

SYD SURRY
BREWERY
NEY HILLS

FROM THE TAP

Potts Point Porter	\$6.5
Glamarama Summer Ale	\$6.5
Rye IPA	\$6.5
Paddo Pale	\$6.5
Lovedale Lager	\$6.5
Surry Hills Pils	\$6.5
Sydney Cider	\$7
Tooheys New	\$7
James Squire 150 Lashes	\$8
Hahn Super Dry	\$8
Kosciusko Pale Ale	\$8
White Rabbit White Ale	\$8

FROM THE FRIDGE

Agave Ginger Cider	\$7
Manly Perry	\$7
Rye IPA	\$7
Darlo Dark	\$7
James Boags Light	\$6
James Boags Premium	\$8
Summer Bright Lager	\$7
Tooheys Extra Dry	\$7
Peroni	\$9
Heineken	\$9
Kirin	\$9
Corona	\$9
Stella Artois	\$9



SPARKLING

	Glass	Bottle
Goodwyn Pepperton Estate Brut Cuvee NV Australia	\$10	\$40
En Vie Blanc de Noir Yarra Valley, VIC		\$52
Canaletto Prosecco Veneto, Italy	\$12	\$55

CHAMPAGNE

Mumm Cordon Rouge NV Champagne, France		\$99
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ROSÈ

	Glass	Big Glass	Bottle
Cake Wine Rose Adelaide Hills, VIC	\$10	\$16	\$45
La Veille Ferme Rose Ventoux, France	\$12	\$18	\$50

MOSCATO

	Glass	Big Glass	Bottle
Mojo Pink Moscato	\$10	\$15	\$42



WHITE WINE

	Glass	Big Glass	Bottle
Rockbare “The Clare” Riesling Clare Valley, SA	\$11	\$17	\$50
Jade Estate Semillon Hunter Valley, NSW	\$7	\$9	\$26
Wolf Blass ‘Bilyara’ Sauvignon Blanc Australia	\$8	\$12	\$32
Tai Nui Sauvignon Blanc Marlborough, NZ	\$11	\$17	\$46
Shaw and Smith Sauvignon Blanc Adelaide Hills, SA			\$55
Dal Zotto Pinot Grigio King Valley, VIC	\$10	\$15	\$42
The Other Wine Co Pinot Gris Adelaide Hills, SA			\$52
Bimbadgen Chardonnay Tumbarumba, NSW	\$9	\$14	\$38
Sticks Chardonnay Yarra Valley, VIC	\$12	\$18	\$52
Vasse Felix Chardonnay Margaret River, WA			\$55
Agrarian ‘Frisky Farmer’ Chardonnay* McLaren Vale SA	\$10	\$15	\$40

*Organic



RED WINE

	Glass	Big Glass	Bottle
Crowded House Pinot Noir Marlborough, NZ	\$12	\$18	\$52
Dalrymple Pinot Noir Pipers River, TAS			\$60
Nanny Goat Pinot Noir Central Otago, NZ			\$65
Twelve Signs Merlot Hilltops, NSW	\$9	\$14	\$38
Alamos Malbec Mendoza, Argentina	\$11	\$17	\$50
Valdemoreda Tempranillo Rioja, Spain	\$10	\$15	\$42
Paxton 'AAA' Shiraz Grenache McLaren Valley, SA			\$45
Wolf Blass 'Bilyara' Shiraz Australia	\$8	\$12	\$32
Agrarian 'Cultivator' Shiraz* McLaren Vale, SA	\$10	\$15	\$40
Thorn-Clarke Sandpiper Shiraz Barossa Valley, SA	\$11	\$17	\$48
Ross Hill 'Pinnacle' Shiraz Orange, NSW			\$80
Tellurian 'Pastiche' Shiraz Heathcote VIC			\$60
Bimbadgen Shiraz Cabernet Hilltops, NSW	\$9	\$14	\$38
Mawsons Cabernet Sauvignon Limestone Coast, SA	\$11	\$17	\$46
Snake & Herring Cabernet Sauvignon Margaret River, WA			\$52

*Organic



COCKTAILS

Sydney Cider Spritz \$12

Getting the spring on Spring, and who doesn't love a spritz in Spring? (Try saying that 3 times fast). This combines the refreshing Sydney Cider with Oscar.697 Bianco and a slice of orange. However feel free to mix it up and try it with either the Manly Perry Pear Cider or the Agave Ginger Cider.

Do the Ale Twist \$12

We couldn't really get away without a beer cocktail. But we can vouch for this cheeky number. Think whisky sour with a Paddo Pale Ale float. Auchentoshan whisky, lemon and sugar, perfect for the undercover cocktail enthusiast or the reluctant beer drinker.

