

## BAR MENU

warm marinated green olives	14
spiced roasted bar nuts	14
sweet potato fries <i>sriracha mayo</i>	18
truffle fries <i>truffle cheese, truffle salt, black garlic aioli</i>	22
half dozen premium sydney rock oysters <i>yuzushu &amp; black pepper mignonette</i> <i>add oscietra caviar   12 each</i>	48
market fresh crudo plate <i>kombu, ponzu, cucumber</i>	30
spanner crab milk buns (2) <i>horseradish, chive, lemon</i> <i>add oscietra caviar   25 each</i>	32
spicy beef empanadas (2) <i>lime salt, mint yoghurt</i>	26
burrata <i>scorched peppers, black olive focaccia</i>	24
smoked sweetcorn falafel <i>garlic roti, chilli hummus</i>	26
signature tapas stand (serves 2-3) <i>crudo, chicken pâté, falafel, burrata, dips, bread</i>	90
taste of the sea (serves 2) <i>hand picked spanner crab, rock oysters, market crudo &amp; ceviche, torched skull island prawns, salmon caviar</i>	160
charcuterie plate <i>pickles, pate, grilled sourdough bread</i>	46
grilled fish soft shell tacos (2) <i>pico de gallo, chipotle mayo</i>	36
wagyu cheeseburger <i>jack cheese, special sauce, pickles, fries</i>	36
250g grain-fed sirloin steak <i>peppercorn sauce, fries</i>	52
classic affogato <i>vanilla ice cream, chocolate gold, espresso, nocello</i>	29
valrhona chocolate bar <i>chocolate biscuits, salted honeycomb</i>	26
twisted pavlova <i>coconut, kaffir lime, passionfruit</i>	24
cheese plate <i>three cheeses, chutneys, pastes &amp; lavosh</i>	46

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 Sunday and public holidays.

All card transactions incur a 1% surcharge.

# FULL CIRCLE EXPERIENCE | 105PP

Lounge Bar | 105-minute seating

*A lounge bar experience that captures Sydney from every angle.*

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

## SEASONAL COCKTAILS

*Choice of one cocktail*

### SHISO & RHUBARB SPRITZ

*Rhubarb cordial, red shiso, white tea, citrus, sparkling rosé*

### THE PERFECT PEAR

*Grey goose la poire vodka, date & tonka bean syrup, lemongrass milk punch*

### SPICED FIG GIMLET

*Hickson house seven spice gin, fig & honey jam, pressed lemon, orange bitters*

## TO START

### PREMIUM SYDNEY ROCK OYSTERS (A)

*Yuzushu & black pepper mignonette*

1/2 dozen | 48 dozen | 92

Add oscietra caviar | 12 each

## CHEFS SELECTION OF TAPAS

MARKET FRESH CRUDO PLATE (A) *Kombu, ponzu, cucumber*

SPICY BEEF EMPANADAS *Lime salt, mint yoghurt*

BURRATA *Scorched peppers, black olive focaccia*

## LARGER PLATES *to share*

GRILLED FISH SOFT SHELL TACOS (A) *Pico de gallo, chipotle mayo*

250G GRAIN FED SIRLOIN STEAK *Peppercorn sauce, fries*

SEASONAL SIDE SALAD

## DESSERT *to share*

COCONUT RICE PUDDING ICE CREAM *Banana & licorice bread, basil seed & coconut syrup*

VALRHONA MILK CHOCOLATE BAR *Chocolate biscuits, salted honeycomb*

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