

Menu

#rooftopdoublebay

OPEN FROM 11AM UNTIL 1 HOUR AFTER SUNSET
KITCHEN OPEN FROM 12PM

CLASSICS

Aperol Spritz	20
Aperol, Prosecco, soda water, fresh orange slice	
Mojito	20
Havana 3yo Rum, fresh mint, soda water, lime juice	
Espresso Martini	22
Absolut Vodka, Kahlua, espresso coffee	
French 75	24
Perrier-Jouët Grand Brut, Beefeater Gin, lemon juice	
Margarita	20
Olmeca Tequila Cointreau, lime juice	

OUR FAVOURITES

Pink Daiquiri	20
Beefeater Pink Gin, cointreau, strawberry syrup, lime juice	
Summer Peach	20
Absolut Vodka, Cointreau, peach puree, lemon juice	
Frosé	18
Absolut Vodka, Barose Rosé	
Perrier-Jouët Mimosa	25
Perrier-Jouët Grand Brut, orange juice, fresh strawberry	
Jasmin	22
Lychee liqueur, passionfruit, Prosecco	
Say Yes	20
Absolut Vodka, Parfait Amour, cranberry juice	

For a cocktail your way, please feel free to ask one of our lovely bar staff who will be happy to craft your specialty.

Cocktails

SPARKLING & CHAMPAGNE

Dal Zotto Prosecco	18	85
Multi Regional		
NV Petit Cordon	20	95
Marlborough, New Zealand		
NV Perrier-Jouét Grand Brut	25	125
Épernay, France		
NV Perrier-Jouét Blason Rosé	28	140
Épernay, France		
2012 Perrier-Jouét Belle Epoque	-	320
Épernay, France		

WHITE

2016 Stoneleigh Sauvignon Blanc	14	65
Marlborough, New Zealand		
2016 Giant Steps Chardonnay	16	75
Yarra Valley, Victoria		
2015 Breganze Savardo Pinot Grigio	18	85
Veneto, Italy		
2018 St Hugo Riesling	18	85
Eden Valley, South Australia		

RED

2016 Stoneleigh Pinot Noir	14	65
Marlborough, New Zealand		
2017 Gramps Shiraz	14	65
Barossa Valley, South Australia		

ROSÉ

Barosé	15	70
Barossa Valley, South Australia		
2016 AIX	18	85
Coteaux d'Aix-en-Provence		
2016 AIX (Magnum)	-	145
Coteaux d'Aix-en-Provence		

BEER & CIDER

Corona	10
4 Pines Indian Summer Ale	11
4 Pines Pacific Ale	12
Cascade Light	10
Little Green Apple Cider	10

SOFT DRINKS, JUICE & WATER

Santa Vittoria Still / Sparkling Water (750ml)	9.5
Coca Cola, Coke No Sugar, Sprite, Dry Ginger Ale, Tonic Water, Soda Water	6
Orange, Apple, Pineapple, Cranberry, Tomato Juice	6

Drinks

STARTERS

Toasted Sourdough Ham & Cheese Sandwich	14
Duroc Serrano ham, mature aged Maffra cheeses	
Bruschetta	20
Avocado, tomato, basil, Buffalo mozzarella	
Vietnamese Rice Paper Roll (2)	16
Vegetables, hoisin sauce, coriander	
Thick Cut Fries	10
Chipotle mayonnaise	
Mini Chicken Skewers	18
Peanut, coconut, finger lime	
Charcuterie, Cheese & Hummus Board - 2-4 people	69
Dried & cured ham, salami, pickles, local cheeses Smoked hummus, Gibson olives, pistachio, grilled ciabatta Thyme duck liver pate, raisin & mandarin marmalade, focaccia	

SEAFOOD

½ Dozen Sydney Rock Oysters	26
Citrus champagne mignonette	
Chilled Crystal Bay Prawns (4)	26
Tarragon rose sauce	
Tarragon Salt & Pepper Squid	18
Paprika aioli, fennel	
Salmon & Kingfish Sashimi	20
Huon River Salmon & Hiramasa Kingfish, wakame salad, ginger	
Fish of the Day & Chips	30
Market fresh fish, lemon, tartar sauce, thick cut chips	

FAVOURITES

Lobster Burger	30
Butter poached lobster, iceberg lettuce, tomato, celeriac	
Steak Panini	28
Angus sirloin, swiss cheese, tomato relish, caramelised onion, served on sourdough with thick cut fries	
Margherita Pizza	24
Roma tomato, Buffalo mozzarella, basil	
Prosciutto Pizza	26
Roasted oregano, rocket, Grana Padano cheese	

SALADS

Organic Quinoa & Green Bean Salad	18
Chervil, celeriac, hazelnut	
Tuna Poke Bowl	22
Yellowfin Tuna, cucumber, lettuce, carrot, avocado, rice, edamame, sesame seed	
Warm Chicken Salad	20
Lemon & thyme infused chicken, Yarra Valley Feta, kalamata olives, Heirloom tomato	

SWEETS

Ice Cream Sundae	16
Crystallised almonds, dark chocolate fudge brownie	
Strawberry Eton Mess	15
Crème fraiche, strawberry meringue	
Gelato & Sorbet - 3 scoops	14
Please ask your wait staff for today's flavours	
Passionfruit & Mango Popsicle	8

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