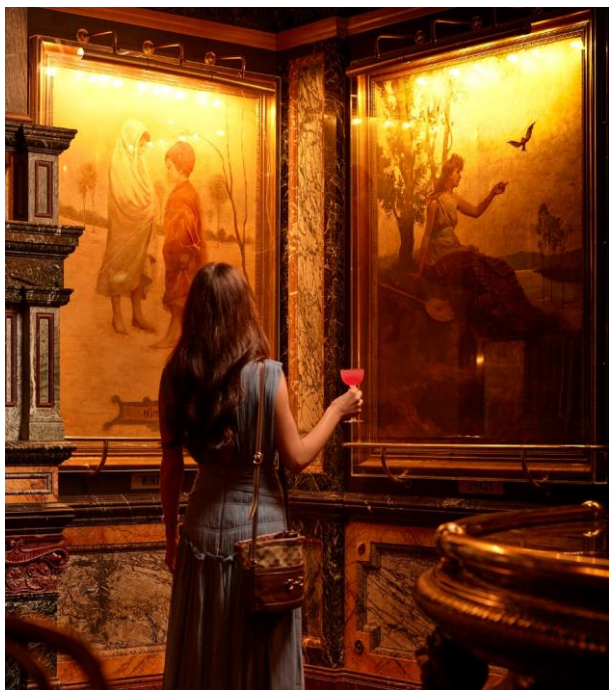
FOOD & DRINKS

MENU

Marble Bar

- EST. 1893 -

A SYDNEY ICON CELEBRATES 130



Marble Bar looks to the future ahead

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.

On 18 October 2023, Marble Bar celebrated its 130th anniversary, marking over a century of unwavering commitment to hospitality, exceptional service, and an undisputed home of live music in the heart of the CBD.

To guide the evolution of the Marble Bar experience for the next 130 years to come, this refreshed food and drinks menu showcases takes on classics with a little something unexpected. Rest assured, your favourite - Lychee Ensemble – remains on the menu, unchanged.

HAPPENINGS

Whisky Offer

15% off

until stock lasts

Australian Whisky	30ml
Belgrove Distillery Aged Rye	40
Helleyers Road Pinot Noir Finish	22
Lark Classic	50
Bakery Hill Classic Malt	40
Limeburners Single Malt	25



Marble Hour

Monday & Tuesday

6 – 8pm

\$15

signature
cocktails

\$10

house spirits
draught beers
arancini
fries



Marble Bar

- EST. 1893 -

BAR FOOD

Monday 5 – 11pm

Marinated Olives (GF, DF, NF, Vegan)	10
Wagyu Beef Sliders (2ea) with cheddar cheese, pickle	19
Tempura Prawns (5pc, DF) with yuzu & wasabi	15
French Fries (NF, V) with truffle oil and sprinkled parmesan	13
Arancini Balls (NF, V) mushroom and cheese with roasted garlic aioli	15
Wagyu Bresaola (contains beef) with pickled chilli pepper, cornichons	19
Mortadella (contains pork) with pickled chilli pepper, cornichons	19
Cheese Board 3 artisan cheese with condiments	28

Tuesday – Thursday 5 – 11.30pm

Friday & Saturday 5pm – 12.30am

Marinated Olives (GF, DF, NF, Vegan)	10
Grilled Turkish bread (V) with 2 dips	15
Wagyu Beef Sliders (2ea) with cheddar cheese, pickle	19
Lobster Rolls, Lime (2ea)	22
Chicken Quesadilla (NF) lime & jalapeño, guacamole, sour cream	22
Hell's Chicken Wings (5pc) with blue cheese sauce	18
Tempura Prawns (5pc, DF) with yuzu & wasabi	15
French Fries (NF, V) with truffle oil and sprinkled parmesan	13
Arancini Balls (NF, V) mushroom and cheese with roasted garlic aioli	15
Charcuterie Platter (DF) Wagyu bresaola, air dried pork, salchichón, mortadella with pickles and sourdough	32
Cheese Board 3 artisan cheese with condiments	28
Margherita Pizza (V) cherry tomatoes, cheese, oregano	24
Chilli & Garlic Prawn Pizza cheese, chilli oil	28
BBQ Chicken Pizza smoked mozzarella, red onion	27

*Gluten-free pizza available, surcharge \$5

*All credit card payments will incur a 2% processing fee.
A discretionary service charge of 10% applies to tray services


