



MANHATTAN JAZZ LIVE MUSIC

EVERY MONDAY NIGHT

CLASSICS

MANHATTAN

A jazz-age classic – sipped in tempo filled rooms

Sazerac Rye Whiskey, Vermouth, Angostura Bitters.

Choose your style – Sweet, Dry, or Perfect.



28

OLD FASHIONED

Timeless, sophisticated, and always in style.

Our signature blend of Buffalo Trace and W.L. Weller Special Reserve Bourbon Whiskey



28

OUR SIGNATURES

SWEET RESONANCE

Our signature cocktail in celebration of World Whiskey and World Bee Day.

Clarified Buffalo Trace Whiskey sour, Sheraton Grand Rooftop Honey Syrup, Honeycomb



28

52nd STREET

Our signature take on the 'it' drink of the jazz-age nightlife.

Sazerac Rye Whiskey, Cognac, Cointreau, Lemon



28

THE SMOOTH BALLAD

A soulful blend of nutty whiskey and floral elderflower

Sheep Dog Peanut Butter Whiskey, Campari, St. Germain Elderflower, Lemon



28



COMMON HOUR

Daily from 8:00pm-9:00pm

Akropolis Ouzo	8
Chamomile Rum Highball	12
Negroni Sbagliato	18
Brandy Cherry Alexander	20
Old Fashioned	20

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

An additional service fee of 10% applies to bookings of 8 people or more.

MOULES FRITES

Available Sunday & Monday

Mussels Meunière

CA, CD, CS

500g \$25 | 1kg \$49

Mussels gently simmered in white wine, mirepoix and aromatic herbs.
Served with French fries, grilled sourdough, lemon, aioli and tomato sauce

Mussels Andalusian

CA, CS, P

500g \$25 | 1kg \$55

Spanish-inspired mussels in a rich sauce of sherry, chorizo and vine-ripened tomato.
Served with French fries, grilled sourdough, lemon, aioli and tomato sauce

SUGGESTED PAIRING

150mL

2023 Longview 'Whippet', Adelaide Hills, SA

10

2021 Mitchell Watervale Riesling, Clare Valley, SA

10

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

An additional service fee of 10% applies to bookings of 8 people or more.



PASSEGGIATA 25

Sagatiba Cachaca, Poor Toms Imbroglia, Aperol, Marmalade Lemon Myrtle Syrup, Lemon
Our Australian version of the classic Aperitivo blended with native elements

YUZU ZENITH 28

Yuzu Infused Juniper Gin, Yuzu Jam, Soda

Capturing the feeling of golden hour over Hyde Park, bright, crisp and refined



THE GRAND BASILIQUE 26

Absolut, Watermelon Liqueur, Watermelon, Basil Syrup, Lime

A tribute to the elegance of our iconic hotel, expressed as a fresh, garden-inspired green sip

SPICE ME UP (CN) 28

Chilli Crisp Infused Altos Plata, Cointreau, Agave, Lime, Vegemite Saline, Chilli Oil

A Margarita twist, where fiery chilli and tangy lime meet a whisper of Vegemite



MJ ON THE PARK (CHOOSE DIRTY?) 28

Finger Lime & Curry Leaf Infused Absolut, Elderflower Liqueur, Dry Vermouth

Inspired by Michael Jackson's 1996 visit to our hotel, this Martini brings a bright aromatic twist to a timeless classic

CLOUD NINE KYOTO 26

Chai Infused Sake, Yuzu Shu, Bib Tucker, Honey, Chai, Lemon, Soy, Matcha Foam

A cloud of matcha coconut foam brings calm, layered elegance to every sip,
Kyoto reimaged in Sydney



SYDNEY COMMON MENU

Available Tuesday to Saturday

5:30pm-9:00pm

SNACKS

Tuna Tartlet	14ea
Yellow Fin Tuna, Sheep's Milk Labneh, Bonito Gel, Furikake	
Fried Zucchini Flower	12ea
Comte Custard, Lemon Gel, Mountain Pepper Aioli	
Spanner Crab Roll	11ea
Spanner Crab, Compressed Apple, Yuzu Kosho, Salmon Roe, Sea Blite	
Wagyu Tartare	13ea
Fermented Turnip, Gochujang, Nashi Pear, Egg Yolk Sauce, Chives, Nori Chip	

