

CAFE SYDNEY

The logo for Cafe Sydney features the words "CAFE SYDNEY" in a bold, black, sans-serif font. Below the text is a grey, semi-transparent reflection of the same text, creating a mirror effect.

CELEBRATING 25 YEARS

JUNE 1999 - JUNE 2024

15% Surcharge applies on Public Holidays

10% Surcharge applies on Sunday

Cafe Sydney complimentary Wifi

Network: Cafe_Guest

Password: cafe guest

LOUNGE MENU

SMALL PLATES

Australian marinated olives	12
Gilda – Gordal olive, anchovy, guindilla.....	10
Pickled vegetable, lemon yoghurt.....	12
Spiced eggplant dip, naan bread	20
Piquillo pepper, anchovy, lemon oil.....	18
Tempura zucchini flower, leatherwood honey, parmesan (two per serve)	18
Pork belly skewer, coriander, chilli dressing (three per serve)	24
Moreton Bay bug, prawn, salmon roe tacos (three per serve).....	27
Tandoori prawn, mint yoghurt (three per serve)	29

***SMALL PLATES ONLY AVAILABLE IN CAFE SYDNEY LOUNGE + BAR**

OYSTERS - FRESHLY SHUCKED

Natural, eschalot, chives, pinot grigio vinegar

Sydney rock ½ dozen 39 1 dozen 78

Pacific ½ dozen 39..... 1 dozen 78

OYSTER MARTINIS

We invite you to embark on a new flavour adventure – oyster inspired martinis.

MOTHER OF PEARL VODKA MARTINI 29

Mother of Pearl vodka, Lillet blanc, wakame brine, pickled onion

Inspired by pristine waters, coastal minerality.

NEVER NEVER OYSTER SHELL GIN MARTINI 29

Never Never oyster gin, manzanilla sherry, wakame brine, pickled onion

Kangaroo Island oyster shell, waxflower, Tasmanian wakame, coastal daisy

bush and mint combine to create this bounty of beautiful flavour.

REFRESHMENTS

WELL BEING CONCOCTIONS

Made using alcohol free spirit

LYRE'S LIAR	18
Lyre's Amoretti, lemon, orgeat, egg white	
SEEDLIP COLLINS	18
Seedlip Garden 108, agave nectar, lime, rosemary, lavender, tonic	

MOCKTAILS

HANNAH'S SPRITZ	15
Yuzu, elderflower, lychee, soda water	
PASSIONFRUIT TWIST	15
Passionfruit, mango, Supasawa, cloudy apple juice, Capi ginger beer	
CABANA	15
Blended mango, pineapple, lychee, raspberry	
HOUSE MADE GINGER BEER	15
Fresh squeezed ginger juice, sugar cane syrup, lime, lightly carbonated	
MANDARIN DREAM	15
Mandarin & thyme syrup, lemon, soda	
With 45ml Ketel One vodka	21
With 45ml Tanqueray gin	21
With 45ml Pampero Blanco rum	21
With 45ml Casamigos Reposado tequila	21

BEER & CIDER

AUSTRALIAN

JAMES BOAGS LIGHT 2.9%ABV, TAS	10
Clean, fresh aroma, fruit, malt character	
JAMES BOAGS PREMIUM 5%ABV, TAS	11
European style lager perfectly complements food	
PINTAIL LAGER 4.2%ABV, NSW (375ML CANS)	14
Hoppy, Sauvignon Blanc, gooseberry characters	
KOSCIUSZKO PALE ALE 4.5%ABV, NSW	12
Rich golden colour, tropical fruit, citrus zest, sweet malt	
TWOBAYS LAGER GT FREE 4.5%ABV, NSW (330ML CANS)	15
Refined tangerine and citrus aromas, gluten free	
BRIDGE ROAD BLING IPA 5.8%ABV, VIC	15
Traditional style, heavily hopped, malt	
NORT XPA NON-ALCOHOLIC,0.5ABV VIC (375ML CANS)	14
Pineapple, mango, citrus aromas, frosty hazy finish, low calories	

BEER & CIDER

INTERNATIONAL

ASAHI 5%ABV, JAPAN	12
Rich flavour cuts to a clean, crisp elegant bitterness	
WEIHENSTEPHANER (500ML) 5.1%ABV, GERMANY	18
Golden lager, exceptionally well balanced	
CORONA 4.5%ABV, MEXICO	12
Clean, subtle flavour, hint of sweetness	
MORETTI 4.6%ABV, ITALY	12
Golden coloured beer, light flavour, balanced bitterness	

CIDER

HILLS PEAR CIDER 6%ABV, SA	12
Ripe pear, hints of spice cinnamon & vanilla with a long dry finish	
HELLO SUNSHINE APPLE 5%ABV, WA	12
Crisp, easy-drinking, juicy sweet	

CAFE SYDNEY COCKTAILS

CLASSICS & CONCEPTS

FIRST DATE	25
Singleton 12yo, chestnut liqueur, house made date syrup, lemon, pasteurised egg white	
RUBY SLIPPER	24
Jinzu gin, house made rhubarb lime & ginger syrup	
G & THAI	23
Archie Rose gin, homemade lemongrass tonic, kaffir lime leaf, soda	
MAGIC CARPET RIDE	26
Captain Morgan spiced rum, Plantation OFTD rum, honey pistachio orgeat, cardamon Tincture, orange juice, lime	
LITTLE MEADOW	26
Zubrowka Bison Grass vodka, Saint Germain, lime, basil	
RHUBARB SPRITZ	25
Saison rhubarb vermouth, Camden Valley Sloe gin, Prosecco, house made rhubarb lime ginger syrup	

Whilst every effort is taken to accommodate guest's dietary needs, we cannot guarantee that our cocktails will be allergen free

CAFE SYDNEY COCKTAILS

CLASSIC & CONCEPTS

PURPLE RAIN	26
Don Julio blanco, Casamigos Mezcal, Manzanilla, beetroot dill shrub	
MEXICAN STANDOFF	25
Casamigos reposado tequila, citron, ginger, lime, house made ginger syrup	
RON'S OLD FASHION	34
Ron Zacapa 23, house made chocolate orange bitters,	
SPUMONI	26
Four Pillars gin, Campari, mandarin, orgeat, thyme, tonic water	
CHIRULIN SOUR	24
Barsol Pisco, cinnamon, grapefruit, lime piloncillo, whites	
NATIVE NEGRONI	26
Archie Rose gin, Maidenii sweet vermouth, Okar amaro	
SAVVY DAIQUIRI	26
Winding Road Agricole, house made Sauvignon Blanc syrup, lime	

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CAFE SYDNEY COCKTAILS

AFTER DINNER

CAFE SYDNEY ESPRESSO 23

Cafe Sydney's own espresso martini
House made spiced fig syrup, Casamigos reposado tequila, Tuaca,
dark crème de cacao, espresso

SALTED CARAMEL MARTINI 25

Ketel One vodka, butterscotch schnapps, Kahlua, cream, Murray River pink salt, house
made salted caramel

CAKE-TAIL 24

Ketel One vodka, clarified lemon meringue cheesecake, poppy seed foam

TOASTED PECAN OLD FASHION 24

Bulliet bourbon, toasted pecan, pineapple syrup, Angostura bitters

CHERRY RIPE 26

Martel VS "coconut fat wash", Averna, crème de cacao, luxardo cherry syrup,
house made chocolate bitters, cherry bitters, lemon

* Our brilliant bar team will make your favourite classic
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CAFE SYDNEY LOUNGE MENU

BEFORE AND AFTER

APERITIF (60ml)

Noilly Prat Dry, France	10
Martini Bianco, Italy	10
2019 Hughes & Hughes 'Riveaux Road' Pinot-Shiraz, Southern Tasmania	15
Lillet Blanc, France	10
Martini Rosso, Italy	10
Aperol, Italy	10
Campari, Italy	10
Pimms No. 1, UK	12

SAKE (60ml)

Gekkeikan, Japan	13
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PASTIS (30ml)

Pernod - Marseilles, France	9
Ricard - Marseilles, France	10

DIGESTIVES

Santa Marta Limoncello (60ml) - Ghemme, Italy	13
Amaro Montenegro (60ml) - Bologna, Italy	13
Opal Bianca Sambuca (30ml) - Ghemme Italy	12

SHERRY (60ml) *served chilled*

Before (Dry to Medium)

Equipo Navazos 'En Rama' <i>Manzanilla</i> 'I Think' - Sanlucar de Barrameda, Esp	16
Seppeltsfield DP 117 'Dry Flor' (<i>Fino</i>) <i>Apera</i> - Barossa, SA	9
Seppeltsfield DP 116 'Aged Flor' (<i>Amontillado</i>) <i>Apera</i> - South Australia	10
Bodegas Tradicion Amontillado 'Vors 30 Years' - Jerez, Spain	28

After (Medium to Sweet)

Seppeltsfield DP 38 'Rich Rare' (<i>Oloroso</i>) <i>Apera</i> - South Australia	11
2003 Toro Albala Don <i>Gran Reserva Pedro Ximenez</i> - Montilla-Moriles, Esp	26

CAFE SYDNEY LOUNGE MENU

BEFORE AND AFTER

VERMOUTH (60ml) *served over ice with citrus*

Renzaglia 'Dry Renzano' - O'Connell Valley, NSW	12
2019 Hughes & Hughes 'Riveaux Rd' <i>Pinot Noir, Syrah</i> - Southern Tas (V)	15
2023 Saison Aperitifs 'Spring Rhubarb', <i>Moscato-Rhubarb</i> - Vic (V)	16

PORT & TAWNY (60ml)

Quinta do Noval 20 YO <i>Tawny Port</i> - Duoro Valley, Portugal	34
2003 Seppeltsfield 'Para' 21 YO <i>Tawny</i> - Barossa Valley, SA	18
Yalumba 'Museum Reserve' <i>Antique Tawny</i> 15 YO - SA	9

MADEIRA (60ml) *served chilled*

Henriques & Henriques <i>Rainwater</i> 3YO - Madeira, Portugal (<i>Medium-Dry</i>)	8
Henriques & Henriques <i>Sercial</i> 10YO - Madeira, Portugal (<i>Dry</i>)	15
Henriques & Henriques <i>Malvasia</i> 10YO - Madeira, Portugal (<i>Sweet</i>)	18

TOPAQUE (TOKAY) & MUSCAT (60ml)

Seppeltsfield 'DP 57' <i>Grand Tokay</i> - Rutherglen, Vic	11
Seppeltsfield 'DP 63' <i>Grand</i> - Rutherglen, Vic	11

CAFE SYDNEY LOUNGE MENU

AFTER

LIQUEUR (30ml)

Cointreau, France	10
Grand Marnier, France	10
Green Chartreuse, France	10
Santa Marta Amaretto, Italy	10
Frangelico, Italy	10
Tuaca, Italy	10
Licor 43, Spain	10
Bailey's Irish Cream, Ireland	10
Drambuie, Scotland	10
Southern Comfort, USA	10
Kahlua, Mexico	10
Tia Maria, Jamaica	10
Midori, Japan	10

BRANDY & COGNAC

Tesseron 'Lot 90 XO Ovation', Cognac	20
Frapin, Château de Fontpinot XO, Cognac	27
Martell XO, Cognac	29
1972 Château Laballe, Bas Armagnac	50
2005 Victor Gontier, Calvados Domfrontais	15
Roger Groult, Calvados Pays d'Auge 'Vénérable' 18YO	36
BarSol Queirolo Pisco, Peru	12

For full list please refer to wine list

CAFE SYDNEY LOUNGE MENU

SPIRITS

VODKA

Ketel One (wheat), Holland	11
Ciroc (grape), France	14
Fair Quinoa (Quinoa), France	14
Grey Goose (wheat), France	15
Archie Rose (wheat), Australia	14
Mother of Pearl (grape), Australia	14
Belvedere Pure (rye), Poland	14

GIN

Tanqueray, UK	11
Brookies, Australia	13
Garden Grown, Australia	12
Four Pillars 'Rare Dry', Australia	14
Archie Rose, Australia	15
Camden Valley Sloe gin, Australia	12
Ester dry gin, Australia	14
Forty Spotted wild rose gin, Australia	14
Aqvalve gin, Italy	14
Hendrick's, Scotland	15
Rutte Celery, Holland	13

CAFE SYDNEY LOUNGE MENU

SPIRITS

BLENDED WHISKEY

Johnnie Walker Black, Scotland	11
Chivas Regal 12yr, Scotland	12
Monkey Shoulder, Scotland	12
Johnnie Walker Blue, Scotland	44
Jameson, Ireland	11
Toki, Japan	22

SINGLE MALT WHISKY

Talisker 10yr, Isle of Skye	14
Balvenie doubleword 12yr, Speyside	14
Singleton 12yr, Speyside	16
Glenfiddich 18yr, Speyside	21
Ardbeg 10yr, Islay	15
Lagavulin 16yr, Islay	16
Oban 14yr, Highlands	16
Royal Lochnagar 16yr Highlands	48
Morris Rutherglen Muscat Barrel, Australia	18
23 rd Street Distillery, Australia.....	18
Lark classic cask, Australia.....	22
Hakushu 12yo, Japan.....	64

CAFE SYDNEY LOUNGE MENU

SPIRITS

AMERICAN WHISKEY

Bulleit Bourbon, USA	11
Bulleit Rye, USA	12
Wild Turkey, USA	11
Jack Daniel's, USA	12
Makers Mark, USA	13
Woodford Reserve, USA	14
Michter's Straight Rye, USA	13
Canadian Club 12yr, Canada	12

RUM

Pampero Blanco, Venezuela	11
Pampero Especial, Venezuela	13
Captain Morgan spiced rum, Jamaica	11
Doorlys 'fine old' XO, Barbados	16
Mt Gay XO, Barbados	15
Goslings 'Black Seal', Bermuda	14
Sailor Jerry Spiced Rum, Virgin Islands	14
Ron Zacapa 23, Guatemala	16
Bacardi Grand Reserve Limitada, Puerto Rico	28

TEQUILA & MEZCAL

Casamigos Reposado	11
Don Julio Reposado.....	14
Don Julio 1942	42
Herradura Plata	16
Patron XO Cafe	31
Casamigos (<i>mezcal</i>)	12
Ilegal Joven (<i>mezcal</i>)	14

CAFE SYDNEY LOUNGE MENU

REFRESHMENTS

BOTTLED SOFT DRINKS 8

Coca-Cola

Coca-Cola No Sugar

Sprite

Cascade dry ginger ale

Cascade soda water

Midnight Mixers classic dry tonic

Capi ginger beer

Capi Yuzu

FRUIT JUICES 7

NUDIE

Nothing but 21 Oranges

Nothing but 20 Apples (cloudy)

EAST COAST

Pineapple

Tomato

Cranberry

Pink Grapefruit

CAFE SYDNEY LOUNGE MENU

REFRESHMENTS

WATER

Antipodes Still (1000ml)	14.5
Antipodes Sparkling (1000ml)	14.5
Antipodes Still (500ml)	7.5
Antipodes Sparkling (500ml)	7.5