HISTORIC

 **Marble Bar Dry Martini** 29
Your choice of Beefeater Gin/Absolut Vodka
Marble Bianco Vermouth
Orange Bitters • a Queen Olive

 **Our Espresso Martini** 25
Tried & True Vodka
Mr. Black Cacao Coffee Liqueur
Cold Brew • Salt & Demerara

 **Margarita** 24
Olmecca Altos Blanco Tequila
Alipús Mezcal • Fresh Lime
Agave & Olsson Smoked Sea Salt

 **Negroni** 24
Beefeater Gin • Campari
Mancino Ambrato Vermouth
Chocolate Bitters

 **Old Fashioned** 28
Ferrand Cognac • Bulleit Rye Whiskey
Aromatic Bitters • Gum Syrup

NEW DIMENSION



Lychee Ensemble

25

Tried & True Vodka • Lychee • Rose
Peychaud's Bitters



Amaretto

25

Disaronno Amaretto • Bulleit Bourbon
Firewater Bitters • Lemon & Foam



Royal Hawaiian

25

Beefeater Gin • Fresh Pineapple
Almond • Orange Blossom • Lemon



Desert Island Iced Tea

25

Beefeater Gin • Olmeca Los Altos Tequila
Havana Club 3 Años Rum
Ferrand Curaçao • Fresh Citrus
Island Spices • Lemon Soda



Junglebird

25

Plantation Pineapple Rum • Campari
Pineapple Juice • Demerara Sugar Syrup
Lime Juice

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CLASSIC



Sidecar

25

Hennessy V.S. Cognac • Cointreau
Citrus • Orange Twist



Charlie Chaplin

24

Plymouth Sloe Gin
Apricot Brandy • Citrus
Lime Wedge



Porn Star Martini

25

Absolut Vodka • Passionfruit
Vanilla Syrup • Citrus • Sparkling Wine



Bramble

24

Beefeater Gin • Crème de Mûre
Blackberry • Sugar Syrup • Citrus



Autumn in New York

25

Olmecca Reposado Tequila • Pomme Verte
Apple Juice • Agave • Citrus • Lemon Twist

NON ALCOHOLIC



No-groni

20

Ovant Grace • Lyer's Aperitif Rosso
Lyre's Italian orange • Chocolate Bitters



No-Royal Hawaiian

18

Lyres London Spirit • Pineapple Juice
Lemon juice • Crawley's Orgeat



No-Lychee Ensemble

18

Lyre's Pink London Spirit • Lychee
Rose • Peychaud's Bitters

Our team is ready to shake or stir up one of
your favourites, even if not featured on the menu.
Please approach one of our Team Members.

WINE

Champagne	gls	btl
Pommery Brut Royal NV	36	180
Pommery Grand Cru 2009		280
Pol Roger Brut		275
Ruinart Blanc de Blancs		450
Dom Pérignon 2012		800
Louis Roederer Cristal 2005		850
Moët & Chandon Brut (1.5l)		490
Veuve Clicquot Yellow Label (1.5l)		520
Dom Pérignon Brut (1.5l)		2200

Sparkling	gls	btl
La Gioiosa Prosecco	18	85
Veneto, Italy		
Josef Chromy NV Sparkling	20	95
Relbia, TAS		
Chandon Brut NV Rosé	20	95
Yarra Valley, VIC		
Alasia Moscato d'Asti		75
Asti, Italy		

White	gls	btl
Framingham Classic	18	90
Marlborough, NZ • Riesling		
Philip Shaw - The Gardener	17	85
Orange, NSW • Pinot Gris		
Pencarrow	16	80
Martinborough, NZ • Sauvignon Blanc		
William Fèvre, Petit Chablis	25	120
Burgundy, France		
The Lane	18	90
Adelaide Hills, SA • Chardonnay		

WINE

Rosé

Chateau La Gordonne
Provence, France

gls btl

18 90

Red

Airlie Bank by Punt Road
Yarra Valley, VIC • Pinot Noir

15 75

Hentley Farm Villain & Vixen
Barossa, SA • Shiraz

17 85

Rymill
Coonawarra, SA • Cabernet Sauvignon

18 90

Terrazas
Mendoza, Argentina • Malbec

20 100

Upon request, an extensive wine list is available,
curated by Head Sommelier - Mauro Bortolato.

