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.

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





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!





SPRITZES, HIGHBALLS & OTHER REFRESHING THOUGHTS

Los Arcos agave, Alipus mezcal, makrut lime leaves and jalapeno. The spicy margarita of your dreams using locally grown chillies	17
APAULLO 15 Archie Rose native botanical vodka, with a dash of ginger and raspberry. When the sky turns pink, and the sunset hits, this drink will take you away to a world a little sweeter	16
CALL ME 'MADAM MELONY' Seven Seasons native yam vodka, melon and citrus spritz An Aussie summer spritz you can't refuse	17
LAGER-ITA Los Arcos agave, Staves Brewery lager, fresh lime Cerveza, tequila, salt, sun, sand	16
MAJOR MITCHELL'S COCKATOO Surry Hills Poor Tom's gin and Brookie's Mac liqueur Sydney booklover David Scott Mitchell dedicated his life to collecting Australian literature and history. In 1907, he bequeathed his collection to the State Library of NSW under the condition a building was constructed to house it, and thus the Mitchell Library was built.	19

MARTINI HOUR

'Every time it is served, the martini represents a journey tow an unattainably ideal drink.' Frank Moorhouse, <i>Martini: A Memoir</i> , 2005	wards
STATE LIBRARY HOUSE MARTINI Archie Rose signature dry gin, dry vermouth and aromatised verjuice. <i>An instant classic</i>	18
STATE LIBRARY HOUSE MANHATTAN The Gospel rye whisky, sweet vermouth, chocolate bitters A cocktail that has endured the test of time: from the prohibition era to the modern cocktail bar	20
'THE LOST THEORY' Never Never Ginache, sweet vermouth and a lick of DOM Benedictine. A nod to a book called 'The Lost Theory of Asclepiades of Bithynia' written years ago by our State Libra	20 arian.
ODES, IDIOMS & SOMEONE'S AUNTY	
SECRET HANDSHAKE Applewood Distilleries mouth-watering Unico Mando	16

HAND IN THE COOKIE JAR Made in house: brown butter washed 78 Degrees whisky, dashes of chocolate and a MakMak choc chip cookie. Poetic licence on an Old Fashioned AUNTIE THERESE Limited-edition Tasmania's Forty Spotted pinot noir gin, hints of honey, lime and chocolate. Strong-willed, fierce, loving, and kind. A Mindful Matriarch, though not easily edited

(mandarin-cello) with a touch of lemon zest. Mandarin: An Ode

GOLDEN TICKET

Crème de cacao, and Tried and True wheat vodka, in a chocky sour (vegan friendly*). 'And the rowers keep on rowing, rowing ...' The Rowing Song by Roald Dahl

SANS BOOZE

QUOITS REFRESHER Fresh passionfruit, orange and lime Librarians sit and enjoy a well-earned refresher between matches on the roof of the Mitchell Library in summer	12
ESPRESSO MOCKTINI Lyre's Coffee Originale, and Sammy Jr's cold brew coffee, with a little bit of honey. For your guilt free martini fix	12
SANSJITO Lyre's Dry London Spirit, lime and fresh mint School night's done right	14



*Aquafaba used as a vegan egg-white replacement in all of our traditional sours.

The Library Bar proudly partners with ecoSPIRITS to reduce our carbon impact. Cocktails with the eS icon save an average of 120g of emissions per serve.

Thanks to our Library Bar seasonal cocktail creators: Paul Chaipak, Angus Bowring, Bee Khaenam & Cindy Yeung.

BEER & CIDER

A rotating selection of the freshest beers	and ciders we	can find
Staves Brewery Pale Ale	Glebe	9
Staves Brewery Lager	Glebe	9
Sydney Brewery Cider	Surry Hills	10
Sydney Brewery Agave Ginger Cider	Surry Hills	11
Lord Nelson Brewery Smooth Sailing	The Rocks	9
Heaps Normal Quiet XPA 0.5%	ACT	8
WINE		
SPARKLING		
NV Tyrrell's Chardonnay Pinot Noir Brut	NSW	12 / 60
Mercer Fizz — Sparkling Chardonnay	NSW	11 / 50
Ba-Ba-Rumba Dry Prosecco	NSW	12 / 60
Bollinger Special Cuvee Brut NV	France	160
Veuve Clicquot Yellow Label Brut NV	France	150
Please ask bar staff for other Champagne	options and p	ricing
WHITE		
Mercer Pinot Gris	NSW	11 / 50
Gilberts Sauvignon Blanc	NSW	13 / 60
Tyrell's Belford Semillon	NSW	15 / 70
Mad Dog Riesling	NSW	14 / 65
Tyrrell's Vat 1 Semillon	NSW	150

