

MENU

STARTERS

- Sydney Rock Oysters** | natural, mignonette *gf* - 18 (six) / 30 (twelve)
Oysters Kilpatrick | bacon, worcestershire, tabasco *gf* - 20 (six)
Mezze Plate | grilled flatbread, tzatziki, hummus, baba ganoush, zucchini, pomegranate, evo oil, mint *v vg* - 16
Chipotle Mac & Cheese Croquettes | parmesan, aioli *v* - 15
Vegetarian Nachos | corn chips, napoli sauce, cheese, jalapeño, guacamole *gf v vg** - 20
Hand-Cut Sweet Potato Wedges | rosemary salt, sour cream, sweet chilli sauce *gf v vg** - 14
Crisp Loligo Calamari | japanese sprinkles, black aioli *gf* - 16
Smokey Buffalo Wings | blue cheese sauce *gf* - 16
Pork Bites | apple jam, chilli miso sauce *gf* - 16
Pulled Pork Nachos | corn chips, cheese, guacamole, salsa, jalapeño *gf* - 22

SALADS

- KB Caesar** | cos lettuce, chicken, bacon, poached egg, anchovies, croutons, caesar dressing, parmesan *gf** - 20
Poke | brown rice, cabbage, avocado, edamame, tobiko, beetroot, cucumber, wakame, furikake, sesame dressing *gf** - 22
add tofu, citrus infused atlantic salmon or panko crumbed katsu chicken to your poke

BURGERS (served with fries)

- Vegan Alternative Meat Co** | damper bun, lettuce, tomato, vegan cheese, pickle, vegan chipotle mayo *v vg* - 22
Lobster Mac & Cheese | milk bun, green slaw, lemon jalapeño kewpie mayo - 22
Southern Fried Chicken | milk bun, slaw, american cheese, spring onion, cucumber, pickle, aioli, chipotle mayo - 22
Tajima Wagyu Beef | milk bun, bacon, lettuce, tomato, pickle, onion, american & swiss cheese, blue cheese mayo - 22
add bacon + 2 / american cheese + 1 / tajima wagyu beef patty + 5

PIZZA BAR 13-inch base (rooftop pickup)

- Margherita** | napoli sauce, fior di latte, basil, evo oil *v* - 20
Porcini & Button Mushroom | napoli sauce, fior di latte, black garlic aioli, parsley *v* - 22
Zucchini | white garlic sauce, fior di latte, artichoke, rocket, parmesan, evo oil *v* - 20
Garlic Prawn & Chorizo | napoli sauce, fior di latte, red onion, basil - 24
Spicy Pepperoni | napoli sauce, fior di latte - 22
Lamb & Labneh | napoli sauce, fior di latte, feta, red onion, pine nuts, parsley - 24

MAINS

- Mushroom Risotto** | truffle oil, hazelnut, mascarpone, parmesan *gf v vg** - 22 *(add chicken + 5)*
Fish & Chips | crisp fried barramundi, mushy peas, fries, tartare sauce, lemon - 24
Crispy Skin Salmon | cauliflower & almond purée, brussel sprouts, smoked speck, almond flakes *gf* - 28
Alternative Meat Co Un-Chicken Schnitzel | slaw, fries, mushroom sauce *v vg* - 24
Chicken Schnitzel | green slaw, parmesan, fries, choice of sauce - 22
Chicken Schnitzel Parmigiana | napoli sauce, smoked ham, cheese, slaw, fries - 26
Bangers & Mash | lamb & rosemary sausages, mash, mushy peas, caramelised onion gravy *gf* - 22
Beef & Guinness Pie | mash, wasabi mushy peas, gravy - 22
Moroccan Lamb Shank | citrus couscous, kale, carrot, tahini yoghurt, pomegranate *gf* - 28
Massaman Braised Beef Cheek | fragrant jasmine rice, potato, onion, coriander, toasted cashews *gf* - 28

STEAKS (served with gravy, peppercorn or mushroom sauce)

- 150gm Minute Steak** | fries, baby cos, ranch dressing, café de paris butter *gf* - 22
180gm Eye Fillet | salad & fries or vege & mash *gf* - 32
250gm Rump Steak (mb2+) | salad & fries or vege & mash *gf* - 26

SIDES

- Fries** | aioli *gf v vg** - 7
Truffle Fries | black garlic aioli *gf v vg** - 12
Mixed Green Salad | *gf v vg** - 7
Steamed Seasonal Vege | *gf v vg* - 12
Mash | *gf v* - 7
Sauces | gravy, peppercorn, mushroom, hollandaise *gf* - 2

DESSERT

- Sticky Date Pudding** | vanilla bean ice cream, butterscotch sauce, maraschino cherry *v* - 12

gf - gluten free *v* - vegetarian *vg* - vegan * - on request

Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs. Whilst all reasonable efforts are taken, we cannot guarantee that our food will be allergen free.