Available from 5 -10 pm

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BEER SELECTION

Draught 425ml

Hahn Super Dry Lager 14
NSW • ABV 4.6 %

Stone & Wood Pacific Ale 16
NSW • ABV 4.4 %

Little Creatures Pale Ale 16
WA • ABV 5.2 %

Kirin Lager 16
Yokohama, Japan • ABV 5.0 %

Heineken Lager 16
Netherlands • ABV 5.0 %

Bottled 330ml

Heineken Zero 10
Netherlands • ABV 0.0 %

James Boag's Light 12
Launceston, TAS • ABV 2.9 %

White Rabbit Dark Ale 14
VIC • ABV 4.9 %

Corona 14
Mexico • ABV 4.6 %

James Squire Orchard Crush Cider 14
NSW • ABV 4.8 %

Guinness Draught can (500ml) 15
Ireland • ABV 4.2 %

Australian Gin	30ml	Martini
Ester Strong Gin Sydney, NSW finger lime, juniper berry, coriander	20	
Brookie's Byron Slow Gin Byron Bay, NSW rose, watermelon, bright plum	14	
Archie Rose Sydney, NSW honey pomelo, jasmine, rose hip	16	30
Four Pillars Navy Strength Yarra Valley, VIC pineapple, verbena, lavender	21	38
Four Pillars Olive Leaf Yarra Valley, VIC earthy, tangy juniper, red berries	19	35
Never Never Triple Juniper McLaren Vale, SA pine needle, rosemary, earthy, citrusy	14	

International Gin	30ml	Martini
Beefeater United Kingdom citrus peels, angelica seed, almond	14	24
Beefeater 24 United Kingdom citrus, green tea	15	26
Monkey 47 Germany honey pomelo, jasmine, rose hip	22	45
Monkey 47 Barrel Cut Gin Germany pineapple, verbena, lavender	26	
Monkey 47 Sloe Gin Germany earthy, tangy juniper, red berries	23	
Plymouth United Kingdom juniper, coriander, cardamom	14	24
Plymouth Sloe Gin United Kingdom plum, pine, almond	16	
Hayman's Old Tom United Kingdom citrus, clove, rosemary	14	24

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International Gin	30ml	Martini
Bombay Sapphire United Kingdom citrus, cubeb berries	15	26
Peddlers Rare Eastern Gin China citrus, lotus flower, Sichuan pepper	17	
Martin Millers United Kingdom dried peel, nutmeg, thyme	15	26
Hendrick's Scotland cucumber, dried flower	17	26
Tanqueray No. 10 United Kingdom white grapefruit, camomile	17	30
Gin Mare Spain basil, olive	18	32
The Botanist Scotland wood sage, clover, spear mint	22	40
Ophir Spiced United Kingdom spices, citrus	14	24
Widges Gin United Kingdom forest floor, sweet pine, citrusy	13	

Perfect dry, wet or dirty. You name it, we make it.

Vodka	30ml	Martini
Absolut Sweden • Wheat vanilla, dried fruit, pepper	15	25
Absolut Elyx Sweden • Wheat vanilla, butterscotch, hazelnut	16	
Absolut Citrus Sweden • Wheat lemon, lime, orange, grapefruit	14	24
Belvedere Unfiltered Poland • Rye baked bread, salted caramel	14	
Zubrowka Bison Grass Poland • Rye sweet grass, vanilla, spring flowers	14	
Cîroc France • Grape snap frost, citrus peel, peppery spices	17	32
Belvedere Pure Poland • Rye toffee, marshmallow, Brazilian nut	17	32
Grey Goose France • Wheat aniseed, citrus peel, almond	18	33
Stolichnaya Elit Latvia • Wheat anise, lemon custard, tarragon	20	35
Tilde Raw South. Highlands, NSW • Grain velvety, citrusy, fresh pine	15	
Tried & True France • Wheat soft winter wheat	14	

Cognac	30ml
Martell VSOP soft spices, woody, fruity	18
Martell XO fig, red fruit, blackcurrant	52
Courvoisier VSOP coffee, chocolate, dried fruit	20
Remy Martin VSOP vanilla, dried apricot, candied pear	19
Hennessey VS almond, vanilla, peppery	16
Hennessey VSOP oaky, toffee, spicy	22
Hennessey XO candied fruit, spices	55

