

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, CUP/JCB all accepted).

DRINK SPECIALS

WHISKY OF THE WEEK

Enjoy 25% off a selected whisky



MARBLE HOUR

MONDAY TO WEDNESDAY | 5-8PM

Selected Cocktails | \$18

Espresso Martini

Lychee Martini

Old Fashioned

Aperol Spritz

Negroni

House Wines | \$12

Draught Beers | House Spirits | \$10

Grazing Platter for 4 pax | \$32

LIVE MUSIC

Every week.

MONDAYS THE MONDAY JAM (ROTATING ARTISTS)

8PM-LATE @ @themondayjam

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

WEDNESDAYS LARGER THAN LIONS (POP)

THURSDAYS FINESSE MUSIC GROUP (POP)

FRIDAY DJ TREY + BROWN SUGAR (R&B)

SATURDAY DJ PACHECO (R&B)

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









BAR MENU

MARINATED OLIVES (GF, DF, NF, Vegan)	12
GRILLED FLATBREAD, ZAATAR AND TOUM (Vegan)	12
PRAWN COCKTAIL ROLLS, LIME	12
CUCMBER, TARAMASALATA, LEMON, OLIVE OIL, BREADCRUMBS	21
CHARGRILLED AND MARINATED MEDITERRANEAN SEAFOOD TAPAS PLATE	26
SALT AND PEPPER SQUID, CHILI & LIME MAYONNAISE	20
VEGETARIAN SPRING ROLLS, SWEET CHILLI SAUCE (Vegan)	20
BABY BEER BATTERED WHITING WITH FRIES AND YUZU AIOLI (NF)	20
CHORIZO CROQUETTES, AIOLI	18
KOREAN FRIED CHICKEN SLIDERS, ASIAN SLAW, CUCUMBER NAMUL,	29
GOCHUJANG MAYONNAISE	
TRUFFLE FRIES, TRUFFLE OIL, GRATED PARMESAN (NF)	14
FRENCH FRIES, TOMATO SAUCE (NF,Vegan)	13
3 CHEESE PLATTER, CONDIMENTS, CRACKERS, FRUIT BREAD	28/48
CHARCUTERIE BOARD SELECTION OF CURED MEATS, PICKLES, GRILLED	28/48
SOURDOUGH	
CHURROS IN CINNAMON SUGAR, WARM CHOCOLATE SAUCE (V)	16

PIZZA \$28

TRUFFLE PIZZA

BIANCA TRUFFLE, PORCINI
MUSHROOM, PROSCIUTTO, TRUFFLE OIL

VEGETARIAN PIZZA

CHARGRILLED VEGETABLES AND GOAT CHEESE (V)

FOUR CHEESE

ITALIAN FOUR CHEESE, BASIL OIL AND FRIED BASIL (V)

PEPPERONI

SEMI-DRIED TOMATO, FIOR DI LATTE, OLIVES, ONION

Gluten free pizza available on request. Choose up to 4 ingredients from below Anchovies, chili flakes, bacon, pepperoni, prosciutto, chicken, capsicum, mushroom, onion, olive

GF: Gluten Free, DF: Dairy Free, NF: Nut Free, V: Vegetarian, VGN: Vegan



SIGNATURE COCKTAILS

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





Aquavit / Cocchi Americano Blanco Starward Whisky / 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.



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.



\$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.



West Winds Gin / 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.



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.



Smirnoff Vodka / Ginger Syrup / Lemon Yuzu Sour Mix

Eliza Ashton was the first wife of Julian Ashton, who was commissioned to produce the 13 paintings you see in Marble Bar today. Eliza wrote for the Sydney Morning Herald and the Daily Telegraph under the names 'Mrs Julian Ashton' and 'Faustine'.



WHAT MINES
IS MINE
\$25



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.



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.



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, not to be messed with.



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

Creating the balance between tropical flavors with the hint of spices. People that knew him well always said of huge, convivial George "It's better to be born lucky than rich" George was "born lucky" alright, but he was also a prodigious worker.

CLASSICS

Looking for your favourite classic cocktail?

Ask our friendly bar team for your favourite.



