

**THE
THEATRE
BAR**
**AT THE END
OF THE WHARF**

A SECRET GEM...

A hidden Sydney secret with sweeping views of the Harbour, our bar is not just for theatre-goers, it's open to everyone. It boasts some of the best harbour views in Sydney and is the perfect destination for a pre- or post-show conversation with friends.

AFTERNOON

SMALL PLATES (3PM ONWARDS)

MARINATED AUSTRALIAN OLIVES	9.0
Lemon, garlic, chilli, herbs VGN DF GF	
GARLIC FOCCACIA	12.0
Confit garlic, Parmesan, crispy rosemary v	
SMOKED TROUT DIP	16.0
Sea lettuce, roast seeds, olive oil crispbread	
GRILLED MISO PUMPKIN	18.0
Cashew cream, chilli, lime salad VGN DF GF	
CHICARON: PUFFED PORK SKINS	14.0
Jalapeno, tomato & coriander salsa GF DF	
SAFFRON, MOZZARELLA & BASIL ARANCINI (3)	18.0
Salsa Rosa, rocket, radicchio, Parmesan v	
LOCAL BURRATA	25.0
Eggplant agrodolce, shaved fennel v GF	
CALAMARI FRITTI	24.0
Southern fried calamari, chilli, garlic, parsley DF	
ANTIPASTO BOARD (FOR 2)	32.0
Salami, chorizo Pamplona, truffle Manchego, arancini, olives, pickles, focaccia	

V=VEGETARIAN VGN=VEGAN GF=GLUTEN FREE DF=DAIRY FREE

DINNER

LARGE PLATES (FROM 5PM)

DAN DAN NOODLES	28.0
Shiitake, Enoki, cashew, bean sprout, coriander, chilli & lime VGN DF	
ROAST PORK COLLAR	33.0
Slow cooked lentils, parsnips, salsa verde DF GF	
CRISPY BEER BATTERED FISH	29.0
Fries, rocket, radicchio, yoghurt tartare	
RANGERS VALLEY FLAT IRON STEAK	34.0
Potato galette, broccolini, garlic butter, shallot GF	
HUMPTY DOO BARRAMUNDI, SAFFRON & CHILLI BUTTER	36.0
Wilted greens, cannellini beans, artichoke GF	
SLOW ROAST CHICKEN BREAST	34.0
Celeriac puree, Brussels sprouts, pancetta & thyme GF	

SIDES

CRISPY FRIES	10.0
Smoked chicken salt, aioli V	
HAND PICKED GREEN BEANS	12.0
Lemon, chilli, garlic GF VGN	
LEAF SALAD	12.0
White balsamic dressing, chervil & chives GF V	

DESSERTS

APPLE & QUINCE COBBLER	16.0
Custard, thick cream GF	
MANDARIN GRANITA	14.0
Coconut cream & Medjool date VGN GF DF	
PEANUT BUTTER & JELLY CHEESECAKE	16.0
Macerated strawberry, peanut brittle V	
CHEESE BOARD	28.0
Selection of Australian & Spanish artisan cheese with accompaniments	

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COCKTAIL/MOCKTAIL/JUG

COCKTAILS

NEGRONI	24.0
Archie Rose Dry Gin, Campari liqueur, sweet vermouth	
ESPRESSO MARTINI	22.0
Vodka, espresso coffee, sugar syrup	
OLD FASHIONED	22.0
Bourbon or Whiskey, sugar syrup, bitters, Maraschino cherry, orange twist	
CLOVER CLUB	24.0
Archie Rose Dry Gin, lemon juice, raspberry syrup, egg whites, raspberries	
CLASSIC MARGARITA	22.0
Tequila, Cointreau, lime, sugar syrup	
APEROL SPRITZ	18.0
Aperol, Prosecco, orange wedge	
WHITE CANE PIÑA COLADA	24.0
Archie Rose White Cane, coconut syrup, lime, pineapple	
WHISKEY SOUR	22.0
Bourbon or Whiskey, lemon, egg whites, bitters, Maraschino cherry	
PEACH BELLINI	18.0
Prosecco, peach puree, liquor	

MOCKTAILS

LYRE'S BLOOD ORANGE SPRITZ	18.0
Italian orange, orange sec, soda, orange, rosemary	
LYRE'S COSMOPOLITAN	18.0
White cane, orange sec, lime, cranberry	
LYRE'S PASSIONFRUIT COLADA	18.0
White cane, lime, coconut syrup, passionfruit, pineapple	

