

## COCKTAILS

THE GIDLEY GREYHOUND	25
Tanqueray Gin, grapefruit, Seppeltsfield Dry Apera, sparkling.	
THE GIDLEY MARTINI	31
Ketel One Vodka or Tanqueray Gin, Dolin Dry Vermouth, orange bitters. Silver tray service	
THE GIDLEY NEGRONI “FOR 2”	39
Four Pillars Rare Dry Gin, Cocchi Sweet Vermouth, Campari. Designed to share (or not to share)	
THE GIDLEY OLD FASHIONED	27
Buffalo Trace Bourbon, orange, maple, Amaro, cherrywood smoke.	
RUBY GROVE	26
Ketel One Vodka, strawberry, Rhubi Mistelle, Campari, marjoram.	
DEVIL’S MULE	27
Don Julio Blanco Tequila, ginger, Creme de Cassis, lemongrass, Mezcal, fizz	
MAKRUT GIMLET	25
Tanqueray Gin, honeydew, Muyu Vetiver Gris, makrut lime leaf.	
MAI-TIKI	26
Flor de Cana Gran Reserva Rum, pomegranate, Red Mill Spiced Rum, Cointreau, almond, hibiscus.	
TOP BANANA	27
Buffalo Trace Bourbon, banana, H by Hine Cognac, Marionette Nocino, cacao.	
CAFFE EXPRESS	27
Ketel One Vodka, coffee, Mr Black Coffee Liqueur, Averna, agave.	
TWELVE POINTER	80
Dalmore 12 Years Old Single Malt Whiskey Scotch, pink lady apple, Charles Drouin ‘ABC” Aperitif, pine. Serves Two.	

## NON - ALC

GREEN COLLAR	16
Four Pillars Bandwagon Dry, ruby grapefruit, Non-Alc Sparkling Wine.	
BERRY TANG	16
Four Pillars Bloody Bandwagon, strawberry, citrus, fizz.	
GOLDEN REMEDY	16
Four Pillars Bandwagon, lemongrass, Sammy Piquant The Oaxacan, citrus, ginger, honey, fizz.	
HEAPS NORMAL QUIET XPA (NSW) 0.5% (BEER)	12
2024 Kolonne 'Null' Riesling (GER) 0.5% / 150ml	16

## BEER + CIDER

### AUSTRALIA

Philter Super Cool Lager (NSW) 4.2% 375ml	14
The Grifter Pale Ale (NSW) 5% 375ml	16
Young Henrys IPA (NSW) 6% 375ml	18
Philter XPA (NSW) 4.2% 375ml	15
The Grifter 'Omen' Oatmeal Stout (NSW) 5.5% 375ml	18
Yulli's 'Jed' Mid Strength (NSW) 3.5% 375ml	14
Young Henry's 'Cloudy Cider' (NSW) 4.6% 375ml	16

### FRANCE

2021 La Maison Romane 'Mousses Sauvages' Aligote - Ale 7.5% / 750ml	71
2021 La Maison Romane 'Mousses Sauvages' Apple - Ale 6.5% / 750ml	64
2021 La Maison Romane 'Mousses Sauvages' Gamay - Ale 6.5% / 750ml	72

# WINES BY THE GLASS

## SPARKLING

NV	Pol Roger Brut Réserve	Champagne, FRA	30
2025	Mount Majura 'The Silurian'	Canberra District, NSW	18

## WHITE

2025	Clonakilla Riesling	Canberra District, NSW	20
2023	Champalou Chenin Blanc	Loire Valley, FRA	31
2024	Tenuta Marsiliana Vermentino	Tuscany, ITA	23
2025	Rivulet Chardonnay	Tamar Valley, TAS	24
2010	Bella Ridge Estate 'Belle Mere' White Blend	Swan Valley, WA	29

## ORANGE & ROSÉ

2025	Inkwell 'Yellow' Grillo *Orange	McLaren Vale, SA	20
2024	Triennes *Rosé	Provence FRA	18

## RED

2024	Brash Higgins 'Lennon Vineyard' Cinsault*Chilled	McLaren Vale, SA	18
2024	Bremley Vineyard Gamay	Coal River, TAS	22
2023	Galarin 'Le Querce' Barbera	Barbera d'Asti, ITA	23
2023	Liquid & Larder by Yalumba Shiraz	Barossa, SA	25
2023	Flechas de Los Andes Malbec	Uco Valley, ARG	24
2017	Lunaria Montepulciano	Abruzzo, ITA	26
2021	Prisoner Unshackled Cabernet Sauvignon	California, USA	28

# LOUNGE FOOD

## SNACKS

Macadamias 7    Olives 8

SYDNEY ROCK OYSTERS (EACH) 7

Kalamansi dressing

KAVIARI KRISTAL CAVIAR 20g-110

Served with beef fat crisps, croutons, crème Fraiche 50g-260

+ add Belvedere Single Estate Polish Vodka 16

MINI PRAWN ROLL 10

Marie Rose, cos lettuce

CRISPY PICKLES 12

Panko bread crumbed, hot sauce

THE GIDLEY BURGER 28

Double beef patties, American cheese, pickle

+ Egg 5    + Bacon 5

SCOTCH FILLET 200 GRAMS 46

Beef fat Old Bay butter

ICEBERG + RADICCHIO 8 / 16

Fennel seed, tarragon dressing

FRIES 14

Saltbush salt, dill pickle mayo