



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!



Born on Sydney's harbour foreshore in 1933, Red Mill Rum was once an Australian best-seller. Nearly a century later, founder George "Bunny" Fesq's great-grandson David has revived the name and the craft from their Rozelle distillery. A local rum with genuine history — and four of their finest, served above the city they call home.

The 1933

\$23

The year it all began. Red Mill Coffee Rum is layered with the velvety depth of Mr Black and cold-infused coffee soda, sweetened with Crawkeys agave, topped with a wattleseed-dusted vanilla ice cream float that slowly melts into every sip. Rich, smooth, and deeply satisfying — a legacy worth raising a glass to.

Red Mill Coffee Rum, Mr Black coffee liqueur, cold infused coffee soda, wattleseed, vanilla ice cream float, jalapeño, citrus

The Foreshore

\$23

Named for the Rozelle harbour foreshore where Red Mill was born. Pineapple and Spiced Rum shaken with passionfruit, fresh pineapple, and a flash of jalapeño — vivid, tropical, and alive with Sydney summer energy.

Red Mill Pineapple Rum, Red Mill Spiced Rum, passionfruit syrup, fresh pineapple juice, jalapeño, citrus



Bunny's Legacy

\$23

A toast to George "Bunny" Fesq — the man who started it all. Red Mill Coconut Rum with fresh mint and lime, lifted with prosecco. Soft, elegant, and effervescent. Exactly the kind of drink worth passing down.

Red Mill Coconut Rum, sugar syrup, fresh mint, lime, prosecco

The Revival

\$23

In 2020, David Fesq brought Red Mill back to life. Redmill Classic and Coconut Rum shaken with fresh pineapple, coconut puree, and lime. Pure, honest, and worth every year of the wait.

Red Mill Classic Rum, Red Mill Coconut Rum, fresh pineapple juice, coconut puree, lime



SIGNATURE COCKTAILS AUSTRALIANA

This is the heart of Above 319. Each cocktail is built around the native ingredients, landscapes, and botanicals of this land — a flavorful journey through the vibrant tastes of Australia, one sip at a time.

The Ironbark

\$24

The ironbark eucalyptus has been standing its ground in the Australian bush for thousands of years — rugged, bitter, and entirely unbothered by what anyone thinks of it. This cocktail channels that same quiet confidence. Native Okar bitter meets the clean botanical backbone of Tanqueray gin, sharpened with lemon myrtle acid and given unexpected depth by red grape juice. Earthy, bitter-sweet, and unmistakably of this land. Not for the faint-hearted — and all the better for it.

Okar bitter, Tanqueray gin, lemon myrtle acid, red grape juice

The Rosella

\$28

The rosella flower is one of Australia's most striking natives — vivid crimson, fleeting in season, and impossible to ignore when it blooms. This cocktail has the same effect. Don Julio Rosata tequila brings warm, sun-ripened stone fruit, Rhubi adds its signature tartness, and house rosella jam bleeds slowly through the glass like a Queensland sunrise. It's as beautiful to look at as it is to drink — which, at Above 319, feels entirely appropriate.

Rhubi, Don Julio Rosata tequila, rosella jam, citrus, emulsion

The Illawarra

\$24

The Illawarra escarpment rises dramatically from the NSW coast — ancient, layered, and rich with a biodiversity that most of the world has never heard of. Including the Illawarra plum, one of Australia's great native fruits. This cocktail honours that place and that plum. Bulleit Rye whisky is deepened with Giffards apricot liqueur and a whisper of dry sherry, then finished with toasted pecans that slowly yield their oils into every sip. Timeless, textured, and deeply satisfying.

Bulleit Rye, dry sherry, Giffards apricot liqueur, pecan nuts

The Paperbark

\$26

Stand beside a paperbark tree at the edge of a tropical Australian billabong and you'll understand this cocktail immediately. Peeling, smoky, ancient — paperbark is as iconic as the landscape it grows in. Here, Casamigos tequila meets the sharp brightness of fresh pink grapefruit, a squeeze of lime, a splash of soda, and a finishing kiss of sea salt that ties it all together. Smoke on the palate, sunshine in the glass, and the distinct feeling that you're somewhere very far north.

