

SMALLS

SYDNEY ROCK OYSTERS 6/12 Mignonette, lemon	20/38
LOBSTER SLIDER Butter poached lobster, yuzu mayo, iceberg lettuce	14
PRAWN KATSU SANDWICH Crispy prawn, wasabi mayo	12.5
AVOCADO DIP (V) (GF) Sweet potato chips	10
HIRAMASA KINGFISH (GF) Dressed in Opihr gin, mandarin sauce, pickled radish	15
GRILLED YAMBA PRAWNS (3) (GF) Red pepper sauce	25
TOM YUM CHICKEN BITES (GF) Karaage chicken, tom yum mayo (Available with tofu)	12



A 0.7% surcharge will be applied to all purchases made with American Express, Mastercard and Visa.

BIGS

CHARCUTERIE PLATE 28

Truffled salami, wagyu bresaola, truffle butter pâté, aged cheddar, pickles, tomato jam

BETROOT & MACADAMIA SALAD (VE) (GFO) 19

Roasted & raw beetroot, macadamia ricotta, frisee, pangrattato

ROOPRESE (V) 22

Deep fried Burrata, confit heirloom tomatoes, basil

PEARL BARLEY RISOTTO (V) (VE O) 24

Stracciatella, herb oil, parmigiano reggiano, roasted pumpkin

WAGYU BEEF BURGER 25

Aged cheddar, onions, special sauce, lettuce, fries

FRIED CHICKEN BURGER 24

Truffle mayo, frisee lettuce, fries

CRAB & CLAM CASARECCE 29

QLD spanner crab, little neck clams, black garlic, chilli, pangrattato

MUSSELS IN THAI BROTH 30

Lemon grass & coconut broth, salmon pearls, chilli oil, torn bread



BIGGER

CRISPY WHOLE FRIED COFFS HARBOUR SNAPPER (GF) 42
Mango, Singapore sauce, bitchin' herbs

