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# Terrace Bar & Sun Deck

SOLARÉ

# TO EAT

## CAVIAR SERVICE

Hand-cut potato crisps, crème fraiche, chives

| | | |
|---|---|---|
| N25 Kaluga Hybrid | *30gms* | *210.00* |
| N25 Oscietra | *30gms* | *190.00* |
| Umai Heritage | *30gms* | *95.00* |

## TO START

| | |
|---|---|
| Sydney rock oysters, champagne vinaigrette | *8.00 ea* |
| Marinated olives | *8.00* |
| Sourdough, cultured butter | *13.00* |

## SNACKS

| | |
|---|---|
| Spanner crab tartlette, chives, roe | *14.00 ea* |
| Tuna belly, gnocco fritto, anchovy, grana padano | *16.00 ea* |
| Zucchini Flower, goats cheese, ricotta | *14.00 ea* |
| Porchetta, rosti, plum, mustard greens | *14.00 ea* |
| Moreton Bay Bug sando, hand-cut potato crisps | *24.00 ea* |

## RAW

| | |
|---|---|
| Steak tartare, eschallot, egg yolk | *28.00* |
| Market fish crudo, buttermilk, calabrian chilli, grapefruit | *28.00* |

# TO EAT

## TO SHARE

| | |
|---|---|
| Trout nduja, sourdough | *24.00* |
| Salt & pepper squid, fermented chilli mayo | *34.00* |
| Braised leek, pickled melon, stracciatella salad | *26.00* |
| Salumi & Cheese Board<br>selection of salumi, local and Italian cheeses, guindillas, carta di musica | *75.00* |

## PASTA

| | |
|---|---|
| Spaghettini, spanner crab, tomato, chilli, garlic | *38.00* |
| Casarecce, beef ragu, grana padano | *35.00* |
| Shoestring fries, confit garlic aioli, oregano | *14.00* |

## TO FINISH

| | |
|---|---|
| Solaré Sundae – Fior de Latte ice cream, Umai Heritage caviar | *40.00* |
| Tiramisu arancini 3pcs | *24.00* |