NO BUZZ

Zero alcohol.



PITT SPRITZ \$20

Lyer'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.

BEER & WINE



WINE

CHAMPAGNE	gls/btl
Pommery Brut Royal NV	32/160
Veuve Clicquot Yellow Label NV	200
2013 Dom Perignon	680
2015 Louis Roederer Cristal	800

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

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



WHITE	gls/btl
The Lane Pinot Gris • Adelaide Hills, SA	15/72
Pencarrow Sauvignon Blanc • Martinborough, NZ	16/75
Best's Wines Riesling • Great Western, VIC	16/75
Pedestal Chardonnay • Margaret River, WA	17/80
William Fèvre, Petit Chablis • Burgundy, France	90
2021 Lake's Folly Yellow Label Chardonnay • Hunter Valley, NSW	230
ROSÉ	gls/btl
La Gordonne Rosé • Provence, France	16/72
REDS	gls/btl
Gemtree Cinnabar GSM • McLaren Vale, SA	15/68
Bremerton 'Special Release' Malbec • Longhorne Creek, SA	15/68
Hentley Farm 'Villain & Vixen' Shiraz • Barossa, SA	18/85
Oakridge 'Yarra Valley Range' Pinot Noir • Yarra Valley, VIC	18/80

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

Available from 5-10 pm.

90

270

Rymill Cabernet Sauvignon • Coonawarra, SA

2020 Rockford 'Basket Press' Shiraz • Barossa, SA

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 %

GUINNESS STOUT | 18

Ireland • ABV 4.2 %

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 %

SPIRITS



SPIRITS

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

AUSTRALIAN GIN	30 ml	Martini
ARCHIE ROSE • Sydney, NSW Honey pomelo, jasmine, rose hip	16	30
Navy Strength • Yarra Valley, VIC	21	38

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



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.

JAPANESE WHISKY OSAKA	30 ml
Hibiki 12	30
Hibiki 17	85
Yamazaki Distiller's Reserve	28

JAPANESE WHISKY YANAMASHI	30 ml
Hakushu Distiller's Reserve	31
Hakushu 18	85
Nikka From The Barrel	20

AMERICAN WHISKY	30 ml	Manhattan
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	

BLENDED SCOTCH WHISKY	30 ml
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
Jameson's	14
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CANADIAN WHISKY	30 m
Canadian Club	14
Fireball	14



SINGLE MALT WHISKY SPEYSIDE	30 ml
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	30 ml
Ardbeg 10	18
Bowmore 18	30
Highland Park 12	20
Lagavulin 16	28
Laphroaig 10	20

27

Talisker 10

TEQUILA	30 ml
CASAMIGOS BLANCO CITRUS, FLORAL, AGAVE	15
CASAMIGOS REPASADO TROPICAL FRUIT, VANILLA, OAK	16
CASAMIGOS ANEJO SOFT CARAMEL, VANILLA, HINT OF SPICE	18
DON JULIO BLANCO PEPPER, SMOKED PEAR, CIRTUS	18
DON JULIO REPOSADA CARAMELISED PECANS, PINEAPPLE PEPPER	22
DON JULIO ANEJO CARAMEL, SALTWATER TAFFY, PICKLED BRINE	25
DON JULIO 1942 BUTTERSCOTCH, DRIED GRASS, OLD WOOD	55
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MEZCAL	30 ml

CASAMIGOS

18

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

COGNAC	30 ml
MARTELL VSOP SOFT SPICES, WOODY, FRUITY	18
MARTELL XO FIG, RED FRUIT, BLACKCURRANT	52
HENNESSEY VSOP POAKY, TOFFEE, SPICY	22
HENNESSEY XO CANDIED FRUIT, SPICES	55

RUM	30 m
BUNDABERG • Australia	15
BUNDABERG Small BATCH • Australia	17
BUNDABERG SUNNY PINEAPPLE • AUSTRALIA	17
DIPLOMATICO RESERVA 12 • Venezuela	20
CAPTAIN MORGAN SPICED • Jamaica	1.5
MALIBU • Barbados	15
SAGATIRA CACHAC A PURA • Brazil	1.5