

BAR MENU

SNACKS & SHARE PLATES

WARM MARINATED GREEN OLIVES | 14

SPICED HONEY ROASTED NUTS | 14

SWEET POTATO FRIES | 18

Sriracha mayo

PARMESAN FRIES | 20

Smoked paprika & tomato salt

1/2 DOZEN SYDNEY ROCK OYSTERS | 48

Yuzushu & black pepper mignonette

Add oscietra caviar | 12 each

MOROCCAN SPICED FLAT BREAD | 22

Chilli hummus, dukkah, smoky baba ganoush

TUNA TARTARE | 24

Japanese crispy rice, mirin, kombu soy, sesame

SPICED THIRLMERE DUCK PIES | 22

Ginger and palm sugar pastry, sambal

TOASTED SESAME PRAWN SANGA | 26

Royal dipping sauce, lemon mayo

ROASTED PUMPKIN FALAFEL | 24

Walnut, honey ricotta, soft piadina

LAMB KOFTA SKEWERS | 28

Tzatziki, fattoush salad

NONNA'S CHEESY MEATBALLS | 26

Roma tomato passata and basil

GRAZING STAND (SERVES 2-3) | 85

Our premium selection of charcuterie & cheese, house made small plates, served with dips and breads

TASTE OF THE SEA (SERVES 2) | 160

Hand picked spanner crab, rock oysters, crudo & ceviche, torched skull island prawns, salmon caviar

LARGE PLATES

O BAR WAGYU CHEESEBURGER | 29

Special sauce, pickles, fries

SALT CURED SALMON FISHCAKES | 36

Panko crisp, preserved lemon, parsley & capers

200G GRAIN FED SIRLOIN STEAK | 49

Peppercorn sauce, fries

SWEETS & CHEESE

DIRTY AFFOGATO | 29

Belvedere dirty brew, vanilla icecream, chocolate rocks

HOT CINNAMON CHURROS (4) | 22

Dulce de leche caramel sauce

CLASSIC CRÈME BRÛLÉE | 24

Almond butter cakes

VALRHONA CHOCOLATE BAR | 28

Chocolate biscuits, salted honeycomb

COCONUT KAFFIR LIME ICE CREAM | 25

Coconut cookies, poached strawberries

CHEESE PLATE | 46

Three cheeses, house chutneys, pastes & breads

Please notify staff of any allergies you may have. Restaurant menu available on request.

A 10% staff gratuity will be added to the final bill (Monday - Saturday). A 15% surcharge applies on Sunday and public holidays.

FULL CIRCLE EXPERIENCE | 105PP

Lounge Bar Guaranteed Window Seating

Enjoy a complete 360-degree rotation, exactly 105 minutes from start to finish.

SEASONAL COCKTAILS

Choice of one cocktail

THYME TO SPRITZ

Lillet rosé aperitif, blanc de blancs, thyme cordial, nectarine soda

YUZU GIMLET

Hickson house dry gin, white mint liqueur, yuzu juice, green tea, kaffir lime

LYCHEENI

Grey goose original vodka, fresh lychee, elderflower liqueur, pandan espuma

CHEFS SELECTION OF TAPAS

MOROCCAN SPICED FLAT BREAD *Chilli hummus, dukkah, smoky baba ganoush*

TUNA TARTARE *Japanese crispy rice, mirin, kombu soy, sesame*

SPICED THIRLMERE DUCK PIES *Ginger and palm sugar pastry, sambal*

LARGER PLATES *to share*

SALT CURED SALMON FISHCAKES *Panko crisp, preserved lemon, parsley & capers*

200G GRAIN FED SIRLOIN STEAK *Peppercorn sauce, fries*

SEASONAL SIDE SALAD

DESSERT *to share*

HOT CINNAMON CHURROS

Dulce de leche caramel sauce

CLASSIC CRÈME BRÛLÉE

Almond butter cakes

*Please notify staff of any allergies you may have. A 10% staff gratuity will be added to the final bill (Monday - Saturday).
A 15% surcharge applies on Sundays and public holidays.*