

CAFE SYDNEY

COCKTAIL CREATION

'TOMMY'S PALTA'

Cazadores Reposado tequila, hand pressed lime juice, organic agave nectar and our home made avocado puree shaken together and served over ice

21

LOUNGE MENU

OYSTERS – FRESHLY SHUCKED

Natural, eschallot and caramelised cabernet vinegar

Sydney rock	per piece	3.6
Pacific	per piece	3.6

SMALL PLATES

Crumbed green olives with aioli	8.5
Crumbed blue cheese filled green olives with aioli	9.5
Salt and Pepper squid with chilli aioli and lemon	22
Naan with spiced eggplant dip	12
Tandoori spiced lamb wraps with raita	20
Rosemary skewers with scallops and chorizo	24
Cured kingfish on crisp, green pea and horseradish	22
Tomato, basil and mozzarella arancini	14
Crispy chilli prawns with chilli aioli	24
Potato and pea samosa with raita	14
Crab croquette with sauce gribiche	20
Shaved Serrano Jamon with olives and crisp rye	22

DESSERTS AND CHEESE

Cheese tasting plate	26
Semi hard with fresh dates and walnut bread	18
White mould with pear chutney and pepperines	18
Blue with fig and walnut loaf and rosemary bread	18
Cheese platter	45
Dessert platter	45

Full menu including desserts available on request

Bar menu only available in Cafe Sydney Lounge

Monday to Saturday from 5pm

Sunday from 12 noon

BEERS & CIDER

AUSTRALIAN

James Boags Light, Tasmania	7.5
<i>Clean and fresh aroma with a fruit and malt character</i>	
4 Pines Kolsch, New South Wales	8.5
<i>Delicate floral notes and a hint of honeysuckle</i>	
Hahn Super Dry, New South Wales	8.5
<i>Smooth malty flavour with a clean and crisp finish</i>	
James Boags Premium, Tasmania	9
<i>European style lager that perfectly complements food</i>	
Little Creatures Bright Ale, Western Australia	9
<i>Citrus flavours of grapefruit, passionfruit and a hint of honey</i>	
Coopers Pale Ale, South Australia	9
<i>Cloudy sediment and good balance with a fruity character</i>	
Moo Brew Wheat, Tasmania	9.5
<i>Classic German style wheat beer, no additives or preservatives</i>	
Fat Yak Pale Ale, Victoria	8.5
<i>Fruity and herbaceous aromas of passionfruit and melon</i>	
James Squire Amber Ale, New South Wales	8.5
<i>Deep amber ale with great richness; a nutty, caramel finish</i>	
Pepperjack, South Australia	9
<i>Hand crafted, brewed with 'Pepperjack Shiraz' grape juice</i>	

INTERNATIONAL

Monteith's Apple Cider, New Zealand	9.5
<i>Sweet and sour notes with a full body of flavour</i>	
Corona, Mexico	9.5
<i>A clean and subtle flavour with a hint of sweetness</i>	
Asahi, Japan	9.5
<i>Rich in flavour, it cuts to a clean, crisp yet elegant bitterness</i>	
Weihenstephaner (500ml), Germany	11.5
<i>A golden lager, sweet tasting and exceptionally well balanced. From the oldest brewery in the world</i>	
Birra Moretti, Italy	9.5
<i>A golden coloured beer, light flavour and balanced bitterness</i>	
Stella Artois, Belgium	9.5
<i>Subtle yet full-bodied taste with notes of apricot</i>	
Heineken, Holland	9.5
<i>Fresh, fruity aroma. Bright colour and exceptional clarity</i>	

CAFE SYDNEY COCKTAILS

BEFORE

ROYAL MIMOSA 18

Blood orange and Grand Marnier topped with Le Colture Italian prosecco

A SLOE POLAKK 20

Belvedere vodka stirred with Plymouth Sloe gin berry liqueur, a hint of maraschino and dry vermouth. A light alternative for solemn martini drinkers

EASY TIGER 19

A Mexican delight consisting of Cazadores Reposado tequila, fresh lime and our homemade honey and ginger syrup