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Rum 30ml

Havana Club 3 Cuba pear, banana, hint of toffee, allspice	14
Havana Club Especial Cuba vanilla cream, butterscotch, mocha	15
Havana Club 7 Cuba dark caramel, bitter chocolate, espresso	16
Havana Cuban Spiced Cuba cloves, cinnamon, star anise	14
The Kraken Black Spiced Trinidad coffee, vanilla, cinnamon	15
Sailor Jerry Spiced United States of America almond, vanilla, cassia, cinnamon	14
Appleton Estate V/X Jamaica nuts, bittersweet molasses, orange peel	15
Plantation Pineapple Barbados tropical fruit, cloves, smoky	15
Diplomatico Reserva 12 Venezuela dark caramel, bitter chocolate, espresso	20
Ron Zacapa Centenario 23 Guatemala dark mocha, roasted nut, dried cherry	20
Ron Zacapa Centenario X.O. Guatemala burnt caramel, brown spices, marshmallow	40
Captain Morgan Spiced Jamaica cinnamon, clove, dried fruit	13
Goslings 151 Bermuda spicy cinnamon, orange zest	26
Husk Distillers Coconut Australia fresh, rich, elegant grassy undertone	15
Husk Distillers Pure Cane Australia bold, grassy, fresh, full flavoured	15
Matusalem Gran Reserva 15 YO Dominican Republic caramel, vanilla, woody campfire	18
Plantation Original Dark Barbados and Jamaica white raisin, dried pineapple, spicy	14
Plantation Three Stars Barbados, Trinidad, Jamaica biscuit, dark chocolate, root beer	14
Wray & Nephew Jamaica ripe fruit, spicy warmth, hints of ripe banana	18
Malibu Barbados creamy, delicately sweet, fruity	13
Sagatiba Cachaça Pura Brazil minty freshness, buttery nuts, cookie dough	14

Tequila

30ml

Olmeca Altos Plata	17
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spice with glassy notes, citrus, pepper

Olmeca Reposado	14
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floral lilac, cardamom, stewed apple

Don Julio Blanco	18
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pepper, smoked pear, citrus

Don Julio Reposado	22
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caramelised pecans, pineapple, w. pepper

Don Julio Anejo	28
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oaky caramel, saltwater taffy, pickled brine

Herradura Silver	18
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sweet agave, woody, smooth, refreshing

Herradura Anejo	21
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cooked agave, toasted oak, dried fruit

Herradura Reposado	19
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cooked agave, vanilla, butter

Patrón Silver	20
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fruits, citrus, light pepper

Arquitecto Blanco	18
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citrus, grass, pepper

Fortaleza Blanco	27
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citrus, vanilla, basil

G4 Blanco	22
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pepper, earthy, mineral

Don Fulano Reposado	22
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oak, pepper, vanilla

Don Julio 1942	50
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butterscotch, dried grass, old wood

Mezcal

30ml

Illegal 100% Agave Reposado	18
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spicy green apple, butter menthol

Wahaka Espadin	20
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smoky, earthy, sweet

Don Amado Rustico	26
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smoky, fruity, floral

La Travesia Destilado de Agave	21
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earthy smoke, cherry, sweet tobacco

Alipús San Juan	22
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ground nuts, floral, oak

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Single Malt Whisky

Speyside	30ml
The Glenlivet 15 "French Oak"	22
The Glenlivet 18	26
The Glenlivet 21	70
The Glenlivet 25	100
The Glenlivet Founder's Reserve	15
The Glenlivet Caribbean Reserve	14
Aberfeldy 12	15
Aultmore 12	15
Benromach 10	20
Benromach 30	116
Cragganmore 12	17
Craigellachie 13	15
Glenfarclas 21	46
Glenfiddich 12	20
Glenfiddich 15 - Solera	20
Glenfiddich 18	30
Glenfiddich 21 Res. Rum Cask Finish	50
Glenfiddich 30	135
Glenfiddich IPA Cask	26
The Balvenie 12 "Double Wood"	21
The Balvenie 14 "Caribbean Cask"	30
The Balvenie 17 "Double Wood"	35
The Balvenie 21 "Port Wood"	62
The Macallan 12 "Double Cask"	30
The Macallan 12 "Fine Oak"	30
The Macallan 12 "Sherry Oak"	30
The Macallan 1998 G & M Speymalt	32
The Macallan 21	100
The Macallan 25	275

