



BAR AND RESTAURANT

RE ESTD. 2019

At Jackalberry, far-flung cultures mingle in a celebration of discovery and exploration. Here, the beauty and diversity of our world is reflected in globally inspired dishes, drinks and décor – an idyllic hideaway for wanderers seeking respite. Explore the wilderness and discover a range of familiar yet intriguing flavours from our specially designed food menu and beautifully crafted cocktails.

We acknowledge the Gadigal people of the Eora Nation as the traditional custodians of the land we now call Sydney.

10% Sunday surcharge and 15% public holiday surcharge applies.
Credit card and mobile wallet payments incur a merchant service fee of 1.7% in addition to the total amount payable. No surcharge applies to debit card or EFTPOS payments when the card is inserted into the terminal.

If paying using your mobile wallet, please check your EFTPOS settings.





JACKALBERRY



HAPPY HOUR

MONDAY TO SUNDAY – 3PM TO 6PM



Spritzes & Negronis – 15

Negroni
Aperol Spritz
Lychee Spritz
Passionfruit Spritz
Orange Spritz



House Spirits – 9

Ketel One
Tanqueray
Malibu Coconut
Bulleit
Johnnie Walker Black Label
Baileys
Frangelico
Aperol



House Beer – 9

James Boags Premium Light
Heineken 0
Kirin Ichiban
Little Creatures Pale Ale



House Wines – 9

Robert Oatley 'Pocketwatch' Cabernet
Sauvignon
Tyrrell's Semillon Sauvignon Blanc
Aurelia Prosecco

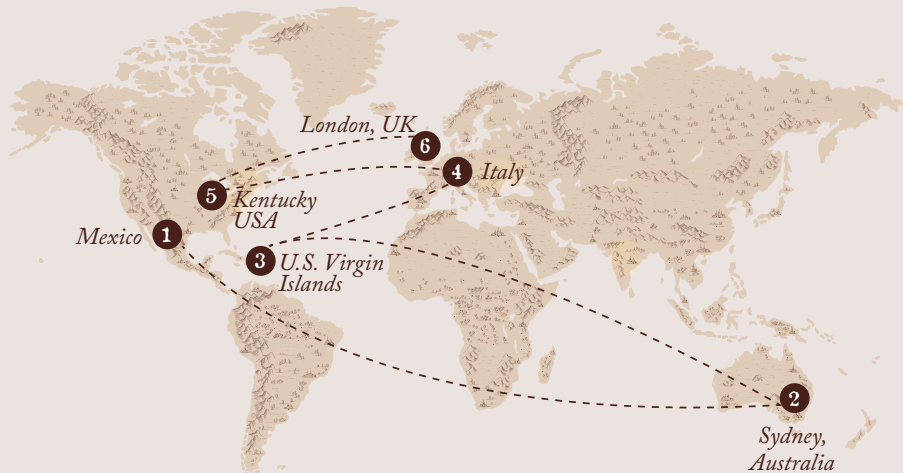
Please inform your wait staff if you have any special dietary requirements



JACKALBERRY



SIGNATURE COCKTAILS



1

Jackalberry's Totem

Havana 3 Anos Rum infused with coconut and vanilla bean, Massenez Mango Liqueur, Malibu Coconut, mango puree, pineapple juice and lime juice – 25



4

Melograno

Tanqueray, Campari, Rosso Antico and Marzadro Melone Liqueur stirred and served over ice – 25



2

Kiss from Lilly Pilly

Manly Lilly Pilly Gin, Chambord, Italicus Bergamotto Liqueur, Monin Hibiscus, house-made lemon myrtle syrup and lemon juice – 25



5

Pop-Fashioned

Butter-popcorn fat washed Bulleit Bourbon, Lustau Oloroso Sherry, maple syrup and chocolate bitters. Served in a popcorn bag with caramel popcorn – 25