HARISSA GLAZED BEEF CHEEK 36
Lettuce cups, bao buns, chilli sauce, yoghurt

SIDES

HOUSE MADE KIMCHI 6

PARMESAN TRUFFLE FRIES 12

TOM YUM FRIES 8

TORN BREAD & THAI BROTH 6

'BLOOMIN' ONION, TRUFFLE MAYO (GF) 6

PUDDINGS

SWEET PUMPKIN PIE 10
Coffee cream

BAKED ALASKA 12
Cookies 'n' cream



GF – GLUTEN FREE | O – OPTION | V – VEGETARIAN | VE - VEGAN

ON TAP

Furphy Refreshing Ale *VIC* 4.4% 10

Brooklyn Lager *NY* 5.2% 10

BEER

James Boag's Premium Light *TAS* 2.5% 7.5

Stella Artois *BEL* 5% 10

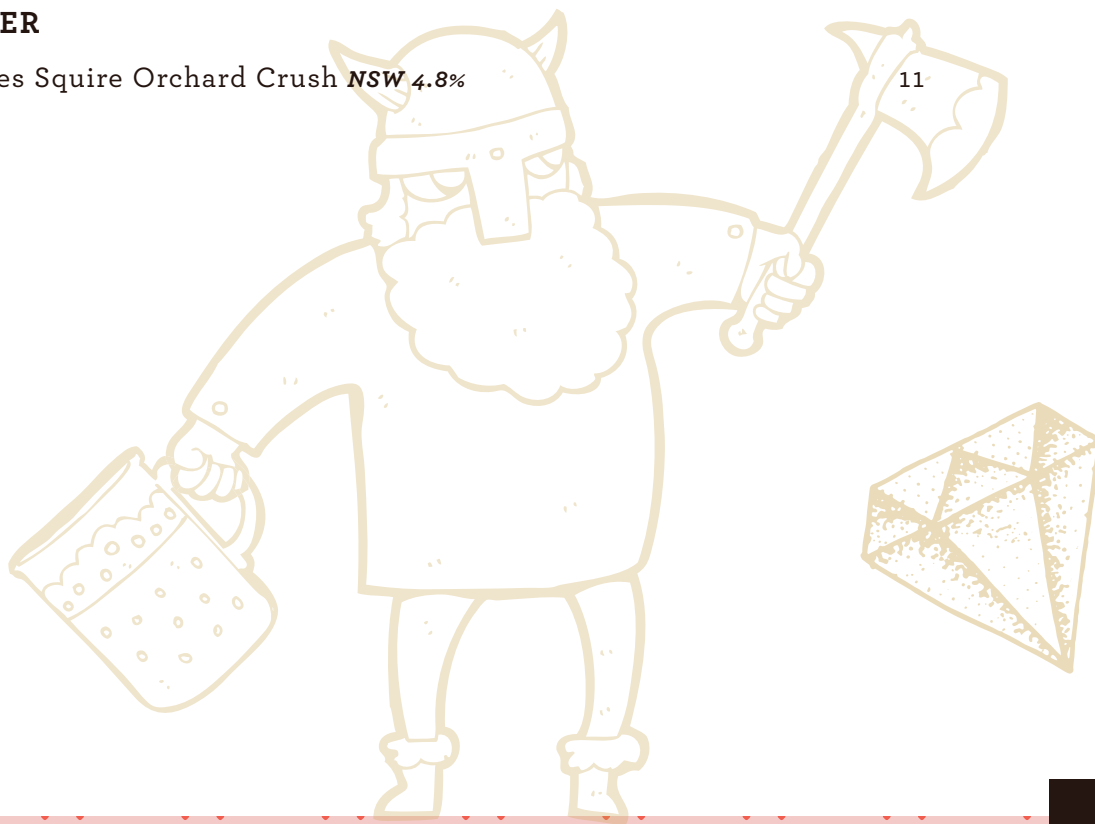
Hawthorn Brewing Co. Pilsner *VIC* 4.6% 10

Balter XPA *QLD* 5% 12

Little Creatures IPA *WA* 6.4% 13

CIDER

James Squire Orchard Crush *NSW* 4.8% 11



BEER & CIDER

WINE LIST

SPARKLING

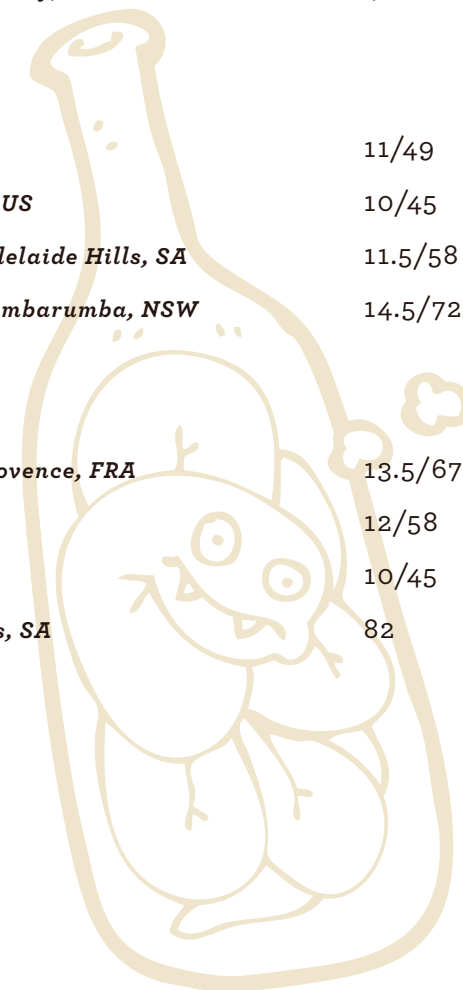
NV, Edge of the World Sparkling <i>AUS</i>	10/45
NV, Alpha Box and Dice Zaptung Prosecco <i>AUS</i>	11.5/58
NV, Chandon Brut <i>AUS</i>	12/60
NV, Veuve Cliquot Brut <i>Reims, FRA</i>	130
NV, Perrier Jouet Blason Rose <i>Epernay, FRA</i>	250
1999, Pol Roger 'Sir Winston Churchill' <i>Epernay, FRA</i>	420