GRILLED SNACKS

Pork Neck	16ea
Smoked Kombu Butter, Garlic Toum, Tomato Jam, Charred & Pickled Onion	
Abrolhos Scallop	14ea
N'duja Vinaigrette, Finger Lime, Sesame Salt	
Confit Chicken Skewer	15ea
Shio Koji & Aleppo Pepper, Crispy Chicken Skin, Green Onion, Panzanella	
Woodfired King Prawns (2pcs)	32
Taberu Rayu, Salted Shiso Tea, Sourdough	

Whilst we will endeavour to accommodate all requests, due to the nature of our kitchens, we cannot ensure all dishes will be free from allergen traces. Please note a 1.95% surcharge applies to all credit card transactions.

A 10% surcharge applies on Sundays and a 15% surcharge applies on public holidays.

An additional service fee of 10% applies to bookings of 8 people or more.

BAR MENU

Saucisson Sec (P)	21
Sheraton Chilli Honey, Pickled Peppers	
Appellation Sydney Rock Oysters (CS, GF)	
Wasabi & Yuzu Mignonette \$6ea	
Chardonnay Mignonette (A) \$6ea	
Local Australian Cheese (CD, CN)	31
18-24 Month Aged Maffra Cloth-Aged Cheddar, Tarago River Triple Cream Brie	
Tarago River Shadows of Blue	
Crackers, Quince, Muscatels, Walnuts, Pickled Fig	
Crunch & Dip (VG)	18
Vegetable Crudités, Tortilla Chips, Guacamole, Salsa, Beetroot Hummus	
Hot Parmesan Chips & Truffle Aioli (CD)	15
Pork & Kimchi Spring Roll (CS, P)	21
Soy Ginger Kewpie Mayo	
Crispy Chicken Wings (CD, H)	22
Buffalo Sauce, Blue Cheese Dip, Celery	
Enoki Spring Rolls (VG)	19
Vermicelli Rice Noodle Spring Rolls, Soy Miso Dip	

MAINS

Beer-Battered Fish and Chips (A, CD, CS)	39
Pacific Flathead Fillet, Supacruch Fries, Sautéed Green Peas, Homemade Tartare Sauce	
Wagyu Cheese Burger (CD, P)	36
Chargrilled Beef Patty, Black Forest Smokehouse Bacon, Cheese, Grilled Onion, Tomato, Secret Sauce, Brioche Bun, Chips	
Margherita Pizza (CD)	30
San Marzano Tomato, Shredded Fresh Mozzarella, Basil	
Italian Sausage and Cavolo Nero Pizza (CD, P)	35
Pork Fennel Sausage, Cavolo Nero, Garlic Cream, Chili Oil	
Rigatoni Bolognese (CA, CD)	41
Wagyu Beef Mince, Goat Ricotta, Parsley, Tuscan Red Wine, Parmigiano Reggiano	
Linguini Alla Norma (CD, CN, V)	33
Roasted Eggplant, Parmigiano Reggiano, Lemon Olive Oil, Napolitana Sauce, Toasted Pine Nuts	

LAVA STONE GRILL

All items are served with your choice of a side dish and a sauce	
240g Rangers Valley Dry-Aged Beef Scotch Fillet (H)	63
Grilled Chicken Supreme (H)	35

ON THE SIDE

Farmer's Garden Salad, Balsamic Dressing (GF, VG)	11
Charred Broccolini, Lemon Zest (VG)	11
Mashed Potato (CD, GF, V)	11
Supacrunch Fries, Wattle Seed Salt (V)	11

SAUCES

Green Peppercorn Sauce (CD)	5
Green Chimichurri (V)	5
Lemon Garlic Butter Sauce (CD, V)	5

SOMETHING SWEET

Seasonal Cut Fruit (GF, VG)	22
Biscoff Tiramisu (CD, CN) Ladyfingers, Milk, Coffee, Biscoff, Mascarpone	19
Basque Cheesecake (CD, GF) Seasonal Berries, Chantilly Cream	19
The Pina Colada (CA, CN, VG) Passionfruit, Pineapple, Coconut, Malibu Rum, Lime Sorbet	19