

DRINK

COCKTAIL

NEGRONI	24.0
Archie Rose Dry Gin, Campari liqueur, Martini Rosso Vermouth	
ESPRESSO MARTINI	22.0
Vodka, Kahlua, espresso coffee, coffee beans	
OLD FASHIONED	22.0
Bourbon or Whiskey, bitters, Maraschino cherry, orange twist	
CLOVER CLUB	24.0
Archie Rose Dry Gin, lemon juice, egg whites, raspberries	
CLASSIC MARGARITA	22.0
Tequila, fresh lime, agave syrup	
APEROL SPRITZ	18.0
Aperol, Prosecco, orange	
AVIATION	24.0
Archie Rose Gin, Maraschino Liqueur, Cream De Violette, lemon	
WHISKEY SOUR	22.0
Whiskey, lemon, egg whites, bitters, Maraschino cherry	
DAIQUIRI	22.0
White rum, sugar syrup, fresh lime, lime wedge	

MOCKTAIL

LYRES BLOOD ORANGE SPRITZ	18.0
Italian orange, orange sec, premium blood soda, rosemary	
LYRES CLASSIC MAGARITA	20.0
Agave white spirit, orange sec, lime juice, orange bitters	
LYRES PASSIONFRUIT COLADA	18.0
Lyres white cane, lime, pineapple juice, passionfruit pulp	

COCKTAIL JUGS

APEROL SPRITZ JUG	34.0
Aperol, sparkling wine, fresh orange, soda water	
WHITE SANGRIA JUG	30.0
White wine, Cointreau, peach liquor, mixed fruits, fresh mint	
PIMMS JUG	32.0
Pimm's, mint, cucumber, orange, strawberry, ginger ale, sprite	
MOJITO JUG	35.0
Rum, lime juice, sugar syrup, soda water, fresh mint	

AFTERNOON

SMALL PLATES (3PM – LATE)

MARINATED AUSTRALIAN OLIVES	8.0
Lemon, garlic, chilli, herbs VGN DF GF	
GARLIC BREAD	12.0
Confit garlic, parmesan, crispy rosemary v	
SMOKED TROUT DIP	14.0
Sea lettuce, roast seeds, olive oil crispbread	
CARAMELISED CAULIFLOWER	16.0
Hummus, fried onion & sesame DF GF VGN	
CROQUETAS DE JAMON (4)	20.0
Manchego & jamon croquettes	
LOCAL BURATTA	23.0
Vine ripened tomato, fennel, basil pesto v GF	
CALAMARI FRITTI	23.0
Southern fried calamari, chilli, garlic, parsley DF	
ANTIPASTO BOARD (FOR 2)	28.0
Jamon, salami, Spanish cheese, olives, pickles, sourdough	

DINNER

LARGE PLATES (5PM – LATE)

SPAGHETTI ALLA CHITTARA	28.0
Pork & porcini ragu, artichokes, pecorino	
CRISPY BEER BATTERED FISH	28.0
Fries, rocket, radicchio, yoghurt tartare	
TERIYAKI BAKED EGGPLANT	29.0
Miso rice cake, sauteed greens, roast mushroom GF DF VGN	
RANGERS VALLEY FLAT IRON STEAK	34.0
Potato galette, broccolini, garlic butter, shallot GF	
ROAST BARRAMUNDI	35.0
Lentils sott'olio, asparagus, salsa verde GF DF	
BRICK CHICKEN	34.0
Labneh, pomegranate, sweet potato, dukkah GF	

SIDES

SKIN ON FRIES	9.0
Smoked chicken salt, aioli GF V	
HAND PICKED GREEN BEANS	12.0
Lemon, chilli, garlic GF VGN	
CHARRED CABBAGE	9.0
Kewpie mayo, togarashi GF DF V	

DESSERTS

WHIPPED WHITE CHOCOLATE CHEESECAKE	14.0
Sable biscuit, fresh & freeze-dried strawberries	
LYCHEE & ROSE GRANITA	14.0
Coconut cream, watermelon GF DF VGN	
BOOZY GINGER STEAMED PUDDING	14.0
Rhubarb, raisins, mascarpone	
CHEESE BOARD	28.0
Selection of Australian & Spanish artisan cheese with accompaniments	

