

DRINK

COCKTAIL

BELLA BELLA BELLINI	18.0
Fresh strawberries, peach liqueur, soda, sparkling wine	
HONEY I'M HOME	22.0
Gin, lychee liqueur, St Germain liqueur, fresh lime, plum bitters, egg white	
LET’S DANCE	22.0
Gin, cucumber, basil syrup, fresh lime, soda	
IT’S TIME	21.0
Vanilla rum, Kahlua, Frangelico, espresso coffee	
A BITTER END	22.0
Vodka, pisco, passionfruit pulp, fresh lime, Angostura bitters	
TOMMY’S MARGARITA	22.0
Tequila, fresh lime, agave syrup	
FOX & GOULD	23.0
Dark rum, cherry liqueur, fresh lime, maraschino cherry, ginger beer	
HIGHLANDER	24.0
Laphroaig, Johnnie Walker Black, fresh pear, maple syrup, whiskey barrel bitters	

MOCKTAIL

SWEET SUMMER SIPPER	12.0
Strawberry, passionfruit, mint, cucumber, fresh lime, soda	
APPLE BLOSSOM	12.0
Elderflower, cloudy apple juice, mint, soda	

COCKTAIL JUGS

APEROL SPRITZ	34.0
Aperol, sparkling wine, fresh orange, soda water	
WHITE SANGRIA	30.0
White wine, Cointreau, peach liqueur, mixed fruits, fresh mint	
PIMM’S	32.0
Pimm’s, mint, cucumber, orange, lemon, ginger beer, sprite	
MARGARITA	35.0
Tequila, Cointreau, strawberries, fresh lime, soda water, orange juice	
DARK AND STORMY	35.0
Dark rum, ginger beer, fresh lime	

AFTERNOON

SMALL PLATES (3PM – LATE)

MARINATED AUSTRALIAN OLIVES	8.0
Lemon, garlic, chilli, herbs V VGN DF GF	
GARLIC BREAD	12.0
Confit garlic, parmesan, crispy rosemary V	
SMOKED EGGPLANT DIP	12.0
sesame, sea salt crispbread V	
BEETROOT CARPACCIO	16.0
Almond, citrus, poppy seed V GF	
SMOKED TROUT DIP	14.0
Sea lettuce, roast seeds, olive oil crispbread	
STRACCIATELLA DI MOZZARELLA	21.0
Tomato, fennel, black olive, oregano oil V GF	
CALAMARI FRITTI	21.0
Southern fried calamari, chilli, garlic, parsley DF	
ANTIPASTO BOARD (FOR 2)	28.0
Jamon, salami, Spanish cheese, olives, pickles, sourdough	

DINNER

LARGE PLATES (5PM – LATE)

SEARED TASMANIAN SALMON	33.0
Sundried tomato risotto cake, artichoke, basil GF	
ROAST SPICED CAULIFLOWER STEAK	29.0
Hummus, sesame, pomegranate V GF DF VGN	
BRICK BABY CHICKEN	34.0
Peas, nduja dressing GF	
CRISPY BEER BATTERED FISH	28.0
Fries, rocket, radicchio, yoghurt tartare DF	
RANGERS VALLEY FLAT IRON STEAK	34.0
Potato galette, broccolini, garlic butter, shallot GF	

SIDES

WILD ROCKET	9.0
Parmesan, aged balsamic V GF	
SKIN ON FRIES	9.0
Smoked chicken salt, aioli V GF	
HAND PICKED GREEN BEANS	9.0
Lemon, chilli, garlic V DF GF VGN	

DESSERTS

CLASSIC TIRAMISU	14.0
Coffee, chocolate, mascarpone cream, marsala	
CREMA CATALANA	14.0
Roast plum, amaretti	
VEGAN DARK CHOCOLATE DOME	14.0
Coconut granita DF GF VGN	
CHEESE BOARD	28.0
Selection of Australian & Spanish Artisan cheese with accompaniments	

