

@bar83sydneytower

WEAT



Scan to order
DISCOVER OUR ENTIRE MENU

CAVIAR

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Caviar with Blinis per serve 28
Calvisius White Sturgeon Caviar,
served with blinis and egg yolk jam

BY THE TIN

Black Pearl Oscietra 30g 235
Calvisius White Sturgeon 50g 350

SNACKS

Sydney Rock Oysters 45 | 84
Finger lime granita, pink pepper,
champagne mignonette

Marinated olives 16
Citrus, olive oil
VG, GF, NF

Whipped Ricotta Focaccia 16
Chilli native honey, lemon thyme, saltbush
V

Bullhorn Pepper Hummus 22
Citrus pita, dill oil, chickpea dukkah
V

Scallop Crudo ½ Shell 14 ea
Coconut cream, green apple, finger lime
GF, NF, DF

Heirloom Tomato & Burrata 28
Basil oil, lemon crumb, grilled focaccia
V, NF

Hot Corn Ribs 22
Kartel butter, feta crumb, coriander, lime dust
V, GF, NF

Prawn Bao (2 pc) 28
XO caramel, cucumber salad, sesame
NF

Vegetable Gyoza (5 pc) 28
Black garlic soy, enoki mushrooms, shiso
V, VG, DF

Crispy Cauliflower “Wings” 22
Buffalo glaze, blue cheese ranch, celery leaves
NF

Fries 16
Café di Paris aioli, botanical salt
GF, V

SUBSTANTIAL

TJ's Lobster Roll	48
<i>Bisque Mayonnaise, baby gem lettuce, brioche, fries</i>	
NF	
Korean Steak Sandwich	42
<i>Gochujang aioli, pickled onion, apple celery slaw, fries</i>	
NF	
Crispy Tofu Bowl	34
<i>Brown rice, wakame, pickled veg, ginger yuzu ponzu</i>	
GF, DF, V, VG, NF	

DESSERT

Mango Custard	19
<i>Toasted coconut, citrus pearls, lime zest</i>	
GF, DF, V, VG, NF	
Basque Cheesecake	19
<i>Fresh passionfruit, chantilly cream</i>	
GF, V, NF	

ARTISAN CHEESE

A rotating showcase of Australia's finest seasonal cheeses, thoughtfully curated at their peak of ripeness. Served with house-made lavosh, seasonal fruit, and chef's selected accompaniments

Our selection changes regularly to highlight the most expressive cheeses of the moment — from creamy brie and washed rinds to bold aged blues and alpine styles

2 cheeses	34
3 cheeses	44
<i>40g per selection</i>	

CHARCUTERIE BOARD

A seasonal rotation of hand-crafted cured meats, sliced to order and served with house pickles, marinated olives, and chef's chosen condiments.

Our charcuterie selection changes regularly to showcase premium small-batch producers and cuts at their peak flavour and maturity

1	15
2	29
3	36
<i>50g per selection</i>	

1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex).
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DRINK

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COCKTAILS

KOOLOO-LIMPAH	26
<i>zingy, bubbly, blue</i> Archie rose vodka, Moscato, blue curacao, cherry, yuzu, butterfly pea	
DAIQUIRI	25
<i>rotating, fruity, frozen</i> Bacardi Carta Blanca, amaro, lime, rotating fruit	
SMOKED PAL	27
<i>sunny, zesty, bitter</i> Ilegal Mezcal, Patron Silver, triple sec, grapefruit, lime	
POPCORN PILL	27
<i>buttery, bright, robust</i> Butter washed Dewars 12, cognac, lemon, passionfruit, smoked scotch float (contains dairy)	
SIAM ROCKETS	26
<i>daisy, spicy, sharp</i> Patron Silver, lime, orange, agave, jalapeno, kaffir	
BERRY FASHIONABLE	25
<i>herbal, stiff, blackberry</i> Buffalo Trace bourbon, crème de cassis, amaro, rosemary, pepperberry	
THE 83RD NEGRONI	26
<i>bitter, bold, orange</i> Bombay Sapphire London Dry Gin, Campari, weet vermouthe, amaretto, orange (contains gelatin)	
SUMMERTIMETINI	27
<i>clean, fresh, classy</i> Grey goose vodka, grigio, rosolio, dry vermouthe, cucumber, dill	
BASIC LYCH	25
<i>balanced, sweet, citrus</i> Archie Rose true cut gin, Lilet Blanc, lychee, grapefruit	
RED SNAPPER	25
Available Saturday & Sunday only <i>salty, spicy, healing</i> Bombay Sapphire, chamoy, mango, tomato, fizz, pickled accoutrement (contains gluten)	

Classic cocktails available, please ask your friendly server.

