

# CAFE SYDNEY

The logo for Cafe Sydney features the words "CAFE SYDNEY" in a bold, black, sans-serif font. Below the text is a light gray reflection of the same text, creating a mirror effect.

15% Surcharge applies on all Public Holidays

10% Surcharge applies on all Sundays

**Cafe Sydney complimentary Wifi**

**Network:** Cafe\_Guest

**Password:** cafe guest

## LOUNGE MENU

### SMALL PLATES

Sicilian olives, orange, fennel, garlic, green chilli .....	10
Spiced eggplant dip, naan bread .....	18
Moreton Bay bug, crab, salmon roe tacos (three per serve).....	21
Tandoori prawn, mint yoghurt .....	27
Tin of Spanish white anchovies, grilled onions, toast .....	26

### OYSTERS – FRESHLY SHUCKED

Natural, eschalot, chives, pinot grigio vinegar	
Sydney rock .....	6.50 per piece
Pacific .....	6.50 per piece

### DESSERTS AND CHEESE

Dessert platter .....	55
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### CHEESE

1 Cheese.....	19	2 Cheese.....	33	3 Cheese.....	49	4 Cheese.....	59	5 Cheese.....	69
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Served with quince paste, poached fig, grape, fruit loaf wafer, lavosh

L'Artisan 'The Extravagant', cow milk – Timboon, Victoria

Bay of Fires Cheddar, cow milk – St. Helens, Tasmania

Kris Lloyd 'Rusty' Cheese, cow milk – Adelaide Hills, SA

Holy Goat 'La Luna', goat milk – Goldfields, Victoria

Berry's Creek Riverine Blue, buffalo milk – Gippsland, Victoria

Petit Four (per person) .....	6
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*\*Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our food will be allergen free*

## REFRESHMENTS

### WELL BEING CONCOCTIONS

Made using alcohol free spirits

<b>LYRE'S DARK-STORM</b> .....	16
Lyre's dark cane, Lyres American malt, lime, ginger beer, Angostura bitters	
<b>LYRE'S LIAR</b> .....	16
Lyre's Amoretti, lemon, orgeat, egg white	
<b>SEEDLIPS COLLINS</b> .....	16
Seedlip Garden 108, agave nectar, lime, rosemary, lavender, tonic	

### MOCKTAILS

<b>PASSIONFRUIT TWIST</b> .....	14
Crisp, long, refreshing	
Passionfruit, mango, Supasawa, cloudy apple juice, Capi ginger beer	
<b>CABANA</b> .....	14
Tall, tropical	
Blended mango, pineapple, lychee, raspberry	
<b>HOUSE MADE GINGER BEER</b> .....	14
Tropical, spicy	
Fresh squeezed ginger juice, sugar cane syrup, lime, lightly carbonated	
<b>CAFE SYDNEY'S ICED TEA</b> .....	12
Lemon, mint, organic English breakfast tea	
With 45ml Ketel One vodka .....	21
With 45ml Tanqueray gin .....	21
With 45ml Pampero Blanca rum .....	21
With 45ml Casamigos Reposado tequila .....	21

## BEER & CIDER

### AUSTRALIAN

<b>JAMES BOAGS LIGHT 2.9%ABV, TAS</b> .....	<b>9</b>
Clean, fresh aroma, fruit and malt character	
<b>JAMES BOAGS PREMIUM 5%ABV, TAS</b> .....	<b>10</b>
European style lager perfectly complements food	
<b>PIKES PILSNER, SA (375ML CANS)</b> .....	<b>12</b>
Traditional style using malted Australian barley, fresh and aromatic	
<b>KOSCIUSZKO PALE ALE 4.5%ABV, NSW</b> .....	<b>12</b>
Rich golden colour, tropical fruit, citrus zest, sweet malt	
<b>FIXATION IPA 6%ABV, NSW (330ML CANS)</b> .....	<b>12</b>
Juicy, fruity aromas robust flavours, firm bitterness	
<b>TWOBAY LAGER GLUTEN FREE 4.5%ABV, NSW (330ML)</b> ...	<b>12</b>
Refined tangerine and citrus aromas gluten free	
<b>BIG DROP P.A NON-ALCOHOLIC, VIC (375ML CANS)</b> .....	<b>14</b>
Citrus, grapefruit, malty, with a long finish, low calories	

