BAR 83

COCKTAILS
IN THE CLOUDS

SKY HIGH PACKAGES

Indulge in a premium experience with our exclusive Sky High Packages offering front-row views of the stunning cityscape.

Savour an exquisite view while reveling in mouthwatering bites and cocktails.

STARTING FROM

$195 FOR 2 PEOPLE.

BOTTOMLESS LUNCH

Monday to Thursday 12–3pm
Friday to Sunday 12–2pm

BOTTOMLESS DRINKS

Bellini | Tommy's Margarita | Aperol Spritz | Negroni
Beers | Selection of Tyrrell's wines

+

FOOD

Seeded Sourdough Baguette | Citrus Marinated Olives
Baked Scallops (A) | Hummus | Korean Fried Chicken

$99 PER PERSON

10% GRATUITY APPLIES TO A PARTY OF 8 OR MORE. 10% SUNDAY SURCHARGE AND 15% ON PUBLIC HOLIDAYS. PLEASE NOTE THERE IS A MINIMUM SPEND OF $30 PER PERSON.

BAR SNACKS

Citrus Marinated Olives VG, GF — 16

Spiced Roasted Macadamias VG, GF — 16

Mussels & Chips (I), GF, DF — 22
Crinkle cut chips, pickled mussels, garlic aioli, guindillas

Trout Roe & Onion Dip (A) — 32
Crostini, chives

Seeded Sourdough Baguette V — 16
Cultured butter

Freshly Shucked Oyster (A), GF, DF — 8 EA
Hot sauce, lemon

Baked Scallops (2pc) (A), GF — 26
Fermented chilli and garlic butter

Wagyu Tartare (2pc) DF — 18
Horseradish cream, cured yolk, focaccia

Chicken Liver Parfait (2pc) — 18
Peach muscatel chutney, waffles

Kangaroo Skewers (2pc) GF, DF — 28
Muntries glaze, mountain pepper chimichurri

Halloumi Skewers (2pc) GF — 25
Zucchini, sundried tomato pesto, almond dukkah, hot honey

Deli Plate GFO — 45
Our favourite cheeses and cured meats, preserves, grissini

Ricotta VO — 22
Fresh ricotta, nduja, crispy grains

Hummus DF, VGO — 23
Chickpeas, paprika, pretzel

Korean Fried Chicken DFO, VO — 29
Pickles, ranch

Cheeseburger DFO, GFO, VO — 29
Chuck and rib patty, cheese, onion rings, dill pickle, sesame bun

Hot Chips DF, GF, V — 18
Garlic aioli

Chocolate Dome V — 26
White chocolate cremeux, raspberry coulis, sponge, raspberry pearls

V VEGETARIAN · VG VEGAN · GF GLUTEN FREE · DF DAIRY FREE
ANYTHING WITH AN 'O' AFTER IT MEANS OPTION AVAILABLE

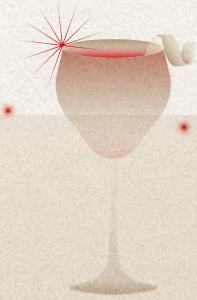
SEAFOOD ORIGIN: A – AUSTRALIAN I – IMPORTED M – MIXED

COCKTAILS

Our classics with an elevated twist.

CLOUD 9 — 27

Bombay Sapphire Gin / Campari / Bianco Vermouth / raspberry / aquafaba



AIRMAIL — 32

Bacardi 'Carta Blanca' Rum / Sagatiba Anejo Cachaça / pineapple / Yellow Charteuse / lime / champagne

MARGARITA WITH ALTOTUDE — 36

Patrón 'El Alto' Tequila [1] / Grand Marnier / lime / lemon myrtle / agave



OF SAZERAC — 42

Hennesy VSOP / Sazerac Rye / Earl grey tea / walnut bitters

BUTTER WASHED

CHAMPAGNE SHOWER — 38

Four Pillars Bloody Shiraz Gin / apricot / Dom Benedictine / Massenez Violet / Champagne

Classics are available. Ask our friendly staff.