ALCOHOL-FREE COCKTAILS

LYCHEE-VERA	18
Lyre's London Dry, aloe vera, lychee, cloudy apple, lemon, soda water	
BAMBINO	17
Lyre's Italian Orange, orange juice	
FRUIT STAND FIZZ	18
Lyre's pink London, peach, pineapple, cranberry, lemon	
AMARETTI SOUR	18
Lyre's Amaretti, orange juice, lemon, egg white	

CHAMPAGNE

		GLS	BTL
NV	Pommery 'Brut Royal' <i>Reims, Champagne, France</i>	32	165
NV	Pommery 'Brut Royal Rosé' <i>Reims, Champagne, France</i>	35	175
NV	Louis Roederer 'Collection 246 – Brut' <i>Reims, Champagne, France</i>	45	200
17	Louis Roederer 'Brut Rosé' <i>Reims, Champagne, France</i>		280
NV	Charles Heidsieck 'Brut Réserve' <i>Reims, Champagne, France</i>		245
15	Perrier-Jouët 'Belle Époque' <i>Épernay, Champagne, France</i>		480
15	Dom Pérignon <i>Épernay, Champagne, France</i>	95	540
MV	Krug 'Grand Cuvée' <i>Reims, Champagne, France</i>		650

SPARKLING

		GLS	BTL
NV	A by Arras 'Premium Cuvée' <i>Tasmania</i>	20	85
NV	A by Arras 'Premium Cuvée Rosé' <i>Tasmania</i>	21	90
NV	House of Arras 'Brut Elite' <i>Tasmania</i>		135
NV	Bianca Vigna Prosecco <i>Veneto, Italy</i>	19	80
24	Borgo Maragliano Moscato <i>Piedmont, Italy</i>	19	80
NV	Louis Pommery 'Brut' <i>England</i>		150

SPARKLING WINE OF THE WEEK

20 85

CHAMPAGNE OF THE WEEK

32 165

MAGNUMS | 1500ML

NV	Louis Roederer 'Collection 244 – Brut' <i>Reims, Champagne, France</i>	395
22	Idée Fixe by Vasse Felix 'Premier Brut - Blanc de Blancs' <i>Margaret River, WA</i>	250
21	Rameau D'Or Golden Bough Rosé <i>Côtes de Provence, France</i>	130

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WHITE WINE		150	250	750
23	Kilikanoon 'Mort's Block' Riesling <i>Clare Valley, South Australia</i>	20	29	85
24	Catalina Sounds Sauvignon Blanc <i>Marlborough, New Zealand</i>	22	35	95
22	La Croix St Laurent Sauvignon Blanc <i>Sancerre, Loire Valley, France</i>			140
25	Tyrrell's Semillon <i>Hunter Valley, New South Wales</i>	22	35	95
22	Alzipratu 'Fiumeseccu' Vermentino <i>Corsica, France</i>			130
25	Oakridge Pinot Gris <i>Yarra Valley, Victoria</i>	21	33	90
22	L&C Poitout Chardonnay <i>Petit Chablis, Burgundy, France</i>	33	55	150
22	Pierrick Laroche Chardonnay <i>Beauroy Premier Cru Chablis, Burgundy, France</i>			245
22	Handpicked Chardonnay <i>Yarra Valley, Victoria</i>	19	29	80

ORANGE ROSÉ		150	250	750
24	The Somm & The Winemaker 'Skinny' <i>Orange, New South Wales</i>	22	35	95
22	Château La Gondonne <i>Côtes de Provence, France</i>	23	37	100
23	Maison AIX <i>Coteaux d'Aix-en-Provence, France</i>			120

RED WINE		150	250	750
24	Holm Oak 'Estate' Pinot Noir <i>Tamar Valley, TAS</i>	26	42	115
20	Domaine Huguenot Pinot Noir <i>Bourgogne Côte-d'Or, France</i>			170
23	Head 'Head Red' Grenache <i>Barossa Valley, South Australia</i>	20	29	85
22	Beconcini 'Atiche Vie' Sangiovese, <i>Chianti, Italy</i>			90
22	Chakana 'Nuna Vineyard' Malbec <i>Mendoza, Argentina</i>	21	33	90
22	Elderton 'Estate' Shiraz <i>Barossa, South Australia</i>	24	39	105
21	Kilikanoon 'Covenant' Shiraz <i>Clare Valley, South Australia</i>			130
22	Giovanni Rosso Nebbiolo <i>Langhe, Piedmont</i>	33	55	150
21	Cullen 'Diana Madeline' Cabernet Blend <i>Margaret River, Western Australia</i>			255
22	Domaines Delon 'Château Potensac' Cabernet Blend <i>Médoc, Bordeaux, France</i>	42	70	190