Single Malt Whisky

Highland 30ml

Dalwhinnie 15	26
Edradour 10	23
Glenmorangie 10	16
Glenmorangie Quinta Ruban 12	21
Glenmorangie Bacalta	22
Glenmorangie 18 Extremely Rare	30
Glenmorangie Signet	52
Oban 14	30
The Dalmore 12	24
The Dalmore 18	46
The Dalmore Cigar Malt	29
Speymalt Macallan 1998	32
Springbank 21	90

Islay 30ml

Ardbeg 10	20
Ardbeg Corryvreckan	35
Ardbeg Uigeadail	30
Bowmore 18-year-old.	30
Bruichladdich Octomore 7.1	32
Bruichladdich The Laddie Classic	18
Bunnahabhain Cask Strength 2009	35
Caol Ila 12	23
Caol Ila 30	150
Highland Park 12	20
Lagavulin 16	28
Laphroaig 10	20
Laphroaig 32"Sherry Cask Finish"	350
Laphroaig Quarter Cask	25
Talisker 10	27

Lowland 30ml

Ardbeg 10	20
Ardbeg Corryvreckan	35
Ardbeg Uigeadail	30

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Blended Scotch Whisky

30ml

Chivas Regal 12-year-old.	15
Chivas Regal XV 15-year-old.	15
Chivas Regal 18	25
Chivas Regal 25	80
Chivas Regal Royal Salute	40
Monkey Shoulder	14
Johnnie Walker Black Label	15
Johnnie Walker Gold Label	30
Johnnie Walker Blue Label	55

Irish Whiskey

30ml

Jameson's	14
Jameson's Black Barrel	15
Slane	15
Connemara 12	30
Redbreast 12	30

Canadian Whisky

30ml

Canadian Club	14
Canadian Club Classic 12	15
Royal Canadian Small Batch	17

Australian Whisky

30ml

Belgrove Distillery Aged Rye	40
Helleyers Road Pinot Noir Finish	22
Lark Classic	50
Lark PARA 50	100
Bakery Hill Classic Malt	40
Limeburners Single Malt	25

Taiwanese Whisky

30ml

Kavalan Solist Sherry Cask	45
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Indian Whisky

30ml

Paul John Edited Indian Single Malt	24
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Japanese Whisky

Osaka	30ml
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Suntory Whisky 'Kakubin'	15
Suntory Whisky "Toki"	18
Hibiki Harmony	32
Hibiki 12	30
Hibiki Blossom	70
Hibiki 17	85
Yamazaki Distiller's Reserve	28
Yamazaki 12	65
Yamazaki Sherry Cask 48%	90
Yamazaki 18	175

Yanamashi	30ml
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Hakushu Distiller's Reserve	31
Hakushu 12	68
Hakushu 18	85
Nikka Miyagiko, Hokkaido	25
Nikka From The Barrel	20

American Whiskey	30ml
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Old Forester Bourbon	14
Bulleit Bourbon	14
Bulleit Rye	15
Jim Beam Small Batch	15
Maker's Mark	15
Maker's 46	18
Rittenhouse Rye	18
Wild Turkey Bourbon	14
Wild Turkey Rare Breed	18
Woodford Reserve	15
Jack Daniels	15
Gentleman Jack	17
Booker's Bourbon	20
Knob Creek Rye	16
Fireball Cinnamon	14

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WHAT'S ON



Brown Sugar Band, live on Fridays

Live Music

Monday

8pm – late

The Monday Jam (Assorted artists)

📷 [themondayjam](#)

Tuesday

8 – 11pm

Suitz n Vibez (Jazz)

📷 [suitsnvibez](#)

Wednesday

8 – 11pm

The Fuss ft. Cavan Te (Mixed)

📷 [thefussband](#) & [cavante](#)

Thursday

8 – 11pm

Larger Than Lions (Pop)

📷 [larger_than_lions_official](#)

Friday

7pm – late

Brown Sugar Band (R&B)

📷 [brownsugarmusic](#)

Saturday

7pm – late

DJ Trey & DJ Pacheco (R&B)

📷 [djtrey_ash](#) & [pachecstagram](#)

Dine Like A Member

Join **Hilton Honors** today via the below QR code, to receive **up-to 25% discount** off your bill.



Junglebird – New Dimension cocktail

More Info

Hilton Honors Base & Silver members -10%

Hilton Honors Gold & Diamond members -25%

*terms & conditions apply.



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