



A SECRET GEM...

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.

LUNCH

Toasted sandwich: Pastrami, cabbage, pickles, mustard mayo	18.0
Burrata, sweet & sour eggplant, pine nuts, basil GF V	26.0
West African chicken wings, peanuts, fresh lime	21.0
Chicken & sweetcorn soup, chive oil, bread roll	16.5
Spicy teriyaki udon noodles, Asian greens, sprouts, aromatic herbs VGN	26.0
Steak frites: Minute steak, kombu butter, fries GF	29.0
Crispy beer battered fish: fries, rocket, radicchio, yoghurt tartare	28.0
ROAST CAULIFLOWER & QUINOA SALAD	19.0
Pomegranate, sumac, mint & coriander GF VGN	
+ chicken	5.0
ROAST VEGETABLE SALAD	19.0
Brussel sprout, carrot, lime & harissa yoghurt dressing GF V	
+ chicken	5.0
+ 7 min egg	3.0
Skin on chips, smoked chicken salt, aioli DF V	10.0
Garlic focaccia, confit garlic, parmesan, crispy rosemary V	12.0

DESSERTS

RICH CHOCOLATE TART: orange mascarpone, poppy seed praline V	16.0
RHUBARB & STRAWBERRY GRANITA: whipped coconut, ginger GF VGN	14.0
CHEESE BOARD: selection of Australian artisan cheese with accompaniments	28.0

V=VEGETARIAN VGN=VEGAN GF=GLUTEN FREE DF=DAIRY FREE GFO= GLUTEN FREE OPTION AVAILABLE

SMALL PLATES

(3PM ONWARDS)

MARINATED AUSTRALIAN OLIVES Lemon, garlic, chilli, herbs VGN GF	9.0
GARLIC FOCACCIA Confit garlic, Parmesan, crispy rosemary v	12.0
SMOKED TROUT DIP Sea lettuce, roast seeds, olive oil crispbread	18.0
WEST AFRICAN CHICKEN WINGS (3) Peanuts, fresh lime	21.0
CUCUMBER & TAHINI Roast poppy seed dressing, crispy shallot GF VGN	18.0
BURRATA Sweet & sour eggplant, pine nuts, basil GF V	26.0
DEEP FRIED CALAMARI Korean BBQ aioli DF	26.0
ANTIPASTO BOARD (FOR 2) Selection of Pino's salumi, pickles, focaccia	34.0

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DINNER

LARGE PLATES (FROM 5PM)

SPICY TERIYAKI UDON NOODLE	29.0
Asian greens, peanut, sprouts, aromatic herbs VGN + crispy pork belly	8.0
ROAST BABY CAULIFLOWER	32.0
Romesco, smoked almond & sage VGN GF	
CRISPY BEER BATTERED FISH	30.0
Fries, rocket, radicchio, yoghurt tartare	
ROAST BEEF FILLET	39.0
Potato galette, broccolini, garlic butter, shallot GF	
ROAST DUCK BREAST	37.0
Cavalo nero, fennel, navel orange & green peppercorn jus GF	
BAKED SNAPPER FILLET	38.0
English spinach, kombu butter, furikake GF	

SIDES

CRISPY FRIES	11.0
Smoked chicken salt, aioli V DF	
SEASONAL GREENS	12.0
Lemon, chilli, garlic DF VGN	
ROCKET, PEAR & PARMESAN SALAD	14.0
Shaved fennel, aged balsamic GF V	

DESSERTS

RICH CHOCOLATE TART	16.0
Orange mascarpone, poppy seed praline	
RHUBARB & STRAWBERRY GRANITA	14.0
Whipped coconut cream, crystalized ginger GF VGN	
GOLDEN SYRUP & APPLE STEAMED PUDDING	16.0
Crème diplomat GF	
CHEESE BOARD	28.0
Selection of Australian artisan cheese with accompaniments	

COCKTAILS/MOCKTAILS

TIRAMISU MARTINI	22.0
Archie Rose vodka, Hellyers coffee cream, Frangelico, cold brew espresso	
BLACKBERRY BASIL FIZZ	20.0
Archie Rose gin, blackberry, basil, lemon, soda	
HIBISCUS SOUR	22.0
Archie Rose White Cane, sobolo syrup, lime, egg white	
SPICY MARGARITA	24.0
Tequila, habanero syrup, lime, agave	
SMOKEY GINGER SIPPER	24.0
Archie Rose Double Malt, Laphroaig, honey, ginger, barrel-aged bitters	
APPLE & CINNAMON SPRITZ	20.0
Moreau Apple Pie Liqueur, sparkling wine, soda	
WHITE CANE PINA COLADA	24.0
Archie Rose White Cane, coconut liqueur, lime, pineapple, passionfruit	
FRENCH 75	18.0
Archie Rose gin, prosecco, lemon, sugar	
NEGRONI	24.0
Archie Rose gin, Campari, sweet vermouth, orange	

