



# Marble Bar

- EST. 1893 -

# 130 YEARS OF MARBLE BAR



Marble Bar has been a superb work of art, since it was built in 1893. Funded by the successful Tattersall's Sweep, the bar was first named George Adams Bar after its talented builder. It cost a then astronomical 32,000 pounds to build.

Showcased alongside the intricate fixtures of the bar, are 13 paintings by artist Julian Ashton, commissioned in the late 1800's for a record-breaking sum. The paintings embody the seasons, the senses, weather patterns and times of day through the popular Edwardian vehicle of female nudes.

On 18 October 2023, Marble Bar celebrated its 130th anniversary, marking over a century of unwavering commitment to hospitality, exceptional service, and an undisputed home of live music in the heart of the CBD.

To guide the evolution of the Marble Bar experience for the next 130 years to come, this refreshed food and drinks menu showcases new signatures, inspired by the decades prior.



10% Sunday surcharge and 15% public holiday surcharge applies. Credit/debit card surcharge of 2.0% applies to all payments made at the venue (AMEX, Visa, MasterCard, Diners, CUP/JCB all accepted).

# DINE LIKE A MEMBER



Join Hilton Honors today via the  
QR code, to receive up-to 25%  
discount off of your bill.

**More Info:**

Hilton Honors Base & Silver members -10%  
Hilton Honors Gold & Diamond members -25%  
*\*terms & conditions apply*



## GIVE US A LIKE ON:

 @marblebarsyd

 @marblebarsydney



# LIVE MUSIC

Every week.



**MONDAYS**  
**8PM-LATE**

THE MONDAY JAM (ROTATING ARTISTS)

📍 @themondayjam

**TUESDAYS**  
**8PM-11PM**

LIMITED EDITION DUO (R&B, SOUL, ACOUSTIC VIBES)

📍 @limitededitionband

**WEDNESDAYS**  
**8PM-11PM**

LARGER THAN LIONS (POP)

📍 @larger\_than\_lions\_official

**THURSDAYS**  
**8PM-11PM**

BERMUDA SOCIAL

📍 @bermudasocial

**FRIDAY**  
**7PM-LATE**

DJ TREY + BROWN SUGAR (R&B)

📍 @djtrey\_ash & @brownsugarmusic

**SATURDAY**  
**7PM-LATE**

DJ PACHECO (R&B)

📍 @pachecstagram

# DRINK SPECIALS



## SOCIAL HOUR

MONDAY TO WEDNESDAY | 4-6PM

**Signature Cocktails** | \$18

**House Spirits** | \$10

**House Wines** | \$12

**Draught Beers** | \$10





# FOOD

**4pm - 11pm**  
(4pm - 10pm on Sundays)

<b>MARINATED OLIVES</b> (GF, DF, NF, Vegan)	10
<b>GRILLED FLATEBREAD, ZAATAR AND TOUM</b> (Vegan)	10
<b>PRAWN COCKTAIL ROLLS, LIME</b> (2ea)	24
<b>CHICKEN JALAPEÑO AND CILANTRO EMPANADAS</b> (4) (NF) Served with guacamole and salsa criolla	22
<b>CORN AND PUMPKIN FRITTER WITH ROMESCO SAUCE</b> (Vegan)	19
<b>BABY BEER BATTERED WHITING (4 PCS)</b> (NF) With fries and yuzu aioli	19
<b>CHORIZO CROQUETTAS</b> With chilli and saffron mayonnaise	15
<b>KOREAN FRIED CHICKEN BURGER</b> Asian slaw, cucumber namul and gochujang mayonnaise.	29
<b>FRENCH FRIES</b> (NF, V) with truffle oil and sprinkled parmesan	15
<b>FRENCH FRIES AIOLI AND TOMATO SAUCE</b> (NF, V)	13
<b>CHARCUTERIE BOARD</b> (DF) Selection of cured meat served with pickles and grilled sourdough	28/48
<b>CHEESE PLATTER AND CONDIMENTS</b>	28/48
<b>MARGHERITA PIZZA</b> (V) Tomato sauce, mozzarella and basil	24
<b>PEPERONI PIZZA</b> Tomato sauce, Mozzarella and pepperoni	26
<b>PRAWN PIZZA</b> Tomato sauce, prawn, onion and garlic	26

\*GLUTEN-FREE PIZZA AVAILABLE, SURCHARGE \$5



# DRINKS



# SIGNATURE COCKTAILS



Join us on a journey as you discover  
the signature cocktails that honour  
decades of history.