LADY HENDRICKS 23

Hendricks gin delicately stirred with Lillet Blanc, organic elderflower and diced cucumber. Served as a spring martini with floral aromatics

MOJITO 19

Fresh mint, lime and sugar stirred down with Bacardi Superior white rum served over crushed ice and spritzed with soda

VESPER MARTINI 21

The original James Bond martini combining Brokers London Dry gin, Grey Goose vodka, Lillet Blanc and a twist of lemon

LIGHT APPLE FLOWER 22

Fresh apple and lavender flower smashed with Ketel One vodka, apple liqueur and topped with Cloudy Bay Pelorus

CHAMPAGNE COCKTAIL 32

A classic balance of Remy Martin VS cognac, bitters and a sugar cube dropped in a flute of Veuve Clicquot NV

* **Cafe Sydney will create any of your classic cocktails upon request**

CAFE SYDNEY COCKTAILS

CS CONCEPTS

CAFE SYDNEY LOUNGE 19

Fresh lime muddled with kaffir lime leaf, Bombay Sapphire gin, Bacardi Superior rum, citrus and melon liqueur; perfected with cranberry juice

SYDNEY SQUASH 20

Passion fruit, lychee and lemon juice, Monopolowa vodka, Limoncello and homemade ginger syrup spritzed into a refreshing squash

EAST 8 HOLD UP 17

Fresh pineapple shaken with 42 Below vodka, Aperol, lemon juice and passion fruit. Elegantly served straight up for an easy drinking tippie

QUAY SIDE PUNCH 18

A refreshing tropical style tippie of Appleton Estate Reserve, pineapple juice, Licor 43 and passion fruit syrup served tall

FRESH APPLE EXPRESS 21

Sagatiba Velha Cachaca and chestnut liqueur shaken together with freshly squeezed Granny Smith apple, served straight up

DEVILS SHARE

Wild Turkey bourbon with freshly pressed lemon juice, ginger and maple syrup served short over ice, it's Devilishly refreshing

MUMBAI FLOWER 21

An elegant balance of citrus and floral flavours combining Bombay Sapphire gin, fresh pressed lemon juice, lavender and elderflower

EL PRESIDENTÉ

For cocktail connoisseurs this classic sipping style drink perfectly combines Tezon Anejo tequila, coffee liqueur, orange bitters and burnt orange zest

CAFE SYDNEY COCKTAILS

AFTER

BURNT OLD FASHION 20

Wild Turkey bourbon stirred slowly through ice with chilled espresso and maple syrup. Finished with burnt orange zest

CREME NOIRE 19

An indulgence of dark chocolate melted and fused with Bacardi 8, Grand Marnier, Creme de Cacao and vanilla liqueur

CREME BLANC 19

A sweet serenity of white chocolate melted and fused with Belvedere vodka, Creme de Cacao and vanilla liqueur

HARBOUR BY NIGHT 17

Chestnut liqueur, Cazadores Reposado tequila and cream served straight up with a touch of nutmeg. The perfect dessert accompaniment.

FLIP SIDE 17

Remy VS Cognac, Hanwood 10yr Grand Tawny sweetened together with sugar and cream. Served tastefully to form the ideal winter digestive

CS ESPRESSO 18

A chilled shot of espresso and our homemade spiced fig syrup shaken with Cazadores Reposado tequila, Tuaca vanilla and dark chocolate liqueur

THE BANANA DAIQUIRI 24

A classic twist using English Harbour 5yo rum, ripe Queensland banana and freshly pressed lime juice blended and served with preserved banana crisp

BEFORE & AFTER

APERITIF (60ml)

Noilly Prat Dry	<i>France</i>	8.5
Martini Bianco	<i>Italy</i>	8.5
Lillet Blanc	<i>France</i>	8.5
Martini Rosso	<i>Italy</i>	8.5
Aperol	<i>Italy</i>	8.5
Campari	<i>Italy</i>	8.5
Pimms No.1	<i>UK</i>	11

SAKE (60ml)

Gekkeikan	<i>Japan</i>	13
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PASTIS

Pernod	<i>France</i>	8.5
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ABSINTHE

