



Welcome to Above 319

Explore a menu that celebrates the essence of Australiana. Our cocktail list is thoughtfully crafted to highlight unique native Australian ingredients and produce and twists on timeless classics. Taking you on a flavorful journey through the vibrant tastes of our land. Sip and savor the spirit of Australia while enjoying breathtaking views and an unforgettable atmosphere!

SIGNATURE COCKTAILS



BUSH APPLE MARTINI

26

Think granny smith apples — capturing their sweet, sour, and refreshingly crisp essence. The perfect blend of Poortoms gin with tangy apple liqueurs and finished with drops of apple essence oil.

Poor toms gin, giffards sour apple liquer, bols apple sour liq, supasawa

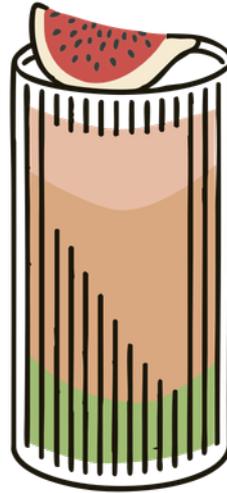


CRIMSON PLUM SOUR

25

Inspired by native davidson plums, this cocktail embodies their rich tartness & lightly astringent flavor with sweet notes. Featuring local botanic plum gin with raspberry liquer, zesty lime juice enhanced with plum bitters.

Ooray botanic australis plum gin, massenez fraise des bois, lime juice, bitters plum, fee foam



WHAT A FIG

24

What is What a Fig, you ask? It's a playful sip that captures the irresistible sweetness and nutty undertone of a perfectly ripe fig! This whimsical cocktail mixes vodka with luscious fig liqueur, kiwi puree, zesty yuzu sweet vermouth and topped up with soda to balance the rich flavours.

Archie rose native botanical vodka, massenez fig liqueur, real kiwi puree, unico yuzu sweet vermouth, lime juice. soda



BLOODY ROZELLA Hailing from the sun-

26

soaked Northern

Queensland, Rozella is distinct for its vibrant colour, fruity and herbal undertones. This cocktail showcases the fruity Rozella jam with local rum, rhubarb liqueur, lime juice and fresh rhubarb liqueur and finished with finger lime pearls.

Husk spiced bam bam rum, rhubi rhubarb liqueur, rozella jam, lime juice, white honey



FRESCO SPRITZ

25

An effervescent cocktail blending the delicate floral notes of St. Germain with the bubbly crispness of the rosé sparkling wine & balanced bitterness of Ginrosa. A splash of Lemon Myrtle Soda adds a zesty twist, making it the perfect thirst-quencher.

St. germain, ginrosa, craigmores rosé sparkling wine, sodasmith lemon myrtle soda



SMUGGLER'S STASH

27

Unearth a hidden treasure with our reimagined Old Fashioned featuring the smoky depth of peated whisky, balanced by the rich, fruity notes of cognac and banana liqueur. A touch of orange bitters and a whisper of smoke elevating the flavors, creating a bold and unforgettable experience.

Ardbeg 10, hennessy vs, massenez banana liqueur, angostura bitter, angostura orange bitter, tabasco



ANCHO MARG

25

Ignite your senses with our fiery margarita combining the smoky mezcal with the spicy warmth of mexican chilli liqueur and a homemade capsicum sugar syrup. Balanced with black salt creating a perfect blend of savoury, sweet and spice.

Los siete misterios, ancho reyes, lime juice, homemade capsicum sugar syrup

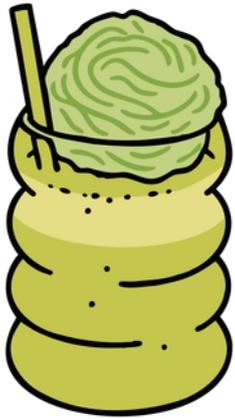


GILDED PEAR

25

Elegance served in a glass, a captivating twist on the classic gimlet with bold southern strength gin and luscious sweetness of pear liqueur & syrup. Brightened by a splash of dry vermouth & lime juice. Each sip is a harmonious blend of zesty, botanical, sweet goodness.

Never never southern strength gin, merlet pear liqueur, giffard pear syrup, oscar 697 dry, lime juice



MATCHA CLOUD

24

A trip to cloud nine? An enchanting blend of earthy matcha, creamy oat milk, melon liqueur and australian vodka. Infused and charged in siphon, this airy goodness boasts fluffy textures and garnished with nutty pistachio fairy floss.

Ketel one vodka, matcha, midori melon liqueur, oat milk, simple syrup



VELVET AMERICANO

24

Our shining star - this twist on an americano illuminates the complex flavours by blending the light bitterness of campari & sweetness of dark vermouth topped with soda and a housemade nutty foam creating a velvety finish.