[1] Patrón 'El Alto' is aged for 4 years and is crafted from the highest-quality 100% Blue Weber Agave that is cultivated in the highest parts of Jalisco between 1800-2200m, where the sweetest agave grows.

THE SKY IS THE LIMIT

Cocktails from our Creative Corner — refreshed every two months after our bartenders shake, stir, and compete for the top spot.

TOKYO FIZZ 27

Tanica Ooray Plum & Strawberry Gum Bitters / Saika sake / Umeshu / raspberry / Prosecco

LADY GARDEN 29

Patron Silver / Metoro Mezcal / Ancho Reyes chili liqueur / St. Germain / yuzu / cucumber

WATERMELON MIRAGE 28

Grey Goose Vodka / watermelon / pink peppercorn / lime / agave / Sparkling / Milk Punch



PREVIOUS WINNER!

BANANA- RAMA 34

Buffalo Trace Bourbon / Giffard Banana & Cacao liquour / Dom Benedictine / lemon / white chocolate / milk punch

WINNER!

AFTER THE MISSION 28

Bacardi Carta Blanca / Malibu / peach schnapps / pineapple / lime / mint

BY PISUT WICHAIPLUK

MOCKTAILS

LYCHEE-VERA 19

Lyre's London Dry Gin Alternative / aloe vera / lychee / cloudy apple / lemon / soda water

TROPICANA FAUX-GARITA 19

Lyre's Agave Alternative / Italian Orange / passionfruit / pineapple / lime / agave



PEACHY KEEN 18

Lyres London Dry Gin Alternative / coconut water / peach / lime / mint

TOWER-TINI



Each Martini is served with
lemon twist, Perello Gordal olives, Noilly Prat Vermouth spray & olive brine.

FROM THE FREEZER

Grey Goose Vodka, *FRA*	28
Archie Rose 'Signature Dry' Gin, *Sydney, NSW*	30

& TONIC

Served with Fevertree Soda *or*
Tonic water *with* **your choice of garnish**

Rosemary / Mint / Lemon thyme / Grapefruit / Orange / Lemon / Lime / Cucumber

VODKA

Archie Rose 'True Cut', *Sydney, NSW*	15	28
Archie Rose 'Native Botanical', *Sydney, NSW*	16	29
Isla 'Premium', *Melbourne, VIC*	15	28
Belvedere 'Pure', *POL*	18	34
Grey Goose Vodka, *FRA*	17	28

GIN

Archie Rose 'Straight Dry', *Sydney, NSW*	15	28
Archie Rose 'Signature', *Sydney, NSW*	16	30
Ester 'Dry', *Sydney, NSW*	17	32
Hickson House 'Seven Spice', *Sydney, NSW*	17	32
Poor Toms 'Strawberry', *Manly, NSW*	17	32
Brookie's 'Byron Dry', *Byron, NSW*	18	34
Earp 'Just Juniper', *Newcastle, NSW*	17	32
Farmer's Wife 'Autumn Dry', *Newcastle, NSW*	17	32
Karu 'Affinity', *Blue Mountains, NSW*	17	32
Never Never 'Triple Juniper', *McLaren, SA*	17	32
Bombay Sapphire Gin, *ENG*	15	28
Hendrick's Gin, *SCT*	17	32
Hendrick's 'Flora Adora' Gin, *SCT*	15	27
Hendrick's 'Grand Cabaret' Gin, *SCT*	15	27

One shot As a martini

APÉRITIFS

Campari, *Italy*	14
Lillet Blanc, *France*	14
Suze, *France*	14
Ricard Pastis, *France*	15
Pernod Absinthe, *France*	18
Pimm's, *England*	14
Yellow Chartreuse, *France*	17
Green Chartreuse, *France*	19
St-Germain Elderflower, *France*	15

LIQUEURS

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

BEERS, CIDER & SELTZER

Hard Fizz Watermelon & Berry Seltzer, *QLD*	16
Asahi 0.0 Zero-Alc Lager, *JPN*	14
Cascade Light, *TAS*	13
Hawke's Mid Lager, NSW	14
Asahi 'Super Dry' Lager, *JPN*	15
4 Pines Pale Ale, *NSW*	15
Young Henrys 'Cloudy' Cider, *NSW*	15