COCKTAIL JUGS

APEROL SPRITZ JUG	34.0
Aperol, sparkling wine, fresh orange, soda water	
WHITE SANGRIA JUG	30.0
White wine, Cointreau, peach liquor, mixed fruits, mint	
PIMMS JUG	32.0
Pimm's, mint, cucumber, orange, lemon, ginger beer & sprite	
MOJITO JUG	35.0
Rum, lime, sugar syrup, soda water, mint	

WINE

CHAMPAGNE & SPARKLING

NV Woodbrook Farm Brut Cuvee, Mudgee, NSW	9.0 / 45.0
2021 La Prova Prosecco, Adelaide Hills, SA	15.0 / 68.0
NV Yves Premium Cuvee, Yarra Valley, VIC	80.0
NV Charles Heidsieck Champagne, Reims, Champagne, FR	140.0

WHITE WINE

NV Woodbrook Farm Sauvignon Blanc, Mudgee, NSW	9.0 / 45.0
2022 Robert Oatley 'Signature Series' Riesling, WA	14.0 / 64.0
2022 42 Degrees South Pinot Grigio, Coal River, TAS	89.0
2021 Henschke Pinot Gris Blend, Eden Valley, SA	15.0 / 74.0
2022 Thomas Wines Semillon, Hunter Valley, NSW	79.0
2021 Mount Macleod Gruner Veltliner, Gippsland, VIC	16.0 / 83.0
2022 Kalleske Chenin Blanc, Barossa Valley, SA	13.0 / 68.0
2022 Granite Hills Pinot Blanc, Macedon Ranges, VIC	90.0
2020 First Creek Chardonnay, Hunter Valley, NSW	12.0 / 57.0
2020 Robert Oatley 'Finnestse' Chardonnay, Margaret River, WA	98.0

ROSE

2022 In Praise of Shadows Rose Blend, Margaret River, WA	14.0 / 64.0
2021 Rameau d'Or Rosé, Cotes de Provence, FR	99.0

RED WINE

NV Woodbrook Cabernet Sauvignon, Mudgee, NSW	9.0 / 45.0
2020 Carillion 'Six Clones' Pinot Noir, Orange, NSW	16.0 / 83.0
2022 Golden Child 'Manic Monday' Pinot Noir, Adelaide, SA	86.0
2021 Nick O'Leary Tempranillo, Canberra District, NSW	89.0
2021 Lark Hill Sangiovese, Canberra District, NSW	92.0
2022 Sherrah Grenache (PF), Barossa Valley, SA	15.0 / 69.0
2022 Pawn Wine Co. Malbec, Langhorne Creek, SA	15.0 / 73.0
2019 Robert Oatley 'Signature Series' Shiraz, McLaren Vale, SA	13.0 / 68.0
2019 Bowerbird Syrah, Sunbury, VIC	92.0
2021 Margan 'Timbervines' Blend, Hunter Valley, NSW	96.0

SWEET WINE

2017 Josef Chromy Botrytis Riesling 375ml, Relbia, TAS	84.0
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BEER/JUICE/COFFEE/TEA

BOTTLED BEER & CIDER

Heaps Normal (No Alcohol)	9.0
James Boags Premium Light	8.0
Wayward Everyday Ale GF	10.0
Sydney Beer Company Lager	10.0
Stone & Wood Pacific Ale	10.0
The Grifter Oatmeal Stout	10.0
The Grifter Moderation Ale	9.0
Apple or Pear Cider	11.0

TAP BEER (SCHOONER / JUG)

Grifter Lager	10.0 / 25.0
Grifter Pale Ale	10.0 / 25.0
Guest Tap	10.0 / 25.0

SOFT DRINK & JUICE

Lemon, Lime & Bitters	6.5
Santa Vittoria Sparkling Mineral Water 500ml	6.5
Santa Vittoria Sparkling Mineral Water 1 litre	9.5
Bundaberg Ginger Beer	6.0
Coke, Diet Coke, Coke No Sugar, Sprite	6.0
Elderflower Presse	6.0
Emma & Toms Cloudy Apple, Orange, Green	7.0

HOT & COLD BREW

Espresso, Latte, Flat White, Cappuccino, Macchiato, Piccolo, Mocha	4.5
Soy Milk, Almond Milk, Oat Milk, Extra Shot	+50
Hot Chocolate	4.5
Iced Latte, Iced Long Black	4.5
English Breakfast, Earl Grey, Chamomile, Peppermint Tea, Lemon & Ginger	4.5

1.5% SURCHARGE APPLIES ON CARD TRANSACTIONS. 15% SURCHARGE ON PUBLIC HOLIDAYS APPLY.
WE CATER FOR MOST DIETARY REQUIREMENTS. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO
ACCOMMODATE DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.