

# COCKTAILS

## HOUSE COCKTAILS

**DAWE'S POINT FIZZ** 23

Four Pillars Fresh Yuzu Gin, Citrus, Mint, Fizz

**THREE ORCHARD FIZZ** 23

Four Pillars Three Peach Gin, Peach Liqueur, Rhubi Mistelle, Orange Blossom, Fizz

**SHIRAZ GIN SPRITZ** 23

Four Pillars Bloody Shiraz Gin, Rosé Vermouth, Sour Plum, Soda

**PASSION PROJECT** 24

Archie Rose White Cane, Chinola Passionfruit, Pineapple, Lime, Almond, Coconut, Mint

**SYDNEY ESPRESSO MARTINI** 24

Australian Vodka, Broken Bean Coffee Liqueur, Onyx Cold Brew

**COCONUT LAMINGTON** 25

NODO Coconut Tequilana, Vanilla, Chocolate Bitters

**HARBOURSIDE MARTINI (Freezer Door)** 26

Four Pillars Olive Leaf Gin, Dry Vermouth Blend, Eucalyptus Gum Leaf

## NO-ALCOHOL COCKTAILS

**SYDNEYSIDER SPRITZ 0.0%** 15

Sammy Piquant Jetsetter, Verjus, Lemon Myrtle, Fizz

**TROPIC PROJECT 0.0%** 15

Sammy Piquant South Pacific, Pineapple, Lime, Almond, Coconut, Mint

**NAH-GARITA 0.0%** 15

Sammy Piquant Oaxacan, Lime, Agave

## NO-ALCOHOL WINE

NV Zero Hour Non-Alc Prosecco <0.5% **11 55**

ALTINA Finger Lime Sauvignon Blanc 0.0% **12 60**

ALTINA Pepper Berry Shiraz 0.0% **12 60**

# WINES

## SPARKLING

	125ml	Bottle
NV Alpha Box & Dice 'Tarot' Prosecco, Regional SA	12	65
NV Clover Hill 'Pyrenees', Pyrenees, VIC	17	95
NV Champagne Taittinger Brut Prestige, Reims, FRA	31	180
NV Ruinart 'Blanc de Blanc', Reims, FRA		360
2015 Champagne Dom Perignon, Epernay, FRA		740
NV Champagne Taittinger 1.5L Magnum, Reims, FRA		370

## WHITE

	150ml	250ml	Bottle
2024 Nick O'Leary Riesling, Canberra District, NSW	16	26	75
2025 Alpha Box & Dice 'Tarot' Pinot Grigio, Regional SA	13	22	65
2025 Mercer Wines Pinot Grigio, Hilltops, NSW			75
2024 Gilbert Family Wines Sauvignon Blanc, Orange, NSW	18	29	85
2024 Te Mata Estate Sauvignon Blanc, Hawke's Bay, NZ	15	25	70
2019 Tyrrell's 'HVD', Semillon, Hunter Valley, NSW			95
2024 Swinging Bridge 'Mrs Payten' Chardonnay, Orange, NSW	17	28	80
2024 Margan Wines 'White Label' Chardonnay, Hunter Valley, NSW			89
2024 Moss Wood 'Ribbon Vale' Chardonnay, Margaret River, WA			190

