

CAFE SYDNEY

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	12
Spiced eggplant dip, naan bread	20
Queensland prawn, crab, salmon roe tacos (three per serve).....	27
Tandoori prawn, mint yoghurt	29

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	59
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CHEESE

1 Cheese..... 20 2 Cheese..... 36 3 Cheese..... 50 4 Cheese..... 62 5 Cheese..... 72

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)	8
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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

LYRE'S DARK-STORM	18
Lyre's dark cane, Lyres American malt, lime, ginger beer, Angostura bitters	
LYRE'S LIAR	18
Lyre's Amoretti, lemon, orgeat, egg white	
SEEDLIPS COLLINS	18
Seedlip Garden 108, agave nectar, lime, rosemary, lavender, tonic	

MOCKTAILS

PASSIONFRUIT TWIST	15
Crisp, long, refreshing	
Passionfruit, mango, Supasawa, cloudy apple juice, Capi ginger beer	
CABANA	15
Tall, tropical	
Blended mango, pineapple, lychee, raspberry	
HOUSE MADE GINGER BEER	15
Tropical, spicy	
Fresh squeezed ginger juice, sugar cane syrup, lime, lightly carbonated	
YUZU CLUB	15
Citrus, tall, refreshing	
Elderflower syrup, apple, yuzu, marmalade, Capi yuzu	
With 45ml Ketel One vodka	23
With 45ml Tanqueray gin	23
With 45ml Pampero Blanca rum	23
With 45ml Casamigos Reposado tequila	23

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)	13
Hoppy, Sauvignon Blanc, gooseberry characters	
ATOMIC HAZY 4.5%ABV, NSW (330ML CANS)	12
Juicy hop flavour, tropical fruits, light herbal notes	
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)	13
Refined tangerine and citrus aromas, gluten free	
PIKES PILSNER, SA	14
Traditional style using 100% malted Australian barley, fresh and aromatic	
BRIDGE ROAD BLING IPA 5.8%ABV, VIC (375ML CANS)	14
Traditional style, heavily hopped, malt	
PRANCING PONY BLACK ALE 6%ABV, SA	12
Roasted malt, coffee, chocolate, liquorice with moderate bitterness	
BIG DROP IPA NON-ALCOHOLIC 0.5%ABV, VIC (375ML CANS)... ..	14
Citrus fruit, with a bitter 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	18
Golden lager, exceptionally well balanced	
CORONA 4.5%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	12
Ripe pear, hints of spice cinnamon vanilla with a long dry finish	
HELLO SUNSHINE APPLE 5%ABV, WA	12
Crisp, easy-drinking, juicy sweet	

CAFE SYDNEY COCKTAILS

FORGOTTEN CLASSICS

HURRICANE 24

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

Pampero Blanco, Pampero Especial, Fassionala syrup, fresh lime orange,
grenadine

served on the rocks

CHARLIE CHAPLIN 23

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 25

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 25

The original James Bond Martini

Tanqueray gin, Ciroc vodka, Lillet Blanc, lemon twist
served straight up

PENICILLIN 23

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 talented bar team are able to make your favourite classic

CAFE SYDNEY COCKTAILS

CAFE SYDNEY CONCEPTS

PRICKLY PEAR	24
Ciroc vodka, Dom Benedictine, pear, lemon	
MEXICAN STANDOFF	25
Casamigos reposado tequila, crème de citron vert et gingembre, lime, House made ginger syrup	
CAFE SYDNEY ELYX MULE	24
Absolut 'Elyx' vodka, crème de citron vert et gingembre lime, Capi ginger beer	
WELCOME TO TIJUANA	25
Don Julio blanco, Grand Marnier, watermelon, coriander, lime	
CAFE SYDNEY LOUNGE	23
Tanqueray gin, Pamper blanco, crème de citron vert et gingembre, lime Suntory Midori, Kaffir lime leaf, cranberry	
RHUBARB TOMMYS	24
Herradura plata tequila, House made rhubarb syrup, marmalade, lime	
POCO LOCO	24
Ketel One vodka, Licor 43, pineapple, passionfruit	
COOL AS A CUCUMBER	25
Tanqueray gin, St Germain liqueur, lime, elderflower cordial, cucumber, mint	
KRYPTONITE	23
Hendricks gin, Suntory Midori, crème de pomme verte, honeydew, agave nectar	
ROSE PILLAR	24
Four Pillars gin, lemon, rose, lychee	
LEMON TREE	25
Grey Goose vodka, limoncello, crème de citron vert et gingembre, lemon	Kaffir
lime leaf	

CAFE SYDNEY COCKTAILS

AFTER DINNER

CAFE SYDNEY ESPRESSO 23

Cafe Sydney's own espresso martini

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

SALTED CARAMEL MARTINI 24

Absolut Eylx vodka, butterscotch schnapps, Kahlua, cream

House made salted caramel, Murray River pink salt

PAVLOVA COCKTAIL 23

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

TIRAMISU COCKTAIL 24

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

APPLE CRUMB PIE 23

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

GOLDEN GAY TIME 24

Pampero Especial 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
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PASTIS (30mL)

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

DIGESTIVES

Toschi Limoncello (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' Manzanilla 'I Think' - Sanlucar de Barrameda, Esp	13
Seppeltsfield DP 117 'Dry Flor' (Fino) Apera - Barossa, SA	9
Seppeltsfield DP 116 'Aged Flor' (Amontillado) Apera - South Australia	10
Bodegas Tradicion Amontillado 'Vors 30 Years' - Jerez, Spain	28

After (Medium to Sweet)

Seppeltsfield DP 38 'Rich Rare' (Oloroso) Apera - South Australia	11
Toro Albala 'Marqués de Poley' Oloroso - Montilla-Moriles, Esp	11
1999 Toro Albala Don Gran Reserva Pedro Ximenez - 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> 15YO - 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 (grape), France	14
Fair Quinoa (quinoa), France	14
Grey Goose (wheat), France	15
Archie Rose (wheat), Australia	14
Mother of Pearl (grape), 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
Glenfiddich 18yr, Speyside	21
Ardbeg 10yr, Islay	15
Lagavulin 16yr, Islay	16
Oban 14yr, Highlands	16
Royal Lochnagar 16yr Highlands	48
Hakushu 12yr, Japan	42

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
Doorlys 'fine old' XO, Barbados	16
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 Reposado.....	14
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

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

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