Vitamin Arrrrgh \$14

A timeless recipe pioneered by pirates wives during the infamous healthy eating revolution in the 1700s this combines freshly juiced apples, an original spiced concoction of orange, cinnamon, star anise and our very own Agave Ginger Cider. And of course the rum, never forget the rum! A healthy helping of Bacardi Oro to keep the doctor away.

Poppin' Martini \$16

Espresso Martini, yes we can, we can also go one better. Why not have it with a dash of Caramel Vodka and some caramel popcorn to treat yourself. Delish, nuff said!



(Rhu)Barbera Streisand

\$16

Woo woo Woo woo woo Barbera Streisand!! Homemade Rhubarb & Strawberry syrup, shaken with Poor Toms Gin, St Germaine Elderflower Liquor and a squeeze of fresh orange. This is one delightfully fresh and fabulous drink, even the grand gal herself would be proud of.

Honey, I drunk the kids

\$16

Tia Maria, Suntory Kakubin Japanese whisky, Butterscotch Schnapps, honey and cream mmmmmm. Plus a little boat filled with home-made Honey Comb. Now that's something I can get around.

Not another Bloody Negroni

\$16

This is a tale as old as time, the classic blend of Campari, Vermouth and Gin. So why not class it up a little with Four Pillars 'Bloody Shiraz' Gin and just a drop of pomegranate.

Smoke it like its hot

\$16

Name a more iconic duo; Herradura Reposado tequila and Laphroig, not what you expected right. Add fresh lime juice and a smoked hickory salt rim and you have yourself one smoky little number.

*classics available on request

*cocktails may contain traces of eggs or nuts, please check with staff regarding any allergies



SHARE PLATES AND TASTERS

House-made Flat Bread w/ Garlic Rub & Rosemary Salt	\$8
Serrano Ham, Manchego Cheese, Olives & Crisp Breads	\$20
Two Chorizo Slider Dogs w/ Pepper Relish & Salsa Verde	\$12
Jalapeno & Haloumi Poppers w/ Beetroot Dipping Sauce	\$8
Baby Squid w/ Romesco	\$14
Marinated Mixed Olives w/ Padrona Peppers (GF, Vegan)	\$8
Shake n Bake Chicken Tenders w/ Chipotle Aioli	\$14
Cheese Board w/ Three Cheeses, Honey, Crisp Bread & Figs	\$18

ENTREES & SALADS

Soft Egg Caesar w/ Sour Dough Croutes*	\$14
Pumpkin & Ginger Soup w/ Chickpeas & Chermoula (GF)	\$15
Goats Cheese Piccata w/ Arugula & Apple Salad* (GF)	\$18
Baked Pumpkin Salad w/ Chia Seeds, Cashew Nuts, Spinach Leaves & Citrus Soy* (GF, Vegan, DF)	\$14
Kale & Avocado Salad w/ Manchego & Pear* (GF, Veg)	\$15

*add chicken for \$6

GF-Gluten Free

DF-Dairy Free

Veg-Vegetarian



MAIN MEALS

The Burger - Check daily specials board	\$18
Paddo Pale Bratwurst w/ Sydney Cider Red Cabbage, Garlic Mash & Jus	\$23
220g Riverine Scotch Fillet w/ Field Mushrooms, Kumara Mash, Kale & Jus	\$29
Glamarama Ale Battered Flathead w/ Buttery Mushy Peas & French Fries	\$23
Hot Smoked Salmon Fillet w/ Corn Puree & Fennel Succotash (GF, DF)	\$29
Quinoa Pilaf w/ Okra & Tomato Sugu (GF, Vegan)	\$23
Sydney Cider Mussel Pot w/ Aioli & Crusty Bread	\$23
Chilli Tamarind Chicken w/ Flat Bread, Cos & Riatta	\$29
Spiced Lamb Rump w/ Chickpea Caponata (GF)	\$29
Slow Cooked Beef Ribs in Sticky Porter BBQ Sauce, Slaw & Pretzel	\$29

GF-Gluten Free

DF-Dairy Free



SIDES

French Fries w/ Rosemary Salt	\$8
Rocket and Herb Salad	\$8
Broccolini w/ Lemon Oil	\$8
Kumara Chips w/ Chipotle Aioli	\$9
House Baked Pretzels	\$8

SWEET

Rhubarb & Frangipane Tart w/ Mascarpone Ice Cream	\$15
Chocolate Taco w/ Sweet Lemon Riccotta & Hazelnuts	\$15
Agave Orange Pancakes w/ Vanilla Bean Ice Cream	\$15
Bombe Alaska (GF)	\$15
Coconut Panna Cotta w/ Macerated Strawberries (GF)	\$15