Lemercier Absinthe	<i>France</i>	15
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DIGESTIVES

Limoncello 60ml	<i>Italy</i>	12.5
Amaro Siciliano Averna	<i>Italy</i>	13
Opal Bianca Sambuca	<i>Italy</i>	10
Opal Nera Sambuca	<i>Italy</i>	10

SHERRY DRY

Seppeltsfield 'flora' Fino	<i>SA</i>	6.5
Garvey Fino	<i>Spain</i>	8
Lustau Manzanilla Papirosa	<i>Spain</i>	8

MEDIUM

Seppeltsfield Amontillado	<i>SA</i>	6.5
Garvey Amontillado	<i>Spain</i>	8

SWEET

Seppeltsfield 'Vera Viola' Oloroso	<i>SA</i>	6.5
Valdespino Pedro Ximenez	<i>Spain</i>	8

PORTS, TOKAY & MUSCATS

Tyrrell's aged Tawny		6
Stanton and Killeen Rutherglen Ruby Port		7
Stanton and Killeen Rutherglen Tawny Port		11
Ramos Pinto Reserva Adriano 6 yr Tawny Port		12
Hanwood 10yr Grand Tawny		8
Mr Pickwicks Tawny		12
Galway Pipe Fine Old Tawny		9
Penfolds Grandfather Fine Old Liqueur Tawny		23
Campbells Rutherglen Tokay		8.5
Grant Burge Liqueur Muscat		8.5
Campbells Rutherglen Muscat		8.5
Morris Liqueur Tokay		8
2008 Kalleske JMK Shiraz VP		59 btl

SPIRITS

VODKA

Grey Goose (<i>Wheat</i>)	<i>France</i>	13
42 Below (<i>Wheat</i>)	<i>NZ</i>	9.5
Belvedere Pure (<i>Rye</i>)	<i>Poland</i>	11
Ketel One (<i>Wheat</i>)	<i>Holland</i>	11
Monopolowa (<i>Potato</i>)	<i>Austria</i>	10

FLAVOURED VODKA

Grey Goose Le Citron	<i>France</i>	13
Grey Goose L'Orange	<i>France</i>	13
Grey Goose La Poire	<i>France</i>	13
Zubrowka Bison Grass	<i>Poland</i>	10
42 Below Kiwifruit	<i>NZ</i>	10
42 Below Passionfruit	<i>NZ</i>	10
42 Below Feijoa	<i>NZ</i>	10
42 Below Manuka Honey	<i>NZ</i>	10

GIN

Bombay Sapphire	<i>UK</i>	9.5
Brokers London Dry	<i>UK</i>	10
Hendrick's	<i>Scotland</i>	11
Plymouth Navy	<i>Plymouth</i>	12
Tanqueray No. 10	<i>UK</i>	14

TEQUILA

Cazadores Reposado	<i>Los Altos</i>	9.5
Ocho Blanco	<i>Los Altos</i>	13
Patron Reposado	<i>Los Altos</i>	16.5
Tezon Anejo	<i>Los Altos</i>	23

LIQUEURS

Santiago Queirolo Pisco	<i>Peru</i>	10
Luxardo Maraschino	<i>Italy</i>	10
Bacardi Limon	<i>Spain</i>	10
Cointreau	<i>France</i>	10
Malibu	<i>Barbados</i>	10
Drambuie	<i>Scotland</i>	10
Licor 43	<i>Spain</i>	10
Paraiso Lychee	<i>France</i>	10
Tia Maria	<i>Jamaica</i>	10
Kahlua	<i>Mexico</i>	10
Dom Benedictine	<i>France</i>	10
Tuaca Liqueur	<i>Italy</i>	10
Southern Comfort	<i>USA</i>	10
Grand Marnier	<i>France</i>	10
Frangelico	<i>Italy</i>	10
Plymouth Sloe	<i>Plymouth</i>	10
Chambord	<i>France</i>	10
Midori Melon	<i>Japan</i>	10
Disaronno Amaretto	<i>Italy</i>	10
Baileys Irish Cream	<i>Ireland</i>	10
Mozart Chocolate	<i>Austria</i>	10