Casamigos tequila, fresh pink grapefruit juice, lime juice, soda, sea salt

The Gumnut

\$25

Small, unassuming, and quietly extraordinary — the gumnut is the seed pod of the Australian gum tree, and it's been crunched underfoot on bush walks since before anyone was counting. This cocktail captures that same understated magic. Ketel One vodka is washed with real gum leaf oil and sandalwood nuts, creating a martini that smells and tastes exactly like the Australian bush after rain. Close your eyes, take a sip, and try not to hear a kookaburra somewhere in the distance.

Ketel One vodka, gum leaf oil, sandalwood nuts

SIGNATURE COCKTAILS CLASSICS WITH A TWIST

The drinks you know and love, reimagined the Above 319 way. Each one starts with a timeless classic and takes it somewhere unexpected — a little bolder, a little more interesting, and very much at home on a Sydney rooftop.

Rhubi Garibaldi \$23

The Italian classic gets an Australian soul transplant. Rhubi Mistelle replaces Campari against fresh pink grapefruit — same effortless elegance, sharper, brighter, and entirely different

Rhubi Mistelle, fresh pink grapefruit juice

Smoked Mezcal Batanga \$22

Mexico's best-kept secret, made even better. Siete Misterios Mezcal and mango syrup take the place of tequila — smoky, sweet, and a little dangerous. The kind of drink you come back for without fully understanding why.

Rhubi Mistelle, fresh pink grapefruit juice

Sherry Mint Julep \$24

Michters Rye and Bulleit Bourbon share the glass — two characters who, it turns out, get along extremely well. A dry sherry wash adds a nutty depth you won't find in any classic recipe. Bold, aromatic, and built to linger.

Michters Rye, Bulleit Bourbon, dry sherry, fresh mint

Passionfruit Pornstar \$30

Everyone knows it, ours does it better. Ketel One and Chinola passionfruit finished with a silky butter wash, served with a side of Veuve Clicquot. Indulgent, unapologetic, and worth every dollar.

Ketel One vodka, Chinola passionfruit liqueur, citrus, butter wash, Veuve Clicquot

SIGNATURE COCKTAILS CLASSICS WITH A TWIST

Marg on Fire

\$25

A margarita that earns its name. Casamigos and Cointreau shaken with lime, then jalapeño-infused olive oil is added and everything changes. The heat creeps in slowly, builds quietly, and refuses to leave.

Casamigos Blanco, Cointreau, lime juice, jalapeño, olive oil

The 319

\$24

Our house martini, and ours alone. Ketel One stirred with Mancino dry vermouth, a Campari rinse for the faintest blush of colour, finished with Mediterranean olive oil for a silk-smooth close. Above 319 in a glass

Ketel One vodka, Mancino dry vermouth, Campari rinse, Mediterranean olive oil

Raspberry Kir Royal

\$25

House-made raspberry shrub replaces crème de cassis beneath a cascade of prosecco — tarter, fresher, and far more alive than the original. Toast-worthy from the very first bubble.

Prosecco, house raspberry shrub, fresh raspberries

Nikka Highball

\$24

In Japan, the highball is a ritual — and we take it seriously. Nikka over hand-cut ice, a squeeze of fresh citrus, topped with Fever-Tree soda. Minimalist, meditative, and completely magnificent.

Nikka Whisky, fresh citrus, Fever-Tree soda

0.0%

Zero alcohol, zero compromise. Our 0.0% list is built with the same care and intention as every other drink we make — layered, complex, and designed to be every bit as enjoyable as their spirited counterparts.

Pine & Thyme \$18

Our house-made pineapple and thyme soda, served tall over ice. Bright tropical sweetness balanced by the gentle earthiness of fresh thyme — clean, refreshing, and surprisingly complex for something with no agenda other than tasting great.

Homemade pineapple & thyme soda

Gumbi Gumbi Iced Tea \$18

Gumbi Gumbi is a sacred native Australian botanical with a quietly herbal, grassy character unlike anything else on the menu. Brewed as a cold tea and finished with sweetened elderflower, it's the kind of drink that makes you slow down and pay attention. Gentle, aromatic, and completely unique.

Ketel One vodka, Mancino dry vermouth, Campari rinse, Mediterranean olive oil

Gone Troppo \$18

Australian slang for losing yourself completely to the tropical heat — and one sip of this will have you halfway there. Fresh pineapple juice and passionfruit are shaken with lime and jalapeño for a tiki-inspired highball that's fruity, fun, and has a green spiced kick that sneaks up on you. No rum required.