VODKA



Archie Rose 'True Cut', <i>Sydney, New South Wales</i>	15	28
Archie Rose 'Native Botanical', <i>Sydney, New South Wales</i>	16	29
Isla 'Premium', <i>Victoria</i>	15	28
Belvedere 'Pure', <i>Poland</i>	18	34
Grey Goose, <i>France</i>	17	32

GIN



Archie Rose 'Straight Dry', <i>Sydney, New South Wales</i>	15	28
Archie Rose 'Signature Dry', <i>Sydney, New South Wales</i>	16	29
Ester 'Dry', <i>Sydney, New South Wales</i>	17	32
Hickson House 'Seven Spice', <i>Sydney, New South Wales</i>	17	32
Poor Toms 'Strawberry', <i>Sydney, New South Wales</i>	17	32
Brookie's 'Byron Dry', <i>New South Wales</i>	18	34
Earp 'Just Juniper', <i>New South Wales</i>	17	32
Farmer's Wife 'Autumn Dry', <i>New South Wales</i>	17	32
Karu 'Affinity', <i>New South Wales</i>	17	32
Four Pillars 'Bloody Shiraz', <i>Victoria</i>	18	NA
Never Never 'Triple Juniper', <i>South Australia</i>	17	32
Bombay Sapphire, <i>England</i>	15	28
Hayman's Sloe, <i>England</i>	17	NA
Hendrick's, <i>Scotland</i>	17	32

RUM

Archie Rose 'White Cane', <i>Sydney, NSW</i>	15
Brix 'Select Cask Tawny Finish', <i>Sydney, NSW</i>	21
Red Mill 'Classic', <i>Sydney, NSW</i>	17
FNQ Rum Co 5 y.o. 'Iridium', <i>Queensland</i>	17
Husk 'Pure Cane Caribbean Strength', <i>Queensland</i>	17
R.L. Seale 10 y.o., <i>Barbados</i>	20
El Dorado 21 y.o., <i>Guyana</i>	29
Bacardi 'Carta Blanca', <i>Puerto Rico</i>	15
Ron Zacapa Solera 23 y.o. , <i>Guatemala</i>	21
Ron Zacapa Centenario XO Solera, <i>Guatemala</i>	39

SCOTCH STYLE WHISKY

Archie Rose 'Double Malt', <i>Sydney, NSW</i>	16
Starward Two-fold blend, <i>Melbourne, VIC</i>	17
Archie Rose single malt, <i>Sydney, NSW</i>	19
Cape Byron 'Chardonnay Cask', <i>New South Wales</i>	21
Starward 'Ginger Beer Cask', <i>Melbourne, VIC</i>	23
Morris 'Tokay Barrel', <i>Victoria</i>	21
Hellyer's Road 12 y.o. 'American Oak', <i>Tasmania</i>	28
Lark 'Rebellion Chinotto Cask', <i>Tasmania</i>	30
McHenry 'Peated', <i>Tasmania</i>	27
Waub's Harbour 'Founder's Reserve', <i>Tasmania</i>	34
Nikka 'From The Barrel' blend, <i>Japan</i>	23
Yamazaki 12 y.o. single malt, <i>Japan</i>	40
Dewar's 25 y.o. blend, <i>Scotland</i>	40
Talisker 10 y.o. single malt, <i>Scotland</i>	19
Oban 14 y.o single malt, <i>Scotland</i>	21
Lagavulin 16 y.o single malt, <i>Scotland</i>	24
Caol Isla 12 y.o single malt, <i>Scotland</i>	20
Glendronach 12 y.o single malt, <i>Scotland</i>	18
Macallan 12 y.o single malt, <i>Scotland</i>	22
Glenfiddich 12 y.o single malt, <i>Scotland</i>	18
Dalmore 15 y.o single malt, <i>Scotland</i>	35
Glenmorangie Signet, single malt, <i>Scotland</i>	37
Ardberg 10 y.o single malt, <i>Scotland</i>	18
Craigellache 13 y.o single malt, <i>Scotland</i>	18
Chivas Regal 25 y.o blend, <i>Scotland</i>	49
Johnnie Walker Blue blend, <i>Scotland</i>	29

