





WELCOME TO O BAR

Let us take you on a journey of discovery.
Seasonal ingredients & quality spirits drive our creativity.
The bar team works closely with our chefs to deliver
exciting signature creations.

If you prefer a classic drink, simply ask.
We have over 400 artisan & rare spirits from around
the globe. A Manhattan, Sazerac or Daiquiri
is just a moment away.

Sit back, relax & enjoy.



A Few House Rules

Split bills will politely be declined.

A minimum spend of \$15 per person is required.

Please note there is a 7.5% discretionary staff gratuity charge on all lounge table service and a 1% charge for all credit card transactions. 10 % surcharge on Sundays and public holidays.

*"I only drink Champagne on
two occasions, when I am in love
and when I am not"*

- Coco Chanel

ORCHARD FIZZ 20

Green apple juice
Orange marmalade
Organic Vodka O
Clove & bergamot syrup
Sparkling sangiovese

KUNG FU MOJITO 21

Garden mint
Fresh coriander
Pressed lime
Bruised red chilli
Bacardi Superior Rum
Agave nectar

GIN BLUSH 22

Strawberry & fennel shrub
Bombay Sapphire Gin
Cracked pepper
Pressed lime
Ruby port

CHERRY CACAO 24

Creme de Cacao
Maraschino liqueur
Bacardi 8 Rum
Macerated cherries
Trio of bitters

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Market Fresh Natural Cocktails

Inspired by health, using natural ingredients,
sugar alternatives and ripe seasonal produce.

HEALTHY CULTURE

Sweet ripe melon ~ Eucalyptus

Fairtrade quinoa vodka, woodland honey,
wild lime kombucha

THE SPROUTING

Lychee ~ Lemon myrtle

Cazadores tequila, Spanish bitters, sweet lemon,
lavender syrup, basil seed

VITALITY

Fresh passionfruit ~ Tangelo juice

Grey Goose l'orange, camomile blossom,
orgeat, raw almond, dandelion bitters

LOST MOMENT

Cucumber ~ Elderflower

Tanqueray Gin, Luxardo maraschino, fresh lime,
flamed Chartreuse

PEPPER RASPBERRY SOUR

Raspberry ~ Cracked pepper

Pisco, fresh pressed lime, wild rose,
burlesque bitters

BLUEBERRY & PEACH COBBLER

Blueberry ~ White peach

Diced citrus fruits, Buffalo Trace Bourbon,
fresh blueberries, orange juice

JAPAN IN BLOOM

Pomegranate ~ Ruby grapefruit

Kakubin Japanese whisky, plum nectar,
blossom water, wild rose, Peychaud's bitters

COLD DRIP NEGRONI SPRITZ

Arabica kombucha ~ Bitter Orange

Coffee bean infused gin, dry chocolate liqueur,
house blend vermouth, Campari, valencia orange

LITTLE MISS SUNSHINE

Mango nectar ~ Rosemary

Ketel One Citroen, Manzanilla sherry,
bespoke mint cordial, rosemary soda



BARTENDER'S SPIN



Don't know what to choose?
Leave it to our crew.
Tell us what you like and we will do the rest.

Please choose:
base spirit / sweet or sour / fruity or straight up

*All spirits are individually priced,
please refer to our spirit menu.*



A SAMPLE OF OUR BACK BAR

Full list available

GIN

Plymouth - Tanqueray - Archie Rose
MGC - Monkey 47 - Distillery Botanica

VODKA

Tito's - Crystal Head - Zubrowka - Belvedere
Grey Goose - Fire Drum - Sheep Whey Organic

TEQUILA

Cazadores - Herradura - Don Julio - Fortaleza
Uno Organic - Bruxo Pechuga - De León

RUM

Bacardi - Angostura 1919
Ron Zacapa - Cargo Cult - Pyrat XO

COGNAC

Meakow - Pierre Ferand - Hennessy
Martell - Remy Martin

BOURBON & RYE

Michter's Rye - Sazerac 6
Eagle Rare - Maker's Mark - Pappy van Winkle

BRANDY

Encanto Pisco - Tignanello Grappa
Delord Armagnac - Domfrontais Calvados

WHISKY

Teeling - Glenmorangie - Starward - Octomore
Talisker - Oban - Laiphroaig





COCKTAIL BOWLS



(Serves 6-8 people)

All cocktail bowls are served with an
O Bar Tasting Board

195

In partnership with Grey Goose vodka, we have developed three signature cocktail bowls to get a party started. All prepared with market fresh ingredients & finished tableside with a half bottle of Grey Goose.



