

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, semi-transparent 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 |

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 |
|-----------------------|----|

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 '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 |
|-------------------------------|---|

**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

| | |
|---|----|
| 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 | |
| YUZU CLUB | 14 |
| Citrus, tall, refreshing | |
| Elderflower syrup, apple, yuzu, marmalade, Capi yuzu | |
| 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

| | |
|--|----|
| JAMES BOAGS LIGHT 2.9%ABV, TAS | 9 |
| Clean, fresh aroma, fruit, malt character | |
| JAMES BOAGS PREMIUM 5%ABV, TAS | 10 |
| European style lager perfectly complements food | |
| PINTAIL LAGER 4.2%ABV, NSW (375ML CANS) | 12 |
| Hoppy, Sauvignon Blanc, gooseberry characters | |
| ATOMIC HAZY 4.5%ABV, NSW (330ML CANS) | 12 |
| Juicy hop flavour, tropical fruits, light herbal notes | |
| PIKES PILSNER ,4.5%ABV SA (375ML CANS) | 13 |
| Traditional style using malted Australian barley, fresh and aromatic | |
| KOSCIUSZKO PALE ALE 4.5%ABV, NSW | 12 |
| Rich golden colour, tropical fruit, citrus zest, sweet malt | |
| TWOBAY LAGER GT FREE 4.5%ABV, NSW (330ML CANS) | 12 |
| Refined tangerine and citrus aromas gluten free | |
| BRIDGE ROAD BLING IPA 5.8%ABV, VIC (375ML CANS) | 13 |
| Traditional style, heavily hopped, malt | |
| PRANCING PONY BLACK ALE 6%ABV, SA | 12 |
| Roasted malt, coffee, chocolate, liquorice with moderate bitterness | |
| BIG DROP P.A NON-ALCOHOLIC ,0.5ABV VIC (375ML CANS).. | 14 |
| 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

HURRICANE 22

A New Orleans classic. The Hurricane is a sweet rum base cocktail from the 1950s

Pampero Blanco, Pampero Special, Fassionola syrup, fresh lime, orange, grenadine

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 'blanc de blanc' 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, 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 |
| Ciroc vodka, Dom Benedictine, pear, lemon | |
| MEXICAN STANDOFF | 24 |
| Casamigos reposado tequila, crème de Citron Vert et Gingembre, lime, ginger | |
| CAFÉ SYDNEY ELYX MULE | 23 |
| Absolut 'Elyx' vodka, crème de Citron Vert et Gingembre lime, Capi ginger beer | |
| WELCOME TO TIJUANA | 24 |
| Don Julio blanco, Grand Mariner, watermelon, coriander, lime | |
| CAFE SYDNEY LOUNGE | 22 |
| Tanqueray gin, Pamper Blanco, crème de Citron Vert et Gingembre, lime Midori, Kaffir lime leaf, cranberry | |
| RHUBARB TOMMYS | 23 |
| Herradura Plata tequila, house made rhubarb syrup, marmalade, lime | |
| POCO LOCO | 22 |
| Ketel One vodka, Licor 43, pineapple, passionfruit | |
| COOL AS A CUCUMBER | 24 |
| Tanqueray gin, St Germain liqueur, lime, elderflower cordial cucumber, mint | |
| KRYPTONITE | 22 |
| Hendricks gin, Suntory Midori, crème de pomme verte, honeydew, agave nectar | |
| ROSE PILLAR | 23 |
| Four Pillars gin, lemon, rose, lychee | |
| LEMON TREE | 24 |
| Grey Goose vodka, limoncello, crème de Citron Vert et Gingembre, lemon, Kaffir lime leaf | |
| HOUSE OF FIGS | 23 |

Captain Morgan spiced rum, Dom Benedictine, Aperol, house made fig syrup,
Fig puree, lemon, egg white

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 22

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

GOLDEN GAY TIME 23

Pampero special rum, Licor 43, Frangelico, crème de cacao, cream, caramel sauce, vanilla ice-cream, chocolate, biscuit crumb

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 |
|------------------------|----|

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

BLENDING 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 |
| 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 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 |