



COMMON HOUR

Daily from 8:00pm-9:00pm

Akropolis Ouzo	8
Chamomile Rum Highball	12
Negroni Sbagliato	18
Brandy Cherry Alexander	20
Old Fashioned	20

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays. An additional service fee of 10% applies to bookings of 8 people or more.

SIGNATURE COCKTAILS



PASSEGGIATA 25

Sagatiba Cachaca, Poor Toms Imbroglia, Aperol, Marmalade Lemon Myrtle Syrup, Lemon
Our Australian version of the classic Aperitivo blended with native elements

YUZU ZENITH 28

Yuzu Infused Juniper Gin, Yuzu Jam, Soda

Capturing the feeling of golden hour over Hyde Park, bright, crisp and refined



THE GRAND BASILIQUE 26

Absolut, Watermelon Liqueur, Watermelon, Basil Syrup, Lime

A tribute to the elegance of our iconic hotel, expressed as a fresh, garden-inspired green sip

SPICE ME UP (CN) 28

Chilli Crisp Infused Altos Plata, Cointreau, Agave, Lime, Vegemite Saline, Chilli Oil

A Margarita twist, where fiery chilli and tangy lime meet a whisper of Vegemite



MJ ON THE PARK (CHOOSE DIRTY?) 28

Finger Lime & Curry Leaf Infused Absolut, Elderflower Liqueur, Dry Vermouth

Inspired by Michael Jackson's 1996 visit to our hotel, this Martini brings a bright aromatic twist to a timeless classic

CLOUD NINE KYOTO 26

Chai Infused Sake, Yuzu Shu, Bib Tucker, Honey, Chai, Lemon, Soy, Matcha Foam

A cloud of matcha coconut foam brings calm, layered elegance to every sip,
Kyoto reimaged in Sydney



IN COLLABORATION WITH LIPTON



FOAM SWEET FOAM 20

Lipton Lemon Iced Tea, Black Tea Infusion, Eucalyptus Honey, Cream Cheese Foam

Refreshing and citrusy with delicate eucalyptus notes, balanced by a rich and velvety cream cheese foam finish

PEACH KEEN 22

Lipton Peach Iced Tea, Coconut Water, Lychee Purée, Lemon, Matcha Foam

Light and tropical with juicy peach and lychee flavors, bright citrus freshness, and a creamy matcha cloud on top

IN COLLABORATION WITH NOOT



WATERMELON MARGARITA 22

NOOT Watermelon Agave, Agave, Lime, Tajín

Sweet watermelon and agave blend with zesty lime and a hint of chili-lime spice for a refreshing margarita-inspired sip

LIMONCELLO SPRITZ 22

NOOT Limoncello, Mindful Wine's Sparkling Cuvée

Bright lemon citrus and delicate bubbles create a crisp, refreshing, and elegant spritz

GREEN APPLE WHISKEY SOUR 22

NOOT Apple Whisky, Lemon, Simple Syrup, Egg white.

Smooth apple notes balanced with fresh lemon, finished with a silky foam for a sophisticated sour-style mocktail

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SYDNEY COMMON MENU

Available Tuesday to Saturday

5:30pm-9:00pm

SNACKS

Tuna Roll (A) 14ea

Bluefin Tuna, Bonito Gel, Furikake

Fried Zucchini Flower 14ea

Driftwood Vacherin Custard, ermented Hot Honey, Mountain Pepper Aioli

Wagyu Tartare 13ea

Fermented Turnip, Gochujang, Nashi Pear, Egg Yolk Sauce, Chives, Nori Chip

GRILLED SNACKS

Pork Skewer 16ea

Woodfired Pork Neck & Jowl, Pickled Onion, Watercress Salsa Verde

Sourdough Flatbread (2pcs) 12

Pumpkin Miso Butteer, Rosemary Smoked Salt

Confit Chicken Skewer 15ea

Shio Koji & Achiote, Black Garlic, Ginger & Shallot, Charred Lime

Woodfired King Prawns (A) (2pcs) 32

Taberu Rayu, Salted Shiso Tea, Sourdough

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BAR MENU

Appellation Sydney Rock Oysters (A) (CS, GF)	7ea
Chardonnay Mignonette (A)	
Local Australian Cheese (CD, CN)	31
18-24 Month Aged Maffra Cloth-Aged Cheddar, Tarago River Triple Cream Brie Tarago River Shadows of Blue Crackers, Quince, Muscatels, Walnuts, Pickled Fig	
Bread and Dip (CD)	31
Rosemary Fried & Grilled Pita, Confit Garlic, Harissa Hummus, Olive Tapenade & Guacamole	
Hot Parmesan Chips & Truffle Aioli (CD)	19
Bulgogi Bao (CD)	29
Gochujang Spread, Green Apple Coriander Slaw	
Corn Ribs (CD, V)	19
Curry Aioli, Ricotta Salata, Lime, Coriander	
Crispy Chicken Wings (CD, H)	23
Honey Buffalo Sauce, Blue Cheese Dip	
Pork & Kimchi Spring Roll (CD, P)	21
Soy Ginger Kewpie Mayo	
Crispy Cajun Prawns (I) (CS)	25
White BBQ Sauce	
Enoki Spring Rolls (V)	19
Soy Miso	

MAINS

Italian Sausage and Cavolo Nero Pizza (CD, P)	35
Pork Fennel Sausage, Cavolo Nero, Garlic Cream, Chili Oil	
Margherita Pizza (CD, V)	30
San Marzano Tomato, Shredded Fresh Mozzarella, Basil	
Beer-Battered Fish and Chips (A) (CA, CD, CS)	39
Pacific Flathead Fillet, Supacruh Fries, Buttered Mushy Peas, Homemade Tartare Sauce	
Wagyu Cheese Burger (CD, P)	36
Chargrilled Beef Patty, Black Forest Smokehouse Bacon, Cheese, Grilled Onion, Tomato, Secret Sauce, Brioche Bun, Chips	
Roasted Tasmanian Salmon (A) (CA, CD, CS)	47
Hasselback Potato, Peas, Asparagus, Dashi Beurre Blanc, Salmon Caviar, Herb Oil, Pea Tendrils	
Rigatoni Bolognese (CA, CD)	41
Wagyu Beef Mince, Goat Ricotta, Parsley, Tuscan Red Wine, Parmigiano Reggiano	
Linguini Alla Norma (CD, CN, V)	33
Roasted Eggplant, Parmigiano Reggiano, Napolitana Sauce, Toasted Pine Nuts	

LAVA STONE GRILL

All Australian meats are served with grilled seasonal vegetable and your choice of sauce

240g Rangers Valley Dry-Aged Beef Scotch Fillet (H)	59
Grilled Chicken Supreme (H)	42

ON THE SIDE

Farmer's Garden Salad, Balsamic Dressing (GF, VG)	12
Charred Broccolini, Lemon Zest (VG)	12
Mashed Potato (CD, GF, V)	12
Supacrunch Fries, Aioli (V)	12

SAUCES

Green Chimichurri (V)	5
Lemon Garlic Butter Sauce (CD, V)	5
Green Peppercorn Sauce (CD)	5

SOMETHING SWEET

Seasonal Cut Fruit (GF, VG)	22
Biscoff Tiramisu (CD, CN)	21
Milk and Coffee dipped Ladyfingers, Biscoff Whipped Mascarpone, Biscoff Crumbs	
Basque Cheesecake (CD, GF)	21
Fresh Seasonal Berries, Chantilly Cream	
The Pina Colada (CA, CN, VG)	19
Passionfruit, Pineapple, Coconut, Malibu Rum, Lime Sorbet	