SAINT TROPEZ

Apple
Pomegranate
Grey Goose vodka
Ruby heart syrup
Lime juice

MINT & THISTLE

Fresh garden mint
Rosemary stem
Grey Goose vodka
Apple liqueur
Pressed lemon

A PASSIONATE AFFAIR

Passionfruit nectar
Fresh pressed orange
Grey Goose vodka
Dry Curacao
Agave Nectar



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All the love, alcohol free.

MELON ~ MINT

Honeydew melon, pressed citrus,
lavender syrup, garden mint, soda



POMEGRANATE ~ PEACH

Fresh pomegranate, plum nectar,
lemon, rose water, fresh peaches



GREEN APPLE ~ WILD LIME

Fresh green apple, fennel tips, lime juice,
wild lime kombucha



MANGO ~ ROSEMARY

Fresh mango, pressed lemon,
agave nectar, organic tonic





BEER & CIDER



BOTTLE

Peroni 330ml <i>Rome, Italy</i>	11
Heineken 330ml <i>Amsterdam, Holland</i>	11
Sapporo 330ml <i>Sapporo, Japan</i>	12
Lord Nelson Three Sheets pale ale 330ml <i>The Rocks, NSW</i>	11
Four Pines Brewery Kölsch 330ml <i>Manly, NSW</i>	11
Pymont Rye IPA 330ml <i>Pitt Street, Sydney, NSW</i>	13
White Rabbit dark ale 330ml <i>Geelong, VIC</i>	12
Peroni Leggera 330ml <i>Rome, Italy</i>	9.5



TAP

Asahi Super Dry <i>Japan</i>	11
Mountain Goat Organic Steam Ale <i>Richmond, VIC</i>	9.5



CIDER

The Hills apple cider 330ml <i>Adelaide, SA</i>	10
Bilpin pear cider 330ml <i>Blue Mountains, NSW</i>	12
Agave ginger cider 330ml <i>Pitt Street, Sydney, NSW</i>	13



WINES BY THE GLASS

SPARKLING

NV Bianca Vigna DOC Prosecco <i>Veneto, Italy</i>	14 / 68
2011 Iona Estate Sangiovese Rosé <i>Hunter Valley, NSW</i>	14 / 68
NV Louis Roederer Brut Premier <i>Reims, France</i>	28 / 145
NV Ruinart Blanc de Blancs <i>Reims, France</i>	38 / 195



WHITE

2015 Twofold Riesling <i>Clare Valley, SA</i>	16 / 73
2015 Tiefenbrunner Pinot Grigio <i>Trentino Alto Adige, Italy</i>	15 / 68
2014 Les Grenaudiere Muscadet Sur Lie <i>Loire Valley, France</i>	14 / 63
2015 Totara Sauvignon Blanc <i>Marlborough, NZ</i>	12 / 52
2015 Voyager Estate Semillon Sauvignon Blanc <i>Margaret River, WA</i>	15 / 69
2014 Poole's Rock Semillon <i>Hunter Valley, NSW</i>	17 / 78
2015 Woodlands Chardonnay <i>Margaret River, WA</i>	16 / 69
2016 Batch 500 Chardonnay <i>Yarra Valley, VIC</i>	19 / 84



≡ ROSÉ ≡

2015 Rimauresq Petit Rosé	15 / 70
<i>Provence, France</i>	
2015 Garagist Pinot Noir Rosé	14 / 66
<i>Mornington Peninsula, VIC</i>	
2016 Rockford Alicante Bouchet Rosé	16 / 72
<i>Barossa Valley, SA</i>	



≡ RED ≡

2014 Batch 500 Pinot Noir	19 / 85
<i>Central Otago, NZ</i>	
2015 Fiore Chianti DOCG	14 / 59
<i>Toscana, Italy</i>	
2015 Ministry of Clouds Tempranillo Grenache	15 / 70
<i>McLaren Vale, SA</i>	
2012 Audrey Wilkinson Tempranillo	14 / 58
<i>McLaren Vale, SA</i>	
2013 Craggy Range Gimblett Gravels Merlot	20 / 92
<i>Hawkes Bay, NZ</i>	
2014 Rymill The Dark Horse Cabernet Sauvignon	14 / 62
<i>Coonawarra, SA</i>	
2014 Gunner Point Shiraz	12 / 52
<i>Hunter Valley, NSW</i>	
2015 Torbreck The Loon Shiraz	17 / 78
<i>Barossa Valley, SA</i>	



