



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.

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MOULES FRITES

Available Sunday & Monday

Mussels Meunière

CS, CD, CA

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

CP, CS, CA

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

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PASSEGGIATA 25

Sagatiba Cachaca, Amaro Nonino, 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 reimagined in Sydney



ZERO-PROOF COCKTAILS

Salut!

Aperitif, Mindful Wine's Sparkling Cuvée, Soda 18

Elizabeth

Lyre's White Cane Spirit, Earl Grey Tea, Lychee, Vanilla 18

Verdant

Shiso Infused Lyre's Dry London Spirit, Eucalyptus Honey, Jasmine 18
Green Tea, Fever-Tree Yuzu & Lime Soda

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BEER

DRAFT

Kirin Ichiban, Lager, Yokohama, JP 350ml 5.0%	15
Stone & Wood, Pacific Ale, Byron Bay, NSW 350ml 4.4%	15

BOTTLED

Kosciuszko, Pale Ale, Jindabyne, NSW 330ml 4.5%	14
Heineken, Lager, Amsterdam, NL 330ml 5.0%	14
Heineken 0.0, Amsterdam, NL 330ml 0.0%	12

TIN

James Squire Orchard Crush Cider, Camperdown, NSW 375ml 5.0%	14
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BUBBLE	120mL	750mL
NV Perrier-Jouët Grand Brut, Épernay, FR	30	180
NV Babo Prosecco DOC, Friuli, IT	17	92
2020 Babo Prosecco Rosé DOC, Friuli, IT	18	92
NV Mumm Brut Prestige, Marlborough, NZ	19	110

ROSÉ	150mL	750mL
2025 Artea Rosé IGP, Alpes de Haute Provence, FR	21	98

WHITE	150mL	750mL
2023 Cantina di Gambellara 'Monopolio' DOC Pinot Grigio, Delle Venzie, IT	17	80
2024 Domaine Naturaliste 'Discovery' Sem. Sauvignon Blanc, Margaret River, WA	18	85
2025 Henschke 'Peggy's Hill' Riesling, Eden Valley, SA	18	87
2023 Oakridge 'Hazeldene' Chardonnay, Yarra Valley, VIC	24	110

RED	150mL	750mL
2020 Heartland Cabernet Sauvignon, Langhorne Creek, SA	17	82
2024 Airlie Bank Pinot Noir, Yarra Valley, VIC	18	84
2022 Glaetzer 'Bishop' Shiraz, Barossa Valley, SA	20	94
2022 Argento Reserva Organic Malbec, Mendoza, AR	20	95

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SPIRITS

GIN

30ml

Beefeater, London, GB	13
Beefeater 24, London, GB	15
Beefeater Pink, London, GB	13
Bombay Sapphire, Laverstoke, GB	15
Hayman's 'Old Tom,' Essex, GB	13
Hendricks, South Ayrshire, GB	16
Plymouth, Devon, GB	15
Plymouth Sloe, Devon, GB	16
Archie Rose 'Signature Dry', Roseberry, NSW	15
Tanqueray, Fife, GB	13
Tanqueray 'No 10', Fife, GB	18
Hickson House 'Oyster Shell' Dawes Point, NSW	17
Four Pillars 'Rare Dry', Yarra Valley, VIC	16
Four Pillars 'Bloody Shiraz', Yarra Valley, VIC	18
Poor Tom's 'Sydney Dry', Marrickville, NSW	14
Poor Tom's 'Strawberry' Marrickville, NSW	16
Poor Tom's 'Pina Colada' Marrickville, NSW	14
Settlers G&T Breakfast, McLaren Vale, SA	14
Sheep Whey, Birchs Bay, TAS	18
Gin Mare, Barcelona, ES	17
Malfy Con Limone, Torino, IT	15
Roku, Osaka, JP	14
Monkey 47, Schwarzwald, DE	21

VODKA	30ml
Absolut, Ahus, SE	13
Belvedere, Zyrardow, PL	15
Grey Goose, Cognac, FR	16
Haku, Osaka, JP	14
TEQUILA	30ml
Olmecca Altos Plata, Jalisco, MX	14
Olmecca Altos Reposado, Jalisco, MX	16
Don Julio Reposado, Jalisco, MX	20
Don Julio '1942' Extra Añejo, Jalisco, MX	55
Patron Silver, Jalisco, MX	18
Patron Reposado, Jalisco, MX	18
Patron Añejo, Jalisco, MX	19
Del Maguey 'Vida' Mezcal	24
Ilegal 'Anejo' Mezcal	36
RUM	30ml
Bacardi 'Carta Blanca', Santiago de Cuba	14
Bacardi 'Carta Oro', Santiago de Cuba	14
Plantation OG Dark Barbados & Jamaica	15
Plantation '3 Stars' Trinidad, Jamaica & La Barbados	15
Plantation 'Pineapple' Barbados & Jamaica	16
Kraken 'Black Spiced' Trinidad & Tobago	15
Ron Zacapa '23' Guatemala	19
Brix Spiced, Surry Hills, NSW	13
COGNAC	30ml
Martel VSOP, Cognac, FR	19
Martel XO, Cognac, FR	53
Tesseron Lot No. 90 XO Ovation, Cognac, FR	32
Tesseron Lot No. 76 XO Tradition, Cognac, FR	48
Hennessy XO, Cognac, FR	58