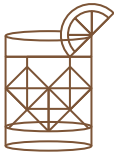


## LEGACY

\$23

### **Aquavit / Cocchi Americano Blanco / Starward / Cointreau**

*A tribute to George Adams, founder of Marble Bar. The cocktail features Australian botanicals, like lemon myrtle and Tasmanian pepperberry, honouring Adams' pioneering spirit and Australia's unique flora.*



## HERITAGE

\$24

### **Sheep Whey Vodka / Eucalyptus / Yuzu / Sarsaparilla Soda**

*Celebrates Marble Bar's connection to the Hilton Hotel and its enduring significance. The use of Tasmanian Sheep Whey Vodka and eucalyptus syrup highlights Australian ingredients and Marble Bar's lasting legacy*



## GOLDEN PINEAPPLE

\$22

### **Olmecca Reposado / Malibu / Vanilla / Pineapple**

*A nod to the iconic Queensland pineapple, symbolised by the Big Pineapple, a heritage-listed attraction on the Sunshine Coast, celebrating Australia's agricultural richness.*



## THREE SISTERS

\$25

**West Wind / Tiny Bear "The Gypsy" / Pot & Still Fig Gin / Cointreau / Pink Lady Apple / Lychee & Pineapple Jam**

*Inspired by the Three Sisters rock formation in the Blue Mountains, this cocktail uses three Australian gins from Western Australia, Victoria, and Adelaide to honour a famous Aboriginal legend.*



## BY THE WHARF

\$26

**Ned Classic Cask / Black Cardamom / Cinnamon / Aromatic Bitters**

*Honours "Tubby" Williams, a beloved wharfie patron. The Tasmanian whisky ties to Marble Bar's community, celebrating its patrons and rich history of camaraderie*

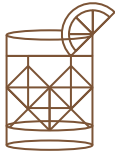


## FAUSTINE

\$23

**Absolut Vodka / Ginger Syrup / Lemon / Yuzu Sour Mix**

*Eliza Ashton was the first wife of Julian Ashton. She wrote for the Sydney Morning Herald and the Daily Telegraph under the names 'Mrs Julian Ashton' and 'Faustine'.*



## WHAT MINES IS MINE

\$24

### **Pluto Rum / Maple Syrup / Apple / Aromatic Bitters**

*Represents George Adams' early career in gold mining. Western Australian rum and apple juice symbolise natural wealth, paralleling the prosperity he brought to Marble Bar.*



## TASMAN SPARKLER

\$22

### **Aperol / St. Germain / Lemon / Prosecco**

*Featuring Australian sparkling wine from Tasmania, this cocktail pays homage to local winemaking excellence, reflecting Australia's growing prominence in the wine world.*



## DORIS MARTINI

\$23

### **Riesling / Hendricks Gin / St. Germain / Rose Syrup**

*Doris Smith was a beloved barmaid who worked at Marble Bar during the 1960s. This cocktail represents everything she was - sweet, elegant and strong.*



## BORN LUCKY

\$24

### **Plantation Pineapple Rum / Havana Club Rum / Passionfruit / Lime / Vanilla / Banana Liqueur**

*Featuring Australian sparkling wine from Tasmania, this cocktail pays homage to local winemaking excellence, reflecting Australia's growing prominence in the wine world.*

# CLASSICS



Looking for your favourite classic cocktail?  
Ask our friendly bar team for your favourite.



