





# Marble Bar

- EST. 1893 -

# 130 YEARS OF MARBLE BAR



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.

Showcased alongside the intricate fixtures of the bar, are 13 paintings by artist Julian Ashton, commissioned in the late 1800's for a record-breaking sum. The paintings embody the seasons, the senses, weather patterns and times of day through the popular Edwardian vehicle of female nudes.

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 new signatures, inspired by the decades prior.



10% Sunday surcharge and 15% public holiday surcharge applies. Credit/debit card surcharge of 2.0% applies to all payments made at the venue (AMEX, Visa, MasterCard, Diners, CUP/JCB all accepted).

## JAPANESE WHISKY OSAKA

gls/btl

Hibiki 12

30

Hibiki 17

85

Yamazaki Distiller's Reserve

28

## JAPANESE WHISKY YANAMASHI

gls/btl

Hakushu Distiller's Reserve

31

Hakushu 18

85

Nikka From The Barrel

20

## AMERICAN WHISKY

30 ml

Martini

Bulleit Bourbon

15

26

Bulleit Rye

15

30

Maker's Mark

15

28

Rittenhouse Rye

18

32

George Dickel

18

32

Woodford Reserve

15

26

Jack Daniel's

15

## BLENDDED SCOTCH WHISKY

gls/btl

Johnnie Walker Red Label 15

Johnnie Walker Black Label 16

Johnnie Walker Double Black 17

Johnnie Walker Green Label 18

Johnnie Walker Gold Reserve Label 25

Johnnie Walker Aged 20 Years 30

Johnnie Walker Blue Label 55

## IRISH WHISKY

gls/btl

Jameson's 14

## CANADIAN WHISKY

gls/btl

Canadian Club 14

Fireball 14



# DINE LIKE A MEMBER



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

## **More Info:**

Hilton Honors Base & Silver members -10%  
Hilton Honors Gold & Diamond members -25%  
*\*terms & conditions apply*



## GIVE US A LIKE ON

 @marblebarsyd

 @marblebarsyd



# LIVE MUSIC

Every week.

**MONDAYS**  
**8PM-LATE**

THE MONDAY JAM (ROTATING ARTISTS)

 @themondayjam

**TUESDAYS**  
**8PM-11PM**

LIMITED EDITION DUO (R&B, SOUL, ACOUSTIC VIBES)

 @limitededitionband

**WEDNESDAYS**  
**8PM-11PM**

LARGER THAN LIONS (POP)

 @larger\_than\_lions\_official

**THURSDAYS**  
**8PM-11PM**

FINESSE MUSIC GROUP

 finessemusicgroup

**FRIDAY**  
**7PM-LATE**

DJ TREY + BROWN SUGAR (R&B)

 @djtrey\_ash & @brownsugarmusic

**SATURDAY**  
**7PM-LATE**

DJ PACHECO (R&B)

 @pachecstagram

## **SINGLE MALT WHISKY SPEYSIDE**

gls/btl

The Glenlivet 18	26
The Glenlivet 21	70
The Glenlivet 25	100
Glenfiddich 12	20
Glenfiddich 18	30
The Balvenie 12 "Double Wood"	21
The Balvenie 14 "Caribbean Cask"	28
The Balvenie 21 "Port Wood"	62
The Macallan 12 "Double Cask"	30

## **SINGLE MALT WHISKY ISLAY**

gls/btl

Ardbeg 10	18
Bowmore 18	30
Highland Park 12	20
Lagavulin 16	28
Laphroaig 10	20
Talisker 10	27



## TEQUILA

30 ml

**CASAMIGOS BLANCO**

15

**CASAMIGOS REPASADO**

16

**CASAMIGOS ANEJO**

18

**DON JULIO BLANCO**

18

PEPPER, SMOKED PEAR, CIRTUS

**DON JULIO REPOSADA**

22

CARAMELISED PECANS, PINEAPPLE PEPPER

**DON JULIO ANEJO**

25

CARAMEL, SALTWATER TAFFY, PICKLED BRINE

**DON JULIO 1942**

55

Butterscotch, dried grass, old wood



## MEZCAL

30 ml

**CASAMIGOS**

18

# DRINK SPECIALS



## SOCIAL HOUR

MONDAY TO WEDNESDAY | 4-6PM

**Signature Cocktails** | \$18

**House Spirits** | \$10

**House Wines** | \$12

**Draught Beers** | \$10





# FOOD

**4pm - 11pm**

(4pm - 10pm on Sundays)