CHAMPAGNE

		GLS	BTL
NV	Pommery ‘Brut Royal’ *Reims, Champagne, France*	32	165
NV	Pommery ‘Brut Royal Rosé’ *Reims, Champagne, France*	35	175
NV	Louis Roederer ‘Collection 246 – Brut’ *Reims, Champagne, France*	45	200
NV	Piper-Heidsieck ‘Cuvée Brut’ *Reims, Champagne, France*		220
NV	Charles Heidsieck ‘Brut Réserve’ *Reims, Champagne, France*		245
NV	Pol Roger ‘Brut Réserve’ *Épernay, Champagne, France*		260
NV	Marguerite Guyot ‘Cuvée Passion – Blanc de Noirs’ *Damery, Champagne, France*		270
16	Perrier-Jouët ‘Belle Époque’ *Épernay, Champagne, France*	80	480
MV	Krug ‘Grand Cuvée’ *Reims, Champagne, France*		750
15	Dom Pérignon *Épernay, Champagne, France*		790

SPARKLING

		GLS	BTL
NV	A by Arras ‘Premium Cuvée’ Rosé’ *TAS*	22	95
NV	House of Arras ‘Brut Elite’ *TAS*	27	120
NV	Dal Zotto ‘Pucino’ Prosecco *King Valley, VIC*	21	90
24	Borgo Maragliano Moscato *Piedmont, Italy*	19	80
NV	Louis Pommery ‘Brut’, *England*		150

MAGNUMS/1500ML

22	Idée Fixe by Vasse Felix ‘Premier Brut – Blanc de Blancs’ *Margaret River, WA*	250
NV	Louis Roederer ‘Collection 244 – Brut’ *Reims, Champagne, France*	395
NV	Veuve Clicquot ‘Yellow Label’ *Reims, Champagne, France*	450
23	Maison AIX, *Coteaux d’Aix-en-Provence, France*	250

WHITE WINE

		150	250	750
26	Rieslingfreak ‘No.3’ Riesling *Clare Valley, SA*	21	33	90
26	Tyrrell’s Semillon *Hunter Valley, NSW*	22	35	95
24	J. de Villebois Sauvignon Blanc *Loire Valley, FRA*	22	35	95
24	Kooyong ‘Beurrot’ Pinot Gris *Mornington Peninsula, VIC*	26	42	115
25	L&C Poitout Chardonnay *Petit Chablis, Burgundy, France*	36	60	165
24	Nick O’Leary Chardonnay *Tumbarumba, NSW*	25	40	110

ORANGE/ROSÉ

		150	250	750
25	ChaLou ‘Lou Skinny’ *Orange, NSW*	22	35	95
25	Château La Gordonne *Côtes de Provence, France*	24	39	105
24	Maison AIX, *Coteaux d’Aix-en-Provence, France*			120

RED WINE

		150	250	750
25	Swinging Bridge ‘M.A.W.’ Pinot Noir *Orange, NSW*	24	39	105
24	Willunga 100 Grenache *McLaren Vale, SA*	23	37	100
24	Barone Ricasoli Sangiovese *Chianti, Italy*	21	33	90
24	Alamos Malbec *Mendoza, Argentina*	22	35	95
24	Henscke ‘Henry’s Seven’ Shiraz Blend *Barossa, SA*	26	42	115
22	Domaines Delon ‘Château Potensac’ Cabernet Blend *Médoc, Bordeaux, France*	42	70	190

10% GRATUITY APPLIES TO A PARTY OF 8 OR MORE. 10% SUNDAY SURCHARGE AND 15% ON PUBLIC HOLIDAYS. PLEASE NOTE THERE IS A MINIMUM SPEND OF $30 PER PERSON.

