

Menu

#rooftopdoublebay

OPEN FROM 11AM UNTIL 1 HOUR AFTER SUNSET
KITCHEN OPEN FROM 11:30 AM

FROSÉ

Vodka	18	Tequila	18
Absolut vodka, fresh citrus, house-made rose syrup, Lillet Blanc, Sparkling Rosé		Gold Olmecca tequila, fresh citrus, house-made rose syrup, Lillet Blanc, Sparkling Rosé	
Frozen Aperol Spritz	18	Shared Frosé	65
Aperol, prosecco, soda water		Shared Aperol Spritz	65

SPRITZ

Pink Daiquiri	19	Espresso Royale	19
Beefeater Gin Pink, fresh lime juice, sugar syrup & fresh strawberries		Absolut vodka, Kahlua, espresso Vittoria coffee, syrup	
Aperol Spritz	19	Flaming Dragonfruit	19
Aperol, prosecco, soda water served over ice		Absinthe, dragonfruit, Havana Club rum, ginger beer, agave syrup	
Summer Peach	19	Cucumber & Honeycomb	20
Absolut vodka, Vermouth, vanilla, white & yellow peach, soda, tonic		Absolut vodka, fresh pressed apple, cucumber, organic honeycomb, soda & tonic	
Classic Mojito	19		
Havana Club rum, fresh mint, soda, lime juice			

COCKTAIL SIGNATURES

Atomic Champagne	24
Perrier-Jouët Grand Brut, Absolut vodka, brandy, sherry	
French 75	24
Perrier-Jouët Grand Brut, Gin, lemon	
Drink Me I'm Famous	24
Perrier-Jouët Grand Brut, raspberry coulis, Parfait d'Amour liqueur	
Pink Flamingo	24
Perrier-Jouët Grand Brut, Cointreau, lemon, cranberry	

Cocktails

CHAMPAGNE/SPARKLING WINE

NV Petit Cordon	17/97
Malborough, New Zealand	
NV Perrier-Jouët Grand Brut	20/115
Grand Brut, Épernay	
NV Perrier-Jouët Grand Brut	22/127
Blason Rosé, Épernay	
2011 Perrier-Jouët Grand Brut	240
Belle Époque Blanc, Épernay	
NV Perrier-Jouët Grand Brut	680
Belle Époque Blanc De Blanc, Épernay	

WHITE

2016 Stoneleigh Sauvignon Blanc	14/65
Marlborough, NZ	
2016 Giant Steps Chardonnay	14/65
Yarra Valley, VIC	
2018 St Hugo Riesling	15/80
Eden Valley, SA	
2015 Breganze Savardo, Pinot Grigio	18/85
Veneto, Italy	
2017 Brokenwood Cricketpitch, Sauvignon Blanc, Semillion	18/85
Hunter Valley, NSW	

ROSÉ

Barose	14/70
Barossa Valley, SA	
2016 AIX Rosé	17/84
Coteaux d'Aix-en-Provence	
2016 AIX (Magnum)	110
Provence, France	

RED

2009 Brokenwood Cabernet Sauvignon Merlot	14/55
Hunter Valley, NSW	
2017 Gramps Shiraz	14/65
Barossa, SA	
2015 Stoneleigh Pinot Noir	14/65
Marlborough, NZ	
2013 Church Road Grand Reserve Merlot Cabernet Sauvignon	90
Hawke's Bay, NZ	

BEER & CIDER

Corona Mexico	10
Peroni Italy	11
Lord Nelson Pale Ale	11
Sydney, NSW	
The Apple Thief Cider, Pink Lady / William Pear	11
Wondalga, NSW	

SOFT DRINKS

Coke, Sprite, Diet Coke, Coke Zero, Orangina	6
Orange / Apple juice	6
Fever Tree range	6
Vittoria Water Still / Sparkling 750ml	9.5

HOT BEVERAGES

Hand-crafted coffee by Vittoria	5
Long Black / Flat White / Latte / Cappuccino / Espresso / Hot Chocolate / Decaffeinated	
Tea by LMDT	5

Drinks

SOMETHING SMALLER

Thick Fries	10
Chipotle mayonnaise	
Toasted Croissant	14
Duroc Serrano ham, mature aged Maffra Cheeses	
Pumpkin Loaf Bruschett	20
Capsicum, baby zucchini, buffalo mozzarella, wild rocket	
Crystal Bay Prawns	26
Tarragon rose sauce	
Pambula Rock Oysters (6)	26
Citrus champagne mignonette	
Sharing board	69
Cheese & charcuterie selection, Gibson Grove marinated olives, Heritage tomato	

LARGER

Margherita Pizza (V)	24
Roma tomato, mozzarella cheese, basil	
Angus Beef & Thyme Hot Dog	26
Red pepper & onions, parsley salsa	
Fish & Chips	26
Battered Cone Bay barramundi, hand cut chips, tartar sauce	
Hitop Pie Chicken & Mushroom	26
Pearl barley, beetroot, tomato, feta salad	
Prosciutto Pizza	26
Roasted oregano, rocket & Grana Padano cheese	
Beef Burger	28
Wagyu Brisket beef, tomato, lettuce, bacon, smoked BBQ relish, Swiss cheese, Damper bun, thick fries	
Sourdough Club Sandwich	28
Roasted chicken, bacon, egg, avocado, mayonnaise, fries	