*BARTENDER TIP: Finish the night with one of our Cognac's*

## COGNAC 30 ml

**MARTELL VSOP** 18  
Soft spices, woody, fruity

**MARTELL XO** 52  
Fig, red fruit, blackcurrant

**HENNESSEY VSOP** 22  
Poaky, toffee, spicy

**HENNESSEY XO** 55  
Candied fruit, spices



## RUM 30 ml

**BUNDABERG** • Australia 15

**BUNDABERG Small BATCH** • Australia 17

**BUNDABERG SUNNY PINEAPPLE** • AUSTRALIA 17

**DIPLOMATICO RESERVA 12** • Venezuela 20

**CAPTAIN MORGAN SPICED** • Jamaica 15

**MALIBU** • Barbados 15

**SAGATIBA CACHAÇ A PURA** • Brazil 15



## INTERNATIONAL GIN

30 ml

Martini

**GORDONS** • United Kingdom  
Bold juniper flavor and notes of citrus

15

22

**AVIATION** • OREGON  
Honey pomelo, jasmine, rose hip

22

45

**PLYMOUTH SLOE GIN** • United Kingdom  
Plum, pine, almond

16

**BOMBAY SAPPHIRE** • United Kingdom  
Citrus, cubeb berries

15

23

**HENDRICK'S** • Scotland  
Cucumber, dried flower

16

26

**TANQUERAY** • United Kingdom  
White grapefruit, camomile

17

30

**TANQUERAY NO 10** • Spain  
White grapefruit, camomile

18

32

**PERFECT DRY, WET OR DIRTY. YOU NAME IT, WE MAKE IT.**

**MARINATED OLIVES** (GF, DF, NF, Vegan) 10

**GRILLED FLATEBREAD, ZAATAR AND TOUM** (Vegan) 10

**PRAWN COCKTAIL ROLLS, LIME** (2EA) 24

**CHICKEN JALAPEÑO AND CILANTRO EMPANADAS** (4) (NF) 22  
Served with guacamole and salsa criolla

**CORN AND PUMPKIN FRITTER WITH ROMESCO SAUCE** (Vegan) 19

**BABY BEER BATTERED WHITING (4 PCS)** (NF) 19  
With fries and yuzu aioli

**CHORIZO CROQUETTAS** 15  
With chilli and saffron mayonnaise

**KOREAN FRIED CHICKEN BURGER** 29  
Asian slaw, cucumber namul and gochujang mayonnaise

**FRENCH FRIES** (NF, Vegan) 15  
With truffle oil and sprinkled parmesan

**FRENCH FRIES AIOLI AND TOMATO SAUCE** (NF, Vegan) 13

**CHARCUTERIE BOARD** (DF) 28/48  
Selection of cured meat served with pickles and grilled sourdough

**CHEESE PLATTER AND CONDIMENTS** 28/48

**MARGHERITA PIZZA** (Vegan) 24  
Tomato sauce, mozzarella and basil

**PEPPERONI PIZZA** 26  
Tomato sauce, mozzarella and pepperoni

**PRAWN PIZZA** 26  
Tomato sauce, prawn, onion and garlic

\*GLUTEN-FREE PIZZA AVAILABLE, SURCHARGE \$5



# DRINKS

# SPIRITS

VODKA	30 ml	Martini
<b>SMIRNOFF-</b> Russian	15	22
<b>KETEL ONE</b> • Netherlands	16	30
<b>KETEL ONE CITRON</b> • Netherlands	17	33
<b>GREYGOOSE</b> . France	17	
<b>BELVEDERE</b> . Poland	17	

AUSTRALIAN GIN	30 ml	Martini
<b>ARCHIE ROSE</b> • Sydney, NSW Honey pomelo, jasmine, rose hip	16	30
<b>Navy Strength</b> • Yarra Valley, VIC Pineapple, verbena, lavender	21	38

PERFECT DRY, WET OR DIRTY. YOU NAME IT, WE MAKE IT.



# SPIRITS



# SIGNATURE COCKTAILS



Join us on a journey as you discover  
the signature cocktails that honour  
decades of history.



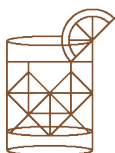


## LEGACY

\$25

**Aquavit / Cocchi Americano Blanco /  
Starward / Cointreau**

*A tribute to George Adams, founder of Marble Bar. The cocktail features Australian botanicals, like lemon myrtle and Tasmanian pepperberry, honouring Adams' pioneering spirit and Australia's unique flora.*



## HERITAGE

\$26

**Sheep Whey Vodka / Eucalyptus / Yuzu /  
Sarsaparilla Soda**

*Celebrates Marble Bar's connection to the Hilton Hotel and its enduring significance. The use of Tasmanian Sheep Whey Vodka and eucalyptus syrup highlights Australian ingredients and Marble Bar's lasting legacy*



## GOLDEN PINEAPPLE

\$24

**Casamigos Reposado / Malibu /  
Vanilla / Pineapple**

*A nod to the iconic Queensland pineapple, symbolised by the Big Pineapple, a heritage-listed attraction on the Sunshine Coast, celebrating Australia's agricultural richness.*