# COCKTAILS

# COCKTAILS

## MARTINI & APERITIVO

**Caviar Martini** *57.00*
Belvedere 10 Vodka, Dry Vermouth,
with Potato Crisp, Crème Fraiche, Caviar

**Sun Deck 42** *60.00*
Don Julio 1942, Lillet Blanc, Bénédictine,
Orange Bitters

**Salt & Vinegar Martini** *31.00*
Four Pillars Olive Leaf, Dry Vermouth,
Caperberry Brine, Chardonnay Vinegar

**Bergamot Negroni** *28.00*
Tanqueray Gin, Campari,
Carpano Antica Formula Vermouth, Bergamot

## SPRITZES & HIGHBALLS

**Solaré Spritz** *24.00*
Bianco Vermouth, Melon, Cucumber,
Prosecco, Soda

**Rosato Spritz** *24.00*
Cocchi Americano Rosa, Campari, Italicus, Salted
Grapefruit

**First Light** *24.00*
Don Julio Blanco Tequila, Yuzucello,
Chamomile, Prosecco, Soda

**Isola Rosa** *24.00*
Belvedere Vodka, Watermelon, Jalapeno,
Lime, Soda

## REFRESHERS

**Sgroppino Rosado** *38.00*
Don Julio 1942 Rosado, Rhubi Mistelle,
Lemon Sorbet, Prosecco

**Solaré Picante** *27.00*
Don Julio Reposado, Lime, Chilli, Coriander

**Fragola** *25.00*
Ketel One Vodka, Aperol, Strawberry,
Hibiscus, Yuzu, Lemon

**Gimlet** *24.00*
Tanqueray No. 10 Gin, Elderflower,
Green Apple, Lime

**Veluto Frozen Daiquiri** *26.00*
Amaro Montenegro, Red Mill Coconut Rum,
Mango, Banana, Lime

## MINIS

**Sunflash** *18.00*
Limoncello, Amaro Nonino, Tanqueray Gin,
Passionfruit, Lemon

**Blush Point** *18.00*
Select Aperitivo, Ketel One Vodka, Strawberry,
Hibiscus, Lemon

## MOCKTAILS

**Soft Serve** *16.00*
Lyres Italian Spritz, Strawberry, Hibiscus, Soda

**Morning Swim** *16.00*
Lyres Dry London Spirit, Cucumber, Melon,
Coastal Tonic Water

**Afterglow** *16.00*
Lyres Cut Cane Spirit, Watermelon, Lime

## SPARKLING

| | | | | |
|---|---|---|---|---|
| NV | Tarot Prosecco | Riverlands, SA | *17.00* | *85.00* |
| NV | Chandon Brut NV | Yarra Valley, VIC | *20.00* | *95.00* |
| 2016 | Gilbert Rosé Méthode Traditionelle | Orange, NSW | | *155.00* |
| NV | Veuve Clicquot Brut | Champagne, France | *35.00* | *180.00* |
| NV | Veuve Clicquot Brut 1500ml | Champagne, France | | *395.00* |
| NV | Ruinart Blanc de Blancs | Champagne, France | | *285.00* |
| 2013 | Dom Pérignon | Champagne, France | *125.00* | *625.00* |
| NV | Krug Grande Cuvée | Champagne, France | | *810.00* |

## WHITES

| | | | | |
|---|---|---|---|---|
| 2023 | Von Winning 'Drache' Guts Riesling | Pfalz, Germany | *25.00* | *125.00* |
| 2024 | Grosset 'Polish Hill' Riesling | Clare Valley, SA | | *210.00* |
| 2023 | Bertrande Bespoke 'Greco di Colbo' Greco di Tufo | Coldinabbin, VIC | *25.00* | *124.00* |
| 2024 | Saraja 'Kintari' Vermentino | Sardinia, Italy | *24.00* | *115.00* |
| 2024 | Alpha Box & Dice Pinot Grigio | Multi Region, SA | | *79.00* |
| 2024 | The Other Wine Co. Pinot Gris | Adelaide Hills, SA | *19.00* | *90.00* |
| 2024 | Dormilona Chenin Blanc | Margaret River, WA | | *105.00* |
| 2024 | Marco Felluga 'Mongris' Pinot Grigio | Friuli-Venezia Giulia, Italy | | *130.00* |
| 2022 | Pietracupa Fiano | Campania, Italy | | *138.00* |
| 2024 | Unico Zelo 'Slate Farm' Fiano | Clare Valley, SA | *22.00* | *110.00* |
| 2023 | Le Battistelle 'Montesei' Soave Classico | Veneto, Italy | | *105.00* |
| 2023 | Daniel Chotard Sancerre Blanc | Loire, France | *34.00* | *168.00* |
| 2024 | Seaview Ridge Sauvignon Blanc | Gippsland, VIC | | *125.00* |
| 2023 | Bader-Mimeur Bourgogne Aligoté 'Les Pierres' | Burgundy, France | *32.00* | *160.00* |
| 2023 | Jean Durup Petit Chablis | Burgundy, France | | *145.00* |
| 2021 | Gérard Duplessis Chablis 1er Cru Montmains | Burgundy, France | | *310.00* |
| 2023 | Eleni & Edouard Vocoret Chablis Grand Cru 'Blanchot' | Burgundy, France | | *585.00* |
| 2023 | Guy Bocard Meursault Vielles Vignes | Burgundy, France | | *450.00* |
| 2024 | Frogmore Creek Chardonnay | Coal River, TAS | *20.00* | *95.00* |
| 2022 | Frank Cornelissen MunJebel Bianco Grecanico, Carricante | Mt Etna, Italy | | *249.00* |
| 2023 | Giovanni Rosso 'Contrade Nuove' Etna Bianco | Mt Etna, Italy | | *128.00* |
| 2024 | Inkwell Grillo | McLaren Vale, SA | | *92.00* |
| 2024 | Volpe Veloce Grecanico Blend | Sicily, Italy | | *120.00* |
| 2024 | Shaw + Smith M3 Chardonnay | Adelaide Hills, SA | | *150.00* |
| 2024 | Tolpuddle Vineyard Chardonnay | Coal River Valley, TAS | | *250.00* |
| 2024 | Cullen 'Kevin John' Chardonnay | Margaret River, WA | | *398.00* |