WHITE WINE

2018, Earth Works Riesling <i>Eden Valley, SA</i>	11/49
2016, Edge of the World Sauvignon Blanc <i>AUS</i>	10/45
2018, Alpha Box & Dice, Tarot Pinot Gris <i>Adelaide Hills, SA</i>	11.5/58
2016, Eden Road Long Road Chardonnay <i>Tumbarumba, NSW</i>	14.5/72

ROSÉ

2018, Domaines de Triennes Rose <i>Cote de Provence, FRA</i>	13.5/67
2017, Conde Valdemar Rose <i>Rioja, Spain</i>	12/58
2016, Edge of the World Rose <i>AUS</i>	10/45
2018, Adelina Nebbiolo Rosato <i>Adelaide Hills, SA</i>	82



RED

2018, Alpha Box & Dice Tarot Grenache <i>Adelaide Hills, SA</i>	11.5/58
2017, Saint Clair Pinot Noir <i>Marlborough, NZ</i>	14/70
2018, Ridley Pinot X Three <i>Murdoch Hill, SA</i>	95
2016, Alamos Malbec <i>Mendoza, Argentina</i>	11.5/50
2018, SYP Double Trouble, Pinot Noir/Shiraz <i>Clare Valley, SA</i>	12/60
2018, Alpha Box & Dice Rebel Rebel Montepulciano <i>Langhorne Creek, SA</i>	13/65
2018, Jamsheed Nouveau Syrah <i>Yarra Valley, VIC</i>	82
2016, Edge of the World Cabernet Shiraz <i>AUS</i>	10/45
2016, Jamsheed Illaj Cabernet Sauvignon <i>Yarra Valley, VIC</i>	12/60



WINE LIST

BERRYLICIOUS

Sipsmith London Dry Gin, Hibiscus & Berry Tea, Ginger, Grapefruit, Mint

20

TEA TIME

Sipsmith London Dry Gin, Sipsmith London Cup, Earl Grey Tea, Orange, Cinnamon, Star Anise

20

HOT GINSMITH

Sipsmith London Dry Gin, Vanilla Chai Tea, Banana Liqueur, Cacao Nibs, Caramel, Cream

20

CUPPA JOE

Sipsmith Sloe Gin, Sipsmith Gin, Sweet Vermouth, Coffee, Raspberry Cream

22

FIRE & ICE

Sipsmith Gin, Ginger Vermouth, Raspberry Campari, Green Chartreuse, Rosemary Syrup, Crushed Ice

21

WILD FIRE

Sipsmith Gin, Poire Williams, Dolin Chamberyzette, Elderflower, Crushed Ice

20

HOT

BLAZERS

SIPSMITH COCKTAILS

SIPSMITH COCKTAILS

COLD

GINGER APPLE FIZZ 22

Sipsmith London Cup, Sipsmith London Dry, Sipsmith Sloe, Ginger Syrup, Lime, Apple, Cinnamon, Dirty Tonic, Whites, Nutmeg

SPICED PLUM 19

Sipsmith Gin, Sipsmith Sloe Gin, White Cacao Liqueur, Plum Puree, Lemon, Spiced Syrup, Plum Bitters

MR & MRS SMITH 23

Sipsmith VJOP, Sipsmith London Cup, Averna, Heering, Blueberry Shrub, Lemon

COLD BUTTERED GIN 21

Brown Butter Washed Sipsmith Gin, Winter Spice Syrup, Black Walnut Bitters, Citrus Peel

GRANDMA'S KISS 19

Sipsmith London Dry Gin, Sipsmith London Cup, Absinthe, Lemon, Tarragon Syrup, Fruit Tisane Foam

MULLED PUMPKIN SPICED NEGRONI 21

Sipsmith Gin, Pumpkin Spice Campari, Mulled Wine, Hibiscus Tea

MULLED





THEROOK

@THEROOKSYDNEY / THEROOK.COM.AU