# BEER SELECTION

## DRAUGHT • 425 ML

### HAHN SUPER DRY LAGER | 15

NSW • ABV 4.6 %

### STONE & WOOD PACIFIC ALE | 16

NSW • ABV 4.4 %

### KIRIN LAGER | 16

Yokohama, Japan • ABV 5.0 %

## BOTTLED • 330ML

### HEINEKEN ZERO | 11

Netherlands • ABV 0.0 %

### JAMES BOAG'S LIGHT | 11

Launceston, TAS • ABV 2.9 %

### JAMES SQUIRE ORCHARD CRUSH CIDER | 13

NSW • ABV 4.8 %

### GUINNESS DRAUGHT CAN (500ML) | 15

Ireland • ABV 4.2 %

## WHITE

gls/btl

2023 The Lane Pinot Gris • Adelaide Hills, SA	15/72
Pencarrow Sauvignon Blanc • Martinborough, NZ	15/70
2024 Best's Wines Riesling • Great Western, VIC	16/75
2023 Pedestal Chardonnay • Margaret River, WA	17/80
2021 William Fèvre, Petit Chablis • Burgundy, France	22.5/110
2021 Lake's Folly Yellow Label Chardonnay • Hunter Valley, NSW	230

## ROSÉ

gls/btl

2023 M de Munity Rose • Provence, France	16/72
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## REDS

gls/btl

2022 Gemtree Cinnabar GSM • McLaren Vale, SA	15/68
2022 Bremerton 'Special Release' Malbec • Longhorne Creek, SA	15/68
2023 Hentley Farm 'Villain & Vixen' Shiraz • Barossa, SA	16/75
2023 Oakridge 'Yarra Valley Range' Pinot Noir • Yarra Valley, VIC	16/70
2019 Rymill Cabernet Sauvignon • Coonawarra, SA	90
2020 Rockford 'Basket Press' Shiraz • Barossa, SA	270



*Upon request, an extensive wine list is available, curated by Head Sommelier Mauro Bortolato.  
Available from 5-10 pm.*



## THREE SISTERS

\$26

**West Wind / Tiny Bear “The Gypsy” / Pot & Still Fig Gin / Cointreau / Pink Lady Apple / Lychee & Pineapple Jam**

*Inspired by the Three Sisters rock formation in the Blue Mountains, this cocktail uses three Australian gins from Western Australia, Victoria, and Adelaide to honour a famous Aboriginal legend.*



## BY THE WHARF

\$28

**Ned Classic Cask / Black Cardamom / Cinnamon / Aromatic Bitters**

*Honours “Tubby” Williams, a beloved wharfie patron. The Tasmanian whisky ties to Marble Bar’s community, celebrating its patrons and rich history of camaraderie*

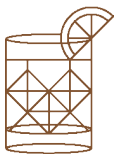


## FAUSTINE

\$25

**Smirnoff Vodka / Ginger Syrup / Lemon / Yuzu Sour Mix**

*Eliza Ashton was the first wife of Julian Ashton. She wrote for the Sydney Morning Herald and the Daily Telegraph under the names ‘Mrs Julian Ashton’ and ‘Faustine’.*



WHAT MINES  
IS MINE  
\$25

**Pluto Rum / Maple Syrup / Apple /  
Aromatic Bitters**

*Represents George Adams' early career in gold mining. Western Australian rum and apple juice symbolise natural wealth, paralleling the prosperity he brought to Marble Bar.*



TASMAN  
SPARKLER  
\$23

**Aperol / St. Germain / Lemon / Prosecco**

*Featuring Australian sparkling wine from Tasmania, this cocktail pays homage to local winemaking excellence, reflecting Australia's growing prominence in the wine world.*

# WINE

## CHAMPAGNE

gls/btl

Pommery Brut Royal NV

32/160

Veuve Cliquot Yellow Label NV

200

2013 Dom Perignon Vintage

680

2015 Louis Roederer Cristal

800

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*SOMMELIER TIP: Pair one of our brut champagne's with our Korean fried chicken burgers*

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## SPARKLING

gls/btl

Castelli Estate The Sum Prosecco South East Australia NV

14/58

Taltarni "Essence" Blanc de Blanc, Victoria NV

68

Taltarni "Essence" Rose, Victoria NV

72





# BEER & WINE



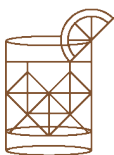


## DORIS MARTINI

**\$24**

**Riesling / Hendricks Gin / St. Germain /  
Rose Syrup**

*Doris Smith was a beloved barmaid who worked at Marble Bar during the 1960s. This cocktail represents everything she was - sweet, elegant and strong.*



## BORN LUCKY

**\$25**

**Plantation Pineapple Rum / Havana Club Rum /  
Passionfruit / Lime / Vanilla / Banana Liqueur**

*Creating the balance between tropical flavors with the hint of spices. The spiced rum is enhanced by the raw cinnamon bark*

# CLASSICS



Looking for your favourite classic cocktail?  
Ask our friendly bar team for your favourite.



# NO BUZZ

**Zero alcohol.**



## PITT SPRITZ \$20

**Lyre's Italian Spritz / Tonic / Mango /  
Passionfruit**



## GEORGE SPRITZ \$20

**Lyre's Dry London Spirit / Lyre's Italian  
Orange / Yuzu Soda / Lemon**



## SANCTUARY \$20

**Lyre's Dark Cane Spirit / Lyre's Orange Sec /  
Lemon / Ginger Ale**



## GOULBOURN TROPICS \$20

**Lyre's White Cane Spirit / Coconut /  
Pineapple**

***Craving something else?***

*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.*