

Menu

#rooftopdoublebay

OPEN FROM 11AM UNTIL 1 HOUR AFTER SUNSET
KITCHEN OPEN FROM 12PM

FROSE

Vodka	18	Tequila	18
Absolut vodka, fresh citrus, house-made rose syrup, Lillet Blanc, Sparkling Rosé		Gold tequila, fresh citrus, house-made rose syrup, Lillet Blanc, Sparkling Rosé	
SHARED FROSE	65		

SPRITZ

Cucumber & Honeycomb	20	Summer Peach	19
Absolut vodka, fresh pressed apple, cucumber, organic honeycomb, soda & tonic		Absolut vodka, Vermouth, vanilla, white & yellow peach, soda, tonic	
Absolut Signature	19	Classic Mojito	19
Absolut vodka, Lillet Blanc, fresh grapefruit, soda, thyme & tonic		Havana Rhum, fresh mint, soda, lime juice	
Aperol Spritz	19	Shared Aperol Spritz	65
Aperol, prosecco, soda water served over ice			

CHAMPAGNE SIGNATURES

Pink Daiquiri			19
Beefeater Pink, fresh lime juice, sugar syrup and fresh strawberries			
French 75			24
Perrier Jouët Grand Brut, Gin, lemon			
Golden Glamour			24
Perrier Jouët Grand Brut, Navan Vanilla Liqueur, passionfruit			
Pink Flamingo			24
Perrier Jouët Grand Brut, Cointreau, lemon, cranberry			
Espresso Royale (on tap)			19
Absolut vodka, Kahlua, espresso coffee, syrup and coffee beans			

Cocktails

CHAMPAGNE

2011 Perrier-Jouët Belle Époque Blanc, Épernay	240
NV Perrier-Jouët Blason Rosé, Épernay	22/127
NV Perrier-Jouët Grand Brut, Épernay	20/115
NV Petité Cordon Épernay, France	17/97
NV Perrier-Jouët Belle Époque Blanc De Blanc, Épernay	680

WHITE

2016 Stoneleigh Sauvignon Blanc Marlborough, NZ	14/65
2016 Giant Steps Chardonnay Yarra Valley, VIC	14/65
2015 Breganze Savardo, Pinot Grigio Veneto, Italy	18/85
2017 Leo Buring Riesling Clare Valley, SA	15/70
2017 Brokenwood Cricketpitch, Sauvignon Blanc Semillion Hunter Valley, NSW	15/70

ROSÉ

Reve De La Mer Corsica, France	15/70
2016 AIX Rosé Coteaux d'Aix-en- Provence	17/84
2016 AIX (Magnum) Provence, France	110

RED

2017 Gramps Shiraz Barossa, SA	14/65
2009 Brokenwood Cabernet Sauvignon Merlot Hunter Valley, NSW	14/55
2015 Stoneleigh Pinot Noir Marlborough, NZ	14/65
2013 Church Road Grand Reserve Merlot Cabernet Sauvignon Hawke's Bay, NZ	90

BEER & CIDER

Stella Artois Belgium	11
Corona Mexico	10
Lord Nelson 'Quayle' Summer Ale Sydney, NSW	11
The Apple Thief Cider, Pink Lady/William Pear Wondalga, NSW	11

SOFT DRINKS

Vittoria Still/Sparkling water 750ml	9.5
Coke, Sprite, Diet Coke, Coke Zero	6
Orange or apple juice	6
Fever Tree range	6

HOT BEVERAGES

Hand-crafted coffee by Vittoria	5
Long Black/Flat White/Latte/ Cappuccino/Espresso/Hot Chocolate/ Decaffeinated	
Tea by LMDT	5

Drinks

SOMETHING SMALLER

Gibson Grove olives (V, GF) Smoked garlic, chilli, thyme	8
Sydney Rock Oysters (GF) Citrus champagne mignonette	26
Salmon Sashimi Wakame, edamame, kohlrabi	22
Tempura Zucchini Flowers Meredith goats cheese, thyme	18
Yamba Prawns Mojo salsa verde, sorrel	26
Karaage Chicken Japanese fried chicken, wasabi kewpie mayonnaise	18
Battered Fries Saffron aioli	10
Sharing board (Serves minimum 2) Cheese and charcuterie selection, marinated olives, tempura citrus zucchini flowers	69

SOMETHING CLASSIC

Club Sandwich Roasted chicken, bacon, egg, mayonnaise, wholemeal bread, fries	26
Beef burger Wagyu beef, tomato, lettuce, smoked BBQ relish, cheese, bacon, brasserie bread milk bun, fries	26
Mediterranean wrap(V) Roasted capsicum, zucchini, basil pesto, wild rocket	18
Margherita pizza (V) Roma tomato, mozzarella cheese, basil	24
Prosciutto pizza Grana Padano, roasted capsicum, oregano, rocket	26

FROM THE GARDEN

Butternut pumpkin (vegan, V, GF) Spinach, pepitas, avocado, seeded maple	20
Heirloom Beetroot Persian fetta, endive, frisse, pears, candy walnut	20
Caesar salad Baby cos lettuce, bacon, Parmesan, egg, white anchovy Add grilled chicken	18 5

