

CAFE SYDNEY

15% Surcharge applies on all Public Holidays

Cafe Sydney complimentary Wifi

Network: Cafe_Guest

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LOUNGE MENU

SMALL PLATES

Sicilian olives, orange, fennel, garlic, green chilli.....	10
Spiced eggplant dip, naan bread	16
Duck liver parfait, wagyu bresaola, cherry cream, toasted sourdough.....	32
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	50
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CHEESE

1 Cheese..... 19 2 Cheese..... 33 3 Cheese..... 49 4 Cheese..... 59 5 Cheese..... 69

Served with quince paste, poached fig, grape, fruit loaf wafer, lavosh

L'Artisan Marcel, cow milk – Timboon, Victoria

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

Section 28 Monte Forte, 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)	5
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BEER & CIDER

AUSTRALIAN

JAMES BOAGS LIGHT 2.9%ABV, TAS	9
Clean, fresh aroma, fruit and malt character	
JAMES BOAGS PREMIUM 5%ABV, TAS	10
European style lager perfectly complements food	
ATOMIC XPA 4.2%ABV, NSW (330ML CANS)	11
Upfront hop aromas, zesty summer fruit flavours, light bitterness balance	
KOSCIUSZKO PALE ALE 4.5%ABV, NSW	12
Rich golden colour, tropical fruit, citrus zest, sweet malt	
PIKES PILSNER 4.5%ABV, SA (375ML CANS).....	11
Traditional style using malted Australian barley, fresh and aromatic	
S & W JASPER ALE 5.4%ABV, NSW (375ML CANS).....	12
Red hoppy ale, roasted malts gives hint of caramel, toffee and hazelnut flavour	
ATOMIC IPA 5.6%ABV, NSW (330ML CANS).....	11
Zesty citrus, tropical fruit characters, subtle malt, lingering bitterness.	
FIXATION IPA 6%ABV, NSW (330ML CANS)	12
Juicy, fruity aromas robust flavours, firm bitterness	
PRANCING PONY BLACK ALE6% ABV, SA (CANS 375ML)...	12
Rich roasted malty flavours, coffee, chocolate, liquorice with moderate bitterness	
MISMATCH STOUT 6%ABV, SA (330ML CANS).....	12
Robust bitterness, choc malt shake	

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

FLYING BRICK PEAR 4.5%ABV, VIC	10
Vibrant, fruit driven with a clean dry finish	
HELLO SUNSHINE APPLE 5%ABV, WA	10
Crisp, easy-drinking, juicy sweet	
HILLS APPLE & GINGER 8%ABV, SA	10
Creamy, stone fruit, with hints of ginger and spices	

REFRESHMENTS

WELL BEING CONCOCTIONS

Made using alcohol free spirits

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

MOCKTAILS

PASSIONFRUIT TWIST	14
Crisp, long, refreshing	
Passionfruit, mango, Supasawa, cloudy apple juice, Capi ginger beer	
CABANA	14
Tall, tropical	
Blended mango, pineapple, lychee, raspberry	
HOUSE MADE GINGER BEER	14
Tropical, spicy	
Fresh squeezed ginger juice, sugar cane syrup, lime, lightly carbonated	
CAFE SYDNEY'S ICE TEA	12
Lemon, mint, organic English breakfast tea	
With 45ml Bombay Sapphire gin	21
With 45ml 42 Below vodka	21
With 45ml Bacardi Blanca rum	21
With 45ml Cazadores Reposado tequila	21

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.
Bacardi GOLD, ginger beer, lime, served on the rocks
- CLOVER CLUB** 20
Named after a gentleman's club in Philadelphia dating back to prohibition era.
Bombay Bramble gin, crème de framboise, lemon, raspberries, Peychard bitters, egg white, served straight up
- BRANDY CRUSTA**..... 22
Named for the crust of sugar on the rim, was invented by Joseph Santini, a bartender in New Orleans at his bar, Jewel of the South.
Martell VS, Cointreau, Maraschino Luxardo, lemon, Angostura bitters, simple syrup served straight up
- VESPER MARTINI** 23
The original James Bond martini.
Bombay Sapphire gin, Grey Goose 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.
Dewars 12yo, Ardberg 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

PRICKLY PEAR	23
Grey Goose pear, Dom Benedictine, pear, lemon	
MEXICAN STANDOFF	22
Cazadores Anejo tequila, crème de Citron Vert et Gingembre, fresh lime, ginger	
DELICADO	22
Barsol Pisco, Aperol, pink grapefruit, lime, agave nectar	
LEMON SGROPPINO	21
42 Below vodka, lemoncello, prosecco, lemon sorbet	
CS ELYX MULE	23
Absolut Elyx vodka, crème de Citron Vert et Gingembre, Capi ginger beer	
CAFE SYDNEY LOUNGE	21
Bombay Sapphire gin, Bacardi Blanco, crème de Citron Vert et Gingembre citron, Midori, lime, Kaffir lime leaf, cranberry	
WATERMELON COOLER	23
42 Below vodka, Cointreau, lime, watermelon, basil	
KRYPTONITE	22
Hendricks gin, Suntory Midori, crème de Pomme Verte, honeydew, agave nectar	
ROSE PILLAR	23
Four Pillars gin, lemon, rose, lychee	
COOL AS A CUCUMBER	25
Hendricks gin, St Germain elderflower liqueur, lime, cucumber, mint	

