



## SIGNATURE COCKTAILS | 25

### CUCUMBER & ROSE "G&T"

Cucumber & rose petal infused gin, elderflower, rosé syrup, pressed lemon, charged with fever tree Mediterranean Tonic

### ROOFTOP ROCKSTAR

Vanilla infused vodka, vanilla liqueur, fresh passionfruit, lime and pressed apple topped with a passionfruit smoke bubble & torched rosemary

### SMOKE & SPICE MARGARITA

Five spiced tequila, triple sec, house-made "smoked & spiced" agave syrup, pressed lime. Served straight up with a taco-spiced rim and angel chili hair

### SALTED ESPRESSO

Cacao Nib infused vodka, cacao nib cordial, cold pressed coffee-salted caramel foam-cacao nib

### CITRUS SMACK

Lemon & kafir lime vodka, lemon curd, pink grapefruit, lemon, kafir lime, lemon aspen

### COCONUT SORBET COLADA

Signature Colada with light rum, house made "nitro" coconut sorbet, banana, mint, pineapple, lime & passionfruit, garnished with candied coconut, mint & sparkler

### SUMMER SOUR

Dehydrated rose & pressed cucumber vodka, fresh citrus, cucumber rose ice sphere – rose dust

### THE LARK

Rose Vodka, Lychee Liqueur, lychee pressed lemon, rose syrup, torched rosemary



### **PASSIONFRUIT & VANILLA MOJITO**

Vanilla infused rum, vanilla bean syrup, pressed mint, passionfruit & lime-served long over crushed ice with passionfruit & mint

### **NITRO LEMON PASSION**

Lemon infused gin and orange curacao shaken with freshly squeezed apple & lemon juice served with a nitro charged lemon passion foam

### **CHAMPAGNE & STRAWBERRY MARTINI**

Vodka, pressed organic strawberries, crème de fraise, topped with a fresh champagne foam-served with edible flowers & strawberries

## **TO SHARE | 70**

### **SMOKIN SANGRIA (SERVES 3 TO 4)**

A fun tropical rooftop sangria, with Malbec, vodka orange liqueur, pressed pineapple & orange juices, topped with lemonade and ginger beer-served in a smoking punch bowl with fresh fruit and grapes

### **VOLCANO PUNCH (SERVES 2 TO 3)**

Spiced & gold rum, peach liqueur, pressed peach, pineapple, falernum, pressed lime topped with grapefruit bitters and ginger beer-served flamed and smoked in a punchbowl



## BUBBLES | 25

### SUMMER SPRITZ

Malfy rosa gin, fresh pressed pink grapefruit, agave, lemon aspen, soda, prosecco

### LIMONCELLO SPRITZ

Limoncello with passionfruit sorbet and lemon aspen topped with crisp prosecco

### DAVIDSON PLUM BELLINI

Vodka, Pressed native Davidson plum, topped with prosecco

## BEERS | 13

Asahi

4 Pines Pacific Ale

Peroni

Cascade Light

Somersby (Apple Cider)

## NON-ALCOHOLICS

Pepsi	5
Pepsi Max	5
Lemonade	5
Tonic Water	5
Red Bull	8
Still Water 500ml	8
Sparkling Water 500 ml	8



## WINE LIST

### SPARKLING WINE & CHAMPAGNE

Aurelia Prosecco, Pemberton WA	14	65
Yves Premium Cuvee, Blanc De Blanc, WA		70
Taittinger Brut Reserve NV, France		165

### WHITE WINE

Pikorua Sauvignon Blanc, Marlborough, NZ	14	65
Alte Chardonnay, Orange, NSW	15	70
Santi Sortesele Pinot Grigio, Italy	16	75
Rockbare Riesling, Clare Valley, SA	16	75

### RED WINE

Rymil The Dark Horse Cabernet Sauvignon, SA	14	65
Pikes 'Luccio', Sangiovese, Claire Valley, SA	15	70
Rockbare Shiraz, McLaren Vale, SA	16	75
Best Great Western Pinot noir, VIC	18	85

### ROSE WINE & MOSCATO

Marquis De Pennautier Rose, France	15	70
Fiore, Moscato, South East Australia	15	70

## LIQUEUR

Baileys	Ireland	13
Tia Maria	Italy	13
Chambord	France	13
Cointreau	France	13
Disaronno	Italy	13
Drambuie	Scotland	13
Midori	Japan	13
Sambuca Black	Italy	13
Grand Marnier	France	13
Absinthe	Switzerland	13



## VODKA

Wyborowa	Poland	13
Belvedere	Poland	16
Greygoose	France	16
3 Kilos Gold	Holland	18
Crystal Head Onyx	Mexico	24