SALADS

Wedge Salad	18
Iceberg lettuce, Heirloom tomato, Spanish onion, buttermilk dill dressing	
Beans & Quinoa	20
Chervil, green beans, red quinoa, celeriac relish, hazelnut	
Caesar salad	22
Baby cos lettuce, bacon, Parmesan, egg, white anchovy	
Add grilled chicken	4
Add prawns	6

SOMETHING SWEET

Lemon & Lime Popsicle (GF)	8
Ice-cream & sorbet (3 scoops)	14
Please ask you server for today's flavours	
Strawberries & Cream	15
Vanilla bean ice-cream, strawberry meringue	
Seasonal Fruit Platter (GF)	16

CABANA PACKAGES

MINIMUM 48 HOURS ADVANCED BOOKING

Each package accommodates up to 10 guests for 2 hour use of the cabana

All packages come with:

SHARING SELECTION

Sydney Rock Oysters citrus champagne mignonette (GF)

Crystal Bay Prawns Tarragon rose sauce

Tempura Zucchini Flowers Meredith goats cheese, thyme

Crispy Chicken Finger lime, lemon mayonnaise

Beans & Quinoa Chervil, green beans, red quinoa, celeriac relish & hazelnut

Charcuterie Selection Dry cured ham, aniseed salami, Aged Maffra cheddar cheese, Milawa blue cheese, triple cream brie, served with dried fruits, nuts, Quince paste, lavosh, crackers & grissini

Perrier-Jouët Belle Époque Expérience **1800**

Seafood & Charcuterie Selection
4 x Perrier-Jouët Belle Époque Blanc
Still & sparkling water
Peroni
(Free flow applies to beer, water, soft drinks)

Additional hour **500**

(1 x additional Perrier-Jouët Belle Époque Blanc, free flow of beer, water, soft drinks)

Cabana Luxury by Perrier-Jouët Grand Brut **950**

Seafood & Charcuterie Selection
2 x Magnum Perrier-Jouët Grand Brut (2 hour package)
Still & sparkling water
Peroni
(Free flow applies to beer, water, soft drinks)

Additional hour **300**

(1 x additional Magnum Perrier-Jouët Grand Brut, free flow of beer, water, soft drinks)

Rosé by the Harbour Experience **850**

Seafood & Charcuterie Selection
4 x Barose Rosé
Still & sparkling water
Peroni
(Free flow applies to beer, water, soft drinks)

Additional hour **250**

(1 x additional bottle, free flow of beer, water, soft drinks)

Experience

GROUP PACKAGES

Minimum 20 guests for groups packages. Numbers above 60 guests are subject to exclusivity & further fees apply.

Canapé experience

1 hour package \$42 per person (2 hot & 2 cold)

2 hour package \$63 per person (3 hot, 3 cold, 1 substantial & 1 dessert)

3 hour package \$84 per person (4 hot, 4 cold, 2 substantial & 2 desserts)

COLD

Sydney Rock Oysters citrus champagne mignonette (GF)

Assorted Sushi Maki & Nigiri soy sauce, pickled ginger

Peking Duck Pancake cucumber, shallots, hoisin

Heirloom Tomato Shaw River Meredith goats cheese, pomegranate, dill

Thai Angus Beef Blood lime sesame dressing

Vietnamese Vegetable Rolls coriander nouc cham

HOT

Tempura Zucchini Flowers Meredith goats cheese, thyme

Crystal Bay Prawns Garlic salsa Verde

Riverina Lamb Kibbi minted pine nut tzatziki

Sweet Corn & Manchego Croquette double smoked bacon, croquette style

Chicken & Tomato Ragout Pistachio filo pastry

Berkshire Pork Belly Vanilla bean parsnip, sugar apple

SUBSTANTIAL

Crispy Chicken Finger lime, lemon mayonnaise

Pulled Beef Brisket Slider Brioche bun, Swiss cheese, BBQ relish

Baked Cone Bay Barramundi Dill fennel, orange, seeded mustard vinaigrette

Heirloom Tomato Meredith goats cheese, pomegranate, mustard greens

DESSERT

Strawberries & Cream Vanilla bean cream, strawberry meringue tarragon

Dark Chocolate Tart Hazelnut, caramel

Assorted French Macarons

Lemon & Lime popsicles

BEVERAGE PACKAGES

STANDARD

Petite Cordon Brut

Barose Rose, SA

Stoneleigh Sauvignon Blanc, NZ

Stoneleigh Pinot Noir, NZ Corona

Lord Nelson Quayle Pale Ale, NSW

Selection of soft drinks, juice & still / sparkling water

1 hour package \$45 per person

2 hour package \$52 per person

3 hour package \$59 per person

PREMIUM

Perrier-Jouët Grand Brut, FRA

Barose Rose, SA

Breganze Savardo Pinot Grigio, ITA

Brokenwood Cricketpitch

Sauvignon Blanc Semillion, NSW

Brokenwood Cabernet Sauvignon

Merlot, NSW

Peroni

Corona

Lord Nelson Quayle Pale Ale

Apple Thief Pink Lady Cider

Selection of soft drinks, juice &

still / sparkling water

1 hour package \$62 per person

2 hour package \$69 per person

3 hour package \$76 per person

Add Espresso Martini + \$6 per guest

Experience