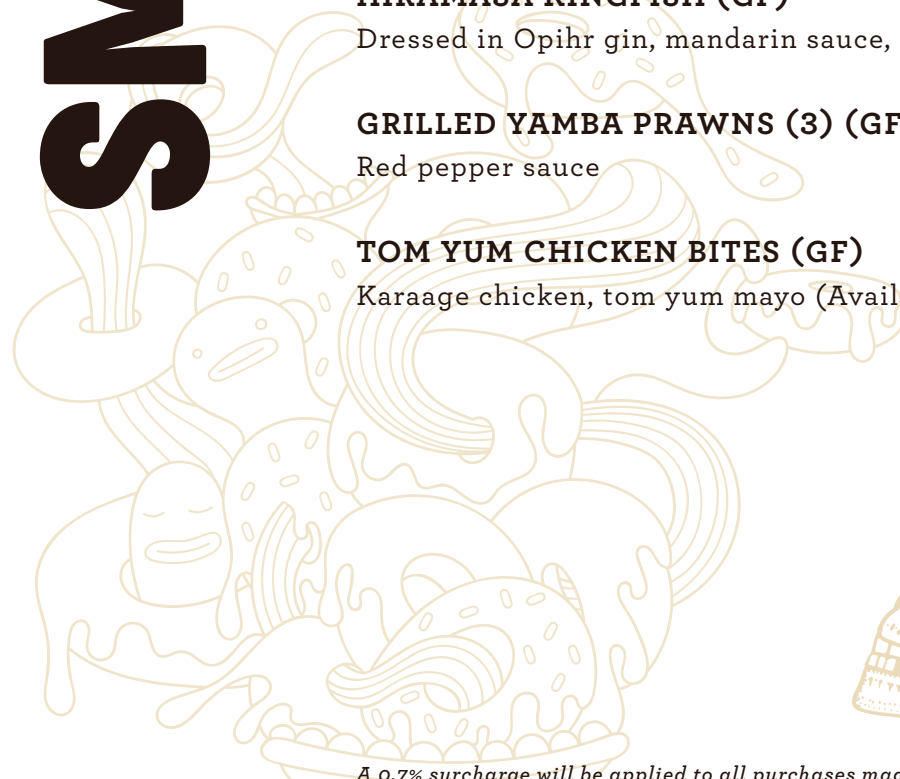


# SMALLS

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



*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 355ml**

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

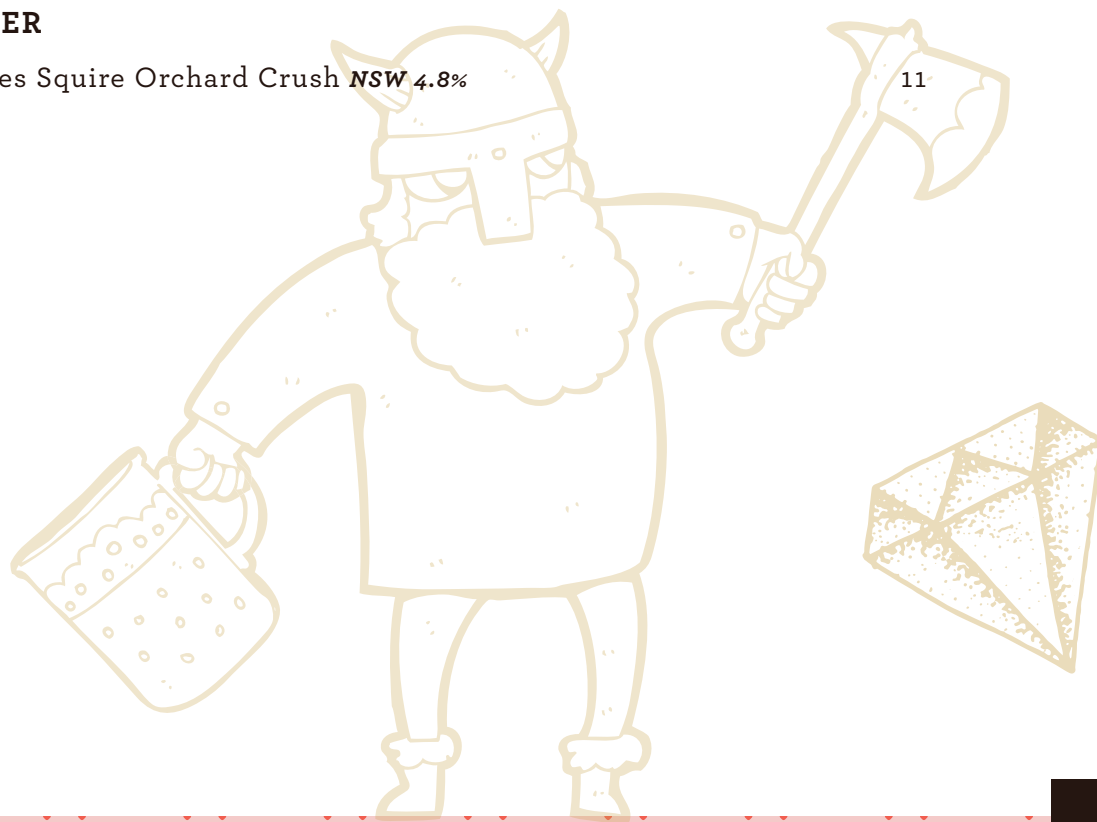
Hawthorn Brewing Co. Pilsner *VIC* 4.6% 10