3

Island Temptation

Sailor Jerry Spiced Rum, Malibu Coconut, lime juice and passionfruit puree. Topped with a house-made white chocolate foam, mint and crunchy white chocolate – 25



6

London Calling

Bombay Sapphire infused with Earl Grey and Italicus Bergamotto Liqueur, shaken with lemon juice, sugar syrup and salt. Garnished with a lavender sprig – 25



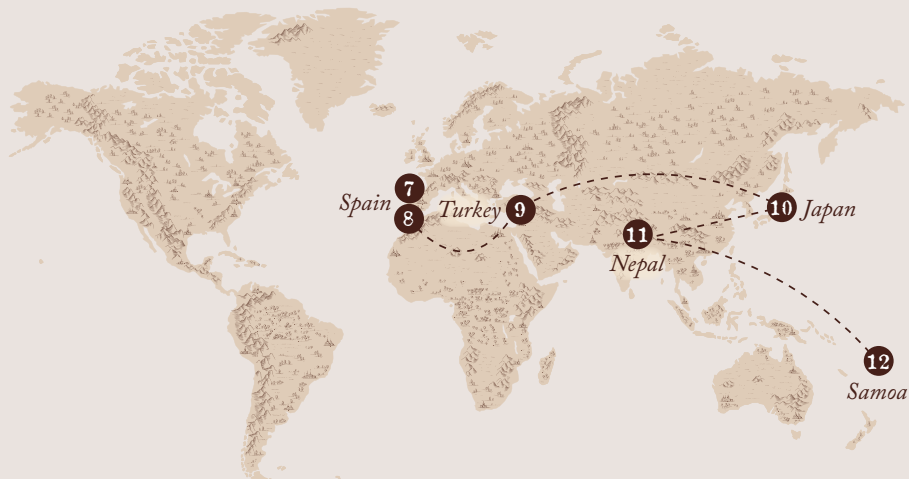
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JACKALBERRY



SIGNATURE COCKTAILS



7

Mediterráneo Martini

Gin Mare infused with olives, house-made pepper-infused Noilly Prat Vermouth stirred and served with prosciutto, olives and grissini sticks – 33



8

Mediterráneo Sour

Gin Mare infused with olives, house-made pepper infused Noilly Prat Vermouth shaken with lemon juice, angostura bitters and olive oil. Served with prosciutto, olives and grissini sticks – 33



9

Golden Bazaar

Ketel One, Baileys and Monin Rose shaken with honey and almond milk. Garnished 'baklava style' with pistachio papi, filo pastry and rose flavoured fairy floss – 30



10

Shio & Smoke

Xaman Espadin Mezcal, Triple Sec, lime juice, house-made honey, yuzu and wasabi syrup. Garnished with furikake salt rim and sliced spring onion – 28



11

Himalayan Fire

Talisker 10YO stirred with a house-made titaura syrup and angostura bitters. Served Nepali style, with titaura bites and smoke – 30



12

Polynesian Nights

Plantation 3 Stars, Kraken Spiced Rum, Sailor Jerry Spiced Rum, falernum syrup, orgeat syrup, orange juice, pomegranate juice and lime juice – 29



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JACKALBERRY



CLASSIC COCKTAILS

\$25



Margarita



Negroni



Lychee Martini



Whiskey Sour



Old Fashioned



Espresso Martini



Amaretto Sour



Cosmopolitan

With a wide range of spirits, mixers and liqueurs, our mixologists are ready to serve up your favourite classics. Please ask our friendly team.