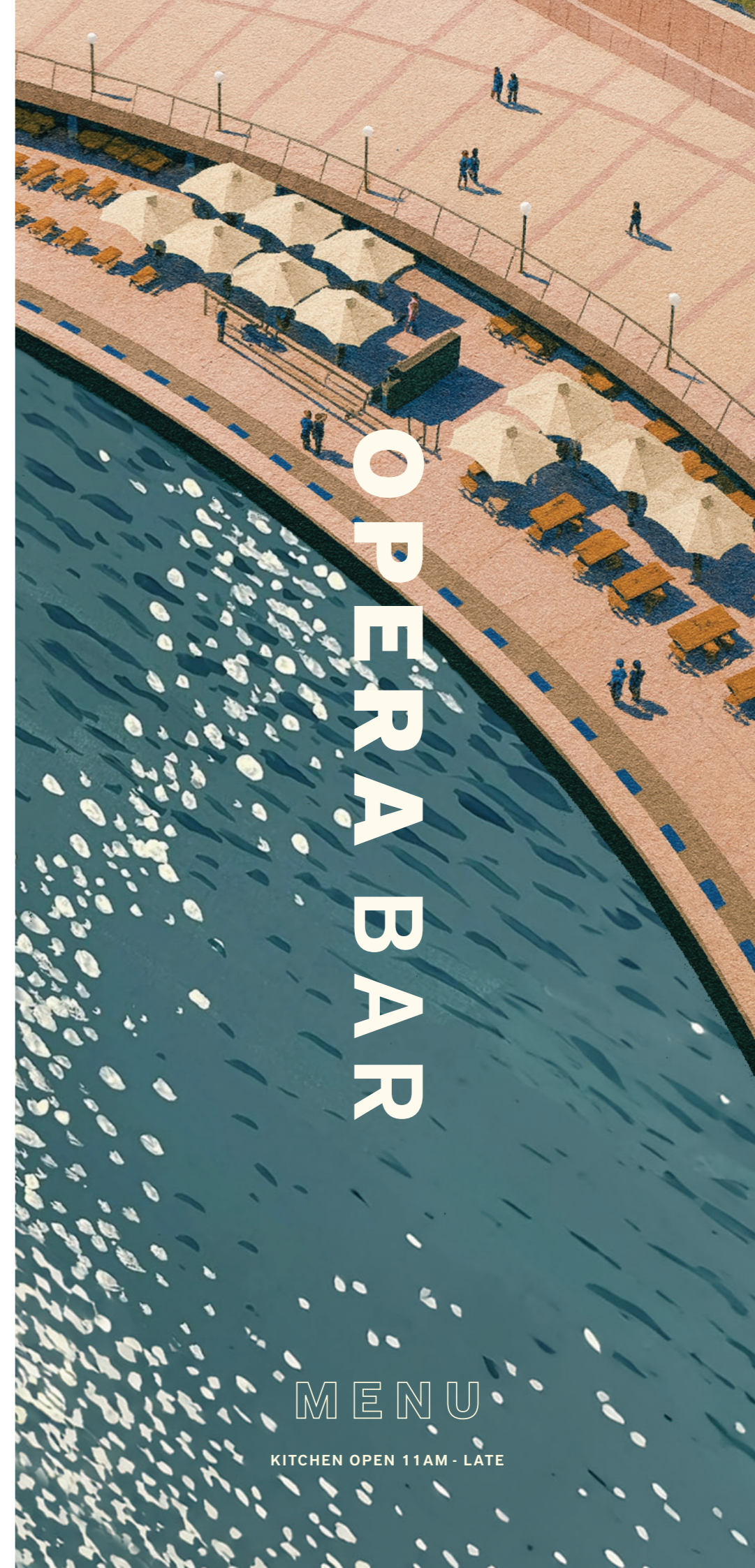
## ROSÉ & SKIN CONTACT

2024 Palmetto Rosé, Regional SA	13	22	65
2025 Alpha Box & Dice, Italian Plastic Golden, Fleurieu, SA	16	27	80
2024 Rameau d'Or 'Petit Amour', Provence, FRA	16	26	75
2024 Maison Saint 'AIX', Provence, FRA			95

## RED

2024 Palmetto Pinot Noir, Regional SA	13	22	65
2024 M&J Becker Wines 'Tumbarumba' Pinot Noir, Tumbarumba, NSW			85
2024 Giant Steps 'Applejack Vineyard' Pinot Noir, Yarra Valley, VIC			220
2024 Nanny Goat Pinot Noir, Central Otago, NZ	21	34	99
2024 Mercer Wines Malbec, Hilltops, NSW			80
2021 Collector 'Rose Red City' Sangiovese, Canberra District, NSW			98
2023 Applejack x Margan 'Otis' Shiraz, Hunter Valley, NSW	14	23	65
2024 Usher Tinkler 'Rebirth' Shiraz PF, Hunter Valley, NSW			85
2024 Yangarra Estate Circle Shiraz, McLaren Vale, SA			80
2023 Penfolds 'Bin 28' Shiraz, Regional SA			150
2024 Margan 'Breaking Ground' Cabernets, Hunter Valley, NSW	18	29	85

A 5% surcharge applies on Sundays and a 15% surcharge is payable on public holidays.