DRINK

HOT & COLD BREW

Espresso, Latte, Flat White, Cappuccino, Macchiato, Piccolo, Mocha	4.0
Soy Milk, Almond Milk, Oat Milk, Extra Shot	+5.0
Hot Chocolate	4.0
Iced Latte, Iced Long Black	4.0
English Breakfast, Earl Grey, Chamomile, Peppermint Tea, Lemon & Ginger	4.0

SOFT DRINK & JUICE

Lemon Lime Bitters Orange Bitters, Fresh lime, Lemonade	6.0
Homemade Iced Tea Apple & Cinnamon	7.0
Sparkling Mineral Water 500ml	5.5
Sparkling Mineral Water 750ml	9.0
Bundaberg Ginger Beer	5.0
Coke, Diet Coke, Coke No Sugar, Sprite	5.0
Cascade Tonic, Soda, Ginger Ale	5.0
Juice – Glass of orange, cloudy apple, cranberry, pineapple	6.0

BOTTLED BEER & CIDER

Heaps Normal (No Alcohol)	9.0
James Boags Premium Light	8.0
Wayward Everyday Ale GF	9.0
Sydney Beer Company Lager	10.0
Stone & Wood Pacific Ale	10.0
White Rabbit Dark Ale	10.0
Apple Thief Pink Lady Cider	9.0
Apple Thief Pear Cider	9.0

TAP BEER (SCHOONER / JUG)

Kirin	10.0 / 25.0
Young Henry's Newtowner Pale Ale	10.0 / 25.0
Guest tap	10.0 / 25.0

WINE

CHAMPAGNE & SPARKLING

NV Woodbrook Farm Brut Cuvee, Mudgee, NSW	9.0 / 45.0
2021 La Prova Prosecco, Adelaide Hills, SA	14.0 / 68.0
Yves Premium Cuvee NV, Yarra Valley, VIC	80.0
NV Charles Heidsieck Champagne, Reims, FRA	140.0

WHITE WINE

NV Woodbrook Farm Sauvignon Blanc, Mudgee, NSW	9.0 / 45.0
2020 Robert Oatley 'Signature Series' Riesling, WA	14.0 / 64.0
2021 Mandi 'MDI' Pinot Grigio, Mildura, VIC	12.0 / 58.0
2021 Nick Spencer, Pinot Gris, Hilltops, NSW	78.0
2018 Crawford River 'Beta' Sauvignon Blanc Semillon, VIC	92.0
2021 The Pawn Wine Co Gruner Veltliner, SA	15.0 / 73.0
2021 Sherrah Chenin Blanc, McLaren Vale, SA	77.0
2020 Robert Stein Semillon Riesling, Mudgee, NSW	61.0
2018 Mountadam 'Five Fifty' Chardonnay, SA	12.0 / 58.0
2019 Robert Oatley, Finisterre Chardonnay, Margaret River, WA	98.0

ROSE

2021 In Praise of Shadows 'Sakura' Rose, McLaren Vale, SA	78.0
2021 Spring Vale Rose, Freycinet Coast, TAS	13.0 / 64.0

RED WINE

NV Woodbrook Cabernet Sauvignon, Mudgee, NSW	9.0 / 45.0
2021 Pike & Joyce Pinot Noir, Adelaide Hills, SA	14.0 / 68.0
2019 Bicknell 'E.C. Applecross' Pinot Noir, Yarra Valley, VIC	127.0
2021 Ravensworth Sangiovese, Murrumbateman, NSW	15.0 / 73.0
2020 Cullen 'Red Moon' Malbec Petit Verdot, Margaret River, WA	93.0
2021 Harrison Wines 'Fleur de Lune' Grenache, SA	110.0
2020 Silkman Wines Shiraz Pinot Noir, Hunter Valley, NSW	92.0
2019 Robert Oatley 'Signature Series' Shiraz, SA	13.0 / 64.0
2018 Best's Great Western 'Bin 1' Shiraz, Grampians, VIC	76.0
2021 Hesketh Wines Negroamaro, Barossa, SA	12.0 / 59.0

SWEET WINE

2017 Derwent Estate, Late Harvest Riesling, TAS	84.0
---	------

**THE
THEATRE
BAR**
**AT THE END
OF THE WHARF**

WE'RE BACK...

A hidden Sydney secret with sweeping views of the Harbour, our bar is not just for theatre-goers, it's open to everyone. It boasts some of the best harbour views in Sydney and is the perfect destination for a pre- or post-show conversation with friends.