## BEER & CIDER

### INTERNATIONAL

- ASAHI 5%ABV, JAPAN** ..... 12  
Rich flavour cuts to a clean, crisp elegant bitterness
- WEIHENSTEPHANER (500mL) 5.1%ABV, GERMANY** ..... 16  
Golden lager, sweet tasting, exceptionally well balanced
- CORONA 5.1%ABV, MEXICO** ..... 12  
Clean, subtle flavour, hint of sweetness
- MORETTI 4.6%ABV, ITALY** ..... 11  
Golden coloured beer, light flavour, balanced bitterness

### CIDER

- HILLS PEAR CIDER 6%ABV, SA**..... 10  
Ripe pear, hints of spice cinnamon vanilla with a long dry finish
- HELLO SUNSHINE APPLE 5%ABV, WA** ..... 10  
Crisp, easy-drinking, juicy sweet

## CAFE SYDNEY COCKTAILS

### FORGOTTEN CLASSICS

#### **DARK AND STORMY** ..... 21

A highball cocktail made with dark rum (the 'dark') and ginger beer (the 'stormy') over ice with lime and Angostura bitters.

Pampero especial rum, ginger beer, lime, served on the rocks

#### **CHARLIE CHAPLIN** ..... 22

Named after the famous comedian, this classic originated prior to 1920

From New York's Waldorf-Astoria Bar

Camden Valley sloe gin, crème de apricot, fresh lime, served straight up

#### **CHAMPAGNE COCKTAIL** ..... 24

A recipe for the cocktail appears as early as "Professor" Jerry Thomas' *Bon Vivant's Companion* (1862), which omits the brandy and is considered to be, the "classic" American version

Martell VS, Angostura bitters, sugar cube, Perrier-Jouët 'Grand Brut'

served straight up

#### **VESPER MARTINI** ..... 23

The original James Bond martini.

Tanqueray gin, Ciroc vodka, Lillet Blanc, lemon twist

served straight up

#### **PENICILLIN**..... 22

A modern classic created by Australian bartender Sam Ross and first served in 2005 at Milk & Honey bar, New York.

Johnnie Walker Black, Ardbeg 10yo, lemon, ginger syrup, honey water

served on the rocks

\* Our brilliant bar team are able to make your favourite classic

## CAFE SYDNEY COCKTAILS

### CAFE SYDNEY CONCEPTS

<b>PRICKLY PEAR</b> .....	<b>23</b>
Ciroc vodka, Dom Benedictine, pear, lemon	
<b>MEXICAN STANDOFF</b> .....	<b>24</b>
Casamigos reposado tequila, crème de Citron Vert et Gingembre, fresh lime, ginger	
<b>MACHU PISCO</b> .....	<b>22</b>
Barsol pisco, Licor 43, fresh lemon, passionfruit puree, egg white	
<b>TOTAL ECLIPSE OF THE HEART</b> .....	<b>21</b>
Ketel One vodka, apricot liqueur, lemon, coconut syrup, Angostura bitters	
<b>NEW YORK SOUR</b> .....	<b>22</b>
Johnnie Walker Black, lemon, simple syrup, egg white	
<b>CAFE SYDNEY LOUNGE</b> .....	<b>21</b>
Tanqueray gin, Pamper Blanco, crème de Citron Vert et Gingembre citron, Midori, lime, Kaffir lime leaf, cranberry	
<b>RHUBARB TOMMYS</b> .....	<b>23</b>
Herradura Plata tequila, house made rhubarb syrup, lime marmalade, lime	
<b>TOASTED COCONUT MARGARITA</b> .....	<b>22</b>
1800 coconut tequila, Cointreau, lime	
<b>HOUSE OF FIGS</b> .....	<b>23</b>
Captain Morgan spiced rum, Dom Benedictine, Aperol, house made fig syrup, fig puree, lemon, egg white	
<b>KRYPTONITE</b> .....	<b>22</b>
Hendricks gin, Suntory Midori, crème de pomme verte, honeydew, agave nectar	
<b>ROSE PILLAR</b> .....	<b>23</b>
Four Pillars gin, lemon, rose, lychee	

## CAFE SYDNEY COCKTAILS

### AFTER DINNER

**CAFE SYDNEY ESPRESSO** ..... 21

Cafe Sydney's own espresso martini

House made spiced fig syrup, Casamigos reposado tequila, Tuaca,  
dark crème de cacao, espresso

**SALTED CARAMEL MARTINI** ..... 22

Absolut Eylx vodka, butterscotch schnapps, Kahlua, house made salted caramel,  
cream, Murray River pink salt