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JACKALBERRY



WINTER SPECIALS



Mezcal Hot Chocolate

Served hot chocolate style with Xaman Espadin Mezcal and marshmallows – 20

Bourbon Hot Chocolate

Served hot chocolate style with Bulleit Bourbon and marshmallows – 20



WHISKY FLIGHTS

MACALLAN RANGE

20ml Tastings – 189

Macallan Double Cask 12YO
Macallan A Night on Earth
Macallan Sir Peter Blake

JAPANESE RANGE

20ml Tastings – 189

Toki
Nikka From the Barrel
Yamazaki 18YO

JB'S PREMIUM RANGE

20ml Tastings – 499

Macallan Sir Peter Blake
Macallan Time: Space Mastery 200 Yr
Anniversary Yamazaki 18YO

MOCKTAILS



Lychee Like That

Luxardo Maraschino cherry syrup, lychee puree and lime juice. Topped with Lyre's Non-Alcoholic Prosecco – 15



Gulabi Maya

Monin Rose, lime juice and cranberry juice. Topped with Fever-Tree Soda Water – 15



Zero Spritz

Lyre's Italian Orange, Lyre's Classico Prosecco and Fever-Tree Soda Water – 15

ZERO ALCOHOL

BEER Heineken Zero – 10 **SPARKLING WINE** Lyre's Classico Prosecco – 10

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JACKALBERRY



BEERS & WINES

BY THE GLASS

BEERS

James Boags Premium Light – 11

Kirin Ichiban – 12

Sydney Brewery Lager – 12

Burleigh Brewing Czech Mates – 14

Little Creatures Pale Ale – 12

Burleigh Brewing Twisted Palm Tropical
Pale Ale – 14

Native Tree Kangaroo Apple Cider – 14

Native Tree Kakadu & Davidson Plum
Cider – 14

WHITE

Borgo Molino 'I Ciari' Pinot Grigio
Venezia, Veneto, ITA – 18

Fire Gully Chardonnay,
Margaret River, WA – 20

Rock Bare Riesling,
Clare Valley, SA – 16

Tyrrell's Old Winery Semillon,
Sauvignon Blanc, Pokolbin, NSW – 14

Astrolabe Sauvignon Blanc,
Marlborough, NZ – 20

BUBBLES

Aurelia Prosecco,
South East, AUS – 15

Borgo Molino Motivo Prosecco Brut,
Veneto, ITA – 18

Moët & Chandon Brut Imperial,
Épernay, FRA – 34

ROSÉ

La Vie En Rose, Cinq Pétales,
Cinsault Rosé, Languedoc, FRA – 17

RED

Piantaferro Montepulciano d'Abruzzo,
D.O.C, Abruzzo, ITA – 17

Piantaferro 'Intrigo' Nero D'Avola D.O.C,
Sicily, ITA – 17

Pulenta La Flor Malbec,
Mendoza, ARG – 18

Robert Oatley 'Pocketwatch' Cabernet
Sauvignon, Central Ranges, NSW – 14

Brave Souls 'The Whaler' Shiraz,
Barossa Valley, SA – 17

Mandala Pinot Noir,
Yarra Valley, VIC – 18

DESSERT

De Iuliis Late Picked Semillon,
Hunter Valley, NSW – 15 (60ml Pour)

