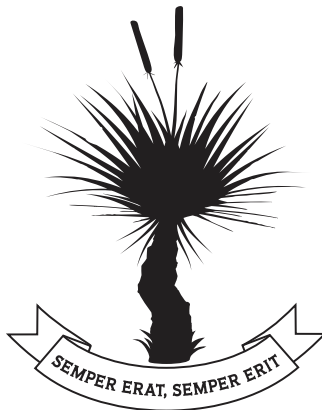


We acknowledge the Gadigal people of the Eora nation as the traditional custodians of the Country we are on today and acknowledge that they never ceded sovereignty.

We recognise their continuing connection to the land and waters and thank them for protecting this coastline and its ecosystems since time immemorial.



We pay our respects to Elders past and present and extend that respect to all First Nations people present today.





THE LIBRARY BAR

We are here to celebrate the best of the NSW bounty and support our incredible distillers, winemakers, brewers, providores and farmers from across our great state. We're doing that by using as much of their wares as possible through the ingredients in your cocktails, the wine and beer we pour and the plates of food we serve. More importantly this bar is here for you. It is a place to drink and to eat. To celebrate, to cheer, to sulk, to contemplate. To simply have a good time.

Welcome to The Library Bar!



BEER & CIDER

A rotating selection of the freshest beers and ciders we can find

Grifter Pale Ale (on tap)	Marrickville	8 / 11
Grifter Lager (on tap)	Marrickville	8 / 11
Heaps Normal Quiet XPA	ACT	9
Philter Coldie Pale Ale	Marrickville	9
Young Henry Cloudy Cider	Newtown	12
Fellr Watermelon Seltzer	Bondi	12
Stone and Wood Pacific	Byron Bay	12

SANS BOOZE

WORK FROM HOME 12

The perfect work-life balance of lemongrass, lime and mint, with the option of ginger to spice things up.

Not muting your mic is the new reply all.

GLITTER BOMBI 12

Apple, seltzer, edible glitter

For when you want a little extra shine.



CLASSIC COCKTAILS

MARTINI 24

Archie Rose signature dry gin, dry vermouth & aromatised verjuice. *Served with a fat caperberry and gordal olive.*

SMOKY MARG (MAKE IT SPICY) 25

Los Arcos agave, Alipus mezcal, makrut lime leaves & jalapeño. *The spicy margarita of your dreams.*

NEGRONI 21

Widges Gin, Campari, House Vermouth. *The perfect start, middle and end to an evening.*

SIGNATURE COCKTAILS

PINK PANDEMONIUM 23

Rhubi Mistelle aperitif, Mancino Vermouth, fresh orange, lemon, vanilla. *A fizzy, fruity ride with a vanilla twist!*

APAUULLO 15 23

Archie Rose native botanical vodka, with a dash of ginger & raspberry. *Taking you away to a world a little sweeter*

RAFAELLO 24

Husk Pure Cane agricole, coconut and macadamia. *They're the world's most fearsome fighting team!*

We can make most popular cocktails (or variations of) using Australian-based products. Please ask!

WINE

SPARKLING

Mercer Fizz — Sparkling Chardonnay	Hunter Valley	12 / 55
NV Tyrrell's Chardonnay Pinot Noir Brut	Hunter Valley	14 / 65
Veuve Clicquot Yellow Label Champagne	France	170
Bollinger Special Cuvée Champagne	France	180

WHITE

Gilberts Sauvignon Blanc	Orange	14 / 65
Golden Hour Pinot Gris	Central Ranges	14 / 65
Tyrrell's Chardonnay	Hunter Valley	16 / 75
Ballinaclash Mad Dog Riesling	Hilltops	16 / 75
Tyrrell's Vat 1 Semillon	Hunter Valley	150

ROSÉ

Mercer Rosato	Hunter Valley	12 / 55
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ORANGE

Das Juice 'Maceration' Arneis & Moscato	McLaren Vale	12 / 55
Inkwell Skin Contact Viognier	McLaren Vale	15 / 70
Vinden Headcase Gewürztraminer	Hunter Valley	15 / 70

RED

Dubstyle #19 GSM	McLaren Vale	13 / 60
Coppabella Pinot Noir	Tumbarumba	15 / 70
Mercer Montepulciano	Orange	15 / 70
Skimstone Merlot	Orange	15 / 70
Tyrrell's Shiraz	Hunter Valley	16 / 75
Four Winds Sangiovese	Murrumbateman	16 / 75
Tyrrell's Vat 9 Shiraz	Hunter Valley	180



LATE NIGHT SPIRIT GUIDE

BROOKIES DRY GIN

12

An Australian take on a London style dry gin, made in Cape Byron Distillery, located within the Hinterlands, Byron Bay.

A friendship began between Eddie Brook and Jim McEwen, when Eddie gave Jim a Scottish native a tour of Australia. They realised they had shared family values, and an appreciation for slow distilling.