## ORANGE

| | | | | |
|---|---|---|---|---|
| 2024 | Italian Plastic 'Golden' | Multi-Region, SA | *18.00* | *89.00* |
| 2020 | Denavolo 'Dinavolino' | Emilia-Romagna, Italy | | *145.00* |
| 2022 | Radikon 'Slatnik' | Friuli-Venezia Giulia, Italy | | *205.00* |

## ROSÉ

| | | | | |
|---|---|---|---|---|
| 2023 | M de Minuty Cotes du Provence | Provence, France | *18.00* | *90.00* |
| 2023 | Monte del Frà Bardolino Chiaretto | Veneto, Italy | | *105.00* |
| 2024 | Graci Rosato Nerello Mascalese | Sicily, Italy | | *115.00* |
| 2023 | Château d'Esclans Whispering Angel | Provence, France | *26.00* | *125.00* |
| 2023 | Château d'Esclans Whispering Angel 1500ml | Provence, France | | *265.00* |

## CHILLED REDS

| | | | | |
|---|---|---|---|---|
| 2024 | Little Reddie Nebbiolo Refosco | Heathcote, VIC | *20.00* | *100.00* |

## REDS

| | | | | |
|---|---|---|---|---|
| 2025 | Dr Edge Pinot Noir | Multi-Region, TAS | *25.00* | *125.00* |
| 2024 | Tolpuddle Vineyard Pinot Noir | Coal River Valley, TAS | | *250.00* |
| 2024 | Felton Road 'Cornish Point' Pinot Noir | Central Otago, NZ | | *275.00* |
| 2022 | Louis Jadot Côte de Nuits-Villages | Burgundy, France | | *210.00* |
| 2022 | Occhipinti SP68 Rosso Frappato, Nero d'Avola | Sicily, Italy | | *125.00* |
| 2023 | Mt Horrocks Nero d'Avola | Clare Valley, SA | *30.00* | *148.00* |
| 2019 | Alice Bonaccorsi 'ValCerasa' Etna Rosso | Sicily, Italy | | *174.00* |
| 2022 | Frank Cornelissen MunJebel Rosso Nerello Mascalese | Mt Etna, Italy | | *179.00* |
| 2022 | Giovanni Rosso Langhe Nebbiolo | Serralunga d'Alba, Italy | | *152.00* |
| 2024 | Lucy M Sangiovese Nebbiolo Barbera | Adelaide Hills, SA | | *85.00* |
| 2020 | Diego Rivetti Barolo | Piedmont, Italy | | *310.00* |
| 2020 | Vietti Castiglione Barolo | Piedmont, Italy | | *328.00* |
| 2024 | Tozzo Sangiovese | Multi-Region, SA | *18.00* | *89.00* |
| 2024 | Ravensworth Regional Sangiovese | Hilltops, NSW | | *98.00* |
| 2023 | Syrahmi Demi Shiraz | Heathcote, VIC | *22.00* | *109.00* |
| 2023 | Torbreck 'The Struie' Shiraz | Barossa Valley, SA | | *145.00* |
| 2024 | Cullen Cabernet Sauvignon Merlot | Margaret River, WA | | *162.00* |

## DESSERT

| | | | | |
|---|---|---|---|---|
| 2024 | Frogmore Creek Iced Riesling | Coal River, TAS | *18.00* | *76.00* |

## VODKA

| | |
|---|---|
| Belvedere | *18.00* |
| Belvedere 10 | *42.00* |
| Ciroc | *19.00* |
| Grey Goose | *19.00* |
| Grey Goose Altius | *34.00* |
| Ketel One | *14.00* |

## WHISKY / WHISKEY

| | |
|---|---|
| Buffalo Trace | *13.00* |
| Bulleit Rye | *15.00* |
| Bulleit Bourbon | *14.00* |
| Canadian Club | *14.00* |
| Chivas 12yr | *15.00* |
| Glenmorangie 12yr | *18.00* |
| Hibiki Harmony | *38.00* |
| Jack Daniels | *14.00* |
| Jameson | *14.00* |
| Johnne Walker Blue | *48.00* |
| Johnnie Walker Black | *15.00* |
| Laphroaig 10yr | *22.00* |
| Starwood Two-Fold | *16.00* |
| Makers Mark | *15.00* |
| Singleton 12yr | *16.00* |
| Talisker 10yr | *22.00* |