**PAVLOVA COCKTAIL** ..... 22

Ketel One vodka, apricot liqueur, passionfruit, vanilla, lemon, egg white

**TIRAMISU COCKTAIL** ..... 22

Bulleit Bourbon, Baileys, Mozart chocolate, cream, coffee, vanilla ice-cream

**APPLE CRUMB PIE** ..... 21

Captain Morgan spiced rum, Poire William liqueur, crème de pomme verte,  
apple, lemon, vanilla syrup



# CAFE SYDNEY LOUNGE MENU

## BEFORE AND AFTER

### APERITIF (60mL)

Noilly Prat Dry, France .....	10
Martini Bianco, Italy .....	10
2021 Margan Ceres Hill 'Off Dry' Semillon, Hunter Valley, NSW .....	12
2019 Hughes & Hughes 'Riveaux Road' Pinot-Shiraz, Southern Tasmania.....	15
Lillet Blanc, France .....	10
Martini Rosso, Italy .....	10
Aperol, Italy .....	10
Campari, Italy .....	10
Pimms No. 1, UK .....	12

### SAKE (60mL)

Gekkeikan, Japan .....	13
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### PASTIS (30mL)

Pernod - Marseilles, France .....	9
Ricard - Marseilles, France .....	10

### DIGESTIVES

Toschi Lemoncello (60mL) - Emilia Romagna, Italy .....	13
Amaro Montenegro (60mL) - Bologna, Italy .....	13
Opal Bianca Sambuca (30mL) - Ghemme Italy .....	12

### SHERRY (60mL)

#### *Before (Dry to Medium)*

Equipo Navazos 'En Rama' <i>Manzanilla</i> 'I Think' - Sanlucar de Barrameda, Esp .....	13
Seppeltsfield DP 117 'Dry Flor' ( <i>Fino</i> ) <i>Apera</i> - Barossa, SA .....	9
Seppeltsfield DP 116 'Aged Flor' ( <i>Amontillado</i> ) <i>Apera</i> - South Australia .....	10
Bodegas Tradicion <i>Amontillado</i> 'Vors 30 Years' - Jerez, Spain .....	28

#### *After (Medium to Sweet)*

Seppeltsfield DP 38 'Rich Rare' ( <i>Oloroso</i> ) <i>Apera</i> - South Australia .....	11
Toro Albala 'Marqués de Poley' <i>Oloroso</i> - Montilla-Moriles, Esp .....	11
1994 Toro Albala Don <i>Gran Reserva Pedro Ximenez</i> - Montilla-Moriles, Esp .....	24

## CAFE SYDNEY LOUNGE MENU

### BEFORE AND AFTER

#### PORT & TAWNY (60mL)

Quinta do Noval 20 YO <i>Tawny Port</i> - Duoro Valley, Portugal .....	34
2001 Seppeltsfield 'Para' 21 YO <i>Tawny</i> - Barossa Valley, SA .....	18
Yalumba 'Museum Reserve' <i>Antique Tawny</i> 15 YO - South Eastern Australia .....	9

#### MADEIRA (60mL)

Henriques & Henriques <i>Rainwater</i> 3YO - Madeira, Portugal ( <i>Medium-Dry</i> ) .....	8
Henriques & Henriques <i>Sercial</i> 10YO - Madeira, Portugal ( <i>Dry</i> ) .....	15
Henriques & Henriques <i>Malvasia</i> 10YO - Madeira, Portugal ( <i>Sweet</i> ) .....	17

#### TOPAQUE (TOKAY) & MUSCAT (60mL)

Seppeltsfield 'DP 57' <i>Grand Tokay</i> - Rutherglen, Vic .....	11
Seppeltsfield 'DP 63' <i>Grand</i> - Rutherglen, Vic .....	11
All Saints <i>Grand Muscat</i> 375ml - Rutherglen, Vic .....	30

## CAFE SYDNEY LOUNGE MENU

### AFTER

#### LIQUEURS (30mL)

Cointreau, France .....	10
Grand Marnier, France .....	10
Green Chartreuse, France .....	10
Disaronno Amaretto, Italy .....	10
Frangelico, Italy .....	10
Tuaca, Italy .....	10
Licor 43, Spain .....	10
Bailey's Irish Cream, Ireland .....	10
Drambuie, Scotland .....	10
Southern Comfort, USA .....	10
Kahlua, Mexico .....	10
Tia Maria, Jamaica .....	10
Midori, Japan .....	10