Aiming to pioneer the spirits industry, committed to demonstrating that sustainability and environmental stewardship can be a top priority, rather than an afterthought. Founders of Cape Byron Distillery have planted over 40,000 subtropical rainforest trees, it took over 30 years. Growing almost half of the botanicals used in the distilling process.

GOSPEL SOLERA RYE

14

Australia's only dedicated rye whiskey distillery using single source for their rye from the Murray Mallee region in South Australia.

Founded by Ben Bowles and Andrew Fitzgerald. Their motto being 'Whiskey is religion and Rye is Gospel'. They are a Melbourne-based distillery, led by Master Distiller Ian Thorne, who has spent more than two decades in the distilling industry. Throwing out the rule book on classic whiskey distillation, in favour of experimenting and pushing the boundaries of tradition whiskey making.

Gospel Solera Rye is a whiskey with an easy-going Aussie attitude.

ADELAIDE HILLS DISTILLERY 78 DEGREES BITTER ORANGE

16

Adelaide Hills based distillery, an Aussie twist on the classic Campari, using predominantly Australian ingredients.

Founded by winemaker Sacha la Forgia in 2014, who's passion for distilling led him to hand craft his own copper still. He named it 'Fleur'.

While making grappa he had an epiphany, leaving 6 years of wine making behind, leading him to set up his own distillery in Australia.

Botanicals used include Riverland orange, native thyme, sunrise lime, and quandong.

SPIRITS

AGAVE

Los Arcos El Valle (ecoSPIRITS)*	11
Arquitecto Blanco	13
Arette Blanco	13
Calle 23 Blanco	13
Alipus San Balthazar Mezcal	15
Alipus San Juan Mezcal	15
Alipus San Luis Mezcal	15
Don Fulano Reposado	18
Ocho Tequila Blanco	18
Fortaleza Blanco	19
Don Fulano Anejo	22
El Tesoro Reposado	22
Del Maguey Jabali	26

PISCO

Barsol Quebranta Pisco	14
Pisco Portón	16

PORT WINE & SHERRY

Offley White Port	10
Lustau Dry Amontillado Los Arcos Sherry	11

* indicates house spirits

The Library Bar proudly partners with ecoSPIRITS to reduce our carbon impact. Drinks using ecoSpirits save an average of 120g of emissions per serve.

AMAROS & APERITIFS

Aperol	12
Fernet Branca Menta	12
Campari	13
Rinomato Aperitivo	13
Oker Island Bitter	14
Saint Felix Bitter Citrus Aperitivo	15
Adelaide Hills Distillery Bitter Orange	16
Rhubi Mistelle	16
Autonomy Australian Amaro	17
Poor Tom's Imbroglia Amaro	17
St George Bruto Americano	19

CALVADOS, COGNAC & BRANDIES

Charles Oates Apple Blanco	14
Boulard Calvados Grand Solage	15
Ferrand Ambre Cognac	15
Ferrand Original 1840 Cognac	16
Nonino Moscato Grappa	18

GIN

Husk Sloe Berry Ink Gin	10
Archie Rose Straight Dry	11
Hickson Road London Dry Gin	11
Moore's Dry Gin	11
Widges London Dry (ecoSPIRITS)*	11
Archie Rose Signature Dry	12

Bombay Sapphire Gin	12
Bombay Murcian Lemon Gin	13
Brookie's Cumquat Gin	12
Brookie's Dry	12
Hendricks Gin	15
Hickson House Aussie Dry Gin	12
Manly Spirits Coastal Citrus	12
Never Never Triple Juniper (ecoSPIRITS)	12
Archie Rose Writers Gin	13
Four Pillars Rare Dry	13
Citadelle Original	13
Ester Dry	13
Kangaroo Island Spirits Wild Gin	13
Poor Tom's Sydney Dry	13
Ableforth's Bathtub	14
Archie Rose Bone Dry	14
Four Pillars Olive Gin	14
Distillery Botanica Garden Grown	14
Forty Spotted Pinot Noir Gin	14
Joadja Dry Gin	14
Adelaide Hills 78 Degrees Classic Gin	14
Four Pillars Aussie Gin	15
Joadja Highland	15

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Seven Seasons Green Ant Gin	15
Archie Rose Distiller's Strength	16
Ester Strong	16
Joadja Barrel Aged	17
Never Never Ginache	17
Never Never Oyster Shell Gin	17
Tanqueray No. 10	17
Never Never Southern Strength	18
Never Never Juniper Freak	20

RUM & CACHAÇA

Brix White Rum	11
Plantation Three Stars White Rum (ecoSPIRITS)*	11
Plantation Original Dark (ecoSPIRITS)*	11
Plantation Stiggin's Fancy Pineapple Rum (ecoSPIRITS)	11
Diplomatico Mantuano	12
Gosling's Black Seal	12
Archie Rose White Cane	12
Husk Pure Cane Unaged Agricole	12
Diplomatico Planas	13
Husk Spiced Bam Bam Rum	14
Rumbullion Rum	14
Brix Citrus Got Real 22 Australian Cane Spirit	15
Brix Distillers Trail Mix Spiced Rum	15
Diplomatico Reserva Exclusiva Rum	16
Plantation OFTD Overproof Rum	17