Campari, Oscar 697 rosso, housemade nutty foam, soda

MOCKTAILS

VIRGIN GARIBALI 18

lyre's italian spritz, orange juice

VIRGIN ALMOND ESPRESSO MARTINI 18

lyre's vodka, lyre's coffee liqueur, little drippa coffee, almond syrup

VIRGIN AMARETTO 18

Lyre's amaretto, lime juice, fee foam

CLASSICS

ESPRESSO MARTINI 22

Ketel one vodka, mr black coffee liqueur, little drippa coffee, simple syrup

MARGARITA 22

Casamigos tequila, continental triple sec, lime juice, agave

TOMMY'S MARGARITA 21

Casamigos tequila, lime juice, agave

MOJITO 21

Havana club 3 rum, lime juice, simple syrup, soda

DAIQUIRI 22

Havana club 3 rum, lime juice, simple syrup

OLD FASHIONED 22

Bulleit bourbon, angoustra bitters, simple syrup

NEGRONI 20

Tanqueray gin, oscar 679 sweet vermouth, campari

MANHATTAN 22

Bulleit bourbon, wild trukey rye whisky, oscar 679 sweet vermouth, angoustra bitters

WHISKY SOUR 22

Ballantines whisky, lemon juice, simple syrup, fee foam

AMARETTO SOUR 23

Disaronno amaretto, lemon juice, simple syrup, fee foam

MARTINI 23

Tanqueray gin, oscar 679 dry vermouth

FRENCH 75 22

Tanqueray gin, lemon juice, brut cuvée

APEROL SPRITZ 21

Aperol, prosecco, soda

WINE SELECTION

SPARKLING WINE

Aurelia Prosecco Pemberton WA	14	65
Yves Cuvee, Blanc De Blanc, WA		75

WHITE WINE

Pikorua Sauvignon Blanc Marlborough, NZ	14	68
Alte Chardonnay, Orange, NSW	15	73
Santi Sortesele Pinot Grigio, Italy	16	78
Krondorf Vine Garden Riesling, Barossa SA	16	78

RED WINE

Rymil The Dark Horse Cabernet Sauvignon, SA	14	68
Pikes 'Luccio', Sangiovese, Claire Valley, SA	16	78
Krondorf Vine Garden Shiraz, Barossa, SA	16	78
Abbotts & Delaunay Pinot Noir, Pays d'Oc, FR	15	73

ROSE WINE & MOSCATO

Marquis De Pennautier Rose, FR	15	73
Fiore, Moscato, SA	16	78

NON ALCOHOLIC WINES

SPARKLING WINE

Henkell Alcohol Free Sparkling	15	
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WHITE WINE

Deakin Estate Zero Sauvignon Blanc 2023	12	60
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BEERS

BEER

Pirate Life Pale Ale	12	
Asahi	13	

ZERO BEER

Heaps Normal Lager	12	
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BAR SNACKS

THE 319 PLATTER

59

THE ESSENCE OF 319 ON ONE PLATE, COMBINING A HAND-PICKED MIX OF OUR SIGNATURE DISHES FOR THE ULTIMATE SHARE EXPERIENCE

Slow-braised tajima beef cheek with mountain pepper jus, char-grilled fremantle octopus, smoked barramundi croquettes with finger lime aioli, cauliflower popcorn, white bean hummus, wild citrus marinated olives, toasted sourdough

SMALL PLATES

HAND-MARINATED AUSTRALIAN OLIVES

9

Lemon Myrtle, wattle seed, wild citrus

TOASTED TURKISH BREAD

14

Chickpea, tahini, olive oil

POPCORN CAULIFLOWER FLORETS

18

River mint labneh, kutjera salsa

SMOKED BARRAMUNDI CROQUETTE

18

Blistered shishito peppers, fermented chilli aioli

FRIED HAWKESBURY RIVER CALAMARI

20

Lemon myrtle and sichuan pepper salt , fermented chilli aioli

KARAAGE CHICKEN

20

Pickled guindillas, sriracha mayo

SHOESTRING FRIES

12

Pecorino, truffle mayo

BAR SNACKS

BIG PLATES

GRILLED FREMANTLE OCTOPUS	24
Whipped white fava beans, kutjera vinaigrette	
NATIVE PEPPER BRAISED TAJIMA BEEF CHEEK	25
Onion marmalade, chives, hilbilby mustard sauce, pommes paille	
SOUTHERN NSW LAMB SHOULDER QUESADILLA	28
Sage and rosemary braised lamb, roasted capsicum, onion jam, melted cheese, kutjera salsa	
ABOVE 319 OUTBACK STEAK SANDWICH	28
Minute steak, pepper berry tomato relish, gem lettuce, local Honey-caramelised onions, molten cheddar, hilbilby mustard sauce, fries	
TRIO BEEF SLIDER	22
Beef patty, pickles, truffle mayo, pickles, cheddar cheese	
CHARCUTERIE BOARD	32
Double cream brie cheese, wild kangaroo & native anise myrtle salami, maffra aged cheddar, pickles, olives, sundried tomatoes, crackers, toasted sourdough	

SWEET TREATS

WATTLE SEED & DULCE DE LECHE CHEESECAKE	18
Cocoa Sable ,Hazel Nut, Sea Salt Caramel Ice Cream	
VALRHONA CHOCOLATE & NATIVE CITRUS FONDANT	18
Grand arnier anglaise, vanilla bean sorbet, lemon myrtle tuile	
STICKY DATE PUDDING WITH NATIVE BUTTERSCOTCH	18
Warm date pudding, wattle seed butterscotch, vanilla ice cream, macadamia crumble	



WHAT'S ON AT ABOVE 319



SCAN TO FIND OUT

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

10% SURCHARGE ON SUNDAY AND 15% ON PUBLIC HOLIDAYS
1.2% CREDIT CARD SURCHARGE APPLIES ON ALL TRANSACTIONS.