## GIN

| | |
|---|---|
| Bombay Sapphire | *18.00* |
| Four Pillars Bloody Shiraz Gin | *20.00* |
| Four Pillars Olive Leaf Gin | *20.00* |
| Hendricks | *17.00* |
| Monkey 47 | *26.00* |
| Never Never Oyster Shell Gin | *19.00* |
| Tanqueray | *14.00* |
| Tanqueray No. 10 | *21.00* |

## AGAVE

| | |
|---|---|
| Don Julio 1942 | *56.00* |
| Don Julio 1942 Rosado | *48.00* |
| Don Julio Anejo | *20.00* |
| Don Julio Blanco | *16.00* |
| Don Julio Reposado | *18.00* |
| Fortaleza Reposado | *29.00* |

## RUM

| | |
|---|---|
| Captain Morgan Spiced Rum | *14.00* |
| Diplimatico Reserva Exclusiva | *20.00* |
| Diplimatico Planas Blanco | *15.00* |
| Havana Club 7yr | *15.00* |
| Havana Club Anejo Especial | *14.00* |
| Red Mill Classic Rum | *18.00* |
| Red Mill White Cut Cane | *14.00* |
| Red Mill Rum Coconut | *14.00* |
| Plantation Pineapple | *16.00* |
| Rhum J.M Agricole White Blanc | *20.00* |
| Ron Zacapa Centenario 23 | *22.00* |

## AMARO / VERMOUTH

| | |
|---|---|
| Amaro Montenegro | *13.00* |
| Averna | *13.00* |
| Braulio | *13.00* |
| Campari | *14.00* |
| Cynar | *13.00* |
| Suze Aperitif | *13.00* |

## COGNAC / BRANDY

| | |
|---|---|
| Barsol Pisco | *19.00* |
| Hennessy VS | *15.00* |
| Hennessy XO | *61.00* |

## BEER

| | |
|---|---|
| Peroni Nastro Azzurro | *14.00* |
| Peroni Nastro Azzurro *3.5%* | *13.00* |
| Corona | *16.00* |
| Balter XPA | *16.00* |

## ZERO PERCENT

| | |
|---|---|
| Peroni Nastro Azzurro *0.0%* | *12.00* |
| Strangelove Lime & Jalapeño Soda | *9.00* |
| Strangelove Coastal Tonic | *8.00* |
| Strangelove Dry Ginger Ale | *8.00* |
| Lemonade | *8.00* |
| Coke | *7.00* |
| Coke Zero | *7.00* |
| Red Bull | *9.00* |
| Red Bull Sugar Free | *9.00* |
| Red Bull Watermelon | *9.00* |
| Red Bull Tropical | *9.00* |

# BOTTLE SERVICE

## CHAMPAGNE

| | |
|---|---|
| Veuve Cliquot Brut | *180.00* |
| Veuve Cliquot Brut 1.5L | *395.00* |
| Ruinart Blanc de Blancs | *285.00* |
| Dom Pérignon | *625.00* |
| Krug Grande Cuvée | *810.00* |

## ROSÉ

| | |
|---|---|
| M de Minuty Cotes du Provence | *90.00* |
| Château d'Esclans Whispering Angel | *125.00* |
| Château d'Esclans Whispering Angel 1.5L | *265.00* |

## VODKA

| | |
|---|---|
| Belvedere | *550.00* |
| Belvedere 1.75L | *1,100.00* |
| Belvedere 10 | *1,300.00* |
| Ciroc | *500.00* |
| Grey Goose | *600.00* |
| Grey Goose Altius | *1,100.00* |

## GIN

| | |
|---|---|
| Tanqueray | *450.00* |
| Tanqueray Ten | *550.00* |
| Hendricks | *550.00* |
| Monkey 47 | *600.00* |

## AGAVE

| | |
|---|---|
| Don Julio Blanco | *500.00* |
| Don Julio Reposado | *600.00* |
| Don Julio Anejo | *650.00* |
| Don Julio 1942 | *1,500.00* |
| Don Julio 1942 Rosado | *1,250.00* |