GF-Gluten Free



KIDS MENU

Chicken Schnitzel w/ Fries & Salad	\$10
Sausage and Mash	\$10
Spaghetti Bolognese	\$10
Ham & Cheese Toasty w/ Fries & Salad	\$10
Kids Margherita	\$10
Kids Trio of Ice Cream	\$8



SURRY HILLS PILS 5.0%

It's old, really old, but it's where you find all things fresh and lively, big bold contrasts: that's what we love about Surry Hills and this superb Pilsner. Things that in theory shouldn't work so well together, do and wonderfully. The big floral aromatic hop character doesn't fight with the malty mouth flavour, it dances with it. Then there's the fruity, spicy bitterness that brings it all together and finishes it off beautifully.

PADDO PALE 5.0%

Like the suburb it was named after, this ale arguably has it all. Somehow though, everything's kept in just the right balance and proportions, which of course only goes to make it more desirable and appealing. So, on first tasting, look for a true citrus and floral ale aroma, but then stand back for a full malt experience, followed by a nice bitter finish. Our Paddo Pale is triple hopped with Enigma, Galaxy and Amarillo hop flavours. See, it's got it all, and it's all good.

LOVEDALE LAGER 4.7%

A traditional Munich Style Lager, Lovedale Lager combines three types of German hops to create a smooth citrus aroma that is complimented by a slightly toasty malt backbone. The finest Hunter Valley water is filtered for particles, which removes harsh minerals and provides a blank canvas to create an ultra-clean Lager with finesse and style.



POTTS POINT PORTER 5.5%

Our dark and mysterious Porter is complex and rich. Like Potts Point itself, it is small but full of flavour. Never conservative! Our porter is the biggest smooth talker in Sydney's east, he wears a velvet suit on cold nights in front of a crackling fire place and will warm you, just like a good ol' hot mocha. Potts Point Porter, a million miles from the Cross...

GLAMARAMA SUMMER ALE 4.6%

If it's not the look that's hot it's the weather or being summer in Sydney's east, it's both, sizzling sultry hot. Boy, do you need a beer. So here's to another perfect Summer Ale! Crisp and clean, light and refreshing, like the way you like your waves and as for that cheeky little touch of tropical fruit and citrus you detect every time you take a sip? That's nature's way of telling you it's going to be a long hot summer, but just stay cool and reach for another.

DARLO DARK 4.9%

Darlinghurst is a suburb of contrasts and has the ability to turn everything you believe on its head, so does Darlo Dark. A bold Lager with a dark side. A rich, deep slightly chocolately dark side but it also has a soft side, balanced, surprisingly refreshing and smooth. It's the hottest beer for winter. the addition of Noble hops makes it the coolest beer for summer, confused? Try a Darlo Dark right now and you'll see how weirdly and beautifully it all comes together!



PYRMONT RYE IPA 6.5%

Crafted with 3 varieties of U.S hops, a bitter spiciness of pine and savoury malt presents itself as a beautiful dark amber, perfectly balanced with a sweet fruitful aroma. An odd mixture... but would you have it any other way? In Pyrmont you quickly learn to welcome the strange... it all starts with a beer and this one is a rIPA!

PITTWATER BITTER 5.5%

A true English Style Bitter where sweet aromas of raisins and caramel are met with a dry palate and earthy hop character of Styrian and East Kent Golding hops.

SYDNEY CIDER 4.5%

Anyone who's spent a sunny day on the harbour will attest to the fact that Sydney sparkles. So to celebrate the city we love, the Sydney Cidery has created a cider made from freshly crushed apples lovingly fermented with Champagne yeast. A light carbonation is added to give the big apple flavour a bit of Sydney pizzazz, and the crisp, clean finish is as refreshing as a southerly buster at the end of a summers day.



AGAVE GINGER CIDER 4.5%

Not your typical senorita. She's a bold temptress who likes to play with fire... She's a wild zing! Fermented with Sydney cider, organic agave and ginger, she is naturally sweet but at the same time raw, wild and spicy. Sydney Brewery celebrates apple cider, reinventing it with the authentic, colourful taste of Mexico.

MANLY PERRY 4.5%

Packed with freshly crushed Packham pears and fermented with Champagne yeast. Delivering a smooth pear flavour and crisp, clean finish. It's beyond compare!



At Sydney Brewery we're all about celebrating what makes Sydney unique, it's bold, arrogant, beautiful, loud, proud and unapologetic personality.

Just like our beers and ciders and the suburbs they are named after, each has their own unique flavour and character.

We draw these Sydney tribes together to celebrate who we are and everything that is **So Sydney** about us.

