



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.

AFTERNOON

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	16.0
CROQUETAS DE JAMON (3) Manchego & jamon croquettes	21.0
TOMATO, BLACK OLIVE, SALTED CUCUMBER Chickpea puree, flat bread, Spanish onion VGN	18.0
BUFFALO RICOTTA TART Organic beetroot, lemon myrtle, thyme & walnut v	25.0
DEEP FRIED CALAMARI WITH GREEN PAPAYA SALAD Chilli, garlic, lime & herbs DF	26.0
ANTIPASTO BOARD (FOR 2) Salami, chorizo Pamplona, truffle Manchego, arancini, olives, pickles, focaccia	34.0

V=VEGETARIAN VGN=VEGAN GF=GLUTEN FREE DF=DAIRY FREE

DINNER

LARGE PLATES (FROM 5PM)

TERIYAKI BAKED EGGPLANT	29.0
Miso rice cake, sauteed greens, roast mushroom VGN GF	
ROAST DUCK BREAST	36.0
Shiitake mushroom polenta, cicoria, agrodolce DF GF	
CRISPY BEER BATTERED FISH	30.0
Fries, rocket, radicchio, yoghurt tartare	
RANGERS VALLEY FLAT IRON STEAK	36.0
Potato galette, broccolini, garlic butter, shallot GF	
SEARED SALMON	38.0
Kipfler potatoes, asparagus, artichoke, salsa verde GF DF	
SLOW ROAST CHICKEN BREAST	34.0
Butternut pumpkin, green beans, rocket, basil pesto 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

ZUPPA INGLESE	16.0
Rhubarb, mascarpone & strawberry trifle	
LYCHEE & ROSE GRANITA	14.0
Whipped coconut cream, watermelon VGN GF	
CHOCOLATE FLAN	16.0
Banana, shaved chocolate, peanut GF	
CHEESE BOARD	28.0
Selection of Australian & Spanish artisan cheese with accompaniments	

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COCKTAIL/MOCKTAIL/JUG

COCKTAILS

NEGRONI	24.0
Archie Rose Dry Gin, Campari liqueur, sweet vermouth	
ESPRESSO MARTINI	22.0
Vodka, espresso coffee, sugar syrup	
OLD FASHIONED	22.0
Bourbon or Whiskey, sugar syrup, bitters, Maraschino cherry, orange twist	
CLOVER CLUB	24.0
Archie Rose Dry Gin, lemon juice, raspberry syrup, egg whites, raspberries	
CLASSIC MARGARITA	22.0
Tequila, Cointreau, lime, sugar syrup	
APEROL SPRITZ	18.0
Aperol, Prosecco, orange wedge	
WHITE CANE PIÑA COLADA	24.0
Archie Rose White Cane, coconut syrup, lime, pineapple	
WHISKEY SOUR	22.0
Bourbon or Whiskey, lemon, egg whites, bitters, Maraschino cherry	
FRENCH 75	18.0
Prosecco, peach puree, liquor	

MOCKTAILS

ORANGE & ROSEMARY SPRITZ	16.0
Italian orange, soda, orange, rosemary	
PASSIONFRUIT & COCONUT COLADA	16.0
Lime, passionfruit, pineapple	

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, mint	
PIMMS JUG	32.0
Pimm's, mint, cucumber, orange, lemon, ginger beer & sprite	
MOJITO JUG	35.0
Rum, lime, sugar syrup, soda water, mint	

WINE

CHAMPAGNE & SPARKLING

NV Woodbrook Farm Brut Cuvee, Mudgee, NSW	9.0 / 45.0
NV Alpha Box & Dice Tarot Prosecco, Murry Darling, SA	15.0 / 68.0
NV Yves Premium Cuvee, Yarra Valley, VIC	80.0
NV Moet & Chandon Brut Imperial Champagne, FR	140.0

WHITE WINE

NV Woodbrook Farm Sauvignon Blanc, Mudgee, NSW	9.0 / 45.0
2022 Robert Oatley Signature Series Riesling, WA	14.0 / 64.0
2022 42 Degrees South Pinot Grigio, Coal River, TAS	89.0
2021 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
2022 Granite Hills Gruner Veltliner, Macedon Ranges, VIC	92.0
2022/23 Sheerah, Chenin Blanc, Barossa Valley, SA	16.0 / 78.0
2023 Mount Pleasant Light Dry White Blend, Hunter Valley, NSW	88.0
2020 First Creek Chardonnay, Hunter Valley, NSW	12.0 / 57.0
2020 Robert Oatley Finiestre Chardonnay, Margaret River, WA	98.0

ROSE

2022/23 Golden Child Beach Bum Rose Pinot Noir, Adelaide Hills, SA	15.0 / 74.0
2021 Rameau d'Or Rosé, Cotes de Provence, FR	99.0

RED WINE

NV Woodbrook Cabernet Sauvignon, Mudgee, NSW	9.0 / 45.0
2022/2023 Martingale Estate Pinot Noir, Yarra Valley, VIC	14.0 / 68.0
2023 Spring Vale Melrose Pinot Noir, Freycinet Coast, TAS	86.0
2021 Nick O'Leary Tempranillo, Canberra District, NSW	89.0
2019 The Pawn Wine Co. Sangovese, Adelaide Hills, SA	15.0 / 73.0
2022 Kalleske Parallax Grenache (Chilled) Barossa Valley, SA	16.0 / 78.0
2022 Usher Tinkler Red Shiraz, Pinot Noir, Hunter Valley, NSW	84.0
2019 Robert Oatley Signature Series Shiraz, McLaren Vale, SA	13.0 / 68.0
2019 Bowerbird Syrah, Sunbury, VIC	92.0
2021 Margan Timbervines Blend, Hunter Valley, NSW	96.0

SWEET WINE

2017 Josef Chromy Botrytis Riesling 375ml, Relbia, TAS	84.0
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BEER/JUICE/COFFEE/TEA

BOTTLED BEER & CIDER

Heaps Normal (No Alcohol)	9.0
James Boags Premium Light	8.0
Wayward Everyday Ale GF	10.0
Sydney Beer Company Lager	10.0
Stone & Wood Pacific Ale	10.0
The Grifter Oatmeal Stout	10.0
The Grifter Moderation Ale	9.0
Apple or Pear Cider	11.0

TAP BEER (SCHOONER / JUG)

Grifter Lager	10.0 / 25.0
Grifter Pale Ale	10.0 / 25.0
Guest Tap	10.0 / 25.0

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, Green	7.0

HOT & COLD BREW

Espresso, Latte, Flat White, Cappuccino, Macchiato, Piccolo, Mocha, Magic	4.5
Soy Milk, Almond Milk, Oat Milk, Extra Shot, Decaf	+1.50
Hot Chocolate	4.5
Iced Latte, Iced Long Black	4.5
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.