Prosecco, house raspberry shrub, fresh raspberries

Raspberry Kir Royal 0.0% \$18

All the celebration, none of the next morning. Our house-made raspberry shrub — tart, fragrant, and alive with fresh berry — is poured beneath a cascade of Henkell 0% sparkling wine. Just as toast-worthy as the original, and just as beautiful in the glass.

House raspberry shrub, Henkell 0% sparkling wine

0.0%

Australian Paperbark Paloma \$18 0.0%

Everything you love about The Paperbark — the smokiness, the bright grapefruit, the sea salt finish — reimaged without the alcohol. Lyre's Agave Blanco steps in seamlessly, paired with fresh pink grapefruit, lime, and soda. Proof that going alcohol-free doesn't mean going flavour-free.

Lyre's Agave Blanco, fresh pink grapefruit juice, lime, soda, salt

The Tinier Bunny \$18

A nod to the Red Mill legend himself — Bunny Fesq — but make it 0.0%. Lyre's Dark Cane Rum is combined with carbonated cold-infused espresso for a coffee highball that's every bit as rich and satisfying as its spirited sibling, crowned with a vanilla bean ice cream float. Big flavour. Tiny alcohol content.

Lyre's Dark Cane Rum, carbonated cold infused espresso, vanilla bean ice cream

Gone Troppo \$18

Australian slang for losing yourself completely to the tropical heat — and one sip of this will have you halfway there. Fresh pineapple juice and passionfruit are shaken with lime and jalapeño for a tiki-inspired highball that's fruity, fun, and has a green spiced kick that sneaks up on you. No rum required.

Prosecco, house raspberry shrub, fresh raspberries

Italian Spritz 0.0% \$18

The aperitivo hour, alcohol-free. Lyre's Italian Spritz brings all the bittersweet complexity of the classic, topped with Henkell 0% sparkling wine and a splash of soda over ice. Light, effervescent, and the perfect way to start the evening without starting on the spirits.

Lyre's Italian Spritz, Henkell 0% sparkling wine, soda

0.0%

Dark & Lightly Stormy \$18

A Dark & Stormy without the storm — just the mood. Lyre's Dark Cane Rum meets the fiery kick of Fever-Tree ginger beer and a generous squeeze of fresh lime. All the attitude of the original, with none of the consequences. The name says lightly stormy. The ginger says otherwise.

Lyre's Dark Cane Rum, Fever-Tree ginger beer, fresh lime

NO-groni \$18

The Negroni is one of the great cocktails of the world — equal parts gin, sweet vermouth, and Campari, stirred until perfectly cold. Ours recreates every layer with Lyre's Gin, Lyre's Aperitif Rosso, and Lyre's Italian Orange Bitter, complex, and completely convincing. A no-brainer for the non-drinker who refuses to compromise.

Lyre's Gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

Pina Colada 0.0% \$18

Some classics are so good they don't need alcohol to shine. Fresh pineapple, velvety coconut, and a squeeze of lime — the holy trinity of the pina colada, served exactly as nature intended. Pure, joyful, and a reminder that the best things in life are sometimes wonderfully simple.

Fresh pineapple juice, coconut puree, lime

Wine

SPARKLING WINE

Henkell Alcohol Free Sparkling 15

WHITE WINE

Deakin Estate Zero Sauvignon Blanc 2023 12 60

Beer

Heaps Normal Lager 15

WINE SELECTION

SPARKLING WINE

Aurelia Prosecco Pemberton WA	14	65
NV Piper-Heidsieck Cuvée Brut Reims, FR		135
NV Charles Heidsieck Brut Réserve Reims, FR		210

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

ROSE WINE & MOSCATO

Marquis De Pennautier Rose, FR	15	73
Willunga 100 Grenache Rosé	19	93
McLaren Vale, SA Fiore, Moscato, SA	16	78

RED WINE

Krondorf Vine Garden Shiraz, Barossa, SA	14	68
Bremerton Shiraz Langhorne Creek, SA	19	93
Rymil The Dark Horse Cabernet Sauvignon, SA	16	78
Pikes 'Luccio', Sangiovese, Claire Valley, SA	15	73
Abbotts & Delaunay Pinot Noir, Pays d'Oc, FR	15	73

BEERS

BEER

Pirate Life Pale Ale	12
Asahi	13

SOFT DRINKS

Purezza Still	5
Purezza Sparkling	13
Purezza Still/Sparkling Bottle	9

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.