SOMETHING SWEET

Seasonal fruit plate (GF)	15
Ice creams and sorbet (3 scoops) Please ask you server for today's flavours	12
Rooftop popsicle (GF, V) Lemon, lime, orange	7

CABANA PACKAGES

MINIMUM 48 HOURS ADVANCED BOOKING

Each package accommodates up to 10 guests for 2 hour use of the cabana

All packages come with:

Sharing selection

Sydney Rock Oysters citrus champagne mignonette (GF)

Salmon Sashimi Wakame, edamame, kohlrabi

Tempura Zucchini Flowers Meredith goats cheese, thyme

Karaage Chicken Japanese fried chicken, wasabi mayonnaise

Heirloom Beetroot Persian fetta, endive, frisse, pears, candy walnut

Charcuterie Selection Dry cured ham, aniseed salami, Aged Maffra cheddar cheese, Milawa blue cheese, triple cream brie, served with dried fruits, quince paste, nuts, lavosh, crackers, grissini

Perrier-Jouët Belle Époque Experience 1800

Seafood & Charcuterie Selection
4 x Perrier-Jouët Belle Époque Blanc
Still and sparkling water Stella Artois
(free flow applies to beer, water, soft drinks)

Additional hour
(1x additional Perrier-Jouët Belle Époque Blanc, free flow of beer, water, soft drink) 500

Cabana Luxury by Perrier-Jouët Grand Brut 950

Seafood & Charcuterie Selection
2 x Magnum Perrier-Jouët Grand Brut (2 hour package) Still and sparkling water
Stella Artois
(Free flow applies to beer, waters, soft drinks)

Additional hour
(1 x additional Magnum Perrier-Jouët Grand Brut , free flow of beer, waters, soft drinks) 300

Stoneleigh by the Harbour Experience 850

Seafood & Charcuterie Selection
2x Stoneleigh Sauvignon Blanc and 2x Pinot Noir Still and sparkling water
Stella Artois
(Free flow applies to beer, waters, soft drinks)

Additional hour
(1 x additional bottle of each, free flow of beer, waters, soft drinks) 250

Experience

GROUP PACKAGES

Minimum 20 guests for groups packages. Numbers above 60 guests are subject to exclusivity and further fees apply.

Canapé experience

1 hour package \$42 per person (2 hot & 2 cold)

2 hour package \$63 per person (3 hot, 3 cold, 1 substantial & 1 dessert)

3 hour package \$84 per person (4 hot, 4 cold, 2 substantial & 2 dessert)

COLD

Sydney Rock Oysters citrus champagne mignonette (GF)

Assorted Sushi Maki & Nigiri soy sauce, pickled ginger

Peking Duck Pancake cucumber, shallots, hoisin

Organic Heirloom Tomato Shaw River buffalo mozzarella, aged balsamic, baby basil

Thai Angus Beef Blood lime sesame dressing

Vietnamese Vegetable Rolls coriander nouc cham

HOT

Tempura Zucchini Flowers Meredith goats cheese, thyme

Crystal Bay Prawns kataifi pastry, garlic salsa verde

Riverina Lamb Kibbi minted pine nut tzatziki

Sweet Corn & Manchego double smoked bacon, croquette style

Spiced Coconut Chicken Pistachio filo pastry

Berkshire Pork Belly Vanilla bean parsnip, sugar apple

SUBSTANTIAL

Karaage Chicken Japanese fried chicken, wasabi mayonnaise

Pulled BBQ Pork Slider brioche bun, tarragon cabbage slaw

Baked Cone Bay Barrumundi Dill fennel, orange, seeded mustard vinaigrette

Organic Beetroot Persian fetta, quinoa, grapefruit

DESSERT

Salted Caramel Tart hazelnut, passionfruit

Marscapone Mousse crabapple jelly, Anzac biscuit

Assorted French Macarons

Lemon & Lime popsicles

BEVERAGE PACKAGES

STANDARD

Petite Cordon Brut

Reve De La Mer Rose, FRA

Stoneleigh Sauvignon Blanc, NZ

Stoneleigh Pinot Noir, NZ

Corona

Lord Nelson Quayle Summer

Ale, NSW

Selection of soft drinks, juice and still/sparkling water

1 hour package \$45 per person

2 hour package \$52 per person

3 hour package \$59 per person

PREMIUM

Perrier-Jouët Grand Brut, FRA

Reve De La Mer Rose, FRA

Breganze Savardo Pinot Grigio,ITA

Brokenwood Cricketpitch

Sauvignon Blanc Semillion, NSW

Brokenwood Cabernet Sauvignon

Merlot, NSW

Stella Artois Corona

Lord Nelson Quayle Summer Ale

Apple Thief Pink Lady Cider

Selection of soft drinks, juice and still/sparkling water

1 hour package \$62 per person

2 hour package \$69 per person

3 hour package \$76 per person

Add Espresso Martini + \$6 per guest

Experience