

CLASSICS

THE GIDLEY GREYHOUND	25
Tanqueray gin, grapefruit, Seppeltsfield dry Apera, fizz	
THE GIDLEY MARTINI	29
Ketel One vodka or Tanqueray gin, dry vermouth, orange bitters, silver tray service	
THE GIDLEY NEGRONI "FOR 2"	39
Four Pillars gin, Cocchi vermouth, Campari. Designed to share (or not to share)	
THE GIDLEY OLD FASHIONED	27
Buffalo Trace bourbon, orange, maple, Mr Black Amaro, cherrywood smoke	

SEASONAL

COAST TO COAST	26
Ketel one vodka, elderflower liqueur, lemongrass, Rinquinquin peach aperitif, citrus, fizz.	
GROOVY TANG	26
Tanqueray gin, mandarin, thyme, Lillet Blanc, ginger honey, fizz.	
DAY DREAM	27
Don Julio blanco tequila, pear, chamomile, dry sherry, bergamot.	
STRAWBERRY & CREAM PUNCH	27
Pampero white Rum, strawberry, Amontillado Sherry, Regal Rogue Wild Rose, macadamia, whey.	
CAFFE EXPRESS	27
Ketel One vodka, Mr Black coffee liqueur, Averna, agave, coffee.	
GRASSHOPPER PIE	28
Bulleit Rye, Archie Rose Double Malt, mint, cacao, Creme de Menthe, caramel, bitters.	
THE ALMANAC "FOR 2"	60
Balvenie 12yo Doublewood Scotch whisky, Floc de Gascogne champagne cordial, White Chocolate, serves two.	

NON - ALC

EAST TO WEST (MOCKTAIL) Seedlip Grove, elderflower, citrus, lemongrass, fizz	16
AMANDINE (MOCKTAIL) Four Pillars Bandwagon, ginger honey, Fleurie Raspberry, mandarine, citrus, , fizz	16
2020 KOLONNE/NULL (NON ALCOHOL WINE) Riesling, Germany	16
HEAPS NORMAL (BEER) Quiet XPA	12

BEER + CIDER

Coors Lager (USA) 4.2%	13
Young Henrys Natural Lager (NSW) 4.2%	14
The Grifter Pale Ale (NSW) 5%	15
Voodoo Ranger Hazy India Pale Ale (USA) 5%	16
Philter XPA (NSW) 4.2%	15
Batch Brewing Elsie The Milk Stout (NSW) 4.4%	18
Yulli's Jed Mid Strength (NSW) 3.5%	13
Young Henrys Cloudy Cider (NSW) 4.6%	15
Eric Bordelet Poiré Authentique (FRA) 6%	16/88



Texan-born Topher Boehm crafts beers with wild yeasts locally out of Marrickville.

Elegant, sparkling drops of nature in true pursuit of provenance. Here, you will find no IPA, stout, or porter, but rather beers crafted with intent, derived from foraged ingredients in the surrounding Sydney area. These jewels are barrel-aged and allowed to naturally ferment over time, as nature intended.

Wildflower Hive Post Brood Blend #9 750ml (NSW) 7%	55
<i>Barrel aged golden mixed culture ale refermented with natural formed Warre'hive post-brood wild comb from the Blue Mountains and Central Tablelands of NSW</i>	
Wildflower Amber Blend #42 750ml (NSW) 6%	55
<i>Amber ale barrel aged in French oak wholly fermented by a diversity of yeast and native NSW flowers,,blended with freshly roasted grains</i>	
Wildflower St Edward 2023 750ml (NSW) 6.8%	55
<i>Amber ale barrel aged wholly fermented by a diversity of yeast refermented and bacteria collected from native flowers from NSW, blended with Montepulciano from Grove estate</i>	
Wildflower St Henry 2024 750ml (NSW) 5.5%	55
<i>Golden barrel aged ale wholly fermented by a diversity of yeast refermented with two varieties of apricot</i>	
Wildflower St Abigail 2024 750ml (NSW) 5.5%	55
<i>Golden barrel aged ale wholly fermented by a diversity of yeast refermented with white peaches</i>	
Wildflower Dreamin 750ml (NSW) 5%	55
<i>Ale brewed with NSW grown regenerative organic barley, grassland oats and wheat, hopped with Aus Ella and organic NZ Motueka hops.</i>	
Wildflower St Florence 2023 Riesling 750ml (NSW) 6.2%	55
<i>Golden barrel aged ale wholly fermented by a diversity of yeast and bacteria collected from native flowers from NSW, blended with whole bunch Riesling from Ravensworth</i>	

LOUNGE FOOD

SNACKS

macadamias 7 olives 8 crispy pickles with hot sauce 12

SEAFOOD TOWER

Oyster with cucumber dressing, chicken fat oysters, poached prawn roll, tuna belly gilda, Moreton bay bugs with garlic butter, abalone with spring onion and chilli.

2 Person 120 4 Person 240

BLACK PEARL OSCIETRA CAVIAR

10g – 75 30g – 190

Served with beef fat crisps, crème fraiche

+ add Belvedere Single Estate Polish Vodka 20

SYDNEY ROCK OYSTERS (EACH)

pickled cucumber dressing 7.5

MINI PRAWN ROLL

marie rose, cos lettuce 9

THE GIDLEY BURGER

double beef patties, cheddar, pickle 26

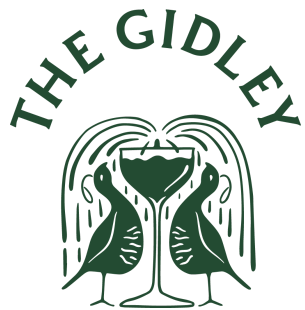
+ egg 2 + bacon 5

+ shake shake fries w/ pickle + chive salt, mustard aioli 14

CHEESE

In house Applewood smoked cheddar, seeded lavosh 16

Triple cream Brie, caramelised leek, brik pastry 16



2% SURCHARGE FOR CREDIT CARD PAYMENTS