AMERICAN & RYE WHISKEY	30ml
Buffalo Trace Bourbon, Frankfort, USA	13
Angel's Envy, Louisville, USA	16
Bib & Tucker 6yo Small Batch Bourbon, Crestwood, USA	25
Bulleit Bourbon, Louisville, USA	14
Knob Creek 100 Proof Small Batch Bourbon, Clermont, USA	18
Maker's Mark Bourbon, Loretto, USA	14
Maker's Mark 46 'French Oaked' Bourbon, Loretto, USA	18
Woodford Reserve Bourbon, Woodford County, USA	16
Traveller 'Blend No. 40' Whiskey, Kentucky, USA	15
Jack Daniel's Old No. 7 Tennessee Whiskey, Lynchburg, USA	13
Jack Daniel's Single Barrel Tennessee Whiskey, Lynchburg, USA	16
Bulleit 95 Rye, Lawrenceburg, USA	15
Rittenhouse 100 Proof Rye, Louisville, USA	15
Sazerac Rye 6yo, Frankfort, USA	19

SINGLE MALT SCOTH WHISKY	30ml
Aberlour 'Double Cask' 12yo, Speyside	18
Ardbeg 10yo, Islay	19
Balvenie 'Double Wood' 12yo, Speyside	20
Glenlivet 'Founder's Reserve', Speyside	16
Glenfiddich 12yo, Speyside	18
Macallan 12yo 'Double Cask' Speyside	26
Macallan 15yo 'Double Cask' Speyside	47
Dalwhinnie 15yo, Highland	22
Lagavulin 16yo, Islay	23
Glenmorangie 10yo, Highland	17
Laphroaig 10yo Islay	18
Oban 14yo, Highland	18
Caol Ila 12yo, Islay	18

BLENDED SCOTCH	30ml
Chivas Regal 12yo	13
Johnnie Walker 'Black'	14
Johnnie Walker 'Blue'	55

WORLD WHISKEY	30ml
Archie Rose Rye Malt, Rosebery, NSW	21
Hellyers Road Original, Burnie, TAS	16
Starward 'Nova' Single Malt, Melbourne, VIC	17
Jameson Irish, Dublin, IE	13
Jameson Black Barrel, Dublin, IE	16
Redbreast 'Cask Strength' 12yo, Country Cork, IE	23
Seagram's V.O. Ontario, CA	13
Toki, Blended, JPapan	16
Nikka 'From the Barrel' Blended, JP	22
Hibiki Harmony, Blended, JP	32

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APERITIFS	30ml
Aperol, IT	13
Campari, IT	13
Grand Mariner, FR	14
Pimms No.1 Cub, GB	12

DIGESTIFS	30ml
Amaro Montenegro, IT	12
Amaro Nonino, IT	18
Bailey's Irish Cream, GB	13

LIQUEURS	30ml
Amaretto Disaronno, IT	14
Chambord, FR	12
Cointreau, FR	12
Dom Benedictine, FR	12
Drambuie, GB	12
Frangelico, IT	12
Kahlua, MX	12
Luxardo Maraschino, HR	12
Malibu, BB	12
Midori Melon, JP	12
St-Germain Elderflower, FR	12

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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	

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BAR MENU

Saucisson Sec (P)	21
Sheraton Chilli Honey and Pickled Peppers	
Freshly Shucked East 33 Premium 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 (P, CS)	21
Soy Ginger Kewpie Mayo	
Salt & Pepper Calamari (CS)	21
Wasabi & Lime Aioli	
Crispy Chicken Wings (CD, H)	22
Wings with Buffalo Sauce, Blue Cheese Dip and Celery	
Battered Moroccan Cauliflower (VG)	19
Ras El Hanout Dust, Vegan Mint Mayo	

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MAINS

Beer-Battered Fish and Chips (A, CD, CS)	39
Pacific Flathead Fillet, Steak Fries, Sautéed Green Peas, Homemade Tartare Sauce	
Wagyu Cheese Burger (CD, CP)	36
Chargrilled Beef Patty, Black Forest Smokehouse Bacon, Cheese, Grilled Onion, Tomato, Secret Sauce Served on a Brioche Bun	
Margherita Pizza (CD, CG)	30
San Marzano Tomato, Shredded Fresh Mozzarella, Basil	
Capricciosa Pizza (CD, CP)	35
San Marzano Tomato, Shredded Fresh Mozzarella, Sliced Mushrooms, Sliced Ham, Penfield Kalamata Olives, and Artichokes	
Beef Ragout Pappardelle (CD, CA)	38
Dead Flame Braised Beef Ragout, Parmigiano Reggiano, Parsley, and Tuscan Red Wine	
Primavera Vegetable Aglio Olio (CD, CN)	33
Garlic, Parmigiano Reggiano, Lemon Olive Oil, Parsley, Basil	
240g Rangers Valley Dry-Aged Beef Scotch Fillet (H)	64
Chips, Mushroom Sauce, or Green Peppercorn Sauce	

ON THE SIDE

Farmer's Garden Salad, Balsamic Dressing (GF, VG)	11
Charred Cauli-Blossom with Lemon Zest (V)	11
Mashed Potato (CD, GF)	11
Fries, Wattleseed Salt, Aioli (CD)	11

SOMETHING SWEET

Seasonal Cut Fruit (GF, VG)	22
Banoffee Tart (CD, CG)	19
Caramelised Banana, Banana Financier, Caramel Ganache, Dulce de Luche, Lime Coconut Ice Cream	
Baked Buttermilk Cheesecake (CD, GF, V)	19
Served with Fresh Berries of the Season and Raspberry Coulis	