MENU

KITCHEN OPEN 11AM - LATE

# SNACKS

KITCHEN OPEN 11AM - LATE

<b>SYDNEY ROCK OYSTERS</b> with mignonette & Opera Bar x Fermentalist's hot sauce GF/DF (A)	<b>36 HALF</b>	<b>72 DOZ</b>
<b>SASHIMI PLATTER</b> with yellowfin tuna, king salmon, wild caught snapper & WA scallops served with ponzu, olive oil & seasonal condiments DF (A)	<b>42 SML</b>	<b>68 LRG</b>
<b>ANTONIUS SIBERIAN CAVIAR (30GM)</b> with crème fraîche, chives & toasted brioche (I)		<b>188</b>
<b>FRESHLY BAKED FLATBREAD</b> with hummus & taramasalata DF		<b>18</b>
<b>BASTA FALAFEL</b> with amba, pickles, hummus & fragrant herbs VG		<b>20</b>
<b>YOUNG PEA &amp; FETA FRITTERS</b> with pickles, lemon & raita V		<b>17</b>
<b>SALT N PEPPER SQUID</b> with garlic, coriander & chilli sauce DF (M)		<b>26</b>
<b>PORK &amp; PRAWN SPRING ROLLS</b> with herbs, pickles, lettuce & fish sauce (I)		<b>23</b>
<b>TIGER PRAWN COCKTAIL</b> with Opera Bar x Fermentalist's hot sauce, Marie Rose, lettuce, avocado & lemon GF/DF (A)		<b>36</b>
<b>ANTIPASTO PLATTER</b> Some favourites from our community. Pino's mortadella, soppressata, olives, Westmont summer giardiniera, La Stella mozzarella & freshly baked bread, all from NSW.		<b>34</b>

# SALADS

## SUMMER FATTOUSH 26

with crispy Lebanese bread, tomato, cucumber, capsicum, radish & pomegranate VG  
+ Even better with garlic chicken skewers (2PCS) DF 10

## VERMICELLI NOODLE SALAD 28

with pickles, herbs, peanuts & fish sauce GF/DF  
Choice of lemongrass pork skewers (2PCS) DF or fried tofu

## CAESAR SALAD 26

with A.P croutons, bacon, parmesan, lemon, jammy egg & anchovy  
+ Even better with garlic chicken skewers (2PCS) 10

## GREEN GODDESS SALAD 26

with farro, rocket, fennel, avocado, green apple & cucumber DF/V  
+ Even better with garlic chicken skewers (2PCS) DF 10

# BURGERS

<b>CRISPY FREE RANGE CHICKEN BURGER</b> with iceberg lettuce, comeback sauce & fries	<b>29</b>
<b>VEGAN BURGER</b> with lettuce, tomato, pickles, onion, special sauce & fries VG	<b>29</b>
<b>CHEESEBURGER</b> with beef pattie, lettuce, tomato, onion, Westmont dill pickles, burg sauce & fries	<b>29</b>

SEAFOOD ORIGINS (A) AUSTRALIA | (I) IMPORTED | (M) MIXED

# PIZZA

Our pizzas use long-fermented dough made with sustainably grown wheat & stone-ground wholemeal for better digestibility. Cheese is crafted in Auburn & salamis cured in Kingsgrove.

**GARLIC BREAD 18**  
with confit garlic oil, grana padano & parsley V  
+ Add mozzarella cheese 4

**MARGHERITA 28**  
with tomato, fior di latte & basil V

**HONEY & CONFIT GARLIC 26**  
with fior di latte, grana padano & gorgonzola V

**PINO'S SOPPRESSATA SALAMI 31**  
with tomato, fior di latte, basil & roasted capsicum

**PINO'S MORTADELLA 31**  
with fior di latte, stracchino, red onion & pistachio

**PRAWN & ZUCCHINI 32**  
with zucchini pesto, prawns, fior di latte, grana padano, mint & chilli oil (A)

+ Swap to vegan cheese 4  
+ Add on Burrata 9  
+ Add on The Fermentalist's hot sauce 4