Plantation XO 20th Anniversary Rum	17
Yaguara Oura Cachaça	17
Bundaberg Chino's Premium Blend Rum	18

VODKA

Tried & True Vodka (ecoSPIRITS)*	11
Archie Rose Native Botanical Vodka	12
Saint Felix Yuzu & Green Tea Spirit	12
Tilde Australian Raw Vodka	12
Seven Seasons Native Yam Vodka	14

WHISKIES – AUSTRALIAN

Morris Rutherglen Signature	12
Starward Two Fold	12
Gospel Solera Rye	14
Adelaide Hills 78 Degrees Australian Whiskey	15
Gospel Straight Rye	15
Starward Nova	15
Morris Rutherglen Muscat Barrell	16
Adelaide Hills 78 Degrees Muscat Whiskey	18
Archie Rose Rye Malt Whisky	21
Archie Rose Single Malt Whisky	21
Cape Byron Chardonnay Cask Single Malt	22
Joadja Single Malt Whisky	22
Lark Classic Cask	23

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WHISKEYS – BOURBON

Jack Daniels No. 7	11
Maker's Mark Bourbon*	11
Rittenhouse 100 Proof Rye	16
Michter's US*1 Small Batch Bourbon	17
Yellow Stone Select Bourbon	20

WHISKIES – SINGLE MALT SCOTCH

Mackintosh Blended Malt Whisky (ecoSPIRITS)*	11
Johnnie Walker Black Label Blended Scotch Whisky	12
Clynelish 14 YO Single Malt Whisky	15
Ardbeg 10 Year Single Malt Scotch Whisky	16
Glenfarclas 12 YO	16
Aerolyte Lyndsay 10 YO	17
Redbreast 12YO Irish Whiskey	17
Darkness 8 YO	18
That Boutique-y World Whisky Blend	19
Nikka Coffey Grain Whisky	19
Balvenie 14 Year Caribbean Cask Single Malt Scotch Whisky	20
Laugavulin 16 Year Single Malt Whisky	20

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BAR SNACKS

SMOKED NUT MIX smoked salt (GF, V)	12
ROSEMARY & OLIVE OIL FOCACCIA Freshly baked focaccia served with extra virgin olive oil and balsamic vinegar (V)	12
BEETROOT HUMMUS House made chickpea and beetroot hummus served with crostini and extra virgin olive oil (V)	12
MARINATED OLIVES lemon, chilli (GF, V)	13
SARDINES (IN TOMATO OR LEMON) mild tomato salsa & corn chips (GF)	18
FREE RANGE CHICKEN LIVER PATE Served with peanut and chilli crisp pickled vegetables and pane croccante	25
PROSCIUTTO & BURRATA Freshly sliced prosciutto and creamy burrata cheese served with gin infused melon wedges (GF)	30

PLATTERS

VEGETARIAN ANTIPASTO PLATTER Camembert and truffle honey, chargrilled vegetables, fresh relish, marinated olives, with focaccia wedges (GFO, V)	22
CHARCUTERIE BOARD Chef's platter of three Australian meats, served with cornichons and focaccia wedges (GFO)	34
CHEESE PLATTER Chef's selection of three Australian cheeses, served with quince, lavosh and seasonal fresh fruit (GFO, V)	36

GF = gluten free | GFO = gluten free option | V = vegetarian

MIXED ANTIPASTO PLATTER	42
Chef's selection of Australian cheeses and cured meats, chargrilled vegetables, relish, focaccia wedges, with a side of mild peppers and cornichons (GFO)	

TOASTIES

THREE CHEESE TOASTIE	16
Our famous three cheese toastie containing three mouth-watering cheeses on focaccia with a side of mild peppers & cornichons (V)	

VEGETARIAN TOASTIE	16
Chargrilled vegetables & mozzarella on focaccia bread with a side of mild peppers & cornichons (V)	

MORTADELLA & STRACCIATELLA FOCACCIA	18
Mortadella, pistachio pesto & creamy stracciatella cheese on toasted focaccia with balsamic glaze and crushed pistachios	

SUMMER TOASTIE	18
LP's Salami Cotto, chef's take on romesco sauce, marinated eggplant & provolone cheese on focaccia	

DESSERTS

STICKY DATE PUDDING	14
Warm sticky date pudding drizzled with butterscotch sauce	

The Library Bar is open 4 pm to late

Please order food at the bar. Last orders for food at 9 pm

10% surcharge applies on public holidays

GF = gluten free | V = vegetarian

Please inform staff if you have any allergies or dietary requirements. We are happy to advise which dishes are suitable. Unfortunately we cannot guarantee the absence of traces of nuts and other allergens.