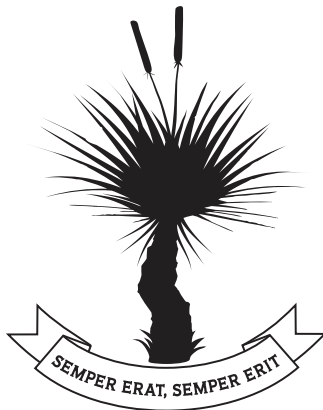


We acknowledge the Gadigal people of the Eora nation
as the traditional custodians of the Country we are on today
and acknowledge that they never ceded sovereignty.
We recognise their continuing connection to the land
and waters and thank them for protecting this coastline
and its ecosystems since time 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
Sydney Brewery Crisp Cider	Surry Hills	11
Fellr Watermelon Seltzer	Bondi	12
Philter Coldie Pale Ale	Marrickville	12
Stone and Wood Pacific	Byron Bay	12

SANS BOOZE

A SPICED MOMENT 12

Freshly squeezed grapefruit juice, with honey and cumin.
Spice up your evening with this number.

SUNSET REFRESHER 12

Orange, raspberries, lime and pomegranate.
Fancy juice.



WINE

SPARKLING

Mercer Fizz — Sparkling Chardonnay	Hunter Valley	12 / 55
Mercer Prosecco	Hunter Valley	13 / 60
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

Tyrrell's Special Release Verdehlo	Hunter Valley	13 / 60
Gilberts Sauvignon Blanc	Orange	14 / 65
Maker Master Merchant Pino Gris	Central Ranges	14 / 65
Mercer Chardonnay	Orange	15 / 70
Tyrrell's Chardonnay	Hunter Valley	16 / 75
Ballinaclash Mad Dog Riesling	Hilltops	16 / 75
Balmy Night White Schonburger	Hunter Valley	17 / 80

ROSÉ

Mercer Rosato	Hunter Valley	12 / 55
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ORANGE

Inkwell Skin Contact Viogneir	McLaren Vale	15 / 70
Vinden Headcase Gewurztraminer	Hunter Valley	15 / 70

RED

Dubstyle #17 G.S.M	McLaren Vale	13 / 60
Coppabella Pinot Noir	Tumbarumba	15 / 70
Mercer Montepulciano	Orange	15 / 70
Tyrrell's Shiraz	Hunter Valley	16 / 75
Two Rivers Vignerons Reserve Syrah	McLaren Vale	16 / 75
Good Intentions 'Frankie' Cabernet Franc	Mount Gambier	17 / 80



LATE NIGHT SPIRIT GUIDE

RHUBI MISTELLE

15

As bar manager and venue owner of Bulletin Place in Sydney, Evan and Tim enjoyed experimenting using different styles of fermentation. They created an Aussie take on a classic French aperitif, replacing grapes and apple with fresh Australian rhubarb. First conceived one late night in 2018, and perfected over the years, this is just what the doctor ordered.

JOADJA BARRELL AGES GIN

17

Joadja was established in the late 1870s by the Australian Kerosene Oil and Mineral Co and the hundreds of Scottish oil shale miners who brought with them their skills in mining and distilling. Joadja distillery was established in 2014 by the Jimenez family and is producing some cracking spirits using the licence of the original distillery.

LARK CLASSIC CASK TASMANIAN WHISKY

23

Lark is Australia's first whisky distillery landing on the world map. In 1838 distillation of spirits was outlawed by Governor John Franklin, whose wife did not want the barley being used for distilling purposes. For years after, there was many a moonshiner in Tasmania, but none a whisky maker. Bill and Lyn, the creators of Lark — at the enquiry of Bill's father-in-law as to why there were no whisky makers in Tasmania — pushed and successfully amended Australia's distillation laws, becoming the first household in the country to produce a single malt spirit in 154 years. From Bill and Lyn's kitchen table to their first commercial release in 1998, Lark has evolved and grown to be a quintessential distiller's story.

SPIRITS

AGAVE

Los Arcos El Valle (ecoSPIRITS)*	11
Los Altos Los Alcos (ecoSPIRITS)	12
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
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PORT WINE & SHERRY

Offley White Port	10
Lustau Dry Armontillado 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

Brookie's Cumquat Gin	12
Brookie's Dry	12
Hickson Road 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
Seven Seasons Green Ant Gin	15
Archie Rose Distiller's Strength	16
Ester Strong	16

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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 Blue 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 Whiskey	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
CAPRESE SALAD Heirloom medley tomatoes, creamy burrata cheese and basil drizzled with herb oil and a side of focaccia (V)	25
FREE RANGE CHICKEN LIVER PATE Served with pickled vegetables and lavosh bark	26
PROSCIUTTO & BURRATA Freshly sliced prosciutto and creamy burrata cheese served with wedges of melon (GF)	28
SALMON CROSTINI Hot smoked salmon pieces, house made pickled onion, capers and dill crème fraiche on crostini, with a side of rocket salad with lemon vinaigrette	1 piece 9

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

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

CHEESE PLATTER 36
Chef's selection of three Australian cheeses,
served with quince, lavosh and seasonal fresh fruit (GFO, V)

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 Australian 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

DESSERTS

NOT YOUR ORDINARY TIRAMISU (EGGLESS) 16
Layers of coffee-soaked ladyfinger biscuits with sweetened
whipped mascarpone cheese dusted with organic cocoa
powder; made in-house

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.