## WHISKY / WHISKEY

| | |
|---|---|
| Johnnie Walker Black | *450.00* |
| Johnnie Walker Blue | *1,450.00* |
| Singleton 12yr | *500.00* |
| Talisker 10yr | *600.00* |
| Glenmorangie Original 12yr | *500.00* |

## RUM

| | |
|---|---|
| Ron Zacapa Centenario 23 | *700.00* |
| Ron Zacapa Centenario XO | *1,250.00* |

## COGNAC

| | |
|---|---|
| Hennessy VS | *500.00* |
| Hennessy XO | *2,000.00* |

A 10% service charge is added to the final bill as a gratuity.

SOLARÉ

SYDNEY HARBOUR, AUSTRALIA

SOLARE IS 150FT OF CLASSIC SUPERYACHT,
CROSSING OCEANS TO DELIVER YOU LUXURY.
RELAX WITH US.

# SOLARÉ

## SIGNATURE TASTING MENU

PER PERSON *150.00*

TO SHARE

Daily focaccia, leek butter

Razor clam, gazpacho, salmon roe M

Aged beef tartar, oyster mayonnaise, horseradish A

Prawn carpaccio, escabeche, finger lime A

Housemade ricotta, beetroot, macadamia

King Ora salmon, carrot, zucchini, squash A

Linguine burro rosa, heirloom tomatoes, blue swimmer crab A

Market fish fillet, white bean cassoulet, lemon balsamic A

Carrot, parsley, pastrami spice

White chocolate pannacotta, black cherry sorbet

## SOLARÉ MENU

PER PERSON *95.00*

TO SHARE

Razor clam, gazpacho, salmon roe M

Aged beef tartar, oyster mayonnaise, horseradish A

Daily focaccia, leek butter

Housemade ricotta, beetroot, macadamia

Linguine burro rosa, heirloom tomatoes, blue swimmer crab A

Market fish fillet, white bean cassoulet, lemon balsamic A

## TO BEGIN

NV Veuve Clicquot Brut *gls 35.00*

'13 Dom Pérignon *gls 125.00*

Caviar Martini *53.00* I
*Belvedere 10 Vodka, Dry Vermouth,*
*with Potato Crisp, Crème Fraiche, Caviar*

Solaré Spritz *24.00*
*Bianco Vermouth, Melon, Cucumber, Prosecco, Soda*

Isola Rosa *24.00*
*Belvedere Vodka, Watermelon, Jalapeno, Lime, Soda*

Gimlet *24.00*
*Tanqueray No. 10 Gin, Lime Leaf, Elderflower, Green Appel, Lime*

## MARTINI TROLLEY

Our signature martini experience
*Choose your spirit, garnish and tincture. Served table side*

### VODKA

| | |
|---|---|
| Ciroc | *30.00* |
| Belvedere | *28.00* |
| Belvedere 10 | *82.00* |
| Grey Goose | *32.00* |

### GIN

| | |
|---|---|
| Tanqueray | *26.00* |
| Tanqueray No. 10 | *36.00* |
| Monkey 47 | *48.00* |
| Four Pillars Olive Leaf | *35.00* |

### TINCTURE

Grapefruit & Chamomile
Cardamom
Lime Leaf
Yuzu

### GARNISH

Gordal Olive
Lemon Peel
Grapefruit Peel
Potato Crisp & Caviar *5gm* *25.00* I

## OYSTERS

Sydney rock oysters *Champagne vinaigrette* *8.00 ea* A

## CAVIAR

*Served with hand-cut potato crisps, creme fraiche and chives*

| | | |
|---|---|---|
| N25 Kaluga Hybrid | *30gms* | *210.00* I |
| N25 Oscietra | *30gms* | *190.00* I |
| Umai Heritage | *30gms* | *95.00* I |

## ADD ONS

300g MBS 4+ Onyx Sirloin Grain Fed *80.00*
*Selection of mustards*

1kg MBS 4+ Onyx Bistecca alla Fiorentina Grain Fed *240.00*
*Selection of mustards*

Shoestring fries *Confit garlic aioli, oregano* *14.00*

A Australian seafood I Imported seafood M Mixed Australian and imported seafood

Dining Room