Produttori di Govone Moscato d'Asti
D.O.C.G, Piedmont, ITA – 17



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JACKALBERRY



WINE

BY THE BOTTLE

BUBBLES

Aurelia Prosecco,
South East, AUS – 70

Borgo Molino Motivo Prosecco Brut,
Veneto, ITA – 89

Lyre's Classico Non-Alcoholic Prosecco,
Sydney, AUS – 55

Veuve Clicquot,
Reims, FRA – 160

Moët & Chandon Brut Imperial,
Épernay, FRA – 150

Ruinart Blanc de Blancs,
Reims, FRA – 380

Ruinart Rosé,
Reims, FRA – 350

ROSÉ

Minuty M,
Cotes de Provence, FRA – 105

La Vie En Rose, Cinq Pétales,
Cinsault Rosé, Languedoc, FRA – 75

WHITE

Tyrrell's Old Winery Semillon
Sauvignon Blanc,
Pokolbin, NSW – 62

Borgo Molino 'I Ciari' Pinot Grigio,
Venezia, Veneto, ITA – 85

Rock Bare Riesling,
Clare Valley, SA – 75

Fire Gully Sauvignon Blanc Semillon,
Margaret River, WA – 95

Astrolabe Sauvignon Blanc,
Marlborough, NZ – 95

Fire Gully Chardonnay,
Margaret River, WA – 95

Oakridge Chardonnay,
Yarra Valley, VIC – 102

Saddleback Pinot Gris,
Central Otago, NZ – 98

J, de Villebois Sancerre Blanc,
Loire, FRA – 145



JACKALBERRY



WINE

BY THE BOTTLE

RED

Piantaferro Montepulciano d'Abruzzo
D.O.C, Abruzzo, ITA – 80

Piantaferro Chianti D.O.C.G,
Tuscany, ITA – 75

Pulenta La Flor Malbec,
Mendoza, ARG – 85

Moss Wood Amy's, Cabernet/Merlot/
Petit Verdot/Malbec,
Margaret River, WA – 106

Brave Souls Grenache,
Barossa Valley, SA – 82

Robert Oatley 'Pocketwatch' Cabernet
Sauvignon, Central Ranges, NSW – 65

Brave Souls 'The Whaler' Shiraz,
Barossa Valley, SA – 80

Mandala Pinot Noir,
Yarra Valley, VIC – 85

Rockburn Pinot Noir,
Central Otago, NZ – 119

Hentley Farm 'The Beauty' Shiraz,
Barossa Valley, SA – 142

Renato Corino Dolcetto D'Alba,
Alba, ITA – 115

Piantaferro 'Intrigo' Nero D'Avola
D.O.C, Sicily, ITA – 80

Portacomaro Barbera d'Asti D.O.C.G,
Piemonte, ITA – 90

DESSERT WINE

De Iuliis Late Picked Semillon,
Hunter Valley, NSW – 70

Produttori di Govone Moscato d'Asti
D.O.C.G, Piedmont, ITA – 80



*Jackalberry is a native African tree
bearing a lemony-sweet-fruit that can be
used to make alcoholic beverages*

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JACKALBERRY



SPIRITS

GIN

Bombay Sapphire – 14
Four Pillars Dry – 16
Four Pillars Bloody Shiraz – 17
Hendricks – 17
Hendricks Grand Cabaret – 19
Hendricks Flora Adora – 19
Manly Distillery Lilly Pilly – 15
Hayman's Sloe – 17
Tanqueray – 14
Archie Rose – 17
Monkey 47 – 19
Monkey 47 Sloe – 19
Poor Toms Pina Colada – 17
Roku – 16
Sydney Gin – 16
Tanqueray No.10 – 18
The Botanist – 17
Gin Mare – 16
Malfy Rosa (Grapefruit) – 16
Australian Green Ant Gin – 19
Six Dogs Honey Lime – 20
Six Dogs Stained Pinotage – 20

VODKA

Ketel One – 14
Archie Rose – 15
Belvedere – 16
Grey Goose – 17

TEQUILA

Don Julio Blanco – 17
Jose Cuervo Especial – 14
Don Julio Reposado – 19
Don Julio Anejo – 23
Clase Azul Reposado – 50
Don Julio 1942 Extra Anejo – 45
Jose Cuervo Reserva de la Familia – 39

MEZCAL

Xaman Espadin – 18
Xaman Citrus – 19

COGNAC AND BRANDY

St Remy Signature – 14
Hennessy VS – 16
Hennessy VSOP – 20
Hennessy XO – 51
Joseph Cartron Apricot Brandy – 14
Delord Armagnac VSOP – 19



JACKALBERRY



SPIRITS

RUM

Havana Club 3 Anos – 14
Havana Club 7 Anos – 16
Plantation 3 Star White – 16
Plantation Dark Original – 15
Kraken Spiced – 14
Sailor Jerry Spiced – 14
Ron Matusalem Gran Reserva 15YO – 20
Diplomatico Reserva – 21
Zacapa Centenario 23YO – 22
Zacapa XO – 38