# NO BUZZ

**Zero alcohol.**



**PITT SPRITZ** \$20

**Lyre's Italian Spritz / Tonic / Mango /  
Passionfruit**



**GEORGE SPRITZ** \$20

**Lyre's Dry London Spirit / Lyre's Italian  
Orange / Yuzu Soda / Lemon**



**SANCTUARY** \$20

**Lyre's Dark Cane Spirit / Lyre's Orange Sec /  
Lemon / Ginger Ale**



**GOULBOURN TROPICS** \$20

**Lyre's White Cane Spirit / Coconut /  
Pineapple**

***Craving something else?***

*Our team is ready to shake or stir up one of your favourites, even if not featured on the menu.  
Please approach one of our Team Members.*

# BEER & WINE





# WINE

## CHAMPAGNE

	gls/btl
Pommery Brut Royal NV	28/150
Veuve Cliquot Yellow Label NV	180
2013 Dom Perignon Vintage	680
2015 Louis Roederer Cristal	780

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*SOMMELIER TIP: Pair one of our brut champagne's with our Korean fried chicken burgers*

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## SPARKLING

	gls/btl
Castelli Estate The Sum Prosecco South East Australia NV	14/58
Taltarni "Essence" Blanc de Blanc, Victoria NV	68
Taltarni "Essence" Rose, Victoria NV	72



## WHITE

	gls/btl
2023 The Lane Pinot Gris • <i>Adelaide Hills, SA</i>	14/68
Pencarrow Sauvignon Blanc • <i>Martinborough, NZ</i>	14.5/70
2024 Best's Wines Riesling • <i>Great Western, VIC</i>	15/72
2023 Pedestal Chardonnay • <i>Margaret River, WA</i>	16/75
2021 William Fèvre, Petit Chablis • <i>Burgundy, France</i>	22.5/110
2021 Lake's Folly Yellow Label Chardonnay • <i>Hunter Valley, NSW</i>	230

## ROSÉ

	gls/btl
2023 M de Munity Rose • <i>Provence, France</i>	16/72

## REDS

	gls/btl
2022 Gemtree Cinnabar GSM • <i>McLaren Vale, SA</i>	14/64
2022 Bremerton 'Special Release' Malbec • <i>Longhorne Creek, SA</i>	15/68
2023 Hentley Farm 'Villain & Vixen' Shiraz • <i>Barossa, SA</i>	15/68
2023 Oakridge 'Yarra Valley Range' Pinot Noir • <i>Yarra Valley, VIC</i>	16/70
2019 Rymill Cabernet Sauvignon • <i>Coonawarra, SA</i>	82
2020 Rockford 'Basket Press' Shiraz • <i>Barossa, SA</i>	270



*Upon request, an extensive wine list is available, curated by Head Sommelier Mauro Bortolato.  
Available from 5-10 pm.*

# BEER SELECTION

**DRAUGHT • 425 ML**

**HAHN SUPER DRY LAGER | 12**

NSW • ABV 4.6 %

**STONE & WOOD PACIFIC ALE | 14**

NSW • ABV 4.4 %

**KIRIN LAGER | 14**

Yokohama, Japan • ABV 5.0 %

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Yokohama, Japan • ABV 5.0 %

**BOTTLED • 330ML**

**HEINEKEN ZERO | 9**

Netherlands • ABV 0.0 %

**JAMES BOAG'S LIGHT | 10**

Launceston, TAS • ABV 2.9 %

**JAMES SQUIRE ORCHARD CRUSH CIDER | 12**

NSW • ABV 4.8 %

**GUINNESS DRAUGHT CAN (500ML) | 12**

Ireland • ABV 4.2 %

# SPIRITS



# SPIRITS

VODKA	30 ml	Martini
<b>ABSOLUTE</b> • <i>Sweden</i>	13	22
<b>BELVEDERE PURE</b> • <i>Poland</i>	16	28
<b>GREY GOOSE</b> • <i>France</i>	17	31

AUSTRALIAN GIN	30 ml	Martini
<b>ARCHIE ROSE</b> • <i>Sydney, NSW</i> Honey pomelo, jasmine, rose hip	16	30
<b>FOUR PILLARS NAVY STRENGTH</b> • <i>Yarra Valley, VIC</i> Pineapple, verbena, lavender	19	38
<b>NEVER NEVER TRIPLE JUNIPER</b> • <i>McLaren Vale, SA</i> Pine needle, rosemary, earthy, citrusy	15	

PERFECT DRY, WET OR DIRTY. YOU NAME IT, WE MAKE IT.



## INTERNATIONAL GIN

30 ml Martini

### **BEEFEATER** • *United Kingdom*

13 22

Citrus peels, angelica seed, almond

### **MONKEY 47** • *Germany*

22 45

Honey pomelo, jasmine, rose hip

### **PLYMOUTH SLOE GIN** • *United Kingdom*

16

Plum, pine, almond

### **BOMBAY SAPPHIRE** • *United Kingdom*

14 23

Citrus, cubeb berries

### **HENDRICK'S** • *Scotland*

16 26

Cucumber, dried flower

### **TANQUERAY NO. 10** • *United Kingdom*

16 30

White grapefruit, camomile

### **GIN MARE** • *Spain*

16 32

Basil, olive

### **THE BOTANIST** • *Scotland*

22 40

Wood sage, clover, spear mint

**PERFECT DRY, WET OR DIRTY. YOU NAME IT, WE MAKE IT.**

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*BARTENDER TIP: Finish the night with one of our Cognac's*

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<b>COGNAC</b>	30 ml
<b>MARTELL VSOP</b> Soft spices, woody, fruity	18
<b>MARTELL XO</b> Fig, red fruit, blackcurrant	52
<b>HENNESSEY VSO</b> Poaky, toffee, spicy	22
<b>HENNESSEY XO</b> Candied fruit, spices	55



<b>RUM</b>	30 ml
<b>HAVANA CLUB 3</b> • Cuba	13
<b>HAVANA CLUB ESPECIAL</b> • Cuba	15
<b>HAVANA CLUB 7</b> • Cuba	16
<b>THE KRAKEN BLACK</b> • Trinidad and Tobago	14
<b>APPLETON ESTATE V/X</b> • Jamaica	15
<b>PLANTATION PINEAPPLE</b> • Barbados	15
<b>DIPLOMATICO RESERVA 12</b> • Venezuela	20
<b>CAPTAIN MORGAN SPICED</b> • Jamaica	13
<b>MALIBU</b> • Barbados	13
<b>SAGATIBA CACHAÇA PURA</b> • Brazil	14



## TEQUILA

30 ml

### **DON JULIO BLANCO**

18

Pepper, smoked pear, citrus

### **DON JULIO REPOSADO**

22

Caramelised pecans, pineapple, w. pepper

### **DON JULIO ANEJO**

28

Caramel, saltwater taffy, pickled brine

### **HERRADURA SILVER**

18

Sweet agave, woody, smooth, refreshing

### **HERRADURA AÑEJO**

21

Cooked agave, toasted oak, dried fruit

### **HERRADURA REPOSADO**

19

Cooked agave, vanilla, butter

### **DON JULIO 1942**

50

Butterscotch, dried grass, old wood



## MEZCAL

30 ml

### **ILEGAL 100% AGAVE REPOSADO**

18

Spicy green apple, butter







**SINGLE MALT WHISKY  
SPEYSIDE**

30 ml

The Glenlivet 18

22

The Glenlivet 21

65

The Glenlivet 25

90

Glenfiddich 12

20

Glenfiddich 18

28

The Balvenie 12 "Double Wood"

21

The Balvenie 14 "Caribbean Cask"

28

The Balvenie 21 "Port Wood"

60

The Macallan 12 "Double Cask"

30



**SINGLE MALT WHISKY  
ISLAY**

30 ml

Ardbeg 10

18

Bowmore 18

30

Highland Park 12

17

Lagavulin 16

20

Laphroaig 10

16

Talisker 10

26





## BLENDED SCOTCH WHISKY

Chivas Regal 12-year-old.

30 ml

13

Chivas Regal 18

23

Monkey Shoulder

14

Johnnie Walker Black Label

14

Johnnie Walker Blue Label

45



## IRISH WHISKY

Jameson's

30 ml

14



## CANADIAN WHISKY

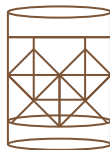
Canadian Club

30 ml

14

Fireball

14





**JAPANESE WHISKY  
OSAKA**



30 ml

Hibiki 12

30

Hibiki 17

85

Yamazaki Distiller's Reserve

28



**JAPANESE WHISKY  
YANAMASHI**

30 ml

Hakushu Distiller's Reserve

31

Hakushu 18

85

Nikka From The Barrel

20



**AMERICAN WHISKEY**

30 ml

Martini

Bulleit Bourbon

14

26

Bulleit Rye

15

30

Maker's Mark

15

28

Rittenhouse Rye

18

32

Wild Turkey Bourbon

13

24

Woodford Reserve

15

28

Jack Daniel's

15