MOCKTAILS

ORANGE & ROSEMARY SPRITZ	18.0
Aperol, sparkling wine, fresh orange, soda	
PASSIONFRUIT & COCONUT COLADA	18.0
Lime, passionfruit, pineapple, coconut syrup	

COCKTAIL CARAFES

APEROL SPRITZ CARAFE	34.0
Aperol, sparkling wine, fresh orange, soda water	
PASSIONFRUIT PALOMA CARAFE	34.0
Tequila, passionfruit, lime, agave, basil	
PIMM'S CARAFE	32.0
Pimm's, mint, cucumber, orange, strawberry, ginger ale, lemonade	
MOJITO CARAFE	35.0
Archie Rose White Cane, mint, lime, sugar, soda	

WINE

CHAMPAGNE & SPARKLING

NV Woodbrook Farm Brut Cuvee, Mudgee NSW	10.0 / 49.0
2023 Solara Prosecco, Murry Darling NSW	15.0 / 68.0
NV Yves Premium Cuvee, Yarra Valley VIC	18.0 / 80.0
NV Moet & Chandon Brut Imperial, Champagne FR	140.0

WHITE WINE

NV Woodbrook Farm Sauvignon Blanc, Mudgee NSW	10.0 / 49.0
2023 Robert Oatley Signature Series Riesling WA	14.0 / 64.0
2022 Golden Child 'Island Life' Sauvignon Blanc, Adelaide Hills SA	78.0
2023 Sticks Pinot Grigio, Yarra Valley VIC	89.0
2023 Henschke Sass the Tailor Pinot Gris Blend, Eden Valley SA	15.0 / 74.0
2021 Rock of Wisdom Superfly Semillon Riesling, Barossa Valley SA	79.0
2024 Nick Spencer Gruner Veltliner Tumbarumba NSW	92.0
2023 Corymbia Chenin Blanc, Swan Valley WA	17.0 / 83.0
2022 Margan Chardonnay Broke-Fordwich NSW	15.0 / 72.0
2021 Robert Oatley Finisterre Chardonnay, Margaret River WA	98.0

ROSE

2023 Pike and Joyce 'Soliel' Rosé VIC	15.0 / 74.0
2021 Rameau d'Or Rosé, Cotes de Provence, FR	99.0

RED WINE

NV Woodbrook Farm Cabernet Sauvignon, Mudgee NSW	10.0 / 49.0
2023 Martingale Estate Pinot Noir, Yarra Valley VIC	14.0 / 68.0
2023 Spring Vale 'Melrose' Pinot Noir, Freycinet Coast TAS	86.0
2023 First Creek 'Limited Release' Malbec, Central Ranges NSW	91.0
2022 Save Our Souls, Sangiovese, Yarra Valley VIC	16.0 / 77.0
2022 In Praise of The Shadows Grenache, Adelaide Hills SA	17.0 / 88.0
2022 Robert Oatley Signature Series Shiraz, McLaren Vale SA	13.0 / 68.0
2022 Kalleske 'Moppa' Shiraz Barossa Valley SA	92.0
2019 Gaelic Cemetery 'Celtic Farm' Shiraz, Cabernet, Clare Valley SA	14.0 / 64.0
2019/20 Rocky Gully 'Cabernets, Frankland River WA	70.0

SWEET WINE

2019 Josef Chromy Botrytis Riesling 375ml, Relbia TAS	84.0
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BOTTLED BEER & CIDER

Heaps Normal (No Alcohol)	10.0
James Boags Premium Light	9.0
Wayward Everyday Ale	11.0
Sydney Beer Company Lager	11.0
Corona	11.0
The Grifter Oatmeal Stout	11.0
The Grifter Moderation Ale	10.0
Batlow Cider Co - Apple Cider	11.0

TAP BEER (SCHOONER / JUG)

The Grifter Lager	11.0 / 26.0
The Grifter Pale Ale	11.0 / 26.0
Guest Tap	11.0 / 26.0

SOFT DRINK & JUICE

Lemon, Lime & Bitters	6.5
Santa Vittoria Sparkling Mineral Water 500ml	6.5
Santa Vittoria Sparkling Mineral Water 1 litre	9.5
Bundaberg Ginger Beer	6.0
Coke, Diet Coke, Coke No Sugar, Sprite	6.0
Elderflower Presse	6.0
Emma & Toms Cloudy Apple, Orange or Green	7.0
Purezza Sparkling by the glass	4.0
Purezza Sparkling by the bottle	6.0

HOT & COLD BREW

Espresso, Latte, Flat White, Cappuccino, Macchiato, Piccolo, Mocha, Magic	4.5
Soy Milk, Almond Milk, Oat Milk, Extra Shot, Decaf	+5.0
Hot Chocolate, Chai	5.0
Iced Latte, Iced Long Black	5.5
English Breakfast, Earl Grey, Chamomile, Peppermint Tea, Lemon & Ginger	4.5

1.5% SURCHARGE APPLIES ON CARD TRANSACTIONS. 15% SURCHARGE ON PUBLIC HOLIDAYS APPLY. WE CATER FOR MOST DIETARY REQUIREMENTS. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.