AMERICAN STYLE WHISKEY

Archie Rose 'Rye Malt', <i>Sydney, NSW</i>	19
Gospel 'Straight' rye, <i>Melbourne, VIC</i>	18
Angels Envy Bourbon, <i>Kentucky, USA</i>	17
Buffalo Trace Bourbon, <i>Kentucky, USA</i>	16
Eagle Rare 10 y.o. Bourbon, <i>Kentucky, USA</i>	19
Sazerac 'Straight' rye, <i>Kentucky, USA</i>	18
Weller 'Special Reserve' wheated Bourbon, <i>Kentucky, USA</i>	17
Rittenhouse 'Straight' rye, <i>Kentucky, USA</i>	18
Knob Creek 'Straight' rye, <i>Kentucky, USA</i>	18
Woodford Reserve Bourbon, <i>Kentucky, USA</i>	18
Makers Mark Bourbon, <i>Kentucky, USA</i>	17

BRANDY

St Agnes 'Bartender's Cut' brandy, <i>South Australia</i>	16
Martell VS, Cognac, <i>France</i>	17
St Agnes 15 y.o. brandy, <i>South Australia</i>	20
Remy Martin 'XO', Cognac, <i>France</i>	34
Hennessy XO, Cognac, <i>France</i>	34

AGAVE

Black Snake joven agave, <i>New South Wales, Australia</i>	23
Act of Treason agave Tequilana blanco, <i>Queensland</i>	17
Cascahuín extra añejo Tequila, <i>Jalisco, Mexico</i>	34
Corazon blanco Tequila, <i>Los Altos de Jalisco, Mexico</i>	16
1800 Reposado Tequila, <i>Jalisco, Mexico</i>	18
ArteNOM 1414 reposado Tequila, <i>Los Altos de Jalisco, Mexico</i>	23
Fortaleza añejo Tequila, <i>Jalisco, Mexico</i>	25
G4 'High Proof' blanco Tequila, <i>Los Altos de Jalisco, Mexico</i>	23
Patrón silver Tequila, <i>Jalisco, Mexico</i>	17
Patron Reposado Tequila, <i>Jalisco, Mexico</i>	20
Patron Anejo Tequila, <i>Jalisco, Mexico</i>	20
Patrón 'El Cielo' Tequila, <i>Jalisco, Mexico</i>	25
Patrón 'El Alto' Tequila, <i>Jalisco, Mexico</i>	28
Origen Raiz chacaleño mezcal, <i>Durango, Mexico</i>	21
Mal Bien espadin mezcal, <i>Oaxaca, Mexico</i>	17
Casamigos mezcal, <i>Oaxaca, Mexico</i>	19

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APÉRITIFS

Campari, <i>Italy</i>	14
Lillet Blanc, <i>France</i>	14
Suze, <i>France</i>	14
Ricard Pastis, <i>France</i>	15
Pernod Absinthe, <i>France</i>	18
Pimm's, <i>England</i>	14
Yellow Chartreuse, <i>France</i>	17
Green Chartreuse, <i>France</i>	18
St-Germain Elderflower, <i>France</i>	15

DIGESTIFS

Amaro Nonino, <i>Italy</i>	17
Amaro Averna, Siciliano, <i>Italy</i>	15
Amaro Montenegro, <i>Italy</i>	15
Cynar, <i>Italy</i>	14
Fernet-Branca, <i>Italy</i>	16
D.O.M. Bénédictine, <i>France</i>	16
Drambuie, <i>Scotland</i>	14

LIQUEURS

Luxardo Maraschino, <i>Italy</i>	16
Frangelico, <i>Italy</i>	14
Midori, <i>Japan</i>	14
Baileys, <i>Ireland</i>	14
Disaronno Amaretto, <i>Italy</i>	15
Fireball, <i>USA</i>	14
Chambord, <i>France</i>	14
Mr Black Coffee Liqueur, <i>USA</i>	15
Grand Marnier, <i>France</i>	14
Mr. Black Coffee Amaro, <i>Australia</i>	14
Moreau Apple Pie, <i>Australia</i>	15

BEERS, CIDER
& SELTZER

Hard Fizz Watermelon & Berry Seltzer, <i>QLD</i>	16
Heineken 0.0 Zero-Alc Lager, <i>Netherlands</i>	14
James Boags Premium Light, <i>TAS</i>	12
Travla Low Carb Mid-Strength Lager, <i>VIC</i>	14
Kirin Ichiban Lager, <i>Japan</i>	15
James Squire 150 Lashes Pale Ale, <i>NSW</i>	15
Batlow 'Cloudy' Cider, <i>NSW</i>	15

NON-ALCOHOLIC

Soda Water	7
Purezza Sparkling Mineral Water	8

SOFT DRINKS 7

Coca Cola | Coke No Sugar | Sprite | Lift
Ginger Ale | Lemon, Lime & Bitters

FEVERTREE 7.5

Ginger Beer | Blood Orange Soda
Elderflower Tonic | Indian Tonic |
Mediterranean Tonic

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