# MAINS

<b>GOLDEN CAULIFLOWER</b> with hummus, pickled chilli, mint, parsley, dill, sunflower romesco & lemon GF/VG	<b>25</b>
<b>FISH N CHIPS</b> with Young Henrys beer batter, rocket, lemon & chunky tartare sauce DF (M)	<b>34</b>
<b>GRILLED SWORDFISH</b> with roasted tomatoes, salsa verde, saffron aioli & rocket GF/DF (A)	<b>42</b>
<b>BBQ LEMONGRASS PORK CHOP</b> with rice, pickled carrot & daikon, herbs, fish sauce & a fried egg DF	<b>42</b>
<b>GRILLED 225GM STEAK</b> with chips, salad & salsa verde GF/DF	<b>48</b>

# SIDES

<b>FRIES</b> with ketchup VG	<b>14</b>
<b>SWEET POTATO WEDGES</b> with sweet chilli VG	<b>17</b>

# KIDS PACKS

All kids meals are served with fries, veggies, hummus & a choc chip cookie

<b>BATTERED FISH (M)</b>	<b>15</b>
<b>CHEESEBURGER</b> with tomato sauce	<b>15</b>
<b>FREE RANGE CHICKEN TENDERS</b>	<b>15</b>

# DESSERT

<b>BUTTERBOY CHOC CHIP COOKIE</b> with vanilla ice cream & butterscotch V	<b>18</b>
<b>PEACH &amp; MANGO PIES</b> with organic coconut sorbet VG	<b>16</b>

GF- GLUTEN FREE | DF- DAIRY FREE | VG- VEGAN | V- VEGETARIAN

# TAPS

425ML 570ML

<b>HAHN SUPERDRY LAGER 4.6%</b> Camperdown, NSW	<b>14</b>	<b>17</b>
<b>STONE &amp; WOOD PACIFIC ALE 4.4%</b> Byron Bay, NSW	<b>14</b>	<b>17.5</b>
<b>HEINEKEN 5.0%</b> Netherlands	<b>14</b>	<b>17.5</b>
<b>HAWKE'S LAGER 4.2%</b> Marrickville, NSW	<b>13</b>	<b>16</b>
<b>YOUNG HENRYS 'NEWTOWNER' PALE 4.8%</b> Newtown, NSW	<b>14</b>	<b>17</b>
<b>LITTLE DRAGON GINGER BEER 4%</b> Byron Bay, NSW	<b>15</b>	<b>18</b>
<b>GUINNESS 4.2%</b> Ireland		<b>17</b>

# BOTTLE & CAN

<b>BALTER CERVEZA 4%</b> Currumbin, QLD	<b>13</b>	<b>MOUNTAIN CULTURE 'THREE-FIDDY' MID PALE 3.5%</b> Blue Mountains, NSW	<b>11</b>
<b>CAPITAL XPA 5%</b> Canberra, ACT	<b>13</b>	<b>BATLOW CIDER 4%</b> Batlow, NSW	<b>12</b>
<b>MOUNTAIN CULTURE 'STATUS QUO' PALE 5.2%</b> Blue Mountains, NSW	<b>15</b>	<b>CAPITAL ALC-LESS PACIFIC ALE &lt;0.5%</b> Canberra, ACT	<b>10</b>
<b>YULLI'S 'AMANDA' MANDARIN IPA 6.8%</b> Alexandria, NSW	<b>16</b>	<b>HEINEKEN ZERO 0.0%</b> Netherlands	<b>10</b>
<b>GRIFTER 'SERPENTS KISS' WATERMELON PILSNER 4.9%</b> Marrickville, NSW	<b>13</b>		

# HOW TO ORDER

Scan the QR code OR Speak to our friendly team OR Head to the bar

# WATCH OUT! SKY THIEVES ABOUT

These locals are seasoned bandits, so please use the food covers available.



Please inform our team if you have any allergies so they can guide you through the dietary options on our menu. Our menu contains allergens. Whilst all reasonable efforts are taken to accommodate dietary needs, we cannot guarantee that our food will be allergen-free.