CAFE SYDNEY COCKTAILS

AFTER DINNER

CAFE SYDNEY ESPRESSO 21

Cafe Sydney's own espresso martini

House made spiced fig syrup, Cazadores 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 22

42 Below vodka, apricot liqueur, passionfruit, vanilla, lemon, egg white

CAFE SYDNEY LOUNGE MENU

BEFORE AND AFTER

APERITIF (60mL)

Noilly Prat Dry, France	10
Martini Bianco, Italy	10
2015 JC's Own 'Wermut' Marsanne, Barossa Valley, SA	10
2015 Margan 'Off Dry' Semillon, Hunter Valley, NSW	9
Lillet Blanc, France	10
Martini Rosso, Italy	10
Ravenworth 'Outlandish Claims Bitter Tonic' Grenache, Canberra District, NSW ..	12
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	10
Ricard - Marseilles, France	11

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	26

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
2000 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>)	18
Henriques & Henriques <i>Malvasia</i> 10YO - Madeira, Portugal (<i>Sweet</i>)	17

TOPAQUE (TOKAY) (60mL)

Seppeltsfield 'DP 57' <i>Grand Tokay</i> - Rutherglen, Vic	11
Chambers Rosewood 'Old Vine Muscadelle' (<i>Classic Tokay</i>) - Rutherglen, Vic	18
Stanton & Killeen <i>Rare</i> 375ml - Rutherglen, Vic	50

MUSCAT (60mL)

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
St Germain, France	10
Green Chartreuse, France	10
Chambord, France	10
Bénédictine, 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
De Kuyper Butterscotch Schnapps, Holland	10
Southern Comfort, USA	10
Kahlua, Mexico	10
Tia Maria, Jamaica	10
Midori, Japan	10

CAFE SYDNEY LOUNGE MENU

SPIRITS

VODKA

42 Below (wheat), NZ	11
Ketel One (wheat), Holland	12
Archie Rose (wheat), Australia	14
Grey Goose (wheat), France	15
Belvedere Pure (rye), Poland	14

GIN

Bombay Sapphire, UK	11
Tanqueray 'No. 10', UK	14
Rutte Celery, Holland.....	13
Brookies, Australia	13
Four Pillars 'Rare Dry', Australia	14
Archie Rose, Australia	15
Never Never Southern Strength, Australia	15
Hendrick's, Scotland	15
Roku, Japan	14
Smeaton's Bristol Method dry gin, UK	18

BRANDY & COGNAC

Martell VS, Cognac	11
Martell XO, Cognac	29
Frapin, Château de Fontpinot XO, Cognac.....	27
Loujan 12YO, Bas Armagnac.....	17
1962 Delord, Bas Armagnac	45
2005 Victor Gontier, Calvados Domfrontais	15
Roger Groult Calvados 'Pays d'Auge' Vénérable 18YO	36

CAFE SYDNEY LOUNGE MENU

SPIRITS

BLENDDED WHISKEY

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

SINGLE MALT WHISKY

Glenlivet 18yr, Speyside	19
Glenfiddich 18yr, Speyside	21
Balvenie doublewood 12yr, Speyside	14
Oban 14yr, Highlands	16
Ardbeg 10yr, Islay	15
Lagavulin 16yr, Islay	18
Talisker 10yr, Isle of Skye	14

GRAPPA

Grosset 'Grosset45', Australia	16
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CAFE SYDNEY LOUNGE MENU

SPIRITS

AMERICAN WHISKEY

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

RUM

Bacardi Blanca, Puerto Rico	11
Mt Gay XO, Barbados	15
Goslings 'Black Seal', Bermuda	14
Bacardi GOLD, Bahamas	13
Sailor Jerry Spiced Rum, Virgin Islands	14
Ron Zacapa 23, Guatemala	16
Bacardi Oakheart spiced rum, Puerto Rico	11
Bacardi Grand Reserve Limitada, Puerto Rico	28
BarSol Queirolo Pisco, Peru	12

TEQUILA

Cazadores Reposado	11
Don Julio Añejo	18
Herradura, Plata.....	16
Vidal (<i>mezcal</i>)	12

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 Yuzu

Capi ginger beer

FRUIT JUICES 7

NUDIE

Nothing but 21 Oranges

Nothing but 20 Apples (cloudy)

EAST COAST

Guava

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