SPIRITS

RUM

Bacardi Superior	<i>Puerto Rico</i>	9.5
Havana Club Anejo Blanco	<i>Cuba</i>	10
Bacardi Oro	<i>Puerto Rico</i>	9.5
Bacardi 151	<i>Puerto Rico</i>	14
Mt Gay XO	<i>Barbados</i>	14
Bacardi 8	<i>Bahamas</i>	11
English Harbour	<i>Antigua</i>	13
Matusalem Gran Reserva	<i>Dominican Rep.</i>	12
Appleton Estate Reserve	<i>Jamaica</i>	12
Ron Zacapa 23	<i>Guatemala</i>	16
Sagatiba Velha Cachaca	<i>Brazil</i>	9.5

SCOTCH BLENDS

Dewars	<i>UK</i>	9.5
Chivas Regal	<i>UK</i>	10
Johnnie Walker Black	<i>UK</i>	11
Johnnie Walker Blue	<i>UK</i>	38

SINGLE MALT

The Yamazaki 12yr	<i>Japan</i>	14
Macallan 18yr	<i>Speyside</i>	18
Oban 14yr	<i>Highlands</i>	16
Glenfiddich 18yr	<i>Speyside</i>	18
Talisker 10yr	<i>Isle of Skye</i>	12
Ardbeg 10yr	<i>Islay</i>	13

IRISH WHISKEY

Jameson	<i>Ireland</i>	12
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AMERICAN WHISKEY

Woodford Reserve	<i>USA</i>	11
Wild Turkey	<i>USA</i>	9.5
Makers Mark	<i>USA</i>	10
Bookers 126.3 Proof 7yr	<i>USA</i>	14
Canadian Club 12yr	<i>Canada</i>	10
Jack Daniel's	<i>USA</i>	10
Rittenhouse Rye	<i>USA</i>	14

BRANDY

COGNAC		
Remy Martin VS	<i>France</i>	9.5
Remy Martin VSOP	<i>France</i>	12
Hennessy XO	<i>France</i>	26
Bache Gabrielsen Serenite	<i>France</i>	32
Bache Gabrielsen Hors D'Age	<i>France</i>	38

GRAPPA

Mazzetti d'altavilla Grappa Di Chardonnay	9
Mazzetti d'altavilla Grappa Nebbiolo	13

CALVADOS

1997 Victor Gontier Calvados	<i>France</i>	15
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ARMAGNAC

Chateau duTariquet Famille Grassa 15yr	27
Delord Bas Armagnac 1962	33

REFRESHMENTS

MOCKTAILS

CABANA 11

A tropical blend of raspberry and mango complemented with lychee and pineapple juices

ELDERFLOWER SMASH 11

Fresh mint and coriander shaken with organic elderflower, clear apple juice and lengthened with tonic water

PEACH AND VANILLA ICED TEA 11

A frappe of T2 Madagascan Vanilla Tea, white peach, cloudy apple juice and homemade Caribbean spice syrup

KIWI CRUSH 11

Crisp and fresh with kiwi fruit, lime and passionfruit syrup; finished with Appletiser

MY CHERIE 11

Cherry muddled with mint, guava nectar and raspberry; topped with sparkling blood orange juice

With 42 Below Vodka 45ml 18

With Bacardi Superior Rum 45ml

18

BOTTLED SOFT DRINKS 4.5

Appletiser

Bundaberg ginger beer

Coca-Cola

Diet Coke

Coke Zero

Lift

Sprite

Schweppes dry ginger ale

Schweppes soda water

Schweppes tonic

Santa Vittoria Limonata

(Italian sparkling lemon)

Santa Vittoria Aranciata Rossa

(Italian sparkling blood orange)

Santa Vittoria Chinotto

FRUIT JUICES 5

Apple – clear / cloudy

Cranberry

Guava

Orange

Pineapple

Ruby red grapefruit

Tomato

V8

WATER

Antipodes *Still / Sparkling* (1000ml) NZ 14.5

Antipodes *Still / Sparkling* (500ml) NZ 7.5