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

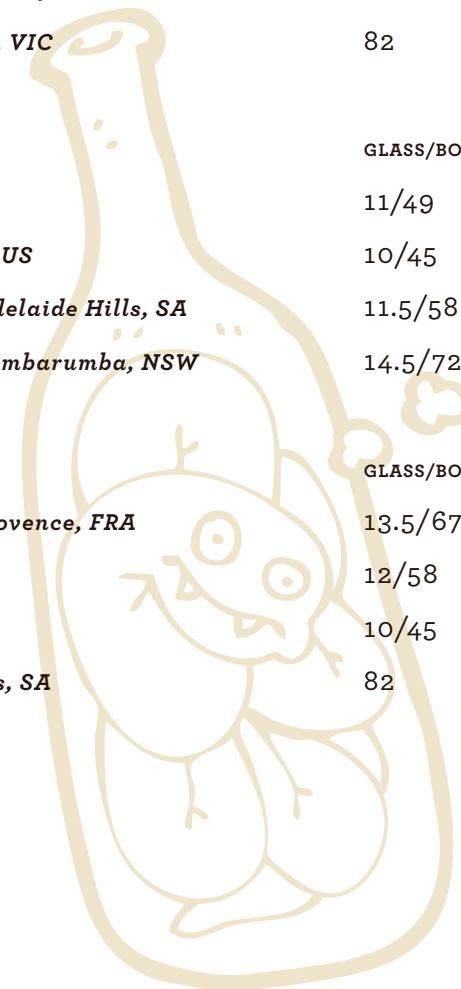
|   | GLASS/BOTTLE |
|---|--------------|
| NV, Edge of the World Sparkling <i>AUS</i>                  | 10/45        |
| NV, Alpha Box and Dice Zaptung Prosecco <i>AUS</i>          | 11.5/58      |
| NV, Chandon Brut <i>AUS</i>                                 | 12/60        |
| NV, Veuve Cliquot Brut <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          |
| 2018, Jamsheed Nouveau Syrah <i>Yarra Valley, VIC</i>       | 82           |

## WHITE WINE

|  | GLASS/BOTTLE |
|--|--------------|
| 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

|  | GLASS/BOTTLE |
|--|--------------|
| 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 *Adelaide Hills, SA*

2017, Saint Clair Pinot Noir *Marlborough, NZ*

2018, Ridley Pinot X Three *Murdoch Hill, SA*

2016, Alamos Malbec *Mendoza, Argentina*

2018, SYP Double Trouble, Pinot Noir/Shiraz *Clare Valley, SA*

2016, Edge of the World Cabernet Shiraz *AUS*

## GLASS/BOTTLE

11.5/58

14/70

95

11.5/50

12/60

10/45



# WINE LIST

|   |           |
|---|-----------|
| <b>ENGLISH SUMMER</b>   | <b>16</b> |
| Hendricks, Lillet Rose, Cucumber, Rose water, Lemon, Basil, Sparkling Wine      |           |
| <b>FLYING SOLO</b>  | <b>16</b> |
| Aviation Gin, Luxardo Maraschino, Ruby Grapefruit, Violet Tonic                 |           |
| <b>MEDITERRANEAN PRINCESS</b>   | <b>16</b> |
| Haymans Sloe Gin, Amaro Montenegro, Fino Sherry, Lemon, Bitters, Soda           |           |
| <b>WALLFLOWER</b>   | <b>16</b> |
| Bombay Dry Gin, Rinquinquin a la Peche, Elderflower, Sparkling Wine, Soda       |           |
| <b>SHERBET FAYRE</b>  | <b>16</b> |
| Cherry & Cinnamon Campari, Calvados, Lemon Sherbet, Sparkling Wine              |           |
| <b>ROOK SPICED NEGRONI</b>  | <b>22</b> |
| Four Pillars Spiced Negroni Gin, Belsazar Vermouth, Campari                     |           |
| <b>DAME NEGRONI</b>   | <b>22</b> |
| Barrel Aged Gin, Barrel Aged Campari, House Fortified Wine, Lemon               |           |
| <b>SMOKING BARREL</b>   | <b>24</b> |
| Smoked Gin, Barrel Aged Campari, Belsazar Vermouth                              |           |
| <b>NESPRESSONI</b>  | <b>21</b> |
| Orange & Cocoa Gin, Coffee Infused Campari, La Quintinye Rouge, Laphroaig Rinse |           |

SPRITZ

NEGRONI

# COCKTAILS

# COCKTAILS

COLD

**NUTTY PROFESSOR** 22  
Macadamia Washed Bombay Dry, House Nougat Syrup, Black Walnut Bitters, Citrus Oil

**TRICKY RICKY** 22  
Ink Gin, Blueberry Shrub, Rosemary, Lime, Mint, Soda

**SPRING FLING** 22  
Bombay Dry Gin, Pierre Ferrand Orange Curacao, Strawberry, Whites, Lemon, Bitters



**LOST PARADISE** 21  
Bombay Dry Gin, Apricot Brandy, Paranubes Ron, Falernum, Pineapple, Lime, Bitters

**RUMBLE IN THE CRUMBLE** 21  
Bombay Dry, Pomme Verte, Rhubarb Syrup, Lemon, Biscuit Foam

**ESPRESSO FOREST CAKE** 21  
Bombay Dry Gin, Haymans Sloe Gin, Belsazar Vermouth, Coffee, Campari

**MR & MRS SMITH** 23  
Sipsmith VJOP, Sipsmith London Cup, Averna, Heering, Blueberry Shrub, Lemon

**JUNGLE JUICE** 23  
Plantation Pineapple, Campari, Coffee, Falernum, Lime, Nutmeg

**SPAGHETTI WESTERN** 22  
Rye Whiskey, Averna, Disaronno, Bitters



NOT GIN





# THE ROOK

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