AGAVE – TEQUILA

Black Snake 'Joven', *NSW*	23
Act of Treason 'Tequilana Blanco' *QLD*	17
Cascahuín 'Extra Añejo' *Jalisco, Mexico*	34
Corazon 'Blanco', *Los Altos de Jalisco, Mexico*	16
1800 'Reposado', *Jalisco, Mexico*	18
ArteNOM 1414 'Reposado' *Los Altos de Jalisco, Mexico*	23
Fortaleza 'Añejo', *Jalisco, Mexico*	25
G4 'High Proof - Blanco' *Los Altos de Jalisco, Mexico*	23
Patrón 'Silver', *Jalisco, Mexico*	17
Patrón 'Reposado', *Jalisco, Mexico*	20
Patrón 'Añejo', *Jalisco, Mexico*	20
Patrón 'El Cielo', *Jalisco, Mexico*	25
Patrón 'El Alto', *Jalisco, Mexico*	28
Don Julio '1942', *Jalisco, Mexico*	42
Clase Azul 'Reposado', *Jalisco, Mexico*	39
Origen Raiz 'Chacaleño' Mezcal, *Durango, Mexico*	21
Casamigos Mezcal, *Oaxaca, Mexico*	19

RUM / SUGAR CANE-MOLASSES

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

SCOTCH STYLE WHISKY

Starward ‘Two-Fold’ Blend, *Melbourne, VIC*	17
Archie Rose Single Malt, *Sydney, NSW*	19
Cape Byron ‘Chardonnay Cask’, *NSW*	21
Starward ‘Ginger Beer Cask’, *Melbourne, VIC*	23
Morris ‘Tokay Barrel’, *VIC*	21
Hellyer’s Road 12 y.o. ‘American Oak’, *TAS*	28
Lark ‘Rebellion Chinotto Cask’, *TAS*	30
McHenry ‘Peated’, *TAS*	27
Waubs Harbour ‘Founder’s Reserve’, *TAS*	34
Nikka ‘From The Barrel’ Blend, *Japan*	23
Yamazaki 12 y.o. Single Malt, *Japan*	40
Talisker 10 y.o. Single Malt, *Scotland*	19
Oban 14 y.o Single Malt, *Scotland*	21
Lagavulin 16 y.o Single Malt, *Scotland*	24
Caol Isla 12 y.o Single Malt, *Scotland*	20
Glendronach 12 y.o Single Malt, *Scotland*	18
Macallan 12 y.o Single Malt, *Scotland*	22
Glenfiddich 12 y.o Single Malt, *Scotland*	18
Dalmore 15 y.o Single Malt, *Scotland*	35
Glenmorangie Signet, Single Malt, *Scotland*	37
Ardberg 10 y.o Single Malt, *Scotland*	18
Craigellache 13 y.o Single Malt, *Scotland*	18
Chivas Regal 25 y.o Blend, *Scotland*	49
Johnnie Walker Blue Blend, *Scotland*	29

10% GRATUITY APPLIES TO A PARTY OF 8 OR MORE. 10% SUNDAY SURCHARGE AND 15% ON PUBLIC HOLIDAYS. PLEASE NOTE THERE IS A MINIMUM SPEND OF $30 PER PERSON.

AMERICAN STYLE WHISKEY

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

BRANDY

St Agnes 'Bartender's Cut' Brandy, *SA*	16
St Agnes 15 y.o. Brandy, *SA*	20
H by Hine 'VSOP', *Cognac, France*	16
Hennessy 'VSOP', *Cognac, France*	18
Martell 'VS', *Cognac, France*	17
Hennessy XO, *Cognac, France*	34

DIGESTIFS

Amaro Nonino, *Italy*	17
Amaro Averna, *Siciliano, Italy*	15
Amaro Montenegro, *Italy*	15
Mr. Black Coffee Amaro, *Australia*	14
Cynar, *Italy*	14
Fernet-Branca, *Italy*	16
D.O.M. Bénédictine, *France*	16
Drambuie, *Scotland*	14

10% GRATUITY APPLIES TO A PARTY OF 8 OR MORE. 10% SUNDAY SURCHARGE AND 15% ON PUBLIC HOLIDAYS. PLEASE NOTE THERE IS A MINIMUM SPEND OF $30 PER PERSON.