ROSE

Maker Master Merchant Rosé	NSW	12 / 55
ORANGE		
Vinden Gewurztraminer	NSW	15 / 70
RED		
Tyrrell's Shiraz	NSW	15 / 70
Mad Hattie Light Red Grenache	SA	14 / 65
Joven Tempranillo	NSW	15 / 70
Mercer Noir (Malbec)	NSW	80



NEVER NEVER Dark Series, Black Pearl

Three mates with backgrounds in distilling, finance and hospitality came together to form Never Never Distilling Co. in Adelaide 2016. Flavour is what drives the output of this distillery and it's proven to be fruitful. If the three founders were to wear all the laurels the distillery has received over the years, they would be a hedge.

Their 'Dark Series' allows the team to flex their imagination and creativity outside the boundaries of a gin. Black Juniper, a collaboration with famed Melbourne cocktail Mecca, The Black Pearl, is an all-Australian Amaro with roasted juniper as the dominant botanical. Enjoy in a cocktail like a Hanky Panky, over ice with orange or even a splash of Cola.

ESTER Dry Gin

12

A Sydney-based creation, with the most delicate botanics. Ester was founded by husband-and-wife team Felix Clark and Corinna Kovner, who, after successfully running the Bellagio cafe in Waverley for over 17 years, decided to explore the world of gin.

Think authentic gin without the bull — Ester's Dry Gin is a quintessential Sydney gin, with soft citrus notes and a slight spice. Its versatility knows no bounds, served well in a gin and tonic, a dry martini, or cocktail.

HUSK Bam Bam Spiced Rum

14

Founded in 2012 by Paul Messenger in Tumbulgum, northern NSW, Husk creates farm to bottle rum using Australian Cultivated Rum (ACR). Where most rums are made from molasses, ACR is made from fresh cane juice, a seasonal by-product of sugarcane crop harvesting. It is truly a work of magic, as fresh cane juice must be processed and distilled immediately after harvesting.

This spiced rum showcases Australian native flavours, such as wattleseed and native ginger, with hints of cinnamon, vanilla and orange. Try this spicy concoction in a cocktail or with ginger ale.

15

SPIRITS

GIN

78 Degrees Gin	SA	18
Ableforth's Bathtub	UK	15
Archie Rose Distiller's Strength	Rosebery	15
Archie Rose Bone Dry	Rosebery	12
Archie Rose Signature Dry	Rosebery	10
Brookie's Dry	Byron Bay	12
Brookie's Shirl the Pearl Cumquat	Byron Bay	12
Citadelle Original	France	12
Distillery Botanica Grown	Erina	12
Ester Dry	Sydney	12
Ester Strong	Sydney	14
Four Pillars Olive Leaf	Healesville	12
Four Pillars Rare Dry Gin	Healesville	11
Four Pillars Australian Gin	Healesville	13
Forty Spotted Pinot Noir Gin	Tasmania	12
Hickson Road Aussie Dry Gin	Sydney	11
Joadja Distillery Dry Gin	Southern Highlands	12
Joadja Distillery Highland Gin	Southern Highlands	13
Joadja Distillery Barrell Aged Gin	Southern Highlands	14
Kangaroo Island Spirits Wild Gin	SA	12
Manly Spirits Coastal Citrus	Manly	12
Moore's Dry Gin	Erina	10
Never Never Triple Juniper (eS)	McLaren Vale	12