#### BRANDY & COGNAC

Tesseron 'Lot 90 XO Ovation', Cognac .....	20
Frapin, Château de Fontpinot XO, Cognac.....	27
Martell XO, Cognac .....	29
Loujan 12YO, Bas Armagnac.....	15
1972 Château Laballe, Bas Armagnac .....	50
2005 Victor Gontier, Calvados Domfrontais .....	15
Roger Groult, Calvados Pays d'Auge 'Vénérable' 18YO .....	36

*For full list please refer to wine list*

# CAFE SYDNEY LOUNGE MENU

## SPIRITS

### VODKA

Ketel One (wheat), Holland .....	11
Ciroc (grapes), France .....	14
Fair Quinoa (Quinoa), France.....	14
Grey Goose (wheat), France .....	15
Archie Rose (wheat), Australia .....	14
Belvedere Pure (rye), Poland .....	14

### GIN

Tanqueray, UK .....	11
Tanqueray 'No. 10', UK .....	14
Brookies, Australia .....	13
Garden Grown, Australia .....	12
Four Pillars 'Rare Dry', Australia .....	14
Archie Rose, Australia .....	15
Never Never Southern Strength, Australia .....	15
Hendrick's, Scotland .....	15
Rutte Celery, Holland.....	13
Ester dry gin, Australia .....	14

# CAFE SYDNEY LOUNGE MENU

## SPIRITS

### BLENDDED WHISKEY

Johnnie Walker Black, Scotland .....	11
Chivas Regal 12yr, Scotland .....	12
Monkey Shoulder, Scotland .....	12
Johnnie Walker Blue, Scotland .....	44
Jameson, Ireland .....	11
Toki, Japan .....	22

### SINGLE MALT WHISKY

Talisker 10yr, Isle of Skye .....	14
Balvenie doublewood 12yr, Speyside .....	14
Singleton 12yr, Speyside .....	16
Glenlivet 18yr, Speyside .....	19
Glenfiddich 18yr, Speyside .....	21
Cardhu 14yr, Speyside.....	28
Ardbeg 10yr, Islay .....	15
Lagavulin 12yr, 'special release' Islay .....	42
Oban 14yr, Highlands .....	16
Royal Lochnagar 16yr Highlands .....	48

# CAFE SYDNEY LOUNGE MENU

## SPIRITS

### AMERICAN WHISKEY

Bulleit, USA .....	11
Bulleit Rye, USA .....	12
Wild Turkey, USA .....	11
Jack Daniel's, USA .....	12
Makers Mark, USA .....	13
Woodford Reserve, USA .....	14
Michter's Straight Rye, USA .....	13
Canadian Club 12yr, Canada .....	12

### RUM

Pampero Blanca, Venezuela .....	11
Captain Morgan spiced rum, Jamaica .....	11
Mt Gay XO, Barbados .....	15
Goslings 'Black Seal', Bermuda .....	14
Sailor Jerry Spiced Rum, Virgin Islands .....	14
Bacardi Grand Reserve Limitada, Puerto Rico .....	28
BarSol Queirolo Pisco, Peru .....	12

### TEQUILA & MEZCAL

Casamigos Reposado .....	11
Don Julio Añejo .....	18
Don Julio 1942 .....	42
Herradura Plata.....	16
Patron XO Cafe.....	31
Casamigos ( <i>mezcal</i> ) .....	12
Vidal ( <i>mezcal</i> ) .....	14
Illegal Joven ( <i>mezcal</i> ) .....	14

CAFE SYDNEY LOUNGE MENU

**REFRESHMENTS**

**BOTTLED SOFT DRINKS ..... 8**

- Coca-Cola
- Coca-Cola No Sugar
- Lift
- Sprite
- Cascade dry ginger ale
- Cascade soda water
- Capi dry tonic
- Capi blood orange
- Capi Yuzu
- Capi ginger beer

**FRUIT JUICES ..... 7**

**NUDIE**

- Nothing but 21 Oranges
- Nothing but 20 Apples (cloudy)

**EAST COAST**

- Pineapple
- Tomato
- Cranberry
- Pink Grapefruit

# CAFE SYDNEY LOUNGE MENU

## REFRESHMENTS

### WATER

Antipodes Still (1000mL) .....	14.5
Antipodes Sparkling (1000mL) .....	14.5
Antipodes Still (500mL) .....	7.5
Antipodes Sparkling (500mL) .....	7.5