DRINK

HOT & COLD BREW

Espresso, Latte, Flat White, Cappuccino, Macchiato, Piccolo, Mocha	4.0
Soy Milk, Almond Milk, Oat Milk, Extra Shot	+5.0
Hot Chocolate	4.0
Iced Latte, Iced Long Black	4.0
English Breakfast, Earl Grey, Chamomile, Peppermint Tea, Lemon & Ginger	4.0

SOFT DRINK & JUICE

Lemon lime & bitters	6.0
Lemon & ginger iced tea	6.0
Elderflower presse	6.0
Still water 500ml	5.5
Sparkling water 500ml	5.5
Sparkling water 750ml	9.0
Bundaberg ginger beer	5.0
Coke, diet coke, coke no sugar, sprite	5.0
Cascade tonic, soda, ginger ale	5.0
Cold pressed juices	7.0

BOTTLED BEER & CIDER

James Boags Premium Light	8.0
Pure Blonde Low Carb	9.0
Heineken Lager	10.0
Sydney Beer Company Lager	10.0
Little Creatures Pale Ale	10.0
Stone & Wood Pacific Ale	10.0
Malt Shovel Brewers XPA	10.0
Apple Thief Pink Lady Apple Cider	10.0
Apple Thief Pink Lady Pear Cider	10.0

TAP BEER (SCHOONER / JUG)

Guest Tap – Featured Beers from Local Breweries	10.0 / 25.0
James Squire 150 Lashes Pale Ale	10.0 / 25.0
Kirin Megumi Lager	10.0 / 25.0

WINE

CHAMPAGNE & SPARKLING

NV Woodbrook Farm Brut Cuvee Mudgee, NSW	9.0 / 45.0
NV Dal Zotto ‘Pucino’ Prosecco King Valley, VIC	12.0 / 67.0
2020 Haddow & Dineen Méthod Ancestrale Tamar Valley, TAS	82.0
NV Charles Heidsieck Champagne Reims, FRA	120.0

WHITE WINE

2021 Woodbrook Farm Sauvignon Blanc Mudgee, NSW	9.0 / 45.0
2018 First Creek Chardonnay Hunter Valley, NSW	10.0 / 49.0
2021 Robert Oatley Signature Sauvignon Blanc WA	11.0 / 53.0
2017 Oakridge Pinot Grigio Yarra Valley, VIC	12.0 / 58.0
2020 Rieslingfreak ‘No.3’ Riesling Clare Valley, SA	13.0 / 64.0
2019 Nick Spencer Gruner Veltliner Tumbarumba, NSW	14.0 / 68.0
2017 La Violetta Fiume Sem Sav Blanc Great Southern, WA	73.0
2019 Quealy White Blend Mornington Peninsula, VIC	76.0
2020 Stargazer White Blend Coal River Valley, TAS	82.0
2019 Robert Oatley Finisterre Chardonnay WA	89.0

ROSE

2019 Pawn Wine Co. Rose Adelaide Hills, SA	10.0 / 49.0
2020 Fleet ‘Young Wines’ Rose South Gippsland, VIC	74.0

RED WINE

2018 Woodbrook Cabernet Sauvignon Mudgee, NSW	9.0 / 45.0
2020 Robert Oatley Signature Grenache SA	11.0 / 53.0
2018 Spinifex ‘Miette’ Shiraz Barossa, SA	12.0 / 58.0
2018 Geyer Wines Cabernet Franc Barossa, SA	14.0 / 68.0
2018 Artemis Pinot Noir Southern Highlands, NSW	11.0 / 53.0
2019 M&J Becker Syrah Hunter Valley, NSW	71.0
2018 Cullen ‘Red Moon’ Malbec Margaret River, WA	78.0
2019 Meadowbank Syrah Pinot Noir Blend Derwent Valley, TAS	83.0
2019 Granite Hills Gamay Macedon Ranges, VIC	84.0

SWEET WINE

2017 Derwent Estate Riesling Derwent Valley, TAS	13.0 / 63.0
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WE'RE BACK...

A hidden Sydney secret with sweeping views of the Harbour, our bar is not just for theatre-goers, it’s open to everyone. It boasts some of the best harbour views in Sydney and is the perfect destination for a pre- or post-show conversation with friends.

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