INTERNATIONAL / BLENDED

Canadian Club – 14
Jameson – 14
Chivas Regal 12 YO – 14
Naked Malt – 14
Johnnie Walker Black – 14
Suntory Toki – 16
Nikka From The Barrel – 22
Yamazaki 12YO – 49
Yamazaki Distiller's Reserve – 26
Hakushu 12YO – 49
Hakushu Distiller's Reserve – 26
Yamazaki 18YO – 200

SINGLE MALT

Bruichladdich – The Classic Laddie – 20
Glenfiddich 12YO – 19
Glenmorangie Original 10YO – 17
Glenmorangie Lasanta 12YO – 24
Glenmorangie Nectar d'Or 16YO – 27
Glenmorangie Quinta Ruban 10YO – 24
Highland Park 12YO – 18
Laphroaig 10YO – 19
Port Charlotte 10YO – 20
Talisker 10YO – 17
Ardbeg 10YO – 21
Caol Ila 12YO – 24
Macallan Double Cask 12YO – 24
Oban 14YO – 22
Lagavulin 16YO – 30
Glenmorangie 18YO – 38
Glenmorangie Signet – 61
Macallan Harmony – 54
Macallan 15YO Double Cask – 46
Macallan 18YO Double Cask – 88
Macallan Rare Cask – 86
Bruichladdich 18YO – 60
Talisker 30YO – 155
Macallan Sir Peter Blake – 111
Macallan A Night on Earth – 38
Macallan Time: Space Mastery 200th
Anniversary – 200

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JACKALBERRY



SPIRITS & LIQUEURS

AMERICAN

Jack Daniels Old No.7 – 14
Jack Daniel's Single Barrel – 20
Bulleit – 14
Bulleit Rye – 16
Makers Mark – 14
Makers Mark 46 – 18
Woodford Reserve – 16
Sazerac Rye – 24
Knob's Creek 9YO – 20

LIQUEURS

Choya Yuzu – 12
Disaronno Amaretto – 12
Bailey's Irish Cream – 11
Chambord – 13
Dom Benedectine – 14
Drambuie – 14
Frangelico – 11
Grand Marnier – 14
Midori – 12
Kahlua – 12
Tia Maria – 12
Malibu – 12

Chartreuse Green – 20
Chartreuse Yellow – 19
Cherry Heering – 14
Galliano Sambuca Black – 15
Galliano Sambuca White – 15
Villa Massa Limoncello – 14
Tempus Fugit Crème de Cacao – 16
Tempus Fugit Crème de Banane – 20
Massenez Mango – 12
Massenez Fraise des Bois – 12
Massenez Crème de Framboise – 12
Massenez Crème de Violette – 12
Massenez Watermelon – 14
Massenez Peche – 12
Massenez Pomme Verte – 12
Massenez Crème de Mure – 12
Massenez Fig – 14
St. Germain Elderflower – 14
Mozart Dark Chocolate – 12
Mozart Gold Chocolate – 12
Paraiso Lychee – 13
Cointreau – 14
Marzadro Melone – 13

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JACKALBERRY



APERITIF & FORTIFIED

APERITIF

Aperol – 12
Averna Amaro – 12
Campari – 12
Montenegro Amaro – 12
Rosso Antico – 12
Pimms No.1 – 12
Suze – 12
Sweetdrum Escubac – 20
Akropolis Ouzo – 14

VERMOUTH 60ML POURS

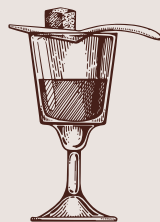
Antica Formula – 22
Noilly Prat Extra Dry – 12

PORT / SHERRY 60ML POURS

Grant Burge Tawny Port – 15
Penfolds Reserve Tawny – 12
Emilio Lustau Oloroso Sherry – 24
Pedro Ximenez El Candado – 24
Penfolds Grandfather – 30

OTHER

Barsol Quebranta Pisco – 18
Francoli Grappa Moscato – 17



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