Never Never Southern Strength	McLaren Vale	16
Never Never Oyster Shell Gin	McLaren Vale	15
Never Never Juniper Freak	McLaren Vale	18
Never Never Juniper Stomp	McLaren Vale	12
Never Never Ginache	McLaren Vale	12
Poor Tom's	Marrickville	12
Seven Season's Green Ant	South Australia & NT	14
Tanqueray No. 10	UK	16
Widges London Dry (eS)	UK	10
VODKA		
Archie Rose Native Botanical Vodka	Rosebery	11
Grainshaker Australian Wheat Vodka	VIC	11
Tilde Australian Raw Vodka	Sydney	12
Tried & True	France	10
Seven Seasons Native Yam Vodka	SA	11
Saint Felix Yuzu & Green Tea Spirit	VIC	12
AGAVE		
Arette Blanco	Jalisco	10
Calle 23 Blanco	Jalisco	11
Fortaleza Blanco	Jalisco	18
Ocho Tequila Plata	Jalisco	15
Don Fulano Añejo	Jalisco	22
Alipus San Baltazar	Oaxaca	11
Del Maguey Jabali	Oaxaca	22

RUM

Archie Rose White Cane	Rosebery	14
Brix Distillers White	Darlinghurst	10
Husk Pure Cane Unaged Agricole	Tumbulgum	14
Husk Spiced Bam Bam Rum	Tumbulgum	14
Lord Byron Distillery Fire Cane	Byron Bay	15
Lord Byron Distillery 12 YO Spiced Rum	Byron Bay	12
Diplomatico Planas	Venezuela	10
Diplomatico Mantuano	Venezuela	12
Diplomatico Reserva Exclusiva	Venezuela	16
Plantation Stiggin's Fancy Pineapple	TT, BB & Jamaica	12
Plantation 3 Stars White Rum	TT, BB & Jamaica	10
Plantation Original Dark	BB & Jamaica	10
Rumbullion Spiced	UK	14
Plantation XO 20th Anniversary Rum	BB (Barbados)	22

WHISKIES

AUSTRALIAN

78 Degrees Australian Whisky	SA	15
Archie Rose White Rye	Rosebery	22
Gospel Solera Rye	Brunswick	14
Gospel Straight Rye	Brunswick	15
Lark Classic Cask	Hobart	22
Starward Nova	Port Melbourne	14

Starward Two Fold	Port Melbourne	12
Morris Rutherglen Signature	Rutherglen	12
Morris Rutherglen Muscat Barrel	Rutherglen	14
AMERICAN		
Michter's US 1 Small Batch Bourbon	Kentucky	16
Yellowstone Select Bourbon	Kentucky	24
Rebel Yell Small Batch Rye	Indiana	10
Rittenhouse 100 Proof Rye	Indiana	12
Jack Daniel's Tennessee	Tennessee	10
Maker's Mark	Kentucky	10
SINGLE MALT & BLENDS		
Archie Rose Single Malt Whisky	Rosebery	22
Clynelish 14 YO	Highlands	12
Glenfarclas 12 YO	Highlands	13
Darkness 8 YO	Speyside	15
Aerolyte Lyndsay	Islay	16
Lagavulin 16 YO	Islay	18
Ardbeg 10 YO	Scotland	15
Mackintosh Blended Malt Whisky	Scotland	10
Johnnie Walker Black Label	Scotland	12
Redbreast 12 YO	Ireland	16
Nikka Coffey Grain	Japan	18
Joadja Single Malt Whisky	Southern Highlands	20

BAR SNACKS

KUMARA SOURDOUGH whipped Coppertree miso butter (V)	12
SMOKED NUT MIX smoked salt (GF, V)	10
MARINATED ALTO OLIVES lemon, chilli (GF, V)	13
CHICKPEA HUMMUS paprika, crostini (V)	12
CHARCUTERIE	
All meats served with pickles	
LP's mortadella	16
LP's salami cotto	16
Pino's truffled salami	15
Pino's wagyu bresaola	18
Chef's platter of three meats	34
CHEESES	
50gm served with quince + lavosh	
Pyengana clothbound cheddar, cow's milk, Pyengana, TAS	15
Heidi Farm Gruyere, cow's milk, Exton, TAS	14
La Luna baby, goat's milk, Holy Goat, Sutton Grange, VIC	18
Pecora bloomy, ewe's milk, Pecora Dairy, Robertson, NSW	16
Shadows of Blue, cow's milk, Tarago River, Gippsland, VIC	15
Chef's platter of three cheeses	36

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.



The Library Bar is open 4-10 pm

Please order food at the bar. Last orders for food at 9 pm
10% surcharge applies on public holidays