≡ DESSERT ≡

2013 Torbreck Bothie Muscat Blanc	12 / 54
<i>Barossa Valley, SA</i>	
2013 Elvio Cagno Moscato d'Asti DOCG	17 / 76
<i>Piemonte, Italy</i>	





CHAMPAGNE | SPARKLING

NON-VINTAGE



	Bottle
NV Bianca Vigna DOC Prosecco <i>Veneto, Italy</i>	68
NV Veuve Ambal Crémant de Bourgogne <i>Bourgogne, France</i>	68
NV Jansz Cuvée Brut <i>Pipers River, TAS</i>	72
NV Azahara Brut <i>Murray Darling, VIC</i>	52
NV Louis Roederer Brut Premier <i>Reims, France</i>	145
NV Moët & Chandon Brut Imperial <i>Epernay, France</i>	135
NV Piper Heidsieck Brut <i>Reims, France</i>	135
NV Taittinger Brut Réserve <i>Reims, France</i>	155
NV Pol Roger Réserve Brut <i>Epernay, France</i>	155
NV Pol Roger Pure Extra Brut <i>Epernay, France</i>	185
NV Veuve Fourny Grand Réserve Premier Cru Brut <i>Vertus, France</i>	130
NV Bollinger Special Cuvée Brut <i>Ay, France</i>	185
NV Charles Heidsieck Brut Réserve <i>Reims, France</i>	165
NV Laurent Perrier Grand Siècle <i>Tours-sur-Marne, France</i>	440
NV Armand de Brignac Gold <i>Tours-sur-Marne, France</i>	850
NV Billecart-Salmon Demi-Sec <i>Mareuil-sur-Ay, France</i>	180



CHAMPAGNE | SPARKLING
VINTAGE & BLANC DE BLANCS

	Bottle
2005 Bollinger Grande Année <i>Ay, France</i>	375
2007 Louis Roederer Cristal <i>Reims, France</i>	510
2004 Veuve Cliquot La Grande Dame <i>Reims, France</i>	420
2000 Pol Roger Sir Winston Churchill <i>Epernay, France</i>	495
2002 Pol Roger Sir Winston Churchill <i>Epernay, France</i>	435
2000 Charles Heidsieck Brut Millésime <i>Reims, France</i>	260
1998 Dom Pérignon P2 <i>Epernay, France</i>	880
2006 Dom Pérignon <i>Epernay, France</i>	460
1998 Krug <i>Reims, France</i>	1100
2000 Krug <i>Reims, France</i>	880
2009 Louis Roederer Blanc de Blancs <i>Reims, France</i>	210
NV Ruinart Blanc de Blancs <i>Reims, France</i>	195
2008 Veuve Fourny & Fils Millésime Blanc de Blancs <i>Vertus, France</i>	170
2006 Taittinger Comte de Champagne Blanc de Blancs <i>Reims, France</i>	580
1999 Salon S Blanc de Blancs <i>Le-Mesnil-sur-Oger, France</i>	1800



CHAMPAGNE | SPARKLING

ROSE

	Bottle
2011 Iona Estate Sangiovese <i>Hunter Valley, NSW</i>	68
2009 Louis Roederer <i>Reims, France</i>	190
NV Laurent Perrier Brut <i>Tours-sur-Marne, France</i>	210
NV Taittinger Prestige <i>Reims, France</i>	195
NV Ruinart <i>Reims, France</i>	198
2009 Louis Roederer Cristal <i>Reims, France</i>	1950



SMALL & LARGE FORMAT

NV Louis Roederer Brut Premier (half bottle) <i>Reims, France</i>	78
NV Pol Roger Reserve (half bottle) <i>Epernay, France</i>	85
NV Krug (half bottle) <i>Reims, France</i>	265
NV Louis Roederer Brut Premier (magnum) <i>Reims, France</i>	290
NV Moet & Chandon Brut Imperial (magnum) <i>Epernay, France</i>	280
NV Gosset Grande Reserve (magnum) <i>Ay, France</i>	270
NV Gosset Grande Reserve (jeroboam) <i>Ay, France</i>	675
NV Gosset Grand Reserve Rose (magnum) <i>Ay, France</i>	290

