

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*

*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. All card transactions incur a 1% surcharge.*

DESSERT EXPERIENCE | 70PP

PREMIUM DESSERT COCKTAILS

choice of one cocktail

THE PERFECT PEAR

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

MY 'O' MAI

Stolen smoked rum, crème de banane, triple sec, orgeat, fresh lime

THE VERY SPECIAL

Hennessy vs, orange curaçao, tangerine, chenpi syrup, salted caramel biscuit

DIRTY AFFOGATO

Belvedere dirty brew, vanilla ice cream, chocolate rocks

DESSERTS

choice of one dessert

HOT RASPBERRY JAM SOUFFLÉ

Raspberry ripple milk custard, raspberry compote

COCONUT RICE PUDDING ICE CREAM

Banana bread, licorice, basil seed & coconut syrup

ICED YUZU MERINGUE

White chocolate biscuit crunch, yuzushu curd & matcha sugar

CLASSIC CRÈME BRÛLÉE

Jersey cream, madagascan vanilla, burnt toffee, butter cakes

ARTISANAL CHEESE PLATE | +10

Three cheeses, chutneys, pastes & lavosh

TO FINISH

Box of handmade valrhona chocolate truffles

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