## RUM

Havana Club Esp	Cuba	13
Havana Club 3	Cuba	13
Captain Morgan	Jamaica	14
Dead Man's Finger	England	14
Kraken	Trinidad	14
Plantation Pineapple	Trinidad	14
Appleton 12	Jamaica	15
Diplomatico	Venezuela	16
Zacapa 23	Guatemala	18
Zacapa XO	Guatemala	30

## COGNAC

Hennessy VS	France	13
Martell VSOP	France	16
Hennessy XO	France	45

## TEQUILA

Espalon	Mexico	13
Avion Espresso	Mexico	14
Don Julio Anejo	Mexico	15
Don Julio 1942	Mexico	55
Patron Silver	Mexico	16
Patron Reposado	Mexico	18
400 Conejos Mezcal	Mexico	18

## APERITIF

Aperol	Italy	13
Campari	Italy	13
Cinzano Dry	Italy	13
Cinzano Rosso	Italy	13
Pimms	England	13



## GIN

Beefeater	England	13
Bulldog	England	14
Bombay Sapphire	England	14
Tanqueray	Scotland	14
Four Pillars	Yarra Valley	14
Big River	Canberra	14
Four Pillars Shiraz	Yarra Valley	15
Malfy Rosa	Italy	15
Archie Rose	NSW	15
Hendricks	Scotland	16
Plymouth	England	16
Poor Tom	NSW	16
708 Gin	WA	18
Never Never	SA	18

## WHISKY

Ballantines	Scotland	13
Wild Turkey	USA	13
Canadian Club	Canada	14
Jameson	Ireland	14
Jack Daniels	USA	15
Chivas 12	Scotland	15
Russells' Reserve	USA	16
Makers Mark	USA	16
Wild Turkey Rare	USA	16
J.W.Double Black	Scotland	18
Ardbeg	Scotland	18
Nicca Whisky	Japan	18
Toki	Japan	20
Glenlivet 12	Scotland	20
Macallan 12	Scotland	22
Lagavulin 16	Scotland	24
Chivas 18	Scotland	25
J.W.Blue Label	Scotland	45
hakushu	Japan	45
Yamazaki 12	Japan	70



## FOOD MENU

### BREADS

TUSCAN HERB ORGANIC SOURDOUGH WITH THE SUSSEX STORE COMPOUND BUTTER (VG)	12
ARTISAN ORGANIC OLIVES ROSEMARY BREAD WITH TSS COMPOUND BUTTER (VG)	14

### ANTIPASTI

AUSTRALIAN OLIVES AND MARINATE GIARDINIERA WITH CITRUS OLIVE OIL (V, GF, DF)	12
GARLIC SAUTEED FOREST MUSHROOM SERVED WITH SOURDOUGH (VG, GF)	16
VANILLA BURRATA WITH 15YRS AGED BALSAMIC (GF)	15
WAGYU BEEF BRESAOLA WITH FIG BALSAMIC SERVED WITH GRISSINI (DF)	18
PROSCIUTTO TOSCANO DOP WITH FIG BALSAMIC SERVED WITH GRISSINI (DF)	18
HOUSE MADE DIPS: EGGPLANT CAPONATA WITH GRILLED ARTICHOKES (VG, GF)	12
CAULIFLOWER FRITTI WITH TRUFFLE PARMESAN (VG)	18
CALAMARI FRITTI WITH TOMATO GREMOLATA	19
BEEF SLIDERS (3)	22
WAFFLE FRIES	14
FRIES	14
TRUFFLE MUSHROOM ARANCINI (5)	18
TASTING PLATTER	40
<b>SOMETHING SWEET</b>	
DESSERT PLATTER (SERVES 2-3)	40
CHEESE PLATTER (SERVES 2-3) (VG)	40

**V – Vegan, VG – Vegetarian, GF – Gluten Free DF – Dairy Free**

Whilst we do our best to deliver every request possible, we cannot rule out cross contamination as we do not operate an allergen free kitchen.

10% Surcharge on Sunday and 15% on public holidays



## **WHATS ON**

### **BOTTOMLESS BRUNCH**

Enjoy a bottomless brunch above it all and celebrate the end of summer with flowing spritzes in the sun at Above 319.

For just \$89 per person, take advantage of the warm weekends and enjoy our free-flowing Aperol Spritzes, paired with our Italian style share menu, featuring a selection of bottomless woodfired pizzas.

**EVERY SUNDAY**

## **PRIVATE EVENTS**

**YOUR EVENT**

**OUR ROOFTOP**

**ENDLESS POSSIBILITIES.**

With unmatched views and a unique vibe, Above 319 is the perfect setting for your next special occasion.

With a 90-guest capacity, this rooftop venue has everything you need for a great time including a stunning backdrop of the Sydney city skyline and providing an ambiance like no other.

For panoramic views, cocktail-filled parties, and celebrations under the stars, get in touch with us today.

[events@above319.com.au](mailto:events@above319.com.au)