BUBBLES

by the glass & bottle

Mine Host Brut Cuvée NV | south eastern australia *au* - 7.50 / 30

Tempus Two Prosecco 2018 | adelaide hills *au* - 10 / 38

Veuve Elise Blanc de Blancs NV | southern france *fr* - 10 / 40

by the bottle

Villa Jolanda Prosecco NV | veneto *it* - 48

Rivarose Sparkling Rosé NV | provence *fr* - 60

H. Lanvin & Fils Cuvée Selection Brut NV | épernay *fr* - 69

Pommery Brut Royal NV | reims *fr* - 110

Bollinger Special Cuvée NV | aÿ *fr* - 150

WHITE

by the glass & bottle (150ml / 250ml / bottle)

Mine Host Sauvignon Blanc 2018 | south eastern australia *au* - 7.50 / 12.50 / 30

Little Pebble Sauvignon Blanc 2018 | marlborough *nz* - 10 / 16 / 38

Vidal Pinot Gris 2019 | hawke's bay *nz* - 10 / 16 / 40

Undivided Chardonnay 2018 | languedoc-roussillon *fr* - 10 / 16 / 40

Barking Mad Watervale Riesling 2020 | clare valley *au* - 12 / 18 / 42

by the bottle

Tai Nui Sauvignon Blanc 2018 | marlborough *nz* - 42

Aquilani Pinot Grigio 2018 | friuli *it* - 46

McGuigan Shortlist Chardonnay 2018 | adelaide hills *au* - 58

Alain Geoffroy Petit Chablis Chardonnay 2019 | chablis *fr* - 70

Roberto Sarotto Gavi Aurora 2019 | piedmont *it* - 60

ROSÉ

by the glass & bottle (150ml / 250ml / bottle)

Tempus Two Rosé On Tap 2019 | south australia *au* - 8 / 12.50 (*rooftop exclusive - by the glass only*)

Badet Clement Chez Rosé 2020 | sud de *fr* - 12 / 18 / 42

by the bottle

Rosabel Rosé 2020 | languedoc-roussillon *fr* - 52

RED

by the glass & bottle (150ml / 250ml / bottle)

Mine Host Shiraz Cabernet Merlot 2018 | south eastern australia *au* - 7.50 / 12.50 / 32

Tempus Two Silver Series Merlot 2018 | south eastern australia *au* - 10 / 16 / 38

Labrunet et Fils Pinot Noir 2019 | loire valley *fr* - 12 / 18 / 44

Il Pumo Sangiovese 2019 | san marzano *it* - 12 / 18 / 44

Chateau Du Grand Puch Bordeaux Supérieur 2017 | bordeaux *fr* - 12 / 18 / 48

by the bottle

McGuigan Single Batch Cabernet Sauvignon 2018 | south australia *au* - 40

McGuigan Single Batch Project Shiraz 2018 | south australia *au* - 40

Manoro Montepulciano d'Abruzzo 2018 | san marzano *it* - 40

Castaño Casa Carmela Tempranillo 2019 | yecla *sp* - 44

Michel Torino Colección Malbec 2019 | calchaquí valley *ar* - 44

Elephant In The Room Pinot Noir 2018 | limestone coast *sa* - 48

Biscardo Neropasso Rosso Veneto 2018 | veneto *it* - 50

Roberto Sarotto Barbera d'Asti 2019 | piedmonte *it* - 48

Ferraton Côtes-Du-Rhône Samorëns 2019 | rhone valley *fr* - 56

GROUND FLOOR COCKTAILS

Vieux Carré | bulleit rye, hennessy v.s.o.p cognac, antica formula sweet vermouth - 18

Bijou | vickers gin, antica formula sweet vermouth, green chartreuse - 18

Smoke And Mirrors | lagavulin 10yo single malt, j.walker black label, lime, mint, sugar syrup - 18

Cold Fashioned | maker's mark bourbon, mr black coffee amaro, chocolate bitters - 18

Boilermaker | a middy of our beer of the month with your choice of whisky - 4 + whisky price

ROOFTOP COCKTAILS

cocktail jugs

Red Sangria | red wine, el jimador reposado tequila, triple sec, st remy vsop brandy, orange, lemon, soda - 25

Watermelon Mojito | bacardí white rum, watermelon, lime, sugar syrup, soda - 25

Spicy Mango Margarita | jalapeño infused el jimador reposado tequila, triple sec, mango, lime, tajín - 25

Apple Pie | bacardí spiced rum, fireball whisky, cinnamon, apple - 25

Passion Fruit Caprioska | finlandia vodka, passion fruit liqueur, passion fruit, lime, sugar syrup, soda - 25

cocktails

Gin Elderflower Spritz | vickers gin, elderflower liqueur, honey, thyme syrup, lime - 18

The Mac | brix spiced rum, brookie's mac, kahlúa, espresso - 20

Cherry Pie | bacardí spiced rum, heering cheery liqueur, lemon, apple, cinnamon, egg white - 18

Penicillin | j.walker black label, laphroaig quarter cask, lemon, honey, ginger - 18

PBJ | sheep dog peanut butter whiskey, j.walker black label, chambord, antica formula sweet vermouth - 18

CLASSIC COCKTAILS (available on all levels)

Old Fashioned, Margarita, Mojito, Aperol Spritz, Espresso Martini (*Thur 7 to 9pm* - 12), Negroni, Gin or Vodka Martini - 18