

Lobby Bar

Food Menu

From the counter

House Sourdough with pressed olive oil (df,v)	8	Chicken Liver Parfait with red wine jus gelle, toast	22
Marinated Spanish Olives (vg,gf)	8	Aged Manchego Berringa Honeycomb with toast	18
Spanish Jamon Serrano with freshly baked bread sticks (df)	18		

From the kitchen

To start

Dark Anchovies pressed olive oil sourdough (df,v)	22
Pink Salt & Szechuan Pepper Squid with avocado aioli & lime (gf,df)	21
Prawn Cocktail Marie rose finger lime & baby gem (gf,df)	23
Kangaroo Carpaccio macadamia & pickled berries (gf,df)	27

To finish

Peanut Butter & Chocolate Brownie with chocolate malt gelato salted macadamia	14
Golden Fruits with lime & brown sugar syrup (gf,vg)	12

Mains

Sourdough & Herb Crusted Chicken Breast with frites & gravy (df)	25
Roasted Whole Sweet Potato topped with dhal & herbed maple yoghurt (vg)	22
Sydney Cheeseburger house smokey bbq sauce, pickles, served with onion rings	22
Market Fish Pan Seared oriental greens, pickled apple (gf,df)	36
250gm Riverina NSW MBS2+ Grain Fed Angus Rump smoked butter, red wine jus & frites	31
Sides	
House Salad with lemon myrtle dressing (gf,vg)	6
Frites with bush tomato ketchup	9

Menu is subject to change. Whilst we endeavor to meet all dietary requirements we cannot guarantee that our dishes are free from traces of any allergens. Please advise our friendly staff of any specific dietary requirements.

v = vegetarian vg = vegan df = dairy free gf = gluten free

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Drinks Menu

Sparkling Wine	GLS	BTL
Willowglen Sparkling Cuvee, VIC	10	45
Mojo Prosecco, SA	13	55
White Rose Wine		
Tatachilla Chardonnay, SA	10	45
Willowglen Semillon Sauvignon Blanc, VIC	10	45
Willowglen Moscato, VIC	10	45
Hesketh Rosé, Limestone Coast, SA	10	48
Miracle On the Wire Pinot Gris, Central Ranges, NSW	12	55
Kim Crawford Sauvignon Blanc, NZ Marlborough	12	55
Black Cottage Chardonnay, NZ		60
Snake & Herring 'Sabotage' Riesling, Great Southern, WA		65
Tar & Roses Pinot Grigio, Strathbogie Ranges, VIC		60
Red Wine		
Willowglen Shiraz Cabernet, VIC	10	45
Mount Adam 550 Shiraz, Barossa Valley, SA	14	65
Penfolds Rawson's Retreat Merlot, SA	11	50
Houghton Cabernet Sauvignon, Margaret River, WA	13	60
First Creek Botanica Range Pinot Noir, Orange, NSW	11	55

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Drinks Menu

Bottled Beer & Cider

Asahi Superdry, JAPAN, 5% ABV	10
Victoria Bitter, VIC, 4.9% ABV	11
Carlton Draught, VIC, 4.6% ABV	10
James Boags Premium Lager, TAS, 4.6% ABV	10
Somersby Apple Cider, VIC, 4.5% ABV	10
Corona Extra, Mexico, 4.5% ABV	10
Stone & Wood Pacific Ale, NSW, 4.4% ABV	11
James Squire 150 Lashes Premium Pale Ale, NSW, 4.2% ABV	11
Great Northern Super Crisp, QLD, 3.5% ABV	10
James Boags Premium Light, TAS, 2.5% ABV	10
Heaps Normal Quiet XPA (Non Alcoholic) less than 0.5% ABV	9

Soft Drinks & Juices

Coke, Coke Zero, Sprite, Lift, Ginger Ale or Tonic Water	5
Apple, Orange & Pineapple Juice	5
Capi Sparkling & Still Mineral Water 750ml	8

Hot Beverages

Organic Tea selections from Pickwick	5
Coffee Roasted by Piazza Dorro	5.5
Hot Chocolate	5.5
Extra Shot/Alternate Milk	+0.5
Large	+0.5

Sydney Harbour Hotel supports the Responsible Service of Alcohol

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Drinks Menu

Cocktails

Classic Cocktails	20
Seasonal Mocktails	15

Signature Cocktails

Emerald Whisper Sour	22
<i>with Midori, Ginger, Egg White, Lemon Juice</i>	
Sunset on The Rocks	22
<i>with Spiced Rum, Cherry Liqueur, Grapefruit, Lemon Juice</i>	
Sydney Harbour Sling	22
<i>with Gin, Cherry Liqueur, Drambuie, Pineapple, Lime Juice</i>	

Gin

Begin	10
Hickson House Classic Dry Gin	12
Hickson House Wild Rose	11
Brookies	13
Manly Spirits	12
Hendrick's	13

Rum

Bacardi	10
Bundaberg	10
Sailor Jerry	11
The Kraken	12
Captain Morgan	11
Havana Club Especial	11

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Drinks Menu

Tequila & Mezcal

Espolòn	10
Jose Cuervo Reposado	10
1800 Añejo	14
Monte Alban	12

Vodka

Skyy	10
Absolut	10
42 Below	12
Belvedere	13

Whisky

Johnny Walker Red Label	10
Johnny Walker Black Label	14
Ballantines	11
Jim Beam	10
Wild Turkey	13
Maker's Mark	11
Canadian Club	10
Jack Daniels	10
Fireball	10
Glen Grant	12

Happy Hour

Daily 4pm - 6pm
\$8 House Beverages

James Squire 150 Lashes Premium Pale Ale
Carlton Draught
James Boags Premium (Light Available)

Sparkling Cuvee
Semillon Sauvignon Blanc
Moscato
Shiraz Cabernet
Hesketh Rosé

House Spirits

\$15 Cocktails

Aperol Spritz
Espresso Martini
Negroni
Martini
